



UNCORKED BY THE SEA



Everyday Club March 2024

2022 Presqu'ile Pinot Noir- Santa Barbara County, California

Pinot Noir is the second-most planted grape in Santa Barbara County, it thrives in cooler areas of the region, namely in the Santa Rita Hills, which is part of Santa Barbara's larger Santa Ynez Valley sub-appellation. Thought for decades to be too cool for viticulture, Sta. Rita Hills gained notoriety in the 1970's. Presqu'ile arose from a penchant for fine wines, an inclination for adventure, the discovery of Santa Maria Valley's ideal terroir, and the desire to rebuild the family's gathering place after the original Presqu'ile was destroyed during Hurricane Katrina. The property includes 73 acres of certified sustainably farmed vineyards on 200-acre property where they craft the Santa Maria Pinot Noir. Today, two generations of Murphys form the heart of Presqu'ile. Their Santa Barbara County Pinot Noir provides a beautiful look into just how well this grape thrives in the region's soils. Lifted notes of Bing cherries, rose hips, dried orange rind, and sandalwood dominate the wine's earth-driven palate. It is medium-bodied, complex, has fine tannins, and lots of character.

Pairings: Pair with game, veggie burgers, or roasted chicken. 91 PTS WE, 90 PTS JD

2021 Land of Saints GSM-Santa Barbara County, California

The name Land of Saints comes from owner Jason Osborne's county of Cornwall in Southwest England, which around 410AD was known as the 'age of the saints' as holy people lived and left their name as a legacy to the land in this stunningly beautiful county. In California, he found a new Land of Saints (he counted 33 Sans and Santas). Land of Saints GSM is a premium red wine produced by Angela Osborne, a renowned winemaker based in Santa Barbara County, California. The wine is made from a blend of Grenache, Syrah, and Mourvèdre grapes sourced from carefully selected vineyards in the region. This wine is a blend of 60% Grenache, 20% Syrah, and 20% or in wine-speak, GSM. This classic blend hailing from the Rhone valley and the south of France is used the world over and the Land of Saints collaboration have nailed it. The fruit hails from three different parcels and is vinified separately before being blended together. It is bright crunchy cherry, with herbs and spice. The nose brings aromas of dark fruit and earthy spices, while the palate is full-bodied and layered, with notes of dark cherry, blackberry, pepper, and sage. The tannins are firm and well-integrated, leading to a long finish with a hint of sweet oak.

Pairings: GSM wines should be paired with rich flavors. They pair perfectly with rich stews, and casseroles. They also love BBQ and grilled meats. Try this with a burger and fries or a pizza.