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2022 Alpha Estate Malagouzia "Turtles Vineyard" Macedonia, Greece

ALPHA Estate is located at the northwest part of Greece, the Amyndeon, Florina region. Alpha Estate was founded in 1997 by the experienced viticulturist Makis Mavridis and chemist-oenologist Angelos Latridis. After years of experience in various locations of Greece, they chose the Amyndeon region to create their own wine. Their on-going mission is to make wines that bring out the true characteristics of the region they originate from, wines that can reveal the characteristics of the soil, the climate and the typicity of the grape varieties they are made from. They were awarded Wine & Spirits Top 100 Wineries of 2021. The 2022 Malagouzia Turtles Vineyard is unoaked and dry. Elegant and bright, this single-vineyard Malagouzia from northwestern Macedonia all but dances in the glass. It has good acidity and freshness. This floral white shows a lovely interplay between juicy melon and white peach fruit flavors and a salty, mineral-driven underpinning. Medium-bodied, with soft citrus peel acidity and a touch of plushness to the texture, revealing accents of lime blossoms and ginger on the finish. RP 91 PTS, WS 90 PTS, WE 90 PTS

Pairings: Excellently married with green salads, baked vegetables, pasta, low fat fishes and a wide variety of Greek sea food "Meze".

2023 Monte Rio "The Bench" Vermentino- Lodi, California

Patrick Cappiello - Winemaker/Proprietor started his wine career in 2002 as a Sommelier at Tribeca Grill. Cappiello was named "Sommelier of the Year 2014" by Food & Wine Magazine, "Wine Person of the Year 2014" by Imbibe Magazine, and "Sommelier of the Year 2015" by Eater National. His winemaking career started in 2018, under the watchful eye of Pax Mahle. Monte Rio focuses on heritage and classic California varieties, with a goal of increasing the number of American wines on lists in restaurants. All of their wines are made naturally with no additives and farmed with organic practices. Mr. Cappiello and Mr Mahle collaborate on two wineries; Skull Wines and the Piquette Project. This wine was skin fermented in open top tanks for 30 days. The cap was submerged twice a day by hand, a truly hand crafted skin-contact wine. It has notes of apricot blossoms, black tea and tangerine, a rich mouthfeel with perfectly balanced acidity.

Pairings: Skin-contact whites are excellent with a variety of cheeses, as it is compatible with both ripe and mild types. This wine is great as an aperitif or sipping on the porch on a warm evening.