



UNCORKED BY THE SEA

Everyday Club July 2024



2022 Treana Sauvignon Blanc- Paso Robles, CA

On the central coast, the Pacific Ocean sends cooling breezes in the late afternoons, causing large temperature shifts and preserving natural acidity in the grapes. An abundance of sunshine provides warmth and idyllic growing conditions for growing wine grapes. Treana is the sum of elements that influence the wines; the land that the family farms, the warm California sun that nurtures, and the cooling ocean breeze that balances. These elements combine to create the perfect growing conditions for the grapes. Austin Hope, owner and winemaker at Hope Family Wines. "At a time when Sauvignon Blanc grape acreage is shrinking in some areas, demand is growing. We endeavored to create a wine that would get in the middle of this conversation and give fans of California Sauvignon Blanc an exciting new choice." Our Sauvignon Blanc is a clean platinum hue that opens up with beautiful aromas of tropical guava and hints of lemon grass. Bright zesty citrus flavors are abundant on the palate and highlighted by nuances of fresh pineapple and green apple. This light bodied white finishes with a splash of acid that is delightfully refreshing.

Pairing: This wine is crafted to be enjoyed with food. Pair with spicy curry, pan roasted salmon, poached lobster, spring vegetables, shellfish, salads, Thai food, Greek food, or Mexican food.

2022 Birichino Malvasia Bianca- Monterey, CA

Malvasia Bianca from sandy shale soils on the western flank of the Santa Lucia Range in Monterey. John Locke and Alex Krause have been using fruit from this site, Loma del Rio, since their days at Bonny Doon. For this wine, a nighttime machine harvest is employed at their direction, resulting in 12 to 14 hours of skin-maceration for maximum aromatic potential. From a vineyard planted decades ago up against the Santa Lucias of the Salinas Valley, the 2022 is 100% Malvasia Bianca with just a touch of malvasia juice that was added while it was actively fermenting. This wine is dry and mineral-infused, with plenty of depth from the almost 40-year-old vines. It has rounded aromas of pear, bright citrus and jasmine that make for a floral nose on this bottling. The palate dries up very quickly, with orange blossom and plumeria flavors that persist as the moisture wicks away. Over the palate came lychee, elderflowers, melons and lime. Medium acidity, low tannins and dry. It is delicate with honey & floral characteristics. 92 PTS WE

Pairing: A perfect companion for spicy foods. Serve with ceviche, raw scallops and all sorts of sushi. Try Cajun Dishes such as Etouffee and Gumbo, Asian dishes such as Gyoza, Moo shoo pork, Won ton soup or Pad Thai, or delicate fish and seafood dishes.