

UNCORKED BY THE SEA

Cellar Club May 2024

SIP INTO
SPRING



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2022 Hundred Suns Old Eight Cut Pinot Noir-WV, OR

Home of some of the planet's most amazingly elegant and expressive Pinot noir, the Willamette Valley claims a cool, continental climate, and is heavily influenced by the cold, moist winds of the Pacific Ocean, its warm and dry summers allow for the steady, even ripening of Pinot noir. Owned by Grant Coulter- wine maker and Renne Saint- Amour, former teacher- they scraped together every penny, and moved to a fixer-upper in the valley so that they could build Hundred Suns. Grant moved on from being winemaker at Beaux Freres to Flaneur Wines, and Renée left the classroom for the cellar and running of the day-to-day business. From winemaking, to label design, website building, and even wax dipping bottles by hand, every aspect of this process has their fingerprints on it. In 2018, they moved to Eola-Amity hills, where an old vineyard is now our children's backyard. The Old Eight Cut refers to a diamond cut dating back to the 1400s using simple tools and few cuts to enhance the natural brilliance of the stone without disguising its true nature. This wine is brimming with red fruits and deep flavors, succulent acidity, and a back bone of fine grain, and silky tannins. This 20% whole cluster Pinot Noir wine is approachable now but also age-worthy for the next ten years.

Pairings: Oregon Pinot Noirs all have a higher acidity, meaning meats with a degree of fat go very well with them. Think duck and other game birds, where the taste of the fat interacts with the acidity of the wine. Pinot Noir pairs very well with most meat. Willamette Pinot Noir has a lightness that complements salmon and other fatty fishes.

2022 La Ferme du Vert Sparkling 'L'Angelou'- Gaillac, FR

This is a superbly refreshing pet-nat Pet Nat, short for (Pétillant Naturel) from Jérôme Galalup of La Ferme du Vert who works seven hectares of vines that have been biodynamically cultivated for twenty years in Gaillac,(a commune in Southern France). Jérôme works alongside his father in the vines of the "Green Farm" (La Ferme du Vert). This is a dry sparkling wine from Gaillac using Méthode Ancestrale. A delicious pet-nat style made from 100% Muazac, a traditional white grape variety found in this region. The term gaillacoise can be used for this ancient method of bottling wine before fermentation ends to produce a natural sparkler. Biodynamically farmed grapes, fermented with wild yeasts and put into bottle before the ferment finishes to capture the gases of the finishing wine. Muazac has many mutations coming in different colors, this is the Mauzac Vert variety that has green-yellow hued skins. Lively and dry with pearly bubbles, a touch nutty on the finish with fuzzy peach and salted melon notes on the nose. These bubbles are packed with aromas and flavors of yellow pear, green apples and a nutty-buttery finish.

Pairings: Pet- Nat is a simpler process, made to be light, refreshing, and drunk young as an aperitif or on a picnic. Try a summer salad, a light grazing board with cheese and meats. It pairs well with fried appetizers, sushi or just by itself. Try this dry and zesty wine with shrimp and other shellfish. Don't forget fried chicken!