

2020 E. Guigal Côtes-du-Rhone Rouge- Rhone Valley, France

Thought of as a baby Chateâuneuf-du-Pape, the term du Rhône applies to the flatter outskirts of the major southern Rhône appellations, and the fringes of well-respected northern Rhône appellations. The region offers some of the best values in France and some first-rate and ageworthy reds. The Guigal domain was founded in 1946 by Etienne Guigal in the ancient village of Ampuis, home of the wines of the Côte-Rôtie. In these vineyards that are over 2400 years old, you can still see the small terraced walls characteristic of the Roman period. A Rhone blend made from 50% Shiraz/Syrah, 40% Grenache, and 10% Mourvedre. On the nose, this wine is intensely aromatic, with black fruits and spices. The palate is full, round and sexy. It is round and smooth tannins present through the full bodied, ample wine. It is overall a complete wine, with a long finish, with elegance and finesse accompanying the abundance of fruit and well-balanced tannins. Decanter 90 PTS

<u>Pairings:</u> Côtes du Rhône wines are the perfect match for grilled meats, lamb dishes, wild boar, grilled sausages, baby-back ribs, chicken and veggies on the backyard barbecue.

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

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