



# UNCORKED BY THE SEA

Everyday Club August 2023



## 2021 Domaine Jean-Luc Mader Pinot Blanc, Alsace, France

The Mader domaine is a very small quantity, high quality wine producer based in the picture postcard village of Hunawehr just south of Ribeauville. The family own just over 10 hectares of vineyards, including prized holdings of vines in the famous 'Rosacker' Grand Cru vineyard and also now in the Grand cru Schlossberg. All vineyard work is carried out by hand and since 2005 their son Jerome is now running the estate having studied and gained a Diploma in Oenology. Jerome has also converted all their vineyards to organic viticulture. The entire range of wines from the Mader family taste true to their grape varieties and vineyard origins and all represent fantastic value. Made from a blend of 2/3 Auxerrois and 1/3 Pinot Blanc, with 8% aged in barrel. This wine shows classic white flower and citrus aromas leading to a delightfully floral with crisp citrus-like palate feel and a lovely dry finish. The finish is refreshing, thanks to the acidity.

Pairings: Pinot Blancs pair perfectly with roast or grilled chicken, salad, and other light meats. Mild cheeses, seafood, pasta, and creamy or acidic sauces are also excellent.

## 2021 Guerrieri-Rizzardi Ferra Soave, Veneto, Italy

This vineyard, part of the cru of the Classic area of Soave, is located on a hilly area behind the Soave Castle. It is an integral part of the estate of the Rizzardi family. The soil is rich in volcanic gravel and the rows enjoy a favorable southern exposure to the late afternoon sun. The wine is 100% Garganega and has a subtle but complex perfume of ripe fruits - apricots, white peach and pears - with a touch of honey and floral notes. Despite the rich aromas, there is also minerality evident on the nose. The apricot, pear and peach theme continues on the palate with citrus fruits, almonds and a warming touch of spice counter-balanced by the dry, crisp acidity. Dry and clean with a lively freshness.

Pairings: As an aperitif or this wine is a good match with oysters (on the grill, too), antipasti, white meat (grilled chicken), vegetable dishes, goats' cheese, and Japanese food (sushi), and mildly spiced Thai dishes.

***It's Grilling Season!***