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BY THE SEA

Cellar Club August 2023



2018 Guerrieri-Rizzardi 3 Cru Amarone DOCG- Veneto, Italy

In recent years Guerrieri-Rizzardi has joined the 'Historical Wine Families' Association and the 'Les Hénokiens' Association of 200-year old family businesses. Today, Guerrieri-Rizzardi is a dynamic company. Selected grapes from three Cru vineyards in the commune of Negrar (Calcarole, Pojega & Rovereti) make up the 3CRU, the main production Amarone for this winery. This wine is 45% Corvina, 20% Rondinella, 20% Corvinone, 9% Barbera and 6% Sangiovese. It is made from 100% dried grapes, that have been dried in small crates in the old drying rooms of Pojega, for 3-5 months, and then slowly fermented for one month followed by malolactic fermentation in oak for three years. It has hints of fruit jam, black cherry and cherry, vanilla notes with hints of spices. It is complex and elegant, structured and soft, with a well-balanced tannic texture. To best enjoy it, let the wine 'breathe' at least 1 or 2 hours before serving. 91 PTS Vinous, 90 PTS Decanter

Pairings: Red meats, grilled and barbecued meats, game meat, curry dishes, braised beef, rich stews and casseroles. Cheeses (aged Grana Padano or Monte Veronese, pecorino). Indian cuisine

2021 Zuccardi Sémillon Poligonos Del Valle de Uco Tupungato-Mendoza, Argentina

Mendoza's Uco Valley is one of the most exciting up-and-coming wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, which in turn create flavorful, full-bodied wines with generous acidity. Alberto Zuccardi came to Mendoza from his homeland in Tucuman and in 1963, planted a vineyard in the region of Maipu not knowing that it would begin the great passion of his life. In 1990, his son, Jose Alberto Zuccardi, assumed the General Director of the company. In 2005, Sebastian Zuccardi, expanded the winery into the Uco Valley, which opened in March 2016, producing wines with identity through the continuous exploration of the different terroirs of the Uco Valley and dedicated to producing the highest quality wines through sustainable practices. This wine is Semillon, that is creamy lemon, with star fruit, green apple and some nougat on the nose. This is fresh and bright on the palate, showing a creamy and smooth texture and fresh, juicy acidity. The finish is long and vibrant. 94 PTS JS

Pairings: It goes well with fish; trout, catfish, red snapper, grouper, haddock, redfish, halibut, black cod, and Chilean seabass, as well as oysters and seared scallops. It pairs with white meats including chicken, pork chop, ham, turkey, and duck. The acidity of Sémillon will cut through rich cream or cheese-based dishes like carbonara, or Parmigiano-Reggiano risotto.

It's Grilling Season!