



UNCORKED BY THE SEA

Cellar Club August 2023



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, lead the development of the winery expansion into the Uco Valley. The new Zuccardi opened in March 2016 with the premise of 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, cod, halibut, Chilean seabass and white meats: chicken, pork chop, ham, turkey, and duck. The acidity cuts through rich cream or cheese-based dishes like carbonara, or risotto. Try oysters or seared scallops.

2021 I Macchioni Casa alle Vacche Vernaccia- San Gimignano, Italy

I Macchioni is a single vineyard wine made from grapes that come from 50 year-old vines in a winery run by a small family-run company. The wine is fermented in stainless steel and aged on the lees fermented in stainless steel. This is a very small producer with only 15,000 bottles of annual production but they clearly know what they're doing. Vernaccia di San Gimignano is the name of the grape as well as the wine and it is confined to no more than 2,000 acres around this town and nowhere else in Italy. This wine has a characteristic, intense bouquet with hints of wild flowers, harmonious flavor with a bitterish aftertaste distinguishes this DOGC white wine produced in the heart of Tuscany in the town of San Gimignano. Lovely intense bouquet straight out of the gate with pear, and dried apricots. Some salinity and full, mouth-coating flavors. A very fresh, mineral-laced Vernaccia with good acidity and drinkability.

Pairings: All dishes based on fish, shellfish, and perfect with white meat dishes, too. It is the best for risotto with seafood, and with a bowl of white rice with mushrooms.

It's Grilling Season!