



UNCORKED BY THE SEA



Everyday Club February 2024

2019 Finca el Origen Gran Reserva Malbec- Mendoza, Argentina

Finca El Origen pioneered the planting of vines in Vista Flores, one of the highest altitude areas of Mendoza's Uco Valley, situated in the foothills of the Andes at elevations of 3300 to 3900 feet above sea level. Here the nights are very cold and the sunlight during the day is quite intense, resulting in grapes with thick skins which produce wines that are rich in tannin and flavor. The grapes used for this Malbec came from the single Los Chacayes vineyard in Finca La Esperanza, considered one of the best for this flagship variety. 30% of the wine was kept in contact with French oak of varying degrees of toasting for 6 months to achieve optimum integration while still retaining the character of the fruit. Aromas are intense with notes of lively red fruits, red apples, floral, herbs and spices. It has lovely crunchy fruit underpinned by fresh acidity. It is refined, fine grained and sophisticated. It is a structured Malbec with blueberry and licorice aromas and flavors that are buttressed with stone undertones. This wine has a full body and structured tannins, and it is fresh and vibrant. 95 PTS Decanter, 93 PTS JS

Pairings: The bold nature of Malbec makes it well-suited to pairing with various meats. Whether it's the deep flavors of pork loin, the smokiness of pork ribs, or the savory taste of lean brisket. It's also a wonderful companion to duck and dark turkey meat, providing a hearty contrast to these distinctive flavors.

2022 Torii Mor Pinot Gris- Willamette Valley, Washington

Willamette Valley is the largest and most important AVA in Oregon. With a continental climate moderated by the influence of the Pacific Ocean, it is perfect for cool-climate viticulture and the production of elegant wines. Though Pinot noir enjoys the limelight here, Pinot Gris also thrives in the Willamette. set out on a journey to create world-class wine in his beloved state of Oregon. In 1993 Dr. Donald Olson founded Torii Mor as a tribute to his late son Leif. Olson Estate Vineyard, planted in 1972, is one of the oldest vineyards in Oregon. Sitting high in the Dundee Hills Appellation at 800 feet on just under fifteen acres of Pinot Noir, the fruit of Olson Estate was the main focus of Torii Mor's first vintage. Torii Mor has matured into an ultra-premium producer of Pinot Noir. Lively acidity marks the way for this crisp Pinot Gris. The wine's pineapple, honeycomb and toasted filbert aromas are graced by the kind of fresh salinity you get with an ocean breeze. Look for flavors of lemongrass, tangerine and wet slate to brighten your day. 90 PTS WE

Pairings: Try with Halibut, Creamy Polenta, Chicken, Chicken Piccata, Wine Sauce, Sous Salmon, Grilled Swordfish, Shrimp, and Risotto, such as Lemon Risotto, Scallop Risotto, or Shrimp Risotto. This Pinot Gris will be a great food pairing to spicy Thai food and pasta dishes.