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Cellar Club January 2023

2020 Big Table Farm Wild Bee Chardonnay- Willamette Valley, Oregon

The duo behind Big Table Farm are winemaker Brian Marcy and artist/farmer Clare Carver. In 2006 they moved to Oregon from Napa, where Brian had been making wine for ten years, and bought property in the Willamette Valley. The farm and winery are named after the goal to provide a gracious and welcoming table for themselves and friends, with a cornucopia of hand-crafted food and wine. After almost ten years, they have developed this land into a working farm and built a barn and winery. The 2020 Wild Bee welcomes you with aromas of honey, papaya and spiced nuts. Subtle graham cracker crust balances on the palate alongside hints of honeysuckle and ripe papaya. The finish has a zip of lemon zest and crisp apple, enlivening the palate. Barrel fermented in French oak, mostly used but some new. Fermented with whatever yeast blows in the door, minimal sulphur added letting the wine show its elegant, zippy finesse. There's great depth of flavor and balance between the creamy palate, aromas of peach, apricot, white pepper, and white flowers, fresh acidity, and a mouthwatering yeasty crispness. JS 92 PTS

Pairings: Pork, poultry, rich fish such as salmon, tuna, etc. vegetarian dishes, charcuterie and cheese, clams, mussels and shrimp, lobster and crab, as well as pasta with white sauce

2019 Melanie Pfister Furd Pinot Gris – Alsace, France

As early as 1780, Nicolas Pfister was a "viticulturist-bourgeois", in the still existing farmhouse. A turning point was taken in 1972, when Alfred Pfister and his son André, heir to the know-how of the six generations of winegrowers who preceded him, quickly devoted himself to environmentally-friendly viticulture while modernizing the installations. Their objective in the vineyard as in the winery became to obtain fruits and wines of very high quality, marked by their terroir. The more recent history saw the arrival of the Domain of Melanie, 8th generation of Pfister and first wife of the estate. Trained in Bordeaux and then Dijon as an engineer and oenologist, she uses her knowledge and practical experiences in the constant search for perfection that is the hallmark of the estate. On a mission to produce culinary wines, the Pfister family estate certainly reached its goal with this deep Pinot Gris. Dry and nicely textured, it features an aromatic profile of apple, pear and a touch of melliferous flowers, along with a pleasant note of smoke. This wine is gastronomic and expresses itself in its youth, with aromas of autumn fruits (pear, quince) and smoky notes, while unfolding a velvety texture that coats the mouth.

Pairings: This white Alsatian Pinot Gris is a wine that accompanies with great ease dishes normally reserved for red wines. Game, whether or not marinated, veal, pork, poultry (especially with sauces with a high flavor), roast meat, risotto, mushrooms and dishes such as polenta. It is also an interesting partner for a cheese board.