



UNCORKED BY THE SEA



Everyday Club January 2023

2021 Chamisal Vineyards San Luis Obispo Pinot Noir-Central Coast, CA

The largest and perhaps most varied of California's wine-growing regions, the Central Coast produces a good majority of the state's wine. This vast California wine district stretches from San Francisco all the way to Santa Barbara along the coast, and reaches inland nearly all the way to the Central Valley. Chamisal Vineyards was the first to plant vineyards in the Edna Valley in 1973. Chamisal is nestled five miles inland from the Pacific Ocean on the rugged California Coast. With the cooling Pacific Ocean nearby, the long temperate growing season extends the amount of time grapes stay on the vine to develop their flavors. This extended hang time paired with the calcareous, clay-rich soil of the property produces fruit with exceptional intensity and complex flavors, often showing a distinctive character that some fondly call "Chamisal Spice. Their team is dedicated to continuous improvement, often experimenting with innovative new techniques in the pursuit of making better wines. This wine is light ruby in color, this Pinot Noir is expressive on the nose with vibrant notes of cherry, raspberry, and cinnamon. On the palate, the wine is bright and juicy with light tannins and a fresh finish. Generous with notes of strawberry preserves and fine-grained tannins balanced by bright acidity.

Pairings: This versatile wine pairs well with lamb, lamb chops, kebabs, grilled chicken dishes, veal, salmon and light pasta dishes. The fresh acidity would pair well even with delicate fish.

2019 Double Canyon Cabernet- Columbia Valley, Washington

Washington produces so many exciting wines, and that definitely includes Columbia Valley Cabernet Sauvignon. With over 10,000 acres under vine, Cabernet Sauvignon is now the most widely-grown varietal in the state. Double Canyon was established in the heart of Horse Heaven Hills in 2007. Double Canyon's focus is crafting Cabernet Sauvignon that expresses the individuality of their namesake vineyard and captures the distinct character of Washington State's best appellations. Their 90-acre Double Canyon Vineyard, named for two ravines that run through the property, was selected for its desirable location and proximity to the Columbia River. Influenced by volcanic activity, ancient glacial deposits, desert soils, and a persistent wind that blows off the river, Double Canyon wines capture the distinctive character of this renowned appellation. In pursuit of making great Cabernet Sauvignon, they brought together a small team of experts with more than 175 years of combined winemaking and production experience to draw on this depth of knowledge and collaborate on the design of a best-in-class facility. The first entry to the pallet is silky smooth, brimming with notes of ripe blackberry and tart currant, and finishes with toasted vanilla, oak, and baking spices. With approachable tannins, the finish is lengthy and subtle.

Pairings: Cabernet Sauvignon is a full-bodied red wine packed with tannin and pairs best with meaty dishes like steak, venison stew, roast beef, roasted lamb and duck. Fatter cuts of meat such as ribeye steak, prime rib, and lamb chops also pair well with this Cabernet.