



# UNCORKED BY THE SEA

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## Cellar Club January 2024

### 2022 Patricia Green Sauvignon Blanc - Willamette Valley, Oregon

Patricia Green Cellars is located in the Ribbon Ridge district of Yamhill County on the 52 acre estate purchased in 2000 by Patty Green and Jim Anderson. The oldest section of the Sauvignon Blanc in the Estate Vineyard was planted in 1990 making them what we believe the oldest Sauvignon Blanc vines left in the Willamette Valley. Another section planted in 2001 and 2002 has begun to come into full maturity giving a little wider range of options to choose from in terms of coming up with the best possible example of an Estate Vineyard designated bottling. The fruit that comes from there has definitely developed over the years and has different and special characteristics to it that make for a wine that will stand alone and stand out. The Estate Vineyard Sauvignon Blanc is a denser, richer, more stately version of Sauvignon Blanc than one would generally find in the universe of this grape. This underlying tone offsets Sauvignon Blanc's general fruit driven tone making for a wine with both rich high fruit tones and crystalline notes that fill out the back of the wine. This wine is a medium straw hue and reveals supple, rounded floral aromas of wildflowers, soft tropical fruit of apricot, and citrus zest. Medium-bodied, it's energetic on the palate, with a focused, linear texture and a well-rounded, long finish. 92 PTS JD

**Pairings:** The best Sauvignon Blanc food pairings are seafood, shellfish- (oysters, scallops, crab, clams, lobster, prawns), chicken, green vegetables, grilled vegetables & sauces like pesto or chimichurri.

### 2018 Ossian Vinas Viejas Verdejo- Rueda, Spain

Ossian Vides y Vinos caught the attention of the Ruiz-Aragoneses family in 2013 for the uniqueness of the land and the potential of its ancestral, pre-Phylloxera vines. In 2016, Ossian officially joined the Alma Carraovejas family – an investment made with every intention of recovering the ancestral vines of this exceptional inheritance and employing unique winemaking methods that would express the authentic potential of Segovian Verdejo. Although Ossian is located in the heart of the Rueda DO, the wines are classified as VT de Castilla y León due to our unique viticulture and production parameter. The first certified organic vineyard within the Rueda DO, Ossian has stood out for its commitment to organic practices since the beginning using only natural compost and natural practices that allow for the terroir to best express itself without any external interference. This wine has creamy notes of caramel-covered Bartlett pear and crisp acidity bring this white to life. White flower petals echo on the rich mouthfeel as acidity keeps the palate clean and fresh. 93 PTS TP

**Pairings:** Verdejo pairs well with goat's cheese, tomato and shellfish, and is a great partner for Vietnamese and Thai food. It is made for a good seafood paella. Verdejo pairs particularly well with grilled and fried fish – think grilled sardines, calamari or even grilled octopus.