



UNCORKED BY THE SEA



Cellar Club July 2023

2021 Enfield Wine Co. Stained Glass Grenache- California

John Lockwood got his start in the California wine industry in 2004 working up at Heron Lake vineyard with David Mahaffey. He went on to work harvests with Ted Lemon at Littorai, Bodega Melipal in Argentina, and Failla Wines with Ehren Jordan where he worked for 5 years farming and managing the Sonoma Coast and Russian River estate vineyards. He started Enfield Wine Co. in 2010 as small side-project while still working at Failla, and in 2013 took the plunge with Enfield as a full time project. Driven by soil first and foremost, Enfield Wine Co. seeks out vineyards that possess a distinct and powerful sense of place – across region, grape variety, and vine age. Working only with small vineyards and independent growers, every step of the process is guided by the intent to maximize this character of terroir. Each wine has its own story to tell. From 2 vineyards planted in deep sandy soil on opposite sides of the Sacramento River Delta, Abba and the Del Barba, this is the embodiment of what makes Grenache so special. It is 40% Grenache, 35% Carignan, and 25% Tempranillo. It is whole cluster fermentation with some natural carbonic because, as John described "the bin was too dense to make any progress treading by foot." It has rose petal, bergamot tea, dragon fruit, curry leaf, and is gorgeously aromatic with a plush, juicy palate and a vibrant finish. Only 50 cases were produced.

Pairings: Grenache is a fruity and full-bodied red wine that pairs best with grilled hamburgers, duck with cherries, roasted rack of Lamb, pork chops, crunchy greens, pizza, braised meats, roasted white meats, and steak

2021 Ryme Rancho Coda Fiano, Russian River Valley, California

Ryme Cellars is a creation of Megan and Ryan Glaab who met in the cellars of Torbreck Winery in Australia. They focus on mainly Italian varietals from conscientiously farmed organic or sustainable vineyards throughout California, and are produced according to simple methods. No cultured yeasts or enzymes or adulterants are used during winemaking, and the wines are not fined or filtered. The result is honest, expressive, unique and vibrantly delicious wine unlike anything else out of California. This Fiano comes from a single vineyard located in the hills overlooking the heart of the Russian River Valley. The vineyard experiences warm days with its hilltop exposure. The Pacific Ocean breezes and coastal fog bring very cool nights. Fiano thrives in this atmosphere, soaking up the sun and maintaining its high acidity. The fruit was whole cluster fermented and pressed to neutral barrel for 10 months of aging. It is medium-bodied, complex, with notes of white peach, citrus zest, green herbs, and finishing with a saline minerality.

Pairings: Creamy chicken or pork pasta dishes, and rich seafood soups and chowders work wonders. It's great with barbecued prawns, sweet 'n' sour creations, scallops, salmon, and simple pasta dishes. Anything in tomato and mascarpone sauce works too.