



UNCORKED BY THE SEA



Cellar Club March 2024

2022 A Tribute to Grace Grenache- Santa Barbara, California

With a dry and mild climate cooled significantly by moist ocean fog and breezes Santa Barbara is part of the larger Central Coast appellation . The conditions here provide an opportunity for nearly effortless production of high-quality cool-climate Central Coast wines. A Tribute To Grace Wine Company is dedicated to crafting authentic expressions of Grenache. All wines are single-vineyard sourced to maintain authenticity, and remain 100% Grenache. Angela Osborne is a New Zealand born winemaker who moved to California in 2006 with the dream of making Grenache. She sourced her first Grenache fruit from the Santa Barbara Highlands Vineyard. Angela named her label after two of her favorite things: her Grandmother Grace and her most beloved attribute. Angela's winemaking intention is to capture this spirit, and stay as close to nature as humanly possible. This Santa Barbara County Grenache was inspired by Fonsalette from Chateau Rayas and represents two very different microclimates. The first vineyard is the Highlands with 3200 feet elevation and the second vineyard is Curtis, tucked away in Foxen Canyon. The nose opens with light red berry, pomegranate, violets, sweet cherry, and a mix of baking spices. The palate is just shy of moderate with good acid and a flavor set of mixed red berries, pomegranate and savory and baking spices. The resulting wine is elegantly structured and focused, and is an excellent introduction to Angela's style.

Pairings: Grenache pairs beautifully with foods that have smoky or charred flavors, like savory, grilled meats, smokey BBQ sauces, and even grilled veggies.

2020 Beckmen Cuvee Le Bec-Santa Barbara, California

A wide selection of grapes is planted In the Santa Ynez Valley- more than 60 varieties, Syrah is successful at both ends of the valley, with a peppery, Old-World sensibility closer to the coast and lush berry fruit further inland. Beckmen Vineyards Rhone style wines cultivated from Purisima Mountain Vineyard are a contribution to the next chapter of winegrowing in the Santa Ynez Valley. In 1996 Beckmen Estate Vineyards purchased Purisima Mountain Vineyard a 365-acre Estate overlooking the Santa Ynez Valley, where there are ideal soils and climate for Rhone varieties. The 2020 Cuvee le Bec is a blend of 51% Syrah, 38% Grenache, 6% Mourvedre, and 5% Counoise, with stunning and dense aromas of ripe red and black fruits, spices, and floral notes. The mouth is filled with more dark fruits and spices which brighten on the back end as the Grenache and Counoise express themselves on the lifted finish.

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Pairings: Pair with grilled meats, steak or a rack of lamb. Hearty stews and casseroles benefit from the wine's structure and depth. Mediterranean cuisine and dishes with rich tomato-based sauces pair beautifully with Rhone blends as do vegetarian options like roasted vegetables and mushroom-based dishes