



# UNCORKED BY THE SEA

Cellar Club March 2024



## 2022 Tyler Winery Chardonnay Santa Barbara County, California

Chardonnay is one of the stars of Santa Barbara, producing wines marked by racy acidity. The region is home to many young and enthusiastic winemakers. Tyler is dedicated to producing wines of delicacy and balance, where structure and nuance are favored above all else. Their focus is exclusively on exceptional vineyard sites throughout the Santa Rita Hills and Santa Maria Valley within Santa Barbara County, and feel chardonnay is one of the best mediums to express their vineyard site. They believe wine should be elegant and honest, and must possess aromatic purity. The Santa Barbara County Chardonnay is composed of grapes from the Bien Nacido, Dierberg, La Rinconada, and Sanford & Benedict vineyards. Aromatically, the wine has notes of flint, white chalk, with a combination of stone and citrus fruits and a hint of florality. On the palate, the wine is extremely mineral-driven with notes of white pepper and green apples.

Pairings: This wine would be perfect with shellfish, seafood, salads or poultry. Try this wine with chanterelle mushroom pasta or any lighter creamy pasta dish.

## Domaine Carneros Brut Sparkling Wine- Carneros, California

Carneros is set in the rolling hills that straddle the southernmost parts of both Sonoma and Napa counties. The cooling winds from the abutting San Pablo Bay, combined with lots of midday California sunshine, create an ideal environment for producing wines with a perfect balance of crisp acidity and well-ripened fruit. Carneros is an important source of sparkling wines made in the style of Champagne as well. A joint venture between Champagne Taittinger and Kobrand Corporation, partners who are perfectionists in their fields, Domaine Carneros has established itself since its inception in 1987 as one of California's finest producers of premium quality, methode traditionnelle sparkling wines. The estate's vineyards extend up a slope rising to a crest overlooking San Francisco and San Pablo Bay, with an elevation of 120 to 260 feet above sea level. This wine is a blend: 53% Pinot Noir, 44% Chardonnay, and 3% Pinot Gris with aromas of white flowers, apple pie, and citrus peel, enhanced with notes of toast and vanilla. Alluring for its sleek polish and precision, this sparkler has tiers of Asian pear, strawberry, fresh almond and ginger flavors that unfurl slowly. The wine is elegantly structured, round and flavorful with a signature long, creamy finish. 93 PTS WE, 91 PTS JS

Pairings: Triple cream cheese or mascarpone cheeses, shrimp, shellfish, smoked salmon, caviar, fried calamari, oysters, salami, veggies, stuffed mushrooms, egg dishes, foie gras, and buttered popcorn. Pair desserts such as tarts, crepes, and any buttered or honeyed dessert.