



# UNCORKED BY THE SEA



## Cellar Club March 2023

### Zuccardi Blanc de Blanc 2018-Tupungato, Argentina

The Uco Valley has the ideal climate and natural conditions for making sparkling wines with remarkable qualities. Blanc de Blancs is one of the best sparkling wines in Argentina. It has been Sebastián Zuccardi's pet project since working in Champagne, France. It is made with the traditional method and 100% Chardonnay grapes from high-altitude vineyards in Tupungato, Uco Valley, Mendoza. "Intense and sophisticated. Greenish yellow color, with a thin steady and continuous chain of bubbles. The long time in yeast adds complexity, honey, white fruit, typical of Chardonnay from Tupungato, toast, butter and frosting. It has a great mouthfeel. The honey notes are present, combining with cereal notes. Balanced and greasy, fresh and sharp on the finish with an elegant and delicate creamy sensation when combined with the aromas of white fruits.

Pairings: This wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. Try vegetable or crab quiche, vegetable terrine, Parmesan bread sticks, or calamari fritters.

### 2021 Day Dazzles of Light White Wine- Dundee, Oregon

Day Wines believes the character of Oregon wine is defined by the incredible diversity found in the various growing regions spread across the state. They seek and work with growers who are committed to stewardship of the soil and the vine through biodynamic and organic practices, and consider them the backbone of their business. This refreshing wine of 61% Chardonnay, 21% Sauvignon Blanc, and 18% Chenin Blanc blend offers modest acidity and a round, soft texture. Rich aromas such as pineapple ice cream and white peach slowly give way to notes of lemon verbena and green tea. The white peaches are back on the palate, only in tart form with a touch of nutmeg. Additional flavors include wet rocks and slightly tart star fruit. WE 89 PTS

Pairings: Dry white blends pair with lighter dishes. They pair wonderfully with fish, seafood, or even salad.