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2021 Francesco Rinaldi e Figli Nebbiolo d'Alba- Italy

Giovanni Battista Rinaldi inherited a farmhouse and vineyards in 1870, situated on one of the most important hills in all of Barolo, Cannubi. The wine production started several years later with the help of Giovanni's son, for which the estate is named for Giuseppe. For around 130 years the Francesco Rinaldi estate remained relatively unchanged. The estate vineyard holdings consist of around 10 hectares of vines spread across three main communes of Barolo. The Rinaldi's bottle two non-Barolo or Barbaresco wines from Nebbiolo; a Langhe & this Nebbiolo d'Alba. The fruit for this wine comes entirely from vineyards in the Verduno commune. All of their Nebbiolo bottlings are aged in large Slavonian oak. This 100 % Nebbiolo color is ruby-red, not too intense, respecting the character of the Nebbiolo grape variety. The aroma is ethereal with scents of flowers and fresh fruit. The taste is dry with a good body.

Pairings: Pasta all'uovo, pasta with rich sauces, Italian sausage stuffed four cheese ravioli red and white meat, risotto, pizza, as well as medium and long ripening cheese.

2019 Domaine Saint-Cyr Chénas "Robert" Beaujolais-France

Domaine Saint-Cyr winemaker Raphaël Saint-Cyr has been on a quest for healthier vineyards and soils, converting everything in the estate to organic viticulture. From south of Beaujolais, he is a 4th generation grower steering his great grandfather's plantings into the next era, as well as another in nearby Crus, in Chénas, in Morgon and in Moulin-à-Vent. All of the wines are vinified with natural yeasts. Certified Organic. Unusual for the region, the crus are all single vineyard parcels, and the name of each terroir is listed with each wine. Gamay and Chardonnay take center stage, alongside the Sauvignon Blanc that Raphaël fell in love with while making wine in New Zealand. All of these vineyards are nurtured and worked by the family. Fermented with natural yeasts in concrete tanks and aged in old barrels for 12 to 18 months, they're beaming with youthful exuberance. 100% Gamay, this wine is floral on the nose with redcurrant, blackberry, and smoky accents. The aroma really opens up with air, revealing many layers. The palate is silky, fresh and relatively light. Elegant, with fine tannin, lots of baking spice, and cherry fruit. The fruit is in the background. This is a very easy drinking wine.

Pairings: Meat, Bacon, Bresaola, Chicken, Cured Meat, Duck, Poultry, Prosciutto, Salami, Turkey, Brie, Mascarpone, and Soft Cheese