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2022 Hundred Suns Old Eight Cut Pinot Noir-WV, OR

Home of some of the planet's most amazingly elegant and expressive Pinot noir, the Willamette Valley claims a cool, continental climate, and is heavily influenced by the cold, moist winds of the Pacific Ocean, its warm and dry summers allow for the steady, even ripening of Pinot noir. Owned by Grant Coulter- wine maker and Renne Saint- Amour, former teacher- they scraped together every penny, and moved to a fixer-upper in the valley so that they could build Hundred Suns. Grant moved on from being winemaker at Beaux Freres to Flaneur Wines, and Renée left the classroom for the cellar and running of the day-to-day business. From winemaking, to label design, website building, and even wax dipping bottles by hand, every aspect of this process has their fingerprints on it. In 2018, they moved to Eola-Amity hills, where an old vineyard is now our children's backyard. The Old Eight Cut refers to a diamond cut dating back to the 1400s using simple tools and few cuts to enhance the natural brilliance of the stone without disguising its true nature. This wine is brimming with red fruits and deep flavors, succulent acidity, and a back bone of fine grain, and silky tannins. This 20% whole cluster Pinot Noir wine is approachable now but also age-worthy for the next ten years.

Pairings: Oregon Pinot Noirs all have a higher acidity, meaning meats with a degree of fat go very well with them. Think duck and other game birds, where the taste of the fat interacts with the acidity of the wine. Pinot Noir pairs very well with most meat. Willamette Pinot Noir has a lightness that complements salmon and other fatty fishes.

2021 Hendry Cabernet Sauvignon HRW Napa, California

One of the most prestigious wines of the world capable of great power and grace, Napa Valley Cabernet is a leading force in the world of fine, collectible red wine. Today the Napa Valley and Cabernet Sauvignon are so intrinsically linked that it is difficult to discuss one without the other. The Hendry Ranch, farmed since 1939, is composed of 114 acres of vineyard situated in the hills north west of Napa. This latitude in the valley experiences substantial marine influence, and allows growing of 10 different varietals, each carefully distributed among the 47 vineyard blocks. Mike Hendry, the fourth generation of Hendry winemakers, has managed the vineyard full time since 2001. All Hendry wines are made from estate grapes. Through the subtle use of oak, and restraint in ripeness, their wines are crafted to highlight the terroir of the vineyard. This wine is 100% Cabernet Sauvignon. It was aged for 18 months in French Oak barrels, 10% of which were new. The remaining barrels are the barrels used in the estate Cabernet. This wine is opaque, medium-ruby color, slight violet hue of a young wine, with dark berries, smoke and grape skins on the nose. The palate offers tangy black currant, dark berries and cocoa. It is medium-bodied with firm tannins.

Pairings: Its structure, firm tannins and notes of berry and spice will pair nicely with greasy comfort foods such as a juicy steak or bacon cheeseburger. This wine can be enjoyed with barbecues and weeknight dinners. A tasty, versatile, go-to Cabernet Sauvignon for everyday drinking.