



UNCORKED BY THE SEA



Cellar Club November 2023

2021 The Calling Russian River Pinot Noir- Sonoma County, California

While the Russian River Valley is a large appellation with multiple climate zones and soil types, it is best known for cool-climate varieties, with Pinot Noir as the most celebrated. The grapes benefit from a reliable late afternoon flow of Pacific Ocean fog through the Petaluma Gap and along the Russian River Valley that ensures slow and steady ripening and the preservation of grape acidity. Today many of California's most highly regarded Pinot Noir vineyards are in the Russian River Valley. Jim Nantz, famed CBS sports commentator, and Peter Deutsch, founder of Deutsch Family Wine & Spirits, have created The Calling wines to quality standards for the Sonoma region with more than fifty 90+ ratings since their first vintage in 2012. These wines are a testament to the greatness that is possible when you follow your calling in life. This textural, medium bodied Pinot Noir leads with bright red fruits (Bing cherry, wild strawberry, red plum, raspberry) and baking spices (clove, nutmeg) aromatics on the nose. The palate is lush and round with vibrant and juicy red fruits, good acidity and silky tannins. 90 PTS WE

Pairings: These versatile, food-friendly wines pair well with salmon, tuna and other oily fish, mild sausages, turkey, duck, quail, pork and lamb. Fruit-based sauces or chutneys and mushrooms make a strong supporting cast. For your cheese board, select firm, moderately flavored cheeses like Gruyere, Gouda and aged cheddar.

2022 Jolie-Laide Sauvignon Gris- San Benito, California

Jolie-Laide is a two-person operation based in Sebastopol. The name Jolie-Laide translates loosely to Pretty-Ugly, a French term of endearment to describe something that is unconventionally beautiful. Founded by Scott Schultz, who began his transition into the winemaking world after a move to Napa for employment as Wine Director at Thomas Keller's Bouchon in Napa, and later joined by his partner Jenny Schultz. Their winemaking method is simple: grapes are left whole cluster, foot crushed, and aged in neutral oak. Also known as Fié Gris or Sauvignon Rose in its homeland of the Loire Valley, Sauvignon Gris is the uber rare pink skinned mutation of Sauvignon Blanc. While it shares some similar qualities as its Blanc cousin, the Gris tends to be more subdued in nature with subtle herbaceous notes and not as overtly green and grassy. Grown in the cool weather and granite limestone soils of Paicines in San Benito, it is whole cluster pressed and naturally fermented in a combination of stainless tank and neutral barrel. It has light and bright, saline, lemon blossom, and exotic melon aromatics. The palate is elegantly textured yet cuts with refreshing citrus acidity

Pairings: Sauvignon Gris pairs well with all types of fish, shellfish and cheese. Sauvignon Gris also makes a good wine and food match with lighter roasted or grilled white meats such as turkey.