



UNCORKED BY THE SEA



Cellar Club November 2023

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.

2021 Domaine Jean-Paul Paquet Saint-Veran- Macon, France

Jean-Paul Paquet's family has worked in the Mâconnais region of Burgundy since his grandfather settled there in 1955. Jean-Paul's father purchased a small seven acre domaine in the heart of Pouilly Fuissé in 1971. Jean-Paul and his wife took over in 1978 and in 2003, they decided to increase the size of the domaine again and purchased a vineyard outside the Chateau de Chaintré from which they produce Macon-Chaintré and Bourgogone Chardonnay. Their son Yannick has since taken over the estate entirely, and runs it together with his wife, Ophélie. Saint-Véran shares more similarities with Pouilly-Fuissé than with wines produced in the southern part of the AOC where sandy, acidic soils tend to produce leaner, more simple wines. The clay and limestone soil produces classic grapes from the Saint Veran region. Jean-Paul vinifies this wine one-third in old oak barrels to add richness and body and two-thirds in stainless-steel tanks to retain freshness and liveliness. This white Burgundy is a rich wine that exhibits white flower aromas, especially acacia with hints of licorice. The palate has a pleasant structure with good balance between fruit and mineral flavors, and a pleasing finish.

Pairings: This Saint-Véran is a perfect accompaniment to scallops, seafood and fresh pasta or can be enjoyed on its own, as an aperitif. It also pairs well with sausage and goat cheese.

Club Wines