



Everyday Club November 2023

2022 Château Vilatte Bordeaux Blanc- Bordeaux, France

The Massart family acquired the multi-centennial estate, which was undoubtedly once the Feudal Castle's farmland, in 1973. Here, upon the gravelly-clay soils of the region, they make their wines in a very meticulous fashion. Old vines, low yields, and organic farming are all at play here. The estate's Bordeaux Blanc is so aromatic, fleshy, and expressive. A blend of tank-fermented Sauvignon Blanc, Muscadelle, Semillon, and Sauvignon Gris, it sees minimal sulfur addition and is aged on its fine lees for 4 months. The finished wine is my pick for the top White Bordeaux value out there. Plump yet fresh, it offers up attractive notes of peach, green apple, ripe citrus, and mineral. The Sauvignon Blanc and Gris gives fresh citrus and herbal notes while the Semillon and Muscadelle gives ripe peach and floral nuances. It all adds up to a wonderful bottle of truly artisan White Bordeaux. Dry and zesty yet ripe and juicy, this has that wonderful contrast of qualities that all great wines possess. This is the kind of a wine that will please a lot of different palates.

Pairings Excellent Pairings include Lobster with Garlic, Butter, or Wine Sauce, French Onion Soup, Turkey, Duck, Roast Pork, or Veal Chops with Creamy Sauce.

2022 Tobias Lexi's Estate Sauvignon Blanc- Mendocino, Ca.

Perched above the fog of Napa Valley, Dawn & Toby Forman reside and hand-farm 16 acres of Cabernet Sauvignon on their Howell Mountain estate. It is with generations of knowledge in farming and winemaking, they craft the TOBIAS wine collection from their family estate vineyards spanning Napa, Mendocino, and Sonoma counties. An aspiring grower and winemaker, Toby and Dawn's firstborn Lexi asked, "Mom, when do I get to make my first wine?" Her mother replied, "when you come up with a plan, we will help you!" Naturally drawn to Sauvignon Blanc, her first harvest in 2017 was guided by the knowledgeable hands of her grandfather and father, checking brix, and calling pick dates. Lexi produces a Sauvignon Blanc from two blocks of the family vineyard, farmed for over 100 years. From 100% Sauvignon Blanc in Mendocino, the cool climate continues to be reflective throughout this wine. The nose is filled with bright citrus with robust notes of tropical fruit. A bouquet of lime zest and white flowers blossom from the glass. With a rounder mouth-feel the natural acidity and minerality create balance that leads into a long lasting finish.

Pairing: This is the perfect wine with appetizers from peach and ricotta crostini, to fresh ceviche, or grilled fish tacos with a mango slaw. Oyster, clams, lobster, crab, prawns, and scallops all make for wonderful Sauvignon Blanc food pairings.