



UNCORKED BY THE SEA

Cellar Club November 2024



2022 Knights Bridge KB Estate Chardonnay- Sonoma, California

A small and picturesque valley separating Napa Valley on its south border and Alexander Valley to its north, Knights Valley excels in similar varietals. The circadian cooling effects of the nearby Pacific Ocean create a nighttime respite for vineyards during the hot growing season. In 2006, several close-knit family members discovered 50 acres of hillside vineyards in Knights Valley, the perfect spot to produce exceptional Chardonnay. Knights Bridge vineyard is nestled on the pristine west side of Knights Valley, the warmest appellation in Sonoma County. It was here that the family decided to create Knights Bridge Winery with the singular goal of producing world-class wines. The 2022 Chardonnay displays a beautifully defined thread of acidity that makes this perfect for food pairing. Barrel fermented in 20% new French oak, it offers up enticing aromas of beeswax, lemon peel and kaffir lime. The palate is vibrant with flavors of Meyer lemon, chamomile honey and fresh croissants. This wine remains crisp through the finish and is easy to enjoy in all seasons.

Pairings: Pair Chardonnay with your turkey, the wine's crisp acidity, mineral undertones, and fruit-forward nature bring out the best that turkey has to offer. Try chicken pot pie, fettuccini Alfredo, salmon, tuna, halibut, or shellfish such as lobster, steamers, fried clams, and crab.

2022 Suavia Monte Carbonare Soave Classico Superiore- Italy

Soave is named after the medieval village and surrounding hillsides, covering the eastern, volcanic hillsides of today's general Soave zone. Garganega, the indigenous grape responsible for great Soave, produces medium bodied white wines with fine acidity. Garganega flourishes in the rolling vineyards surrounding the medieval village of Soave and is the dominant variety in the wine from the region. By law it makes up 70-100% of the blend with the remainder traditionally finished off by Trebbiano di Soave for its crispness. Suavia- (derivative of Soave) Vineyards have been in the Tessari family hands since the late 1800's, but it was not until the early 1980's that the family redefined what growing quality grapes could be- tying clonal selection to site-specific areas, lowering Garganega's prodigious yields, and making the wines in tune with the terroir. This is a serious and very precise Soave with subtle citrus aromas and notes of orange blossoms, hay, and crushed stones. Fine-tuned and focused, with a medium body and fine texture. Tangy and tense with a gentle phenolic touch and hints of lemon peel and ginger at the end. 95 PTS JS

Pairings: The acidity in the wine cuts through the richness of the meat, creating an enjoyable dining experience. Serve Soave alongside dishes such as roasted chicken, grilled turkey breast, or pork tenderloin.