



# UNCORKED



# BY THE SEA

## Cellar Club October 2023



### **2019 Robert Mondavi Winery Red Wine -Napa Valley, California**

Robert Mondavi Winery was founded in 1966 by winemaking pioneer Robert Mondavi, whose vision was to create Napa Valley wines that could stand in the company of the world's finest. It was the first major winery built in Napa Valley in the three decades following the repeal of Prohibition. The mission at Robert Mondavi Winery is to produce wines of elegance and complexity that are recognized globally for their exceptional quality," says Geneviève Janssens, chief winemaker at Robert Mondavi Winery. Nearly half of 2019's blend is sourced from the deep, well-drained soils of Oakville, which provides gorgeously dark, supple wines with fine tannins. Stags Leap District, Oak Knoll, Yountville, and Rutherford also find their place in the bottle, with the varying meso-climates and soils of these vineyards integrating seamlessly into a 100% Napa Valley blend. Deep in fruit and dark spice flavors, this full-bodied and moderately tannic wine made with 74% Cabernet Sauvignon plus Cabernet Franc, Merlot and Petit Verdot shows good ripeness, a velvety texture and handsome oak notes of cocoa, nutmeg, coffee and vanilla from the aroma through the finish. JS 93 PTS, WS 92 PTS, JD 91 PTS, WE 91 PTS

Pairings: Any Steak! Roquefort cheese and roasted sirloin with mushrooms, lamb, and cheeseburgers. Hard cheeses, too

### **2021 François Villard Viognier "Contours de Deponcins"- France**

François Villard has firmly established himself as one of Condrieu's greatest winemakers. His wines are bright, poised and vivacious with a spine-tingling minerality, combined with amazing depth and intensity. François has 7 hectares of vineyard, which include parcels in Condrieu, as well as small pockets of Côte-Rôtie and Saint-Joseph. He firmly believes in the importance of the soil, more so than exposure, although he has both working in his favor. Viognier is one of the most important white grapes of the northern Rhône where it is used both to produce single varietal wines and as an important blending grape. This wine is a young-vine Viognier from two villages known for Condrieu, Saint-Michel-sur-Rhône and Verin. The soil is sandy granite and mica. Fermented and aged in used barrels for eleven months. Picked late to give them extra body and complexity, but still maintain a thrilling mineral streak and clean acidity. Bright white peaches, apricot and spices aromas on the lively nose. On the palate, this Viognier has an intense minerality, countering the naturally low acidity of the grape to make it vibrant.

Pairings: Viognier generally goes well with the sort of dishes that match well with chardonnay and oaked chenin blancs, with a spicier twist. Seared scallops, grilled lobster and baked crab, creamy/buttery cheeses and sweet root vegetables- carrots, parsnips and sweet potatoes, or spicy butternut squash. It is also an excellent match for mild spicy Chinese, Indian, Mexican and Thai dishes.