



UNCORKED BY THE SEA



Cellar Club September 2023

2020 Prà Monte Grande Soave Classico- Veneto, Italy

Among Italy's classic whites capable of great potential, Soave is named after the medieval village and surrounding hillsides from where it comes. The historical Soave zone, covers the eastern, volcanic hillsides and is called Soave Classico. Garganega, the indigenous grape responsible for great Soave, produces medium bodied white wines with fine acidity. Graziano Prà has been part of the company since the early 80s but it was his father and grandfather who sealed his fate as winemaker. Regions such as Monte Bisson in Soave have risen to international fame thanks to him. From the beginning, his production choice to only use local vine varieties reflects Graziano's strong belief in the potential quality of local grapes and the enhancement of the territory. This blend is 70% Garganega and 30% Trebbiano and is quite intense and focused on the nose, showing mineral, honey and beeswax on top of the fresh lemon and pineapple. It is ripe on the palate, packed with honeyed fruit. It is fresh and bright, with lots of flavors in the medium to full body. 93 PTS JS, 93 PTS WS

Pairings: Monte Grande is ideal on shellfish such as mussels, scallops, lobster, a variety of fish, savory pies, white meat roasted and grilled poultry.

2018 La Barge Albariño- Santa Rita Hills, California

The LaBarge Estate is located on the farthest western edge of the Sta. Rita Hills. Seventeen acres of Albariño, Pinot noir, Syrah and Grenache were planted in 2010 producing up to 2,000 cases per year. The winery, designed by Barry Berkus, was completed in 2013. As a true domaine, all management of the vineyards, winemaking, bottling, and packaging is done in-house by a small and dedicated crew. All fermentations are completed with indigenous yeast and bacteria. Albariño (derived from the Latin word "albus" for white) is a white wine grape variety primarily planted in northwest Spain and Portugal. Albariño can produce crisp, citrusy wines as well as softer wines with tropical fruit hints. This is a fascinating and likely divisive wine, so loaded with unique aromas and flavors that its evolution deserves to be enjoyed over many days. Aromas of wet gravel, singed lemon pith and rubbery smoke lead into a tightly woven, briny palate of lemon peels, exploded gravel and gunpowder tea. The acidity lingers long.

Pairings: Albariño wines are a great companion to seafood dishes like oysters, clams, and mussels. Pair with white meat, risotto, and roasted vegetables. You can also serve Albariño with soft cheese platters.