



Cellar Notes

September 2021

Prestige Red - Under \$50

RED - 2016 Conn Creek 'Anthology', Napa Valley, CA - \$49.00 Anthology, Conn Creek's flagship wine, is made from a collection of Napa Valley's finest vineyards. Like a gourmet pantry of spices, their blend results in a wine with layers of depth and complexity. A consistent 90+ point winner, this Bordeaux-styled blend consists of 97% Cabernet Sauvignon and 3% Petit Verdot. You'll find persistent aromas of blackberry jam, blackcurrant, and shades of cocoa, while it's full-bodied flavors arrive with concentrated dark maple, cocoa, blackberry, and caramel-tinged cassis with a touch of vanilla on its mouth-coating finish; pure deliciousness alongside roasted or grilled meats, and hard cheeses Enjoy today - 2028.

Collector Series - Under \$30

RED - 2018 Giacomo Fenocchio Langhe Nebbiolo, Piedmont, Italy, \$28.95 - This medium-bodied light-colored red comes from the foothills of the alps (*pied-mont*), in the area of the winter Olympics town of Turin. Made using the same Nebbiolo grape that produces the more famous (and expensive) Barbaresco and Barolo wines of the area, this version from the larger Langhe district offers a general portrait of the grape with hints of wild berry, rose and licorice. Offering flavor suggestions of smoked craisin, raspberry tea, violet, and fresh peppery plum on its typical, somewhat chalky tannins, you'll find it an excellent match for roast chicken, pork, as well as hard or soft cheeses. Enjoy today - 2025.

WHITE - 2017 Bagueri Ribolla Gialla, Primorska, Slovenia - \$29.95 - Ribolla Gialla (*ree-bohl-lah jaw-law*) is an ancient white variety widely grown in Slovenia. Its wines are typically light in body and offer fruity, floral aromas, as well as bright acidity. The grape, whose name includes a reference to its color (gialla means "yellow" in Italian), often presents itself with apricot, yellow peach and banana skin aromas buffered by white flowers and a bright citrusy snap on the palate. Often fermented on its skins for around two weeks, the juice thereby pulls out extra tannins and richer flavors resembling ripe pear, peach skin, even slightly bitter almond. We found dark honey aromas with firm, concentrated appley flavors and a long spicy, peppery finish. Wine Folly's website says this wine "would be magic against deep fried seafood, lemon caper veal piccata, fresh salads or mussels in a white wine garlic sauce", yum! Enjoy today - 2023.

Classic Series - Under \$20

RED - 2018 - Zuccardi "Q" Cabernet Franc, Valle de Uco, Argentina - \$19.95 - High in the Andes of Argentina, glacial melt is the natural irrigation used by most of the vineyards in the region's respected Val de Uco. This handsome 100% Cabernet Franc was fermented destemmed in concrete vats with indigenous yeasts and matured before bottling in concrete and large oak casks. Ripe dark fruit and spicy aromas show notions of blackberry, blueberry, cured meat and dried porcini. Generous medium-to-full bodied flavors come across as blueberry and dried cranberry, finishing pure, clean, and focused with fine tannins giving it a great texture. This will match well with grilled, smoked, or soy-honey glazed meats. Enjoy today - 2025.

WHITE - 2020 Muga, Rioja Bianco, Rioja, Spain - \$19.95 Viura, Garnacha blanca and Malvasía de Rioja are the grapes that make up this very aromatic and spirited white. Lively, bright, with floral jasmine-like aromas lead to supple and ripe suggestions of mixed citrus and apple flavors, making it a perfect pairing for grilled fish, shellfish, and rice dishes. **92 points Vinous:** "Lively and sharply focused on the nose, displaying fresh citrus and orchard fruit scents and subtle vanilla and floral overtones. Shows sharp definition and spicy lift to the Meyer lemon, pear and honeysuckle flavors, which deepen through the midpalate. Closes long and juicy..." Enjoy today - 2025.

Award Series - Under \$15

RED - 2018 Llama Cabernet Franc 'Old Vine', Mendoza, Argentina - \$14.95 - Ripe blackberry and dark boysenberry aromas persist in this 'Old Vine' Cabernet Franc from Argentina. Medium-bodied and loaded with red berry and pie cherry impressions, its stylish and crisp finish make it an ideal companion for a hearty beef stew or polenta with mushrooms and cheese. **91 points James Suckling:** "An attractive nose with plenty of brambly ripe berries and a core of blackberries and plums on the palate, framed in silky, smooth and polished tannins." Enjoy today - 2024.

WHITE - 2019 Zanatta 'Orion' Vermentino di Sardegna, Sardinia, Italy- \$14.95 - This Vermentino hails from the Italian island of Sardinia, most often made in a fruit-filled delicate style. This version opens with a delicate suggestion of ripe citrus and crisp apple, bringing a refreshing lift and a bit of richness. A perfectly refreshing quaff that should combine ideally with grilled light meats and fish and dishes that high-light green and herbal flavors. Enjoy today - 2024.

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