WHITE WINES

HERRI MINA 2020 IROULEGUY BLANC \$41

COUNTRY: FRANCE REGION: IROULEGUY WINE TYPE: WHITE

VARIETALS: GROS AND PETIT MANSENG

FARMING: ORGANIC/BIODYNAMIC



Herri Mina is not the name of a winemaker. The name Herri Mina roughly translates to "homesick for the country" in Basque. HOMESICK is what the legendary Jean-Claude Berrouet felt after spending nearly 45 years as the winemaker for a little place called Chateau Petrus. Berrouet spent 1962 to 2009 at Petrus, while also overseeing the winemaking at Lafleur (equally legendary), Trotanoy, Lafleur-Petrus, and Dominus.

As a native of Irouleguy on the French side of Basque country, an area renowned for its independent and strong ancestral culture just half an hour from Spain, Jean-Claude returned to his roots and now tends what is more appropriately described as a garden rather than a vineyard on the steep slopes at the base of the Pyrenees. No pretense. Just one of the world's greatest living winemakers having fun being back home and making some amazing table wine on the side.

From this tiny vineyard comes AN EXTRAORDINARY WINE - a mouthwatering white wine which is a blend of local grapes (Gros and Petit Manseng, Corbu, etc) that is buttressed by excellent energy and a touch of savory for balance.

HOW DOES IT TASTE?

2020 Herri Mina Blanc has excellent energy and a touch of savory for balance. Bone dry but with nice flesh, citrus, salinity (like great Chablis) and Pine. Drink this alongside some gambas a la plancha and you are in heaven.

FAMILLE HUGEL 2018 PINOT GRIS CLASSIC \$23

COUNTRY: FRANCE REGION: ALSACE WINE TYPE: WHITE VARIETALS: PINOT GRIS FARMING: HAND PICKED GRAPES

For over 370 years and with 13-family generations the Hugel family has unrivaled experience and knowledge of Alsace vineyards and winemaking. Known today for their passion and modern outlook, the dynamic Hugel family, located in the picture-postcard fortified village of Riquewihr, has earned a worldwide reputation for their Alsace wines. Emblematic of the Hugel's abilities to combine tradition and innovation, the family has recently introduced new wines and bold, more inclusive labeling to call greater attention to Hugel's entire family and their unique vineyard holdings.

Hugel has pioneered much advancement in Alsace, including the early creation and classification of the appellation's Grand Cru vineyards. House specialties include late harvest Vendange Tardive and Sélection de Grains Nobles wines, made with selected botrytis-affected grapes. Vendange Tardive or late harvest wines are the sweet jewels of the Alsace region and in particular, the Hugel family.

It was Jean "Johnny" Hugel who first used the term following the 1976 vintage and who personally drafted the guidelines to producing vendange tardive (late harvest) that would become law in 1984. The law is strict and details several variables that must be considered including sugar and alcohol levels, vintage declaration, and vinification techniques.

"Classic" Pinot Gris is one of the Hugel family secrets first released with the fabulous 2006 vintage. Pinot Gris truly dry and gastronomic which reveals itself at the table! Rich and rounded, although still dry, it is ideal with terrines, white meats and fish in sauce. Of all the Alsace varieties, Pinot Gris has the greatest ageing potential.

HOW DOES IT TASTE?

Notes of ripe yellow pear on the nose promise juiciness and freshness. Delivering on both counts, the palate presents an easy and appetizing core of green and yellow pear. The rounded body preserves freshness that brightens the dry finish. Lots of sliced-pear, rose-hip and exoticfruit aromas give this generous dry pinot gris a lot of appeal. Striking cleanness and liveliness at the finish makes it stand out.

PATRICK PIUZE 2020 **CHABLIS TERROIR** \$35

COUNTRY: FRANCE REGION: BURGUNDY APPELLATION: CHABLIS WINE TYPE: WHITE VARIETALS: CHARDONNAY FARMING: SUSTAINABLE



Patrick Piuze is a name Burg nerds, acid freaks and rock hounds like us try to keep guiet because his Cru Chablis are rockstar good, but we only get allocated a case or two each year of his Grand and 1er Crus. Just like the iconic wines from Raveneau and Dauvissat, Piuze's Grand Crus are becoming (damn we hate using this word, but it's true) UNICORNS and pillars of highly curated cellars. While the Piuze wines are definitely the same level qualitatively as the BIG TWO, pricing has not skyrocketed making them even more popular amongst true Chablis aficionado.

HOW DOES IT TASTE?

The 2019 Chablis "Terroir de Chablis" comes from the north-facing hills of Vaillons and Montmains. The palate is well balanced with a spicy entry, and quite lively in the mouth, leading to a peppery finish. The acidity is quite high, lending the wine to be a good companion to most foods.



RIDGE MONTE BELLO **VINEYARD ESTATE CHARDONNAY** \$60

COUNTRY: USA REGION: CALIFORNIA

APPELLATION: SANTA CRUZ MOUNTAINS WINE TYPE: WHITE

VARIETALS: CHARDONNAY **FARMING: ORGANIC**



Ridge's history begins in 1885, when Osea Perrone, a doctor and prominent member of San Francisco's Italian community, bought 180 acres near the top of Monte Bello Ridge in the Santa Cruz Mountains. He planted vineyards and constructed a winery of redwood and native limestone in time to produce the first vintage of Monte Bello in 1892. The historic building now serves as the Ridge production facility and the vineyards produce the Cabernet Sauvignon, Merlot and Petit Verdot that comprise today's Monte Bello.

HOW DOES IT TASTE?

Ridge Chardonnay is classy, translucent and so vivid. Pale gold color. Apricot, citrus, and pear aromas. Appealing tropical fruit on entry, refreshing acidity, and elegant texture. Excellent balance.



DOMAINE DU CARROU 2020 SANCERRE \$30

COUNTRY: FRANCE REGION: LOIRE APPELLATION: SANCERRE **WINE TYPE: WHITE VARIETALS: SAUVIGNON BLANC**

FARMING: SUSTAINA



The Domaine du Carrou is located in the village of Bue, one of the 14 communes sharing the name SANCERRE in Center-Loire. Since the 17th century, the Roger family has been producing Sancerre wines, currently on an area of 11 hectares. Bue has a solid reputation from its exceptional terroirs, which reveal a strong identity and purity of expression to the Domaine's 7 vintages. Winemaker Dominique Roger is passionate. He takes meticulous care in every moment of the vinification and breeding of his Sancerre, he often repeats his motto "No great wine without grapes of excellence". This is why DOMAINE DU CARROU cultivates vines in a constant respect of the environment and the microbial life of the soil by weeding the plots or by working the soil. The yields are adapted to allow optimum maturity of the fruit. In this endless pursuit of quality, one strives for perfection by selecting clusters one by one on a sorting table, during the grape harvests that are still practiced by hand on the entire vineyard.

HOW DOES IT TASTE?

Bright and intense color with gold highlights distilling elegant and discreet citrus aromas (pink grapefruit and lemon), but especially yellow peach. An ideal acidity carried by a beautifully structured frame, its refreshing notes of pear in syrup, give it a certain pleasure to the palate. The yields are adapted to allow optimum maturity of the fruit.