



July 2022 - Firehouse Wine Club - Tasting Notes

Hello Wine Club Members!

This month we are celebrating with our first ticketed wine event since late 2019! In case you missed it, during this month's release week we celebrated in grand fashion with a **Champagne & Caviar Tasting** on Wednesday, July 20th, pouring expressions from Duval Leroy, Louis Roederer, Château de Bligny, and Lanson while tasting locally farmed White Sturgeon caviar from Sterling. As a valued member of The Firehouse Wine Club, you get 15% off admission to these types of events. If you were able to join us, thank you! And, we look forward to seeing you at the next one, so keep an eye out for more like it coming soon.

NV Delamotte Brut Blanc de Blanc - Champagne, France

Tasting Notes: From a Champagne house that started making wine in 1760 and scoring 93 points in *Wine Advocate*, the 1st word that comes to mind is "creamy." Although it is not a crémant in the classic styling from Cramant to Le Mesnil-sur-Oger through Avize and Oger - all are found in the Côte des Blancs. *WA* editors noted "a classy bouquet of crisp green apple, citrus oil, brioche, toasted nuts, and dried white flowers... medium to full-bodied, fine-boned, and elegant." Just a peek at what to expect from this 100% Grand Cru Chardonnay sparkler.

Pair it with: Oysters and/or caviar (always w/ Champagne...), lobster, fried chicken (also a lovely caviar vehicle...), grilled fish tacos, any soft (esp triple-cream) cheese, also great with assorted charcuterie.

2020 Rochioli Pinot Noir - Russian River Valley, CA

Tasting Notes: Rochioli Vineyards and Winery is a third-generation family enterprise with a sterling reputation in Sonoma County for being one of the earliest to grow Pinot Noir in the Russian River Valley, starting in the early 1900's. The 2020 vintage has JUST been released at the time of this writing, and in fact we thought you would be receiving the 2018 vintage in our initial communications. However, we don't think you'll be disappointed. The only review published so far for this vintage (that we could find) was a 95-point score from Robert Parker's *Wine Advocate* which notes flavors of "spicy cranberry, pomegranate, autumn leaves and Angostura bitters aromas" we also find a bit of bitter dark chocolate on the finish. Enjoy this fall when the weather turns cool or lay it down for up to 10 years for a reward you'll relish.

Pair it with: Rack of lamb, veal, venison, rotisserie roasted chicken, heavy white fish like swordfish or halibut.

2018 Montes Purple Angel Carmenere - Colchagua Valley, Chile

Tasting Notes: A red blend from Chile is rarely something to write home about. They're also rarely bad. But usually - for something in the wine store priced around \$15 to \$30 - you get a nice, reliable, easy to drink blend with some Tempranillo, Malbec, Sarah, Cabernet Sauvignon, etc. However, this is the exception that proves that rule. This bottle will currently fetch around \$100 delivered, and the 2019 vintage is currently going for \$150(+). The Montes vineyard has only been operating for about 30 years and as they continue to cement themselves as one the premier vineyards in the country, we think that you will see prices continue to climb - especially on their Purple Angel - which is a rare blend of 92% Carmenère, and 8% Petit Verdot. Great now, likely better and better until about 2030.

Pair it with: Beef Brisket, ribeye, rabbit, mushroom risotto, ibérico ham, hard cheeses like pecorino or parmesan.