

EXPLORERS CLUB

MAY 2020



EYRIE VINEYARDS 2017 PINOT GRIS, DUNDEE HILLS, OREGON

To say that Eyrie Vineyards is an Oregon institution is an understatement. Started by David Lett in the 1960's, Eyrie pioneered the high quality cultivation of both Pinot Noir and its white wine cousin, Pinot Gris, the two grapes that define Oregon wine today. Jason Lett, David's son, is the present day winemaker and is preserving the tradition carved out by his father while continuing to push the Oregon wine scene further. This Pinot Gris is a prime example of the quality and value that can be found with this old school producer. Rich and ripe up front, with a rounded texture from extended lees time, this wine is balanced by a core of bright acidity and a finish chalk full of minerality. Try pairing with bagels and lox for an ideal quarantine brunch or lightly spicy Thai take out for dinner.



EXPLORERS CLUB

MAY 2020



LA ROCHELLE PINOT MEUNIER, “PARLIAMENT HILLS VINEYARD,” PETALUMA GAP, SONOMA, CALIFORNIA

La Rochelle has a long history of being one of California's most prolific producers of single vineyard Pinot Noir in the Sonoma area. We've tasted several of these throughout the years, and they are all exceptional in their own right, but one outlier always seems to catch our interest a little bit more due to its uniqueness; their single vineyard Pinot Meunier. Long treated as a base blending varietal for traditional Method Champenoise Brut production in France, Pinot Meunier has found a rare home in California among a select few producers as a single varietal still red wine due to the state's warm climate compared to Champagne. In California, this grape can come to peak ripening conditions and offers up a light bodied, crisp red that is akin to Pinot Noir or Gamay Noir. La Rochelle is one of five producers doing just that from a scant total of 35 acres total planted to this varietal in the state so this bottling is definitely a rarity. Bright, juicy, and boasting a beautiful translucent red color in the glass, this wine is full of tart cranberry, sour cherry, and strawberry rhubarb pie notes on the nose. It is underpinned with a peak of acidity on the palate followed by brambly forest floor notes as well as savory Asian Five Spice on the palate. We highly recommend serving this red with a slight chill (15-30 mins in the fridge) and pairing it with Chef Jeremy's Seared Tuna and Crispy Rice recipe that can be found on our YouTube channel.



COLLECTORS CLUB

MAY 2020



BODEGAS BENJAMIN DE ROTHSCHILD & VEGA SICILIA 2015 “MACÁN CLÁSICO,” RIOJA, SPAIN

Macán is a passion project born from two wine producing families on two separate continents with the aim of creating a set of world class wines. With over a century of winemaking expertise between them, Benjamin de Rothschild from Bordeaux and Vega Sicilia from Spain have managed to craft high demand wines that reflect both a sense of heritage and terroir. The Macán Classico is 100% Tempranillo from Rioja, Spain, and encapsulates all the mile markers one would expect from a top notch Rioja producer. However, Benjamin de Rothschild has managed to incorporate the perfect balance of French flair to these wines through the use of exclusively French Oak (atypical for the region) as well as a Bordeaux-like approach to the overall production of their wines.

The Macán project begins in a very Bordeaux tradition in that all the grapes are initially pressed, fermented, and aged, the same way. Through diligent sampling and blending, the producers then separate the wine into two separate batches, one destined for shorter term aging and one for longer term aging.

The Macán Clásico is the wine designed to be enjoyed sooner rather than later, requiring less cellaring time and a more immediate pay off. While it's counterpart will take more time to evolve, this wine is ready to go now with a quick hour in the decanter or could be cellared for the next 3-5 years if you have the patience.

Bold and earthy on the nose, this wine is full of dark cherry, plum, leather, and espresso. There is a delicate balance of acidity on the palate, however, that will make it a natural paring for a myriad of recipes.

Pair this robust and hearty Tempranillo with braised meat dishes or, for a vegetarian option, try Chef Jeremy's suggestion of Patas Bravas with Smoked Paprika.



94 Points James Suckling & 93 Points Robert Parker