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Silver Club June 2024

Field Recordings 2020 Wonder Wall Pinot Noir Edna Valley, San Luis Obispo, California

About the wine: Field Recordings is 40-year-old winemaker Andrew Jones' personal catalog of the people and places he values most. He has a keen eye for diamonds in the rough: Andrew produces small quantities of soulful wine from these unusual, quiet vineyards. This 100% Pinot Noir from Field Recordings comes from an Oregon Tilth certified organic winery, vegan and sustainable.

About the Region: A cool-climate AVA on California's Central Coast, Edna Valley doesn't have the renown of some of its neighbors yet produces exceptional cool-climate wines. The first vines (Mission) were planted here in the early 1800s, and wine-making remains popular today. The terroir in the valley is suited to Chardonnay and Pinot Noir, both of which are known for their ability to produce fine wines in cooler climates. These two Burgundian varieties dominate in Edna Valley vineyards, although Syrah, one of California's hottest varieties, is producing some very well-received wines.

Tasting Notes: The winemaker tells us "Energizing notes of black cherries, figs and cola, a touch of almond bark, smoke, and black tea. Invigorating hints of white pepper, clove, and cinnamon;" one reviewer said "Earthy on the nose with ripe red fruit. Drank like a cherry cola with vanilla. Two thumbs up." We think it's fantastic and will let you decide.

Food Pairing: Pinot Noir has classic foods for pairing (it is a French grape originally). Think about wild game... venison, and it's a perfect match for duck (Hoisin Bao Buns... yes)! Don't limit yourself to game meats, though; beautiful with pink to red fish (salmon) and pulled pork. These bottles are good enough to save for a special occasion ... but we're a laidback gang, so don't feel bad about putting one back on a Tuesday night.

Quinta das Arcas 2022 Arca Nova Louriero Vinho Verde Region, Portugal

About the wine: Says founder Antonio Monteiro, "Our wines are the fruit of dedicated work, persistent and in harmony with nature. Each bottle displays a fresh and intense aroma. Knowing our products is a challenge to the discovery of new emotions." Wines made from this varietal are characterized by abundant floral and fresh notes with slight

minerality and fresh, ripe fruit on the palate. This wine is a perfect example of this style. **About the Region:** Vinho Verde (literally 'green wine, but translates as young wine) refers to Portuguese wine that originated in historic Minho province in the north of the country. Wines are released three to six months after the grapes are harvested. In early years of production, the slight effervesce of the wine came from malolactic fermentation taking place in the bottle. In winemaking, this is usually considered a wine fault but Vinho Verde producers found that consumers liked the slightly fizzy nature. Most of the wines in Vinho Verde are white, but the region is known to produce red and rose wines.

Tasting Notes: Intense and fruity, tropical aromas of banana and mango. Distinct floral aromas blended in harmony with the abundant fruit flavor: Very nice structure with a crispy, fruity acidity. The light fizz enhances the wine's freshness.

Food Pairing: The aromatic nature of these wines, as well as the body, require equally flavorful, textural foods. Try with classic Portuguese, such as fish stews and salt cod (Yes, we said salt cod!!!) As with other whites, the Louriero would be a great pairing with spicy foods, lighter fish, and sushi.

Souleil Wines 2020 Le Rouge Vin de Bonte Mediterranean Coast, France

About the wine: Souleil's story starts in a sun-drenched region of southern France along the Mediterranean Sea, where founders Marianne and Thomas grew up surfing. Cultivating their expertise in wine, the friends began making wine that embodies the feel of an endless summer. Crafted from a Syrah-dominant (80%) blend with equal parts Grenache Noir and Mourvèdre, this silky-smooth wine is produced from organically farmed vineyards and highlights the easy-drinking side of these two varieties. Think of it as Beaujolais meets the sunny south of France. Some would chill it as a red patio pounder (your friendly writer is personally offended by chilled red wine, but to each his own).

About the region: Covering only the eastern portion of France's Mediterranean coast (as well as Corsica), the IGP Mediterranee title also goes a distance inland. The terroir here is varied, but is bordered by both the very southern edges of the Alps, and the warm, dry Mediterranean climate. Most vineyards can be found in the hills and valleys of the Alpine foothills as higher altitude provides excellent ripening with hot days and cold nights.

Tasting notes: Pronounced aromas of ripe blackberries, blue fruits, and smoky herbs lead to a palate that bursts with punchy flavors of dark cherry, pomegranate, garrigue, orange peel, and a touch of sweet spice. Gentle tannins and bracing acidity lead to a lingering finish.

Food pairing: What to eat with Pecorino wine? And no, this is not a joke: Pecorino wine pairs well with Pecorino cheese! Who knew??!! Pecorino wines also go with fish and shellfish (summer grilling's new best friend), and those herbal notes make them a natural match for wintry flavors. Bottle to bottle, as ever, find what you like and run with it.

