

NP Somm MIX Club # 10, November 2019

Producer: Small Vines Vineyards
Varietal: 100% Pinot Noir, (Estate Cuvée)
Region: Russian River
Vintage: 2015
Retail: \$65



The Story: Small Vines is truly one of my favorite producers in Russian River creating memorable, handcrafted Pinot Noir and Chardonnay. Every time I have the chance to try their wines, I am stoked by the exquisite quality and amazing taste. I think this is what great California Pinot Noir and Chardonnay should taste like. I am glad that some of the NP Somm Club members had the opportunity to taste 6 of Small Vine wines with the winemaker Paul Sloan himself at Uncorked. The great response I've got from you after the tasting left no doubt in my mind that Small Vines is a great choice for our club. I hope all of you enjoy the wines as much as I do!

"Paul Sloan is one of Sonoma County's most gifted organic viticultural authorities...bringing Burgundian Grand Cru vineyard standards to western Sonoma and seriously raising the bar in the area...one of the area's most critically acclaimed boutique estates."—Jan Cauble, Master Sommelier- SOMM Films

"Exquisite Chardonnay and Pinot Noir" - World Wine Guys -FORBES

"This family run production shows a tremendous talent at growing grapes and making wines of great substance and sophistication" V.B - Wine Enthusiast

"Small Vines – One to Watch" - Jancis Robinson, The Financial Times

"Exciting...Outstanding Pinots!" – The Wine Spectator

Nadia's Tasting Notes: When I enjoyed this wine with a few of you and the winemaker Paul at Uncorked, I had too much fun to write detailed wine notes. But what I noted is that this is a complex and very well made PN. It has a lot of rich fruit upfront, on the nose and when you initially taste it, but then it opens up with earthy notes, some dark chocolate and sweet spice. It's a mouth-watering wine that invites to have more...and more.

Drink or Hold: You can drink now at Thanksgiving or you could cellar for a 10+ years. I recommend decanting if drinking now but not very necessary. Please bring it at a cellar temperature of about 50-60F, or simply put it in the freezer for 10 minutes.

Food Pairings: This is my top pick for Thanksgiving. Please Chef Bernard's awesome thanksgiving recipe!

If you have any questions about wine never hesitate to contact me personally! Nadia@NPwineconsulting.com

Producer: Small Vines Vineyards
Varietal: 100% Chardonnay
Region: Sonoma Coast
Vintage: 2015
Retail: \$55



The Story: Here is one more wine from Small Vines Vineyards, a gorgeous Chardonnay. I rarely pick two wines from the same producer unless I find the wines of the particular producer to be exceptional across the board. This is the case with Small Vines.

For those who know my personal wine preferences, know that I am very picky when it comes to California Chardonnay. I am simply not a big fan of the big, buttery, oaky, low acid (or flabby) versions that are often found in the market. I am happy that this Chardonnay fashion is fading. More often, I am coming across some very well crafted, crisp, and balanced Chardonnays that I actually really enjoy. Small Vines Chardonnay included in our club is one of them. How did I know I really liked it when I tasted it? I kept refilling my glass, craving more and more of it. That's always a good sign 😊

Nadia's Tasting Notes: This a very well-made chardonnay. On the nose: butterscotch, sweet spice, Meyer lemon, green apple, and apricots. It's medium to full body, slightly creamy, and bursting with just the right amount of acidity that makes your mouth water and makes you crave another sip. It has an incredibly long finish. Try to take a sip and wait a minute or two, the wine will still be there, reminding you how delicious it is and how you should have another glass!

Drink or Hold: You can drink now or hold it for 7+ years. I recommend decanting it. It will open up and be even prettier than already is.

Food Pairings: My top choice is shell fish: crab, lobster, or shrimp with butter sauce. It will go also great with your Thanksgiving Turkey if you prefer white with it and decide to skip the Pinot Noir.

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