

NP Somm RED 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 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: Joseph Burrier

Varietal: 100% Gamay

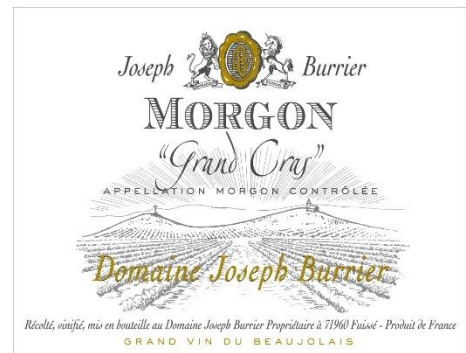
Region: Beaujolais

Sub Region: Morgon

Vintage: 2017

Alcohol: 13%

Retail: \$35



The Story: This time of the year I can't help it, but think Beaujolais. It's an easy drinking, food friendly wine that is great for the Thanksgiving table. Beaujolais is the name of a little area in France just south of Burgundy that makes wine with Gamay grapes. It's one of the few wine regions of France that doesn't take itself too seriously. In fact, much of Beaujolais' wine is slurped on a single day before the vintage is even over! The official celebration happens on the third Thursday of November and it's called **Beaujolais Nouveau** Day.

Beaujolais Nouveau Day is one of France's most fantastic parties that is celebrated even here in the US. That said, it's not the best wine of Beaujolais. It's very young, barely fermented, and just bottled wine that could be compared to a fruit punch.

However, there are some serious wines from Beaujolais. In fact, the wine region of Beaujolais has long been considered part of Burgundy, but today it charts its own course. The more serious crus designations of Beaujolais drink a lot like red Burgundy. The one I selected for our NP Somm Club is such a Cru, and comes from the Cru Morgon. The producer Joseph Burrier has a 500 years wine making history and produces some of the top representations of Gamay from Morgon. Hopefully, the Cru style Beaujolais will turn you on to Gamay and you will seek and appreciate it in the future.

Nadia's Tasting Notes: Gamay is similar to Pinot Noir in terms of flavor profile and body. In comparison to a Pinot Noir (its neighbor Burgundy), this is a big and complex Beaujolais. It's richer than many other Gamay but this is typical for the Cru region of Morgon, where some of the most robust Gamay is made. The Cru Fleurie for example is the opposite, it produces the most feminine floral and elegant Beaujolais among the 10 Cru. The color of our club Beaujolais is very dark ruby, with aromas of blackberries, black cherries, plums and spices of pepper and clove. Rich but yet somewhat elegant, this wine is easy drinking and very food friendly.

Drink or Hold: Enjoy this Holiday season or hold for up to 7 years. I would decant but not really necessary.

Food Pairings: It will go very well with your Thanksgiving supper and Chef's Bernard recipe. Also great with charcuterie and hard and semi-hard cheese.

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