

NP Somm MIX Club # 11, December 2019

Producer: Robert Foley

Varietal: 100% Cabernet Sauvignon

Region: Napa Valley

Vintage: 2016

Retail: \$104

The Story: For our last NP Somm Club for the year, I decided to make some big festive choices. I selected a bold Cabernet Sauvignon and of course some great bubbles to cheer to an amazing 2020.

The Cabernet Sauvignon is from my longtime favorite Napa producer, Robert Foley. His wines are of exceptional quality and consistency year after year. I selected the Cabernet but I highly recommend his flagship Claret, or his unique and very affordable Griffin Blend, or finally his Charbono, a rare, almost extinct grape variety that he revived in a lovely way.



Nadia's Tasting Notes: Robert Foley Cabernet Sauvignon is rich, somewhat ripe, and complex. 2014 vintage was an excellent vintage for Napa and it shows. What I also like about the vintage is that the wine had some time in the bottle. When I tasted it, it was bold but the tannins were tamed and well-integrated. The fruit is dark, very lively, and somewhat sweet, making it a true New World Cabernet Sauvignon. There is touch of vanilla and dark chocolate and sweet spice on the nose that carries on the palate and contributes to the long finish.

Drink or Hold: This one is delicious now, especially if you decant, which I highly recommend. Or you can save it for another 10 years for even smoother and less fruit forward version.

Food Pairings: Grilled Filet Mignon or NY steak, grilled lamb and Roast beef, charcuterie and hard and semi-hard aged chesses.

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

Producer: Corteaura
Varietal: 100% Chardonnay (*Saten*)
Region: Franciacorta DOCG, Lombardy, Italy
Vintage: NV
Retail: \$29

The Story: With the New Year Eve just a couple of weeks away, bubbles is what it comes to mind! Bubbles are the classic choice for the Holidays and never miss to put us in a happy festive mood. Besides, sparkling wines are perfect for any occasion. As Napoleon Bonaparte perfectly put it: "In victory, you deserve Champagne; in defeat, you need it."



Champagne is always the safe choice when it comes to sparkling wines. I wish to introduce you to a hidden sparkling gem from Italy called Franciacorta. The name Franciacorta, like Champagne, refers to the wine region Franciacorta that produces this high-quality sparkling wine. Franciacorta is known as the Champagne of Italy. In fact, it is produced using the same method, the traditional method, and follows even stricter rules and aging requirements than Champagne. Franciacorta is very well respected among wine experts. However, it is not well known among consumers, which keeps the price very reasonable for the amazing quality Franciacorta consistently delivers.

The Corteaura Franciacorta I picked is "*Saten*" in style, which is almost the same as "*Blanc de Blancs*", meaning it must be made of WHITE grape varieties only! In this case, Corteaura *Saten* is made of 100% Chardonnay. In addition, all *Saten* sparkling wines have lower pressure in the bottle, maximum 5 atmospheres. This is less than the regular 6 atmospheres of pressure in the usual sparkling wines and makes Franciacorta's bubbles more delicate on the palate.

Saten is my favorite style Franciacorta because it is more elegant and smoother. However, I highly recommend that you seek and try all styles of Franciacorta, like Brut, Rose, Millesimato (Vintage) etc. You will not be disappointed!

Nadia's Tasting Notes: This classic Saten Franciacorta is very smooth and silky with very delicate perfect bubbles. It is beautifully floral and slightly creamy with just the right amount of ripe acidity to keep it fresh and mouthwatering. It can easily fool you that you are drinking a great quality champagne but for half of the price. Great bottle of sparkling worth every penny.

Drink or Hold: Drink this Holiday Season! Cheers to 2020!

Food Pairings: Great as an aperitif and throughout the meal. Bubbles pair pretty much with anything! Some classic favorite pairings: Oysters, fried chicken, Potato chips. Please check Chef Bernard's delicious Holiday bites recipes!!!

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