

**To Syrah, With Love from the West Coast and Friends--  
February 16 is International Syrah Day!**

**Wine #1, Flaneur Chardonnay La Belle Promenade Chehalem Mountain  
Willamette Valley, Oregon 2020, \$21.99 (quoted at \$60)**

Tangy and vibrant, with refreshing lemon and orange sorbet flavors that gather richness on the supple finish. 91 points Wine Spectator

A stunning small-production chardonnay from a terrific Oregon producer and the extremely talented former Beaux Freres winemaker Grant Coulter. Layered and complex with melon, pear and fig along with spices for detail. There's great tension, mid-palate depth, and just the right touch of oak influence to add a whisper of salted butter for richness—Josh Hull, Chairman's Selection wine buyer

Comments:

**2. Domaine Gerard Tremblay, Petit Chablis, 2022 \$23.99**

Gerard Tremblay is a fifth generation winemaker at this 34-hectare estate located in Chablis. Most of the vines are situated in the best premier cru and grand cru appellations and the wines are some of the most sought-after in the region. A Meticulous winemaker working from a superb new winery, Gerard is renowned for drawing out the typicity of the various appellations and his wines are a true reflection of the terroir from which they come. While most of the wines are sold locally, a limited amount is exported and have deservedly drawn the attention of such notable critics as Robert Parker, *Guide Hachette* and *Revue des Vins des France*. The unoaked Petis Chablis is a delightfully crisp Chardonnay and makes for an excellent aperitif.

A pale straw yellow in colour. A nose of fresh mint and citrus fruits with a hint of liquorice. On the palate, fresh and supple with notes of grapefruit peel leading to a crisp yet persistent finish. Try with quenelles of halibut in a saffron sauce, fillets of sole with a salmon mousseline or, of course, a plate of oysters.

Comments:

**Wine #3, La Crema Pinot Noir 2022 Monterey, California, \$20.99**

Aromas of raspberry, plum and rhubarb compote mingle with hints of tobacco leaf and earth. On the palate, cran-raspberry, boysenberry and pomegranate are underpinned by earth driven flavors of beets and black tea. Plush, richly textured with juicy yet balanced acidity and integrated toasty barrel spice.

Comments:

**Wine #4, Kermit Lynch Cotes Du Rhone Rouge, Rhone, France, 2021 \$11.99**

A collab between importer Kermit Lynch and Jean-Francois Pasturel. This Southern Rhone blend is comprised of mostly Grenache and Syrah... finished with Cinsault and Carignan. Agine in cement cuves creates a structured, fresh wine with good acidity. Pop-n-pour tasty.

48% Grenache, 39% Syrah, 6% Mourvedres, 5% Carignan, 1% Marselan, 1% Cinsault.

Comments:

**Wine #5, Saint Cosme Cotes-du-Rhone, Rhone, France, 2022 \$17.99 90 points Wine Spectator, 88 points, Jeb Dunnuck**

A hefty version of CDR with a lot of stuffing, showing ripe black plum and black currant flavors layered with black pepper and grilled rosemary. Sturdy tannins hem in the creamy palate, with a kick of bitter mineral and graphite through the medium length finish. Very solid.

Château de Saint Cosme is the leading estate of Gigondas and produces the benchmark wines of the appellation. The property has been in the hands of the Barruol family since 1490. Louis Barruol took over from his father in 1992 making a dramatic shift to quality and converting to biodynamics in 2010.

The estate lies in the heart of Gigondas where 15 hectares of vineyard grow in the shade of the Dentelles de Montmirail mountain. In addition to the estate-grown wines labeled “Château de Saint Cosme,” Louis Barruol buys grapes from contracted growers, labeling these “négociant” wines simply as “Saint Cosme.”

Saint Cosme Côtes-du-Rhône is produced from **100% Syrah** and is from the the stony Villafranchian terraces of the Gard. The vineyards are known for their limestone sand, red clay, and pebbles, which give a freshness and intensity to the Syrah grapes. The wine is partially destemmed, fermented with natural yeasts, and vinified in concrete vats.

Comments:

**Wine #6, Austin Cabernet Sauvignon, Paso Robles, Calif. \$21.99**

True to Paso Robles’ signature style, this fruit forward Cabernet Sauvignon has enticing aromas of dark fruit, fresh vanilla bean and hints of coffee. On the palate, the dark brooding fruit flavors are balanced with savory notes of black pepper, baking spices along with a touch of tobacco to add warmth and dimension. Lovely notes of sweet oak, lively acidity and fine dusty tannins complete this wine, making it the perfect Cabernet Sauvignon to enjoy daily.

Comments:

**Wine #7, Saracco Moscato d’Asti, Castiglione Tinella, Italy 2022 \$18.69**

Sweet but not cloying and has loads of stone fruits on the palate. The balance of this wine is masterful with zippy acidity that keeps the wine lively at all times and each glass as refreshing as the first.

Comments: