

Jennifer Okemah MS RD BCADM CDCES CSSD – DDPG-FNCE2020

Varietals:

I. Chardonnay

- Originally from the Burgundy region of France
- dry, medium- to full-bodied white wine with moderate acidity and alcohol
- flavors range from apple and lemon to papaya and pineapple, and it also shows notes of vanilla when it's aged with oak.
- one of the most widely planted grape varieties in the world
- well suited to a wide variety of soils, climates and winemaking techniques and thus produces an incredibly diverse range of styles.
- Cooler climates: styles range from elegant, dry, rich and honeyed to lean, crisp minerally characteristics are those of green apples and pears, citrus and stone fruits.
- warm climates, fuller bodied and packed with tropical fruit such as pineapple and passionfruit, often accompanied with a buttery mouth feel and savory, hazelnut flavors from oak ageing. Such is the California chardonnays
- Some Chards are mass produced and oak chips are added to stainless steel vats.
- Buttery feel comes from malolactic fermentation
- Store at 50deg
- Sip in glass that is larger diameter at base than the nose so the flavor is concentrated but allowed to open up.

I have selected for your tasting pleasure: **Januik 2018 Cold Creek Vineyard Chardonnay**
Vintage: 2018 – cool weather in April, warm weather in May. Dry warm summer put ripening back on schedule. Warm fall days and cool nights extended the harvest into 2nd half of October. Smaller than normal grapes and cluster created great intensity and flavor
Single vineyard wine – exceptional year
Aged in neutral oak (toasted lightly) using French and American oak

Pairings:

Shellfish (Lobster, crab)

Fried chicken

*Butternut squash risotto - recipe included

II. Pinot-

- Noir, gris, blanc
- notoriously difficult to grow
- thrive in cool climates all over the world
- lighter-bodied wines of elegance and complexity
- Some of the best examples hail from [Oregon](#), which might be surprising considering it was just barely 50 years ago that the first Willamette Valley Pinot Noirs were released. Today, the state is home to almost 800 wineries, and this red grape continues to be the star of the wine scene.

I have selected for your tasting pleasure: **Lachini 2015 The Grape Republic Pinot Noir (Willamette Valley)** – Designed for immediate drinking pleasure, this delicious wine delivers complex flavors of berry, root beer and sandalwood, with further details of smoky tea. It's moving gently along the aging curve and rests currently in a prime spot for drinking—smooth and rich, with fruit just now beginning to trend into secondary flavors. .

Pairings:

Beef

Game

Poultry

*Veal stew – recipe included