

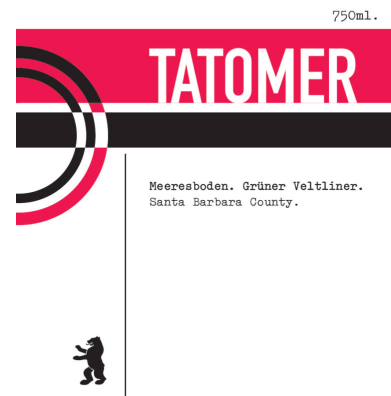
2019 Tatomer Grüner Veltliner, Santa Barbara County

About: Grüner Veltliner is widely planted and adored in Austria. This varietal is gaining in popularity due to its noted minerality and food friendly acidity. This white wine hails from Santa Barbara County and crafted by a small boutique winery called Tatomer who dedicate themselves to growing cool climate German and Austrian varietals.

Winemaking: This wine is referred to as “Meeresboden” which translates to “Ocean Soil”, in this case, sand. This wine is blended from several small plantings along hillsides in Santa Barbara County. The common thread besides all being cool climate sites is that they share a similar soil structure of sand, diatomaceous earth, and loam. Meeresboden is balanced with stone fruit, and yellow citrus flavors, as well as a salty, kelp-like minerality. Young, this wine is bright and racy, with age it becomes silky and more honeyed.

Grapes: 100% Grüner Veltliner

Pairs Well With: Roasted Asian chicken with green beans and citrus – visit healdsburg.com/recipes



2021 Domaine Zafeirakis Assyrtiko, Greece



About: In the town of Tyrnavos, in the PGI Tyrnavos area, located in the region of Thessaly in Central Greece resides Domaine Zafeirakis where the Zafeirakis family has been practicing viticulture for more than 100 years. “Love, Knowledge, and Respect to Tradition are the core elements for the creation of our wines as our goal is to deliver the expression of our vineyards, its aromas and flavor in your glass” Christos Zafeirakis, 4th generation owner and winemaker.

Winemaking: Christos ferments with only indigenous yeasts. This Assyrtiko fermented and aged in stainless steel. Gentle aromatics of vanilla blossom and meadow wildflowers waft over a creamy lemon curd palate. Certified organic.

Grapes: 100% Assyrtiko

Pairs Well With: Swordfish with lemon and fennel – visit headsburgtable.com/recipes

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2018 Sassoferrato Sangiovese, Mendocino County

About: This Sangiovese is sourced from the Giannecchini Ranch in Mendocino County. Made by a local friend, Matthew Smith, at the GrapeSeed Wine Studio in downtown Healdsburg. The name “Sassoferrato” is a tribute to his great-grandfather Alberto Santoni who made wine his entire life in his hometown of Sassoferrato, Italy.

Winemaking: The Sassoferrato Sangiovese aromas jump out of the glass, with juicy red cherry, plum and cranberry fruit. The wine is rich on the palate with moderate tannins and bright acidity that dances with the concentrated fruit. This red wine pairs well with BBQ and summer fare while also delicious on its own.

Grapes: 100% Sangiovese

Pairs Well With: Circle EW Ranch Burgers – visit healdsburgtable.com/recipes



2021 Cavalchina Chiacetto Bardolino Rosato, Italy



About: Chiacetto has been produced around the Veneto region’s Lake Garda since at least 1896, but for most of its history, it was known as a dark pink wine with a short shelf-life. It was rarely drunk outside of Italy. In 2014, winemakers in the Lake Garda area began experimenting with French rosé techniques to produce lighter Chiacetto wines with greater aging potential.

Winemaking: Historically Chiacetto was a by-product of Bardolino rosso (the regional red wine). It was the wine made from the juice that was “running off” after a brief maceration with the skins. The remaining part was originally designed to enhance the body and weight of the rosso. One of Italy’s highest acclaimed Roses, the Chiacetto Bardolino from Cavalchina is one beautiful Rose. Full of lovely citrus fruit notes along with hints of apple and peach and seamless, nuanced texture.

Grapes: Corvina 55% Rondinella 35% Molinara 10%

Pairs Well With: Pasta with tuna, fresh salads – visit healdsburgtable.com/recipes

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