

Spring is here! I think you will enjoy these unique offerings that include Sangiovese and Chardonnay both local and import. Sangiovese is the perfect compliment to spring-time BBQ meat while Chardonnay speaks spring in a glass. All are crafted by small, family owned producers and limited in production. Food is essential with good wine so remember to see my notes on recipes and food pairings that will link back to my blog. Cheers!

2021 Folk Machine Chardonnay, Brosseau Vineyard, Chalone

About: Produced by Santa Rosa's Hobo Wine Company. One of three wines produced from the famed Brosseau Vineyard in the Chalone appellation. This is a beautiful area of California near Monterey often overlooked. High in the Gavilans, the site is known for large deposits of granite and limestone that result in extremely low yields.

Winemaker Notes: Mineral driven yet a little richer, more creamy, and more plush than our other Chards due to barrel fermentation and extended lees contact. A really lovely wine with grace and staying power. Only 7 barrels produced.

Grapes: 100% Chardonnay

Pairs Well With: Crab Cakes – visit headsburgtable.com/recipes



2022 Ryme Cellars Sangiovese Friulano, California

About: Ryme Cellars is a local collaboration of husband and wife with old world sensibilities, as well as admiration for California's terroir and sunny disposition. Their portfolio of wines has grown gradually and organically since 2007. The varieties they produce may be rare or unusual but none of them are a mere curiosity. Rather, they represent wines that they love, drink often, and truly believe in the potential for success in their chosen sites.

Winemaker Notes: This unique blend of Sangiovese (red grape) and Friulano (white grape) hails from two organically grown vineyards. The grapes were harvested together and sealed in tank with carbon dioxide for a fully carbonic fermentation. After pressing, the wine was aged in puncheon and bottled unfiltered in January. This wine shows aromatics of cherry flesh, perfumed florals, and cinnamon. A beautiful and playful springtime wine **served best with a slight chill.**

Grapes: 90% Sangiovese, 10% Friulano

Pairs Well With: Slow Roasted Fresh Wild King Salmon or Scallop Grenobloise – visit headsburgtable.com/recipes



2021 Henri Perrusset Mâcon-Villages, Burgundy, France

About: Henri Perrusset's vineyards and home are located in the small town of Farges-les-Mâcon, on the northernmost spur of the limestone subsoil that characterizes the appellation of Mâcon. Farges is not far away from the village named (believe it or not) Chardonnay. The limestone in Farges is more marly than the compact limestone farther south in Pouilly-Fuissé.

Winemaker Notes: It is hard and intensely white, but breaks apart into small pieces and it is loaded with quartz and marine fossils as well. This type of soil is easier to work despite all the stones, provides great drainage for the vines, and gives the wines their grainy minerality. Our Mâcon-Farges bottling comes uniquely from a parcel of old vines, while the Mâcon-Villages is a custom blend of all his other holdings around Farges. These are Chardonnays with the ripeness and intensity level of a Pouilly-Fuissé or even a Saint-Aubin, with the particular goût de terroir of Henri's corner of Mâcon.



Grapes: 100% Chardonnay

Pairs Well With: Spiced Halibut – visit healdsburgtable.com/recipes

2020 Sesti Rosso di Montalcino, Tuscany, Italy

About: Everything the Sesti family produces punches above its weight. This is the result of Giuseppe and his daughter Elisa's experience and also their selection of high-quality fruit for all of their bottlings. Their Rosso di Montalcino, for example, consists of Sangiovese that would qualify for their Brunello di Montalcino. Additionally, they've farmed it with organic and biodynamic methods and aged it in massive oak botti (large oak casks). In other words, the grapes are treated with the utmost care and respect from vine to bottle, and it shows in this extremely classy and charming rosso.



Winemaker Notes: This Rosso di Montalcino stands as a gorgeous testament to the health and quality of the Sangiovese grapes, delivering concentration alongside freshness and elegance, and fragrant notes of black cherries, mint, and tea.

Grapes: 100% Sangiovese

Pairs Well With: Lamb Meatballs with Eggplant and Chickpeas – visit healdsburgtable.com/recipes

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