

Summer is my favorite time of year! This season's selection is perfect for warm days, pool-side chats and outdoor BBQ's with the family. All are crafted by small, family owned producers, organically grown 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!

## 2022 Ryme Cellars Vermentino, Las Brisas Vineyard, Carneros

**About:** Ryme Cellars has been a favorite producer over the seasons. This is 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 aromatic late-ripening variety comes from the cool foggy Las Brisas Vineyard on the Sonoma side of Carneros AVA. Situated on sandy silt and gravel at the end of the Petaluma Wind Gap and just off San Pablo Bay, it is a beautiful site for white wines.

**Grapes:** 100% Vermentino

**Pairs Well With:** Garlic Shrimp with White Beans, Greens and Tomatoes – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2019 Poe Wines Pinot Meunier, van der Kamp Vineyard, Sonoma Mountain

**About:** Samantha Sheehan founded POE in 2009 after being inspired by the wines she tasted in Burgundy and Champagne. Her goal is not to replicate Burgundy, but rather create alluring, vineyard specific, age-worthy wines revealing the beautiful terroir of California. There is minimal intervention, judicious use of sulfur, and never any additives.



**Winemaker Notes:** This wine is soft and velvety. Highly perfumed with crushed rose petals, the palate has notes of cherry, juicy strawberry and pomegranate. There is a hint of tobacco and graphite, with a pretty note of rosemary needles on the long and generous finish. The van der Kamp Vineyard lies at the very top of the eastern side of Sonoma Mountain, at 1,400 foot elevation looking down on the town of Glen Ellen to the east and Bennett Valley to the northwest.

**Grapes:** 100% Pinot Meunier

**Pairs Well With:** Salmon with Fresh Corn, Tomatoes and Zucchini – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2022 Chêne Bleu Rosé IGP Vacluse, France

**About:** Chene Bleu's property is nestled in a UNESCO heritage-listed reserve among the diverse flora and fauna at one of the highest elevations in all of Southern Rhone, 2,000 feet above sea level. The remarkable 340-acre estate has functioned as a working vineyard since the Middle Ages. The high-altitude vineyards benefit from warm daytime sun and cool nights allowing a longer, gradual ripening season. Grapes are picked up to five weeks later than the surrounding valley floor. The resulting wines embody the aromas and flavor of southern Rhône, together with the finesse and elegance of northern Rhône and the aging potential of the region's finest AOCs.



**Winemaker Notes:** A pale pink hue with a rich aroma of berry fruits, grapefruit, citrus rind and spring blossoms. This rosé is bright and balanced supported by rich and elegant flavors on the palate. The long refreshing finish is pleasant, ideally paired with shellfish but also a good accompaniment to lightly spicy dishes, summer salads or tender lamb.

**Grapes:** 88% Grenache, 10% Mourvèdre, 2% Grenache Blanc

**Pairs Well With:** Lamb Loin Chops with Tart Cherry Compote – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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## 2021 Elvio Cogo Anas-Cëtta Nascetta di Novello, Langhe DOC, Italy

**About:** The Cogo family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore – both close personal friends.

**Winemaker Notes:** Anas-Cëtta is an autochthonous historical variety specifically from Novello commune. Very popular in the 19th century, Nascetta is the only indigenous white variety from Langhe and Elvio Cogo is responsible for saving the grape from extinction in the early 1990s. A semi-aromatic grape, Nascetta has hints of sage, rosemary, a wazy texture and develops petrol notes with age.



**Grapes:** 100% Nascetta di Novello

**Pairs Well With:** Quick Vegetable Frittata – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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