

I decided to kick off the year's first shipment with two pairs of wines from very different regions including a local Sparkling Wine for Valentine's Day. Given we are still very much in the cool winter season, these wines are crafted to warm the heart and the soul. 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 Brick & Mortar Brut Nature, North Coast

About: Personal friends and neighbors Matt and Alexis Iaconis founded brick & mortar in 2011 and co-run the winery. The all-lowercase brand name serves as a metaphor for their foundational philosophy highlight the vineyard with minimal intervention, and run a winery that is down to earth, yet high performing. This holistic, intentional approach applies equally to both the process and the final result, whether it's seeking organic vineyards or more sustainable materials, working with local independent businesses, or giving to environmental causes through our membership with 1% For the Planet.

Winemaker Notes: The fruit for Brut Nature consists of several single vineyard sites throughout Sonoma Coast, Anderson Valley, Napa Valley, and Mendocino Ridge AVAs. Zero dosage was added after disgorgement. Racy and ebullient. Flavors are tightly wound with a rich core of acidity. The palate is rich and powerful, combining flavors of pink and yellow fruits, apricots, red apples, and strawberries with citrus. Toasted macadamia, delicate hard spice, and baked apple cake create a complex nose that is early in its life.

Grapes: 72% Chardonnay, 28% Pinot Noir

Pairs Well With: Your favorite soft cheeses – visit headsburgtable.com/recipes



2015 Terre Rouge “Tete-a-Tete” Red Wine, North Coast

About: Founder Bill Easton started making wine seriously in 1986 with the first Rhône red blend. In 1994 he moved into his current winery facility and began to expand the portfolio. Bill is one of the original Rhône Rangers and pioneered the Rhône varietals in the Sierra Foothills. TERRE ROUGE means "Red Earth." This vermilion-colored soil is one of the hallmarks of the Sierra Foothills region. The vineyards are in soils that are largely granite and volcanic-based.

Winemaker Notes: This easy drinking Rhône blend is the perfect wine to have a head to head, or heart to heart conversation with your best friend. This wine drinks like wines from solid Côtes-du-Rhône-Villages vintages. A Tête-à-Tête is a private intimate conversation between two people (literally head to head).

Grapes: 39% Grenache, 39% Mourvèdre, 22% Syrah

Pairs Well With: Sausages and Peppers – visit headsburgtable.com/recipes



2022 Camporosso Gavi DOCG, Piedmont, Italy

About: Camporosso, named after its red clayey soils, was purchased by Stefano and Andrea Massone in 1990, but the first harvest was in 2000. The 15 hectares of vineyards, all planted with Cortese grapes and within the Gavi appellation, stand at 300–350 meters above sea level on a ridge with a breathtaking view.

Winemaker Notes: The wine is fermented at unusually low temperatures to retain their fruitiness and nothing but stainless steel is used in the winemaking. On the nose this Gavi has notes of blossom, lemon, elderflower and fresh green apple. On the palate it really livens up with clean apricot, lemon sherbet and even pear drops!

Grapes: 100% Cortese

Pairs Well With: Orange Ginger Duck – visit healdsburgtable.com/recipes



2021 Gomez Cruzado “el Predilecto” Rioja, Spain

About: Founded in 1886, in the heart of Haro’s Barrio de la Estación, Gómez Cruzado is a historic cellar and one of only sixteen “Bodegas Centenarias” in all of Rioja. Gómez Cruzado is a unique boutique winery that blends a profound respect for Haro’s heritage of fine wines with an unflagging quest for the purest expression of terroir. The heart of the wines is in the vineyards, a mix of almost 100 different supervised plots across three well-defined regions

Wine Notes: 92 points Wine Advocate “The new young red 2021 El Predilecto recovers Predilecto, which was a historic brand of the house, a wine with less aging than the rest and more fruity character. In this case, they want it to show the fruit expression of the vineyard without oak. They call it the new old concept in Rioja, what the wines used to be before the arrival of the French, pure fruit. It's a blend Garnacha and Tempranillo that is fermented destemmed but uncrushed (so not exactly a carbonic maceration) with clean and fresh aromas and flavors. It matured in concrete for five months.” (LG) (7/2022)

Grapes: 65% Garnacha, 35% Tempranillo

Pairs Well With: Braised Pork Shoulder with Fennel, Garlic and Fresh Herbs – visit healdsburgtable.com/recipes



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