

NICHELINI FAMILY WINERY

2023 CATERINA'S SEMILLON NAPA VALLEY, CA

Aimée's great-great-grandparents Anton and Caterina were Swiss-Italian immigrants who founded the winery in 1890, making Nichelini the oldest continuously operated, family-owned winery in the Napa Valley. In fact, it remains the only one in the same family's hands before Prohibition. Aimée is now the 7th Nichelini winemaker and the second female winemaker for the family estate. She is also the first 5th generation winemaker in the Napa Valley, as well as the first in the family to have earned a Viticulture and Enology "V&E" degree. She graduated with honors from the UC Davis department in 2003 and has been making amazing wines every since. One such wine is this award-winning Semillon that is fermented in new French oak barrels for nuance, depth and concentration. Only 154 cases made, ~ 6 barrels.

Tasting Notes: This Bordeaux-style white shines with a golden hue and aromas of citrus, vanilla, clove and buttery lemon. The palate is smooth with a creamy texture, and a profile of pastry and refreshing citrus zest. This wine will evolve over a few hours in the glass, or age for 5+ years.

Food Pairing: Don't be afraid to match with decadent dishes like lobster with lemon butter, creamy risottos, or goat cheese salads. Aimee also recommends this wine with a favorite appetizer: arancini rice balls with saffron and mozzarella. See this recipe, and others, on our ever expanding digital recipe book.



Aimee Sunseri '03
5th Generation Winemaker



Aaron Luna '13
Winemaker

FENESTRA WINERY

2019 CONJUGATION LIVERMORE VALLEY, CA

Aaron Luna discovered his passion for winemaking in 1999, working at Bernardus Winery in Carmel Valley. Over the next decade, he honed his craft under the guidance of esteemed winemakers, rising to the role of Assistant Winemaker. Eager to expand his knowledge, Aaron traveled to Margaret River in Western Australia, where he worked at the pioneering and award winning WISE Winery. Returning to California, he earned a degree in Viticulture and Enology from UC Davis and worked in grower relations at Stags Leap Winery in Napa Valley. Aaron then found his dream winemaking job in Livermore Valley, at another pioneering winery. Founded by Lanny and Fran Replogle, Fenestra has been crafting boutique wines since 1967, with Aaron in charge since 2014. Lanny's love of wine was sparked during his PhD years in Organic Chemistry at UW. Conjugation, a state of being joined together, union; conjunction; assemblage.

Tasting Notes: This classic Bordeaux 'assemblage' opens with aromas of ripe cherry, warm spice, chocolate, and a hint of rose petal. On the palate, it is full and rich, showing raspberry, black cherry, cedar, and black currant, with a smooth, lingering finish. With 5 years of bottle age, the flavors are in perfect union right now!

Food Pairing: Aaron recommends one of his favorite recipes of Dry Rubbed Smoked Tri-Tip with horseradish sauce. For a vegetarian option, pair with a hearty vegetable stew and a toasted loaf of garlic French bread.

ECO TERRENO

2018 CABERNET FRANC

ALEXANDER VALLEY, CA

Mark earned a B.S. in Fermentation Science from UC Davis in 1978 and began his career at Sebastiani Vineyards in 1979. By 1985, he was in charge of harvest and the winemaking team, producing exceptional wines from Sonoma County, including his own vineyards. Mark's notable achievements include the 1999 Alexander Valley Cabernet Sauvignon, which was named to Wine Spectator's "Top 100 Wines of the Year." He was honored as "Winemaker of the Year" in 2004 and received UC Davis' "Distinguished Alumni Award" in 2005. Mark's legacy continued, with his 95-98+ point ratings for wines like the 2013 Sebastiani Cherryblock and Gravel Bed releases. In 2016, Mark retired from Sebastiani to dedicate himself to Eco Terreno Vineyards, focusing on vineyard health and conversion to a biodynamic ecosystem.



Tasting Notes: Many wine drinkers love California "Cab Franc" and Mark's 2018 tantalizes with aromas of cherry tobacco, blueberry pie, lingonberry, and warm spices. Blended with some Petit Verdot, the wine's structured tannins wrap around ripe black plum, pomegranate, sage, cedar, and a hint of star anise.

Food Pairing: Bring to your favorite restaurant that serves amazing duck. Pro-tip: Mustard Seed in Davis offers a duck breast with sweet potato puree and huckleberry sauce. And save a glass for the cheesecake!



Matt Cline '85
Co-Founder and Winemaker

THREE WINE COMPANY

2016 MATARO, "SPINELLI"

CLARKSBURG, CA

Matt earned his first degree in entomology (insects) at UC Berkeley in 1984 before enrolling in V&E at UC Davis in 1985, thus solidifying his passion for winemaking. That same year he partnered with his brother and became the winemaker and creative director at Cline Cellars. Under his leadership, Cline Cellars was named Wine & Spirits Magazine's American Winery of the Year in both 1999 and 2001. Matt and his wife Erin wanted their own smaller production winery and they later started Three Wine Company (The Dirt, The Microclimate, and Sustainable Winegrowing) which has an unrivaled focus on the ancient vines of Contra Costa County. This Mataro (aka Mourvèdre) is from Spinelli Vineyards, planted in the 1880s in sandy soils that prevent pests, force deep root penetration to collect water, and were among the last great ancient vine regions in the United States.

Tasting Notes: Bottle aged and old vine Mataro from Contra Costa ... really? Yes! This was the top wine in our blind tasting! Aromas of violets, black cherries, and chocolate, with hints of vanilla, herbs, and tobacco. This smooth blend finishes with ripe blue fruits, and a pop of raspberry from the wine's natural acidity.

Food Pairing: Matt and Erin love to cook and share wine with family and friends. They recommend Garlicky Braised Lamb Shanks with Sweet Peppers from famed Bay Area chef, Jeremiah Tower. See recipe included.

If you need additional pairing tips, Matt recommends a big dose of black pepper or chili to pair with his wines.

Join the Virtual Tasting on February 19th at 6pm to hear Matt talk about the characteristics you get from ancient vines in Contra Costa, and the story of why he calls his wine Mataro and not Mourvèdre.