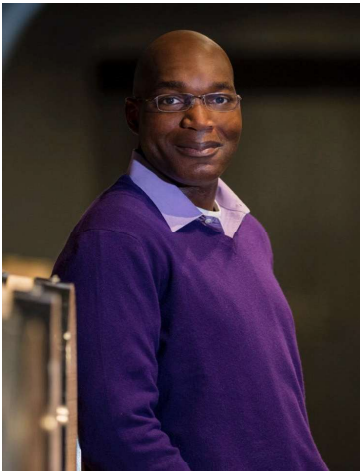


2018 Oceano Chardonnay “Spanish Springs” - San Luis Obispo Coast



Marbue Marke '98
Winemaker/Consultant

Marbue grew up in Freetown, Sierra Leone on the West Coast of Africa. At age 15 he began his medical studies at a junior college in California, to follow in the footsteps of his mother, uncles and other family members. The child prodigy later enrolled at UC Davis to continue his medical studies. He realized after completing his junior year as a Nutrition Science major, it was not what he had envisioned and was not how he saw his mother and uncles practice medicine. He was advised by his counselor to find a major focused on something he loved which was food and wine. Marbue was first introduced to wine by his grandparents during family dinners and is where his passion began. He was a grill cook at the student commons so a career in food was not as desirable as wine. When asked how his family reacted to his change of major, he was surprised that his mother did not react with more disappointment. They were more concerned that winemaking was not a lifelong career option. He is a veteran Napa Valley winemaker now with over 25 vintages under his belt. Marbue's extensive experience in the industry, along with his pursuit for sustainability and winemaking purity, has made him a sought after winemaker. In addition to his degree from U.C. Davis, Marbue has also earned an MBA from Sonoma State University.



“Oceano Wines was founded with the idea that California Pinot Noir and Chardonnay could use an updated approach. The over-oaked, buttery and high alcohol examples made popular in the 80s and 90s are still prevalent in the market today. Oceano produces refreshingly vibrant wines that are naturally lower in alcohol, a reflection of the vineyard site— cool ocean breezes, coastal fog and seafront soils. We are focused on making our wines as sustainable as possible and running our business in a socially responsible way.” RACHEL MARTIN, PRESIDENT & VINTNER

Tasting Notes : A bright nose of jasmine, key lime, white peach, honeydew melon, green mango, and peach blossom. A lemon attack leads to a juicy mouth of green apple, quince, nectarines, kiwi, and guava. Notes of kaffir lime highlight the long refreshing finish.

Favorite Food Pairing : *Lemon Zested Diver Scallops* – Rachel has shared her favorite recipe which is included in your shipment.

2020 Filomena St Laurent “Ricci Vineyard” – Carneros



Luke Nio '12 Owner/Winemaker
Kathleen Nio and Kuma

Luke grew up surrounded by wine. His family moved from the Bay area to Sonoma in the late 90's to be closer to family. This proved to be the beginning of his wine career- he just didn't know it yet. Wine was always around, his Nona (one of the two Filomena's the label is named for) always had a bottle of bubbles in the fridge, even if it was to celebrate on a Tuesday night. His aunt and uncle who lived in Sonoma had Alicante Bouschet vines in their backyard that were originally planted in 1908. Luke's family regularly enjoyed wine with dinner—they are French-Italian and he says it comes with the territory. His journey at UC Davis started in 2007 as a Biology major with his sights set on forensics. During his Freshman year a student advisor recommended the class VEN 3, Introduction to Winemaking, as a general education class that would also satisfy a few prerequisites for his major. The class turned out to be life-changing and pondered the idea of switching his major. He enrolled in all the lower-division VEN classes he could. They proved to be intriguing and enlightening, with far more chemistry and biology than he realized. Luke officially switched majors at the beginning of Junior year and never looked back. Luke has worked harvest in Hawks Bay, New Zealand, cellar master at Bedrock and currently assistant winemaker at Green & Red Vineyard. Filomena Wine Company is Luke and Kat's side project, making only 190 cases total, but hope to grow it into their main project.



Tasting Notes: The St. Laurent grape began its journey in the small village of Saint-Laurent-Medoc in Bordeaux. It then migrated across France, through Alsace and Germany in the mid to late 1800s, to where it is mostly planted now: Austria and the Czech Republic. Dale Ricci imported the last remaining vines of St. Laurent in Germany to plant on his home vineyard in Carneros. Its origins shrouded in mystery, St. Laurent is believed to have resulted from a crossing of Pinot noir with an unknown second parent. Enjoy flavors of raspberry compote, bergamot, Vietnamese cinnamon, and Mission fig on the nose. Bright pop of acid and cherry on the mid-palate along with violets and peppercorn. (65 cases produced)

Favorite Food Pairing: *Sea Pumpkin Gnocchi with Brown Butter Sage Sauce* – Enjoy Kat's original recipe included in your shipment.

2017 Élevée Winegrowers Pinot Noir “Madrona Hill Vineyard” - Oregon



Tom Fitzpatrick '07, France Fitzpatrick Proprietors / Winegrower

Tom began his winemaking career with a small estate winery in Washington State. After working for a short period with Hunter's Wines in New Zealand, he and his wife settled in Napa Valley, where he worked for Pine Ridge Winery and then alongside some of Napa's most famous Cult producers at Napa Wine Company.

Tom earned his Masters degree in Viticulture & Enology from UC Davis, contributing to Dr. Douglas Adams' research on the origin, nature, and behavior of phenolic compounds in both grapes and wines. Tom's Masters Thesis, "Variation in the Phenolic Composition of California Pinot Noir Fruit and Wines: Analysis and Explanation", took an in-depth look at the phenolic composition of particular clones of Pinot Noir, grafted to particular rootstocks, that were planted across over 50 extremely diverse vineyard sites in California, as well as the wines made from this fruit.

Tom then went to work in Burgundy, France with Domaine Hubert Lignier, whose holdings include Grand Cru, Premier Cru, and Village vineyards in Chambolle-Musigny, Morey-St-Denis, and Gevrey-Chambertin. Tom and his wife finally settled in Oregon in 2007, where they began building Élevée Winegrowers from scratch, while Tom worked as Associate Winemaker for Hamacher Wines and then Winemaker & General Manager for Alloro Vineyard, where he has earned numerous awards for his wines.

The ultimate goal is to introduce you to the most beautiful, dramatic, and wonderfully diverse personalities of Pinot Noir and Riesling from Oregon's Willamette Valley. To achieve this they have identified, and continue to identify, the most dramatic environments to grow their grapes, that promise to deliver wines with the most dramatic expressions. They carefully farm the vineyards and handle the wines in ways that capture the purest expression of each site. The way they farm, handle and age the wines continues to change and evolve as they continue to discover better ways to expose and render each site's unique and distinctive flavors.

Tasting Notes: A Single-Vineyard bottling from Madrona Hill Vineyard in the Chehalem Mountains AVA. The 2018 has more concentration and fullness on the palate to include a very full flush velvet texture and bright acidity. Enjoy flavors of black cherries, Italian spice and savory.

Favorite Food Pairing: Tagliatelle Bolognese – Tom has shared his favorite recipe and is included in the shipment.

2018 Foundry Cabernet Sauvignon, Rutherford

THEWINEFOUNDRY



Patrick Saboe '02 Winemaker

You may recognize Patrick's name and face from a few of our previous shipments. He was the winemaker for the amazing Viognier we featured in Spring 2021 and the Malbec/Tannat which was featured in the last shipment in May. Well it turns out he makes over 500 private label wines, but manages to make wine under his label, The Wine Foundry. We thought it was time to showcase Patrick and the wine that is near and dear to his heart.

In 1996, Patrick Saboe was reshaping the Charleston, SC restaurant scene at nationally lauded Slightly North of Broad, when a honeymoon to California's wine country changed his life.

Patrick traded kitchen tools for winemaking textbooks by enrolling in the Enology & Viticulture program at U.C. Davis. While attending U.C. Davis, Patrick worked at Robert

Sinskey Vineyards and assisted Dr. Andy Walker in the Pierce's Disease Resistance Rootstock Breeding Program. Upon graduation, he became Harvest Enologist for Hanna Winery before becoming the Assistant Winemaker at Keller Estate. Here, Patrick gained valuable experience working closely with renowned winemaker, Michael McNeill (Hanzell), to produce multiple award-winning wines. In 2006, he became Winemaker and Vineyard Manager for Petroni Vineyards as well as Consulting Winemaker for numerous ultra-premium brands in Napa and Sonoma. In 2012 he was placed as the Director of Winemaking at The Wine Foundry, currently Foundry Wines and the sister brand, Anarchist Wine Co. Patrick's winemaking philosophy is simple: exceptional wines are made from exceptional fruit with exceptional care. Consequently, he collaborates closely with the numerous growers who partner with Foundry, assuring that quality is paramount. When not tending to the Foundry wines, Patrick spends time with his wife Dawn and three children Maddy, Claire and Jackson in Petaluma.

The Wine Foundry is Napa Valley's premiere custom winemaking facility. Launched in 2012 by a small team of creative entrepreneurs and like-minded wine industry veterans, they quickly set the standard for next generation winemaking by utilizing the latest technology and collaborating with the most coveted vineyards in the Napa Valley and Sonoma growing regions. The experience and no-excuses commitment to quality result in world-worthy wines, which routinely earn scores in the mid-90s.

Tasting Notes: Gorgeous inky hues envelope deep aromas of dark berries, dried violet, crushed granite and subtle spice. The complex and generous palate offers ample plum and cassis with earthy undertones of tobacco, soft spice, and whispers of the famed Rutherford Dust.

Favorite Food Pairing: "I love the traditional pairing of Cab with all things meat but I also enjoy it with meaty mushrooms. Wild mushroom risotto is amazing on its own and even better with a yummy wine." Patrick

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