August 2021 Bubble Club

Tasting Notes

As summer winds down and we begin to plan for fall (and the holidays), we've craved easy-drinking, fruit-forward sparklers that we can enjoy on a Tuesday night. For this month's Bubble Club, we selected two summery sparklers that refreshed us in the recent heat wave. We hope you will enjoy them as you venture out for late August road trips and al fresco dinners.

This month your selections include:

**Cara di Casatico La Luna Sauvignon Blanc Secco**

We love when producers--often from the New World-- play with untraditional grape varietals in their sparkling wines. For those of you who have been in our Bubble Club for a while, you know sparkling Sauvignon Blanc has been a particular favorite. Imagine our surprise when we stumbled across this 100% Sauvignon Blanc brut from the Emilia-Romagna region of Italy! This winery's Lambruscos are a popular pour on wine lists all over Seattle, and we were thrilled to taste this adventurous, new offering. With notes of ripe, tropical fruit and a touch of classic, Old World minerality, this wine has incredible structure and elegance for its price point. Emilia-Romagna is the homeland of parmesan, cured meats like pancetta and prosciutto, and soft pastas, so pair this wine with fresh dishes inspired by the region. $24.

**Angels & Cowboys Brut Rosé**

73% Pinot Noir, 25% Chardonnay, 2% Pinot Meunier

We *also*love when producers from the New World create Champagne-inspired wines of superb quality that don't break the bank. We were recently introduced to this brut rosé, made in the Methode Champenoise, from vineyards on California's Central Coast. It's rare to find a wine of this quality from California for under $50. Aromas of wild strawberry, raspberry, and watermelon accompany crisp lime notes. This wine is approachable and fresh enough to enjoy with steamed Dungeness crab and a simple salad. I just enjoyed this at Buck Bay Shellfish on Orcas Island, and would highly recommend pairing this with any fresh seafood. $24.