

HUNTINGTOWNE FARMS WINE EXPERIENCE



Wine #1

Wine: Simonnet-Febvre Crémant de Bourgogne Brut

Varieties: Chardonnay (~60%), Pinot Noir (~40%)

Region: Crémant de Bourgogne AOC, Burgundy, France

Fun Fact: Crémant de Bourgogne is Burgundy's sparkling secret weapon. It's made using the exact same traditional method as Champagne, meaning the bubbles are created by a second fermentation in the bottle, but it often flies under the radar. The limestone soils of Burgundy give this wine its bright acidity and elegant mineral backbone. The word Crémant actually refers to the creamy texture of the bubbles. It's festive, refined, and proof that you don't need Champagne to celebrate beautifully.

Tasting Notes: Fine, persistent bubbles with fresh and expressive aromas of ripe yellow fruit. The palate shows citrus and pear with lively acidity, balance, and elegant length, combining the finesse of Chardonnay with the structure of Pinot Noir.

Why I picked this wine: This is the ultimate 'let's kick things off' bottle. If you love Champagne, Prosecco, or Cava, this sits right in that celebratory lane, but with Burgundian charm and a little extra sophistication. It's bright, dry, and refreshing without being sharp, and the bubbles feel polished rather than aggressive. Because it's made in Burgundy, you also get that subtle mineral edge that makes it incredibly food-friendly. Think oysters, creamy cheeses, smoked salmon, fried chicken, or even salty popcorn. It's delicious, versatile, and makes people instantly relax. A fun way to introduce it? Pour it blind next to a Champagne and see who guesses which is which, it's always a great conversation starter.

Service: Serve well chilled at 43-46°F.

My Notes:

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Wine #2

Wine: Txomin Etxaniz 2025

Varieties: Hondarrabi Zuri, Hondarrabi Beltza

Region: Getariako Txakolina DO, Gipuzkoa, Basque Country, Spain

Fun Facts: Txakolina (pronounced cha-ko-lee-na) is the coastal white wine of Spain's Basque Country. The vineyards sit above the Atlantic Ocean, soaking up salty sea breezes that give the wine its briny freshness. Traditionally, it's poured from high above the glass to awaken its natural spritz and aromatics. Txomin Etxaniz helped lead the modern revival of this vibrant style when the DO was officially recognized in 1989. It's beachy, vibrant, and full of personality.

Wine Notes: Made up almost entirely of Hondarrabi Zuri, with the remaining Hondarrabi Beltza, the grapes come from Ametz Mendi and a handful of other historic vineyards within Getaria of Getariako Txakolina DO. The vines were planted from 1915 to 2000 upon beds of sandy, chalky loam. The winery sorts and selects for the healthiest grapes. Following a cold maceration, the grapes are destemmed and pressed in a closed pneumatic press. The fermentation is done by selected indigenous yeast and is maintained at very low temperatures to retain some dissolved CO2. The wine ages for six months in stainless steel sur lie before bottling.

Why I picked this wine: This wine is pure energy in a glass. If you enjoy Sauvignon Blanc, Albariño, or Vinho Verde, this fits beautifully into that crisp, zesty category – but it's lighter and more coastal in personality. There's a slight spritz that makes it playful and incredibly refreshing. It shines with seafood like oysters and grilled shrimp, but it's also fantastic with salads or goat cheese. What makes it special is its sense of place – you can almost taste the Atlantic air. It's not heavy or complicated, and it doesn't take itself too seriously. Try the traditional high pour to make it interactive and fun.

Service: Chilled down to 40° and poured out of a Porrón ideally.

My Notes:

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Wine #3

Wine: Domaine Eden Santa Cruz Mountains
Cabernet Sauvignon 2020

Variety: Cabernet Sauvignon (~77%), Merlot (~18%), Cabernet Franc (~2%), Petit Verdot (~2%), Malbec (~1%)

Region: Santa Cruz Mountains AVA, California, USA

Fun Facts: The Santa Cruz Mountains AVA was the first mountain appellation established in the United States. Vineyards sit high above the fog line, creating cooler growing conditions than many valley floor regions. That elevation allows Cabernet Sauvignon to ripen fully while maintaining natural acidity and structure. The result is California Cabernet with both power and poise.

Wine Notes: Classic black currant aromas with notes of mint, olive, and cedar. Rich currant and plum flavors on the palate with earthy undertones and a harmonious structure. Aged in French and American oak for added spice and complexity.

Why I picked this wine: If you love Napa Cabernet but sometimes find it too bold or jammy, this is a refreshing alternative. It has all the dark fruit, structure, and depth you expect, but with more lift and elegance thanks to the mountain climate. The tannins are polished, making it powerful without being overwhelming. It pairs beautifully with grilled steak, lamb, mushroom dishes, or aged cheddar. What makes it special is the balance between sunshine ripeness and cool-climate freshness. Decant it and let it evolve in the glass, it truly rewards patience.

Service: Serve at 60–65°F. Decant 45–60 minutes before serving.

My Notes:

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