

the PICKS

FEATURE WINE

Les Glories 2022 Chablis

Since it's Bastille Week (patent pending), I obviously have to pick a French feature: Les Glories 2022 Chablis. This is a Chardonnay, but don't judge a book by its cover here. Chardonnays from the Chablis region of Burgundy are unlike any other. Chablis was originally planted and cultivated by monks in the Middle Ages, and the legacy of wine continues there today. They produce primarily Chardonnays there that are full, crisp, mineral-forward, and there is not a touch of oak. They are a Sancerre drinker's Chardonnay, to put it simply. In this \$36.99 bottle, "Bright citrus and tangerine aromas are layered with white mushroom, white peach and stone. The palate is full bodied, with a rich texture and a strong mineral backbone" and good structure and complexity. Les Glories is an interesting cross-cultural collaboration. "Les Glories brings together two family wine legacies shaped by heritage, resilience, and a shared commitment to excellence. Riboli Family Wines, founded in Los Angeles in 1917, has grown from its Italian roots into a sustainably farmed California estate winery. Across the Atlantic, La Chablisienne was founded in Burgundy in 1923 by a group of pioneering women dedicated to crafting exceptional Chablis. Together, these histories unite California innovation with French tradition in a wine that honors perseverance, authenticity, and the enduring spirit of family."

WINE PICK

Cantine di Ora 2025 Amicale White Blend

Last week we tasted and got in a selection of fantastic and affordable Italian wines, so I am picking one of those this week, the Cantine di Ora 2025 Amicale White Blend. I'm consistently impressed with the variety and quality of Italian white wines. If you like the Gascogne blends that we carry, this may be a new favorite of yours. It's a blend of Pinot Bianco, Chardonnay, and Guwerztraminer from Veneto in Italy. All three are grapes more commonly grown in France, but they do well in the mountainous colder climate of Northern Italy. It is a zesty white with tons of tropical fruit, citrus, and apricot on the nose and palate, a creamy texture and well-balanced acidity, and you better believe it goes down easy. You could have this wine with just about anything and it would serve you well. I would gladly drink it anytime, but especially with a price tag of \$15.00