

the PICKS

FEATURE WINE

Famiglia Castellani 2019 Chianti Classico Riserva

Our palates are traveling to Italy this week with a great find, Famiglia Castellani 2019 Chianti Classico Riserva. The Castellani family has been making wine in Tuscany for 150 years and exporting since 1903, so you could say they have some experience. It's still family-owned, which is rare in the industry after such a long run. The younger generations have spent the past 25 years researching and investing in technology to have the healthiest soil to produce the finest quality grapes possible on their land. Doing their best to last another 150 years. This bottle is largely Sangiovese of course, and being a 2019, it's got some nice age on it already. "Rich with notes of cherries, plums, and iris. Deep cherry and leather flavors with subtle wood notes." There are also some nice herbs and licorice on the palate. "Supple tannins, good acidity, and a lingering finish. Perfect with flavorful roasts, pastas, and cheeses." At \$25.99 a bottle, this is a great value for a Chianti Classico, let alone a Riserva.

WINE PICK

Gabriel Chevalier 2022 Bourgogne Chardonnay

Being that it's 60 degrees outside, I'm going with a white this week: Gabriel Chevalier 2022 Chardonnay from Burgundy. I was excited to bring this in not only because it's a hell of a deal for a Burgundy at \$16.99, but it's a French Chardonnay for a California drinker. Burgundian Chardonnays are typically high-acidity, mineral-driven, lean wines with citrus and apple notes, while California produces riper, fuller-bodied, and creamier wines with tropical fruit, butterscotch, and vanilla notes. This bottle from Gabriel Chevalier is almost fusion of the two. "Aromas of fresh and delicate pears, lemon skin and pomelo are accompanied by notes of orange blossoms, lilies and salt. The palate is simple and straightforward, showing flavors of lemon skin, pear and wild white flowers and a round, lush finish." It's lightly oaked in French barrels to give add a mild buttery note, enhancing the creaminess of the wine. It would be beautiful paired with a creamy pasta or our Stuffed Salmon... give it a try and see what you think.