# HePICKS

### FEATURE WINE

## Niebaum-Pennino 2019 "1882" Cabernet Sauvignon

A wine I'm rather excited to have in, the Niebaum-Pennino 2019 "1882" Cabernet Sauvignon for \$59.99. This is a Napa Valley Cabernet with real history. Niebaum-Pennino is part of the Francis Ford Coppola portfolio, but it is the original Inglenook property, one of the very first wineries in Napa Valley. It was founded in 1879 by a Finnish sea captain named Gustav Niebaum with the aim of creating European-caliber wines in California. The winery eventually sold and fell somewhat into disrepair and was eventually purchased by Coppola in 1975, who has restored it to its former glory. They still make wines under the Inglenook name, but they also created the Niebaum-Pennino line of wines, named after Gustav Niebaum and Francesco Pennino, Coppola's grandfather who immigrated to the United States from Italy. This wine, "1882," is named after the very first vintage of wine produced by the estate almost 150 years ago. So this bottle is a legacy in many ways, "a tribute to Captain Niebaum, whose spirit of innovation and exploration continues to live on at Inglenook." It is 87% Cabernet Sauvignon, 12% Cabernet Franc, and 1% Petit Verdot, all premium Napa Valley fruit. "Visually stunning with its deeply opaque, ruby red color, the 2019 Cabernet Sauvignon 1882 is aromatically inviting, showing notes of black currant, plum, cedar, and vanilla. Flavors of wild blackberry, espresso, and a touch of tobacco emerge on the palate, underpinned by a ripe and velvety mouthfeel. Overall, the wine represents an impressively nuanced expression of classic Rutherford Cabernet Sauvignon." A great gift for any California wine lover.

## WINE PICK

#### Domaine Juliette Avril 2021 Mailys Red Blend

Thinking ahead to Thanksgiving of course, this week's pick is the Domaine Juliette Avril 2021 Mailys Red Blend. This is a classic Rhône blend from Southern France, a blend of 60% Grenache, 25% Syrah, and 15% Mourvèdre. You may be familiar with the Domaine Juliette Avril Chateauneuf-du-Pape, which we've carried for quite a while and regularly recommend as the ideal Thanksgiving wine. Not much pairs better with a turkey dinner than a good GSM, after all. This bottle from the same winery is from right next door in the up-and-coming region of Cairanne, which offers great value for quality red blends. While it drinks younger and fruitier than its big sister, "this Grenache-dominant blend offers lush black cherry and plum flavors edged by a pleasant granite backdrop. It's an approachably juicy, full-bodied sip but offers brisk acidity and a pleasantly salty tang on the finish." I think it would be a great addition to your table this holiday season.