

THE
BOARDROOM

*Fall 2020 - Longboard 2 Central Coast
Different...*

Kinero: Rustler 2016

**100% Roussanne - James Berry Vineyard, Paso Robles – Appr. 70 cases - Galloni: 92, CellarTracker: 93
325 kr**

James Berry Vineyard, baby! The fruit from this vineyard is simply blessed, and Anthony Yount knows how to make the absolute most of it. The 2016 Rustler was aged for 15 months in 20% new, Hungarian oak and 80% neutral oak. It was bottled unfiltered at only 13.5%. Jeb Dunnock called this viscous vixen “simply gorgeous”; it has the perfect amount of bottle age right now and will be great with winter dishes such as a hearty stew or a pot roast with savory sauce.

Best: 2021-2023

Saint K: Like The Snows Of Yesteryear 2019

**100% Sangiovese- White Hawk Vineyard, Santa Barbara – 70 cases – Wine Spectator: 92
395 kr**

The sustainably-farmed – and sought-after - White Hawk Vineyard is situated in Santa Barbara County. The sandy soils once harboured an ancient sea bed and are so devoid of nutrients that the vines struggle in the summer heat and produce a meager crop of intensely flavoured fruit. We'll let Wine Spectator finish: “Sporting a gun on the label, this is a powerful Sangiovese, starting with ripe aromas of black currant, lavender and toast on the nose. It's thick on the palate, where baked and fresh dark-berry flavors meet with dark cocoa and violet.” We imported 72 bottles (~10% of total production) into Denmark and so it won't be in stock for long....

Best: 2022-2026

Herman Story: Late Bloomer 2014

**100% Grenache aged for 4 years - John Sebastiano & other vineyards – 626 cases
Galloni: 94, Wine Enthusiast: 94
425 kr**

Yes, that's right – 48 months in 30% new, French oak. These barrels just sit in the back corner of the winery, aging without stirring or racking, and the label always graces a wine club member whose photo was selected by a panel of “experts” out of a hundred or so submissions. These guys know how to have fun making wine! According to Jeb Dunnock, this wine “offers a Domaine de Marcoux-like perfume of kirsch liqueur, white flowers, melted licorice, and dried flowers. Exuberant, full-bodied, and incredibly sexy on the palate, it's another rockingly singular, sexy Grenache from Russell.”

Best: 2020-2025

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Justin: Isosceles Reserve 2008

54% Cabernet Sauvignon, 22% Merlot, 12% Cabernet Franc – Justin Vineyards, Paso Robles

Parker: 93, CellarTracker: 93

875 kr

The crown jewel of Justin Vineyards is crafted exclusively for Isosceles Reserve wine club members and are not for regular sale. The few lucky ones can still get a taste of just how well this wine ages in what Parker himself called “a cuvee that ages uncommonly well for a Bordeaux varietal blend from Paso Robles.” This wine spent 24 months in a full 100% new, French oak. It’s complex with smooth tannins, great fruit and impressive balance. Pair this with a prime cut of steak or wild game – and great company.

Best: Now-2022

Booker: Tempranillo 2010

100% Tempranillo - Booker Vineyards, Paso Robles - appr. 400 cases produced – Parker: 92

695 kr

Booker was one of the first vineyards besides Saxum and L’Aventure to turn Paso into a prime wine district. If you’ve met the boisterous owner and winemaker Eric Jensen, his wines almost seem like a juxtaposition to the man itself. Jensen has an impressive drive for perfection, and it shows in all of his wines. Having been raised in 80% new, French oak, this Tempranillo shows impressive depth and power with plush tannins and that Paso fruit-driven character to any varietal. Filet mignon, anyone?

Best: Now-2022

Clos Solène: Sweet Clémentine 2017, 375 ml

97% Grenache, 3% Syrah – Willow Creek District, Paso Robles – 80 cases – CellarTracker: 91

495 kr

Our last wine is a perfect showstopper to any evening: The Banyuls-style Sweet Clémentine, named after one of Guillaume and Solène’s daughters. The fermentation was stopped with Brandy and aged in neutral, French oak for 15 months. Get the best out of this wine by pairing it (or not) with ris à l’amande, ice cream, goat cheese or dark chocolate. This wine showcases Guillaume’s precision with its impressive depth and balance between sweetness and acidity. Serve slightly chilled at 12-14 degrees. Enjoy!

Best: 2025 – 2030