

The Ernst Storm Holiday Trio



When Ernst Storm called asking if we'd like to taste his new wines our ready answer was an enthusiastic yes. So began last Wednesday's afternoon. His 2021 releases were all superb; perhaps the best wines he's made in his brilliant career. We selected our favorite three and are offering them neatly bundled together in a Storm 3-Pack. Here are a few of our notes:

2021 Storm Wines Pinot Noir John Sebastiano Vineyard (Sta. Rita Hills)

...a beautifully crafted wine with all the brilliance one would expect from Ernst. Very enjoyable now with bright red and blue fruit, a collection of subtle but exotic spices, vibrant, juicy, lovely! Begin with this wine first.

2021 Storm Wines Pinot Noir Duvarita Vineyard (Sta. Rita Hills)

Here's a wine of real depth and dimension, a wine that needs a little time to open up and express its sheer brilliance. A darker fruit profile than the first Pinot so make this your second bottle. There's an intensity to the wine, full of racy dark, red/purple juice; cranberry, pomegranate, blackberry mingling with forest floor, clove, herbs and energy that binds it all together. Dynamite.

2021 Storm Wines Syrah Donnachadh Vineyard

(Sta. Rita Hills) And finally, wine number three. One of the top (if not the top) local Syrahs we've tasted all year; very reminescent of a top notch Cornas from the Northern Rhone. Dark, brooding, subtly powerful, with black and blue fruit, black pepper, hints of plum and mocha, and a lengthy finish.

This trio of exceptional wines is on sale for \$152 (reg 174) through the weekend or until we are sold out.

We are open Friday until 6pm and Saturday from Noon until 6pm.

We hope everyone is enjoying the long weekend!

The Perfect Wines for your Holiday Feast



Beaujolais is one of the best pairings with the Holidays. It's great with ham, turkey, ribs, green bean casserole, traditional and non-traditional stuffing, yams...we could continue.

Here's a "Best of" 3-Pack for your holiday table.

The line up:

2022 Château Thivin Beaujolais Blanc Clos de Rochebonn At Black Sheep this Chardonnay was served with lightly seared

albacore with Kosho Yuzu and a cucumber-radish-apple salad. Perhaps the best pairing we've had all year.

This was also unbelievable with homemade crab cakes last week and roast chicken.

2020 Domaine Piron & Lafont Moulin-à-Vent

This wine served with the hand rolled cavatelli, wild mushrooms, white port sauce was mind-numbing.

But to be fair we think it was equally as fantastic with our friendsgiving roasted turkey, wild mushroom gravy, and whipped potatoes a few nights ago.

2020 Alex Foillard Côte de Brouilly

This one has some stuffing and is wonderful with Coq au Vin, prime rib, pork tenderloin, mushroom bisque. It's has body and nerve and is not shy.

As you can tell these are great food wines and very versatile.

For the upcoming holiday weekend, this Beaujolais 3-Pack is available for \$95 (reg \$110)

and if you'd like to add a sparkling from Beaujolais to begin the evening we have Dominique Piron Crémant de Bourgogne 100% Chardonnay (\$25)



Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

Renegade Wines

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