

	Retail	Savings
\$19.00	\$45.00	58%

2017 Union Sacreproduct-timed-pdf - le Clandestin, Central Coast - High QPR Alert! Expressive Cab-Sangiovese Blend

Why We're Drinking It

So a Frenchman and a guy from Michigan walk into a bar... or that's loosely how the story goes. But before we launch into our spiel, there's a few important things for you to immediately know: this wine is 58% off retail (happy Monday indeed!), it is small production and rarely found in the broader market, and it will LOVE a well-adorned cheese plate or some toasty flatbreads with melted asiago, prosciutto and a smattering of arugula. Mm...what's for lunch?

Anyway...longtime friends Xavier Arnaudin and Philip Muzzy actually crossed paths through their winery work on the Central Coast. Inspired by their "sacred union," they decided to launch a wine project that "is an homage to beauty's strange ways."

Let it be known that there is nothing strange about this wine — it is pure and beautiful and continues to open up with more expression and layers after every sip and moment in the glass. A blend of 70% Cabernet Sauvignon and 30% Sangiovese sourced from a high-elevation vineyards in the Sierra Madre Mountains (like 3000ft high) and a juice-tastic plot in Paso Robles, what you get is a fruit-forward wine with layers of earth and a nice zing of that Sangiovese acidity.

Inviting aromas of black cherries, blackberries, plums and a subtle note of sour cherry are rounded by hints of rustic woodsmoke, dried leaves, carob and vanilla. The palate presents tarter fruit flavors of cherries, plums and blueberries with notes of dusty earth, violets and tobacco leaf. Lively acidity and modest tannins lead to a smooth, pleasing finish.

For our price of \$19 (58% off retail!), this is absolutely stunning and has an incredible QPR that you would be a fool to pass on (no offense, but c'mon!). \$114 a 6-pack with shipping included. Get it, folks!

Tasting Notes

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VARIETAL
Red Blend
APPELLATION
Central Coast
ALCOHOL
13.70
SIZE
750ml
BLEND
Red Blend

The Story to Know

Union Sacre exists at the meeting of worlds. Made by two long time friends, Xavier and Philip, who arrived at the Central Coast from opposite ends of the Earth. Xavier is a WSET certified, oenology degree holding ex-boxer from France, Philip is a self-taught designer from Michigan who kind of misses living in a van.

Between the two of them, Xavier and Philip have 25+ years experience working in Central Coast wineries. Xavier has been cellar master or assistant winemaker for some of the Central Coasts most luminous wineries, including: Sans Liege, Arcadian and Herman Story. Philip cut his teeth at Proof Wine Collective before taking on the creative director role at Herman Story and Desparada. The wines of Union Sacre are focused on elegant, single vineyard, single varietal wines that are table friendly. Varietals include: Gewürztraminer, Riesling, Pinot Noir, Cabernet Sauvignon, Chardonnay and

Sangiovese.

Union Sacre is an homage to beauty's odd ability to build unexpected bridges. These are not wines of privilege and power, these are wines made from a lifetime of labor for the untelevised tables that unite the very heart of the world.
