

## Director's Picks

This weekend we are offering a great option with the Paella combo packages, and I wanted to offer a few hand-selected options to pair with this menu. This week, the State of Connecticut has allowed us to offer bottle sales to accompany take-out orders from our locations, which presents us the opportunity to pair food and wine just as we would normally do. I have curated a few options from our main wine list at Max's Oyster Bar to pair with the selections on the Paella menu. These are great selections with even better prices.

Cheers, Brian Mitchell – Max Restaurant Group Beverage Director

## BUBBLES

### **Cava Brut Rosé, Coquilla, Barcelona, ES 14.99**

This is one of my favorite ways to start a meal – Bubbles! This Cava (think Champagne-esque, but from Spain) is 100% Pinot Noir, and all-estate fruit. The fresh squeezed juice soaks on the skins for about 8 hours to achieve the desired rosé hue. After initial fermentation, the wine is allowed twelve month's aging in bottle which creates depth and concentration of flavors. This is perfect to have with a salad or crab cake, or simply through the meal.

## WHITE

### **Chardonnay, Dutton-Goldfield *Dutton Ranch*, 2016, Russian River Valley, Sonoma, CA 19.99**

Dan Goldfield has been one of Sonoma County's premier winemakers for more than 20 years. I met and worked with Dan about 20 years ago, and have been a fan of his style ever since. His partnership with the Dutton family has produced outstanding wines from key vineyards throughout the region. The heart of this Chardonnay is old vine, old clone vineyards located in the cold heart of Green Valley. Barrel fermented for oak overtones, this chard has a focused citrus backbone, lemon/lime/ tropical fruit, mineral overtone, unctuous pear fruit and a creamy mouth feel. This is your go-to for Baked Oysters or Clams Casino.

### **Sancerre, Domaine Michel Girault *Les Beaux Regards*, 2017, Loire Valley, FR 19.99**

We sell a lot of Sancerre – and why not – it is perfect for a seafood meal. Made from Sauvignon Blanc grown on the chalky soils of the Loire Valley. Quite refreshing, this is clear pale gold color with a concentrated nose and notes of citrus and exotic fruits. Aromas full of finesse in the mouth. Fresh and well-balanced through the finish. It is the perfect pairing for Shrimp Cocktail and our Seafood Paella.

## RED

### **Pinot Noir, Planet Oregon by Soter Vineyards, 2017, Willamette Valley, OR 24.99**

The winemaker for Soter Vineyards is James Cahill, a great friend of ours. This is quintessential Oregon Pinot Noir, bridging the gap between the power of New World Pinots and the elegance often found in comparable wines from Burgundy. This Pinot Noir is a fabulous on its own and is a great option to have with the Vegetarian Paella or the Prime Rib.

### **Malbec, Finca el Origen *Reserva Estate*, 2017, Valle de Uco – Mendoza, AR 14.99**

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With Prime Rib on the menu, I could not pass up on the Malbec option. When visiting Argentina, I have of course had many options to eat that are beef based and these wines work so well as a pairing. With an attractive and intense violet color, it displays ripe red fruit aromas such as plums and red and black cherries, with a strong floral presence perfectly combined with vanilla and chocolate notes from the oak. Finishes with velvety tannins. Perfect with Prime Rib.

Above wines are available for sale with the purchase of a take-out meal, and while supplies last. Looking for another option from our wine list? The entire list is available for ½ list price, as well.