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EXPLORER WINE CLUB

**AUGUST 2021:
BLACK WINEMAKERS**

CHEESE PAIRING: The Fawn Cheddar

Cow's Milk (pasteurized rBST-free milk) - Wisconsin - Produced by Deer Creek

The Fawn is delicate at first bite, opening up to a full cheddar flavor and sweetness that lingers on the finish. A sweet and nutty cheddar with an approachable taste versatile for every palette.

\$8.99 retail



HOUSE OF BROWN CHARDONNAY

VINTAGE: 2020

**REGION:
NAPA,
CALIFORNIA**

Nose: Elderflower/yarrow, Marcona almonds, caramel, waxy honeycomb. Secondary notes of Crenshaw melon, lychee, shaved coconut, and pineapple with subtle key lime and freshly churned buttermilk. Late traces of limestone dust and sweet flowering gardenia.

Palate: Expansive with medium body, subtle zest, lean and tart acidity over a lush foundation.

Pairing inspirations: Prosciutto with lightly fried sage dough; wild mushroom risotto; linguini and clams; mild fish, classic roasted chicken.

\$21.99



IN SHEEP'S CLOTHING CABERNET SAUVIGNON

VINTAGE: 2018

**REGION:
WASHINGTON
STATE**

In Sheep's Clothing delivers a ripeness of fruit flavors while preserving the acidity that gives the medium to full-bodied wine a sense of freshness. With layers of cassis, blueberries, and black cherries, this wine lends to a New World style of fruit with more of an Old World structure with a hint of wood smoke. This wine fully embraces an integral part of classic Cabernet Sauvignon by highlighting a complex blend of dried herbs: anise, thyme and bay leaf.

\$25.99 retail

**Learn more at
maisonnoirwines.com**

ANDRE MACK MOUTON NOIR WINES

Despite having a successful career with Citicorp Investment Services, André Hueston Mack decided to leave his “desk job” to pursue his passion for wine. While working as a sommelier in San Antonio, Mack discovered the joys of introducing guests to the little known vineyards that first attracted him to the business and “the instant gratification of a guest’s reaction.” While still in Texas, Mack was awarded the prestigious title of Best Young Sommelier in America by the highly regarded Chaine des Rotisseurs. This recognition propelled him into the opportunity to work as a sommelier at Thomas Keller’s world-renowned The French Laundry in Yountville, California. Mack went on to accept the position of Head Sommelier at Keller’s equally famed Per Se in New York City, where he managed a 1800 selection award-winning wine list and consulted with Chef Keller on menu and pairing development regularly.

Winemaking has always been a dream of his and came to fruition when he set up shop under the moniker of Maison Noir Wines. Throughout his career Mack has forged unique relationships with luminary growers and winemakers from around the planet. It is with this prestigious group that Mack currently creates his wines.

Mack has been featured in major publications, such as Food and Wine, Wine & Spirits Magazine, The New York Times, Women’s Health, Ebony, and Wall Street Journal. Mr. Mack was honored in 2007 with The Network Journal’s 40-Under-Forty Achievement Award for his outstanding contributions to business. Mack is a zealous wine educator who has been invited to host seminars as well as conduct panel discussions at numerous esteemed food and wine events. He enjoys sharing his fondness of wine with others.

BROWN ESTATE DENEEN BROWN & SIBLINGS

Deneen Brown admits that luck was a key ingredient in the success of her family business – Brown Estate Winery. In fact, the family never even set out to start a commercial winery. When her parents bought land in 1980 in Napa Valley – California’s famed wine country – they had in mind only a summer home. They started growing grapes mostly as a hobby.

Even in 1995 when Brown and her siblings took over the vineyard, they did not intend to establish a winery. But after realizing how desirable their grapes were to area wineries, they decided to start their own rather than follow their parents into the medical field.

Through trial and error and with the help from friends, and after surviving a disaster, Brown Estate Winery has grown and prospered. Their story shows that entrepreneurs don’t necessarily have to start out with a great plan as long as they are determined and willing to work hard.

We’ve staked our claim as Napa Valley’s first Black-owned estate winery not because we’re full of ourselves but rather to honor our parents’ commitment and sacrifices to an enterprise that was very much a family endeavor. The estate winery distinction is important — we grow, produce, and bottle our wines on one contiguous property that we own. Basically, we control the means of production from top to bottom. That said, there are many models for making wine and we certainly are not the only Black people doing so in the world or in the United States or in California or in Napa. But as far as we know, 25 years later, we still are the only Black-owned estate winery in Napa.

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MICHAEL,
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