

APRIL 2022 CLUB SELECTION



2019 CHÂTEAU LA BORIE CÔTES DU RHÔNE VILLAGES AOC RHÔNE VALLEY, FRANCE



Château La Borie is a single-block 115-hectare estate with 75 hectares of vines and 35 hectares of forests, located in Suze-La-Rousse in the southern part of the Rhône Valley. Since 2018, the estate has belonged to the Knapp family and is managed by owner and winemaker, Raphael Knapp, who began converting to organic farming in 2019. The property is primarily planted to Syrah and Grenache, with some Cinsault, Mourvèdre and Marselan. In 2021 and 2022, Raphael planted the first white varietals on the property: Bourboulenc, Grenache Blanc, Marsanne, Clairette Blanche, Picpoul, Roussanne and Viognier. Château La Borie is committed to making wines in a traditional (natural) way—with minimal intervention—harvesting earlier and limiting extraction to produce fresh, lively wines with moderate alcohol levels.



Powerful and structured, with a touch of brightness, La Borie's Côtes du Rhône Villages is a blend of 40% Grenache, 55% Syrah and 5% Mourvèdre. This represents a higher proportion of Syrah than is typical of the appellation. The grapes were carefully sorted and completely destemmed. The berries underwent traditional vinification in concrete vats at low temperatures to highlight the pure varietal expression of each grape. After 3 weeks extended maceration, and complete malolactic fermentation, the resulting wine was aged for 8 months in tank before bottling, and was finished with a Diam cork, which guarantees no cork taint.



Dark garnet color. Complex aromas of bramble fruit, cassis and black raspberry mingled with petrichor. The palate is supple and fruit driven, showing flavors of red and black plums, elderberry, blackberry and rosehips. The finish is graceful and juicy, punctuated with well-balanced tannins and a soft earthiness.



MIXED AND RED SELECTIONS



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Seared Mushrooms with Garlic & Thyme

APRIL 2022 CLUB SELECTION



2020 TERRA DE ASOREI 'NAI E SEÑORA' ALBARIÑO RÍAS BAIXAS DO SALNÉS VALLEY, SPAIN

Located on the Atlantic coast, the Salnés Valley is known as the birthplace of the Albariño grape. It is Spain's oldest winegrowing sub-region with the most acreage under vine and the highest concentration of wineries; it is also the coolest and wettest viticultural area in Spain with an average temp of just 55°F.



Terra de Asorei is a small family-owned winery, firmly committed to quality and sustainability. They have more than 60 hectares of Albariño vineyards that they have been farming since the beginning of the 20th century—way before the Rías Baixas DO was created. All the vines are between 15 and 80 years old, are sustainably farmed, and are located just 15 minutes away from the winery.



Made from 100% Albariño from 30-year-old vines that are primarily dry-farmed (irrigation is only used in late August if needed). Clam, oyster, and mussel shells were added to the vineyards to increase the minerality of the soil and as a natural fertilizer. The grapes were harvested by hand in early September. Fermentation took place in temperature-controlled stainless-steel vats. After fermentation, all the wines were decanted to separate the lees, followed by a coupage of the various vats. The resulting wine was cold stabilized and filtered before bottling.



Nai e Señora (*"Mother and Lady"*) is a tribute to the working women who guaranteed the independence of Galician society in the early 1900s. Its label features the silhouette of a woman in a dress with motifs evoking a vineyard in the autumn just before the harvest; "the woman stands tall, symbolizing her empowerment, and next to her there is a butterfly, embodying her freedom."



Straw-yellow with a touch of green. Inviting scents stone fruit, green apple and floral notes. The palate is plump and juicy, with flavors of tropical fruit, melon, mandarin orange and apricot. Bright and refreshing, fruity, with ample acidity and a clean finish.



MIXED AND WHITE SELECTIONS

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Grilled Whole Fish

APRIL 2022 CLUB SELECTION



2019 WAPISA PINOT NOIR SAN JAVIER, RIO NEGRO, PATAGONIA, ARGENTINA

Wapisa was founded eight years ago in Patagonia by Argentinian wine rock-star Patricia Ortiz, president of the Fincas Patagónicas group, and is the newest of her three wineries. Originally a nephrologist from Buenos Aires, Ortiz decided to convert her passion for wine into a completely new career; and in the early 2000s, together with her husband, bought their first vineyard in Tupungato. Ortiz then acquired the struggling Tapiz winery from Kendall-Jackson in 2003. "This is when things changed from a hobby to something real," she says. "I had to go back to school to study management because being a doctor offered no help in this business."



Today, Bodega Tapiz is known for its high-elevation wines from the San Pablo subregion of Tunuyán in the Uco Valley. Ortiz's second project, Zolo, is a more traditional value line that sources grapes from Mendoza's warmer Agrelo subzone. Located in the San Javier, Rio Negro region of Patagonia, Wapisa is just 25 miles from the Atlantic Ocean and is the only winery situated in this unique coastal terroir. Wapisa, which means "whale" in the indigenous language, produces energetic wines that reflect the region's cool, windy terroir and the nearby ocean.



Made from 100% sustainably farmed Pinot Noir from the Finca Los Acanilados estate. The grapes were hand-harvested and underwent a pre-maceration cold-soak for five days to extract color and aromas. The must was then fermented in stainless-steel tanks for approximately 8 days. After malolactic fermentation, the wine was aged for 8 months in oak barrels.



Bright ruby red. Delicate aromas of ripe, red fruit mingled with a hint of crushed rose petals. The palate is both bright and silky, and evokes a slice of freshly baked cherry pie in the glass. This delicious, medium-light bodied red is delicately balanced with juicy acidity and soft, graceful tannins.



R E D S E L E C T I O N



- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Grilled Lamb Chops with Marjoram Butter & Zucchini

APRIL 2022 CLUB SELECTION



2019 OLIVIER MORIN BOURGOGNE ALIGOTÉ AOC BURGUNDY, FRANCE

The little town of Chitry is starting to make waves as a source of top-notch Burgundian wine; and the name on everyone's lips is Olivier Morin. Since 1992, when he left a life in the music industry to take over his family's domaine—trading in his turntables for a tractor—Olivier has never looked back. He and his wife Nelly tend some 30 acres of vineyards in the department of the Yonne, between Auxerre and Chablis. The medieval village of Chitry-le-Fort is the center of the small Bourgogne Chitry AOC, and is just a stone's throw from the village of Chablis and boasts identical, chalky, mineral-rich Kimmeridgian and Portlandian limestone soils.



The estate adheres to organic farming practices, including fermenting on indigenous yeasts, and planting natural herbs between vineyard rows to prevent erosion and using only organic fertilizer in the fields. The soil is plowed to encourage vine roots to dig deep into the chalky soils. The vines, on average, are 30 years old, and create wines that transcend with their stunning complexity, and outstanding value.



Made from 100% Aligoté from 10 – 25-year-old vines. After being harvested, the whole clusters were immediately pressed, fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks, and then aged in tank on the fine lees for one year. The cellar is located partially underground, allowing Olivier to move the wine using gravity. Very little sulfur was added at any step in the winemaking process, and the wine was bottled unfiltered.



Pale yellow. Bright citrus aromas. The palate shows depth and beautiful focus, with a touch of yeasty complexity from the time spent sur lie. Crisp flavors of green apple and citrus zest, with a subtle mineral note on the finish. This charming Aligoté is a deliciously refreshing must-have for summer!



W H I T E S E L E C T I O N

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: [Shrimp Étouffée](#)

