

# AUGUST 2022 CLUB SELECTION



## 2020 ALTOCEDRO 'AÑO CERO' CABERNET SAUVIGNON LA CONSULTA GI, UCO VALLEY, MENDOZA, ARGENTINA

Altocedro was founded in 1999 by third-generation Lebanese immigrant Karim Mussi. Altocedro means “*tall cedar*” and is a nod to Karim’s Lebanese/Argentine heritage. Cedar trees are considered sacred in the Lebanese culture, and a grove of cedars surrounds the winery and estate vineyard. Karim and his family were among the first champions of the La Consulta region of the Uco Valley. Twenty years after he started the winery, their diligence and advocacy paid off; La Consulta was classified as one of Argentina’s few Geographic Indication (GI) appellations. Today, Altocedro continues to produce outstanding terroir-driven wines using sustainable growing practices, original old-vine rootstocks, indigenous yeasts, hundred-year-old concrete fermentation tanks and minimalist winemaking techniques. The vines range in age up to 70-years-old. All harvesting, sorting, and crushing is done in individual batches by hand, using no machinery in the process, but instead a gravity flow system that was developed at the winery over 100 years ago.

The 2020 ‘Año Cero’ is made from 100% Cabernet Sauvignon from 10-year-old, sustainably farmed vines. This fruit-driven wine is the result of whole-berry fermentation with indigenous yeasts, in small, gravity-fed concrete vats. The must saw a 10% bleed-off, four pump-overs per day and two délestages\*. 30% of the resulting wine spent 8 months in French oak barrels, and was bottled unfiltered.

Deep purple. Inviting aromas of juicy black fruits. The palate is ripe, full of dark berries with subtle notes of green bell pepper, savory olive and sweet tobacco. The finish is plush, tapering to a slight and pleasing bitterness.

*\*Délestage—French for “lightening”—is a “rack-and-return” fermentation and maceration technique that separates the juice and grape solids. It used in red winemaking to produce softer, less astringent wines with more fruit character.*



## MIXED AND RED SELECTIONS

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Skirt Steak with Chimichurri Sauce

# AUGUST 2022 CLUB SELECTION



## 2021 AWATERE RIVER SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND



Perched on the east coast of New Zealand's South Island, Marlborough has approximately 23,600 hectares of vines, the majority of which are found in the Wairau and Awatere Valleys. The valley surrounding the Awatere River was carved out by ancient glaciers leaving rich alluvial deposits that give the wines a distinct minerality and flintiness. The Vavasour family have had roots in the Awatere Valley since 1887 and pioneered commercial grape growing and winemaking in the region. Peter and Anna Vavasour planted the first vines in the Dashwood district in 1986 and founded the first winery in the area. Their son Louis, graduated from Roseworthy agricultural college, and following winemaking stints in France, California and Australia, returned to his place of birth to start his own winery.



Awatere River draws on over a century of Vavasour family winegrowing tradition. The wines reflect this history as well as Louis' unique personality. Building on what his family has learned throughout multiple generations of tending the land, Louis and his winemaking team use a combination of old-world practices and current technology in the cellar. Sustainably produced and vegan friendly, Awatere River is currently working toward organic certification.



100% Sauvignon Blanc. Processing at low temperatures with minimal oxygen contact ensured the wine's freshness and vibrance. The juice underwent a cool fermentation with a selected slow yeast strain before natural fermentation with native yeasts took over. The young wine was matured on the lees for 3 months in stainless-steel tanks before bottling.



Distinctive and assertive aromatics. The palate shows loads of varietal character, with intense tropical fruit flavors of guava, passionfruit and citrus, and a hint of green bean. Bright and juicy with nice minerality and fresh acidity. There is nothing shy about this Sauvignon Blanc: "Love me or leave me!" it taunts.



## MIXED AND WHITE SELECTIONS

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: BBQ Thai Garlic Shrimp in the Shell

# AUGUST 2022 CLUB SELECTION



## 2019 MATIAS RUSSIAN RIVER VALLEY PINOT NOIR SONOMA COUNTY, CALIFORNIA



Jason Enos began discovering the world of fine wines while living in Los Gatos and working in tech. Thanks to his successful 25-year career in Silicon Valley, he was able to purchase a five-acre vineyard estate in Dry Creek Valley in 2004. While his expertise was in the business world, it was the first harvest in 2005 from his Enos estate that inspired him to think more seriously about the wine industry. After getting to know his Healdsburg neighbor, Chris Fitzgerald—who was also successful in tech and had started the Bench wine label—the two new friends founded Brack Mountain Wine Company in 2008. Brack functions as a négociant of sorts, creating wines under a collection of different labels. Chris's son Daniel, who had been the head winemaker at Pellegrini Family Vineyards, joined the company a year later as the Director of Winemaking. Daniel's experience working in the cellars at Williams Seylem, Robert Sinskey, and Coldstream Hills Winery in Australia's Yarra Valley taught him much about making great wines. We have carried many great Brack Mountain wines over the years, including selections under the Bench, L'Oliveto, Cypress and Daniel labels.



100% sustainably farmed Pinot Noir, sourced from the Cousins Vineyard in Russian River Valley. Two-thirds of the grapes were de-stemmed and transferred by gravity to open-top fermenters, the remaining third was left whole cluster and added to the bottom of the tank. After a five-day cold soak, the tank was taken off cooling. The must was fermented with indigenous yeast to promote complexity and terroir. The wine was pressed off slightly before dryness to minimize harsh phenols and retain its core of fruit. Malolactic fermentation was completed with indigenous flora. The wine was then aged in 100% French oak (30% new), from the forests of Tronçais and Chatillon in central France.



Bright garnet. The nose is rich with ripe cherries and baking spices. The palate is mouth-filling with layers of dark cherry, plum and red berry fruit and a touch of toasted cinnamon. The finish is soft, supple and satisfyingly long.



## RED SELECTION

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

■ SUGGESTED RECIPE: : Bacon-Wrapped Pork Tenderloin

# AUGUST 2022 CLUB SELECTION



## 2020 MARKOU VINEYARDS SAVATIANO ATTIKI PGI, GREECE

The Savatiano grape has been grown in Attica for over 2,500 years, surviving in part due to its natural tolerance to draught and disease. The Markou family has been making wines in Attica for four generations and now grow grapes in Nemea on the Peloponnese as well. They are dedicated to organic and sustainable practices. The vineyards are Goblet trained, a common method of training for older viticultural sites in dry, warm areas.



Markou's Savatiano vines are over 60 years old and dry-farmed, delivering highly concentrated, ripe clusters at harvest. The grapes are destemmed and crushed at low pressure to ensure no bitter compounds are extracted from the seeds, and only the first press juice is used. The must is then fermented in three separate tanks, each inoculated with a different yeast to add further complexity. The wine underwent a four-week cool fermentation at about 60 °F in stainless steel to preserve its rich aromatics.



Inviting aromas of white flowers, tropical fruit. The palate is fresh and tantalizing, with flavors of green apple, pear, lime and melon, with a touch of dried thyme and a pleasant mineral note. Its mouthwatering acidity and a clean finish make it an excellent companion to a wide range of seafood.



## W H I T E   S E L E C T I O N

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Fried Calamari