

JULY 2022 CLUB SELECTION



2019 DOMAINE D'OURÉA 'TIRE BOUCHON' VAUCLUSE IPG RHÔNE VALLEY, FRANCE



Domaine d'Ouréa was established in 2009 by Adrien Roustan, who took over the domaine from his grandfather, Raymond Bertrand. The estate takes its name from Adrien's highest parcel of Gigondas in the lieu-dit of Le Grand Montmirail; "In Greek mythology, Gaia, the Mother Earth gives birth to several children, one of whom she calls "Ouréa," the God of the Mountains." The domaine is spread across 18 hectares, with the winery itself situated in Vacqueyras AOC, just in front of Mont Ventoux and the Dentelles de Montmirail. The vineyard boasts old-vine Grenache plantings that are between 50 - 70-years-old. The holdings are split between Vacqueyras (10 ha), Gigondas (4.5 ha) and four parcels in Vaucluse, located next to the Ouvèze river which go into the 'Tire Bouchon'.



In his first year, Adrien converted the vineyards to organic farming, obtaining certification in 2012. In 2020, he decided to take it one step further—today, the vineyards are farmed biodynamically. The vine pruning, piling, planting and ploughing—everything—is done by hand. The 2019 'Tire Bouchon' rouge is a blend of 25% Grenache, 25% Cinsault, 20% Carignan, 10% Cœillade, 10% Cunoise and 10% Aramon. The grapes were harvested by hand and fermented whole cluster. After a short maceration, the wine was aged in vats for 6 months and bottled early to preserve the wine's natural freshness.



Beautiful garnet robe. The nose is richly perfumed, exuding ripe black and red fruits. The palate is sappy and fresh, bursting with loads of brambly berry fruit and a touch of scorched earth, supported by a graceful, acid backbone. The finish is long and bright, with a velvety mouthfeel. Dangerously delicious, enjoy this juicy red with a slight chill.



**Originally from the south of France, œillade is completely distinct from Cinsault, with which it is sometimes confused. The first mention of the œillade grape was in 1544 by the French author Bonaventure des Périers. Historically grown throughout the Languedoc and Provence, it is now close to extinction, due in large part to the phylloxera epidemic of the late 19th and World Wars of the 20th century.*



MIXED AND RED SELECTIONS

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

■ SUGGESTED RECIPE: Steakburger with Caramelized Onions & Herb Butter

JULY 2022 CLUB SELECTION



2021 KOBAL SAUVIGNON BLANC ŠTAJERSKA, SLOVENIA



Bojan Kobal honed his winemaking skills during a decade-long stint working with Angela Muir at Ptujška klet (Ptuj Winery), the oldest and most renowned winery in Slovenia. He made quite the name for himself there, considering the winery won over 195 gold and silver medals at prestigious wine competitions across the globe during his tenure. In 2015, Bojan launched his eponymous brand, 'Kobal Wines' with the goal to produce terroir-driven wines from the cool-climate Haloze subdistrict of the Lower Styria (Štajerska) region, located in the northeast corner of the country. Bojan's vines, which are on average 35-years-old, are grown on marl-rich soils on very steep slopes and are planted to Sauvignon Blanc, Yellow Muscat, Pinot Grigio, Šipon (Furmint) and Blaufränkisch. Haloze's hot, dry summers and cold, snowy winters along with its steep terrain and sharp diurnal temperature fluctuations help to maintain vibrant acidities in the wines.



100% Sauvignon Blanc. Some of the wine was barrel fermented with native yeast to highlight the local terroir, and some was cold fermented to preserve varietal character and freshness. Additionally, a 36-hour skin maceration and lees ageing contributed to the wine's depth and structure. After fermentation, the wine was held on the lees in stainless steel tanks until bottling when it was lightly filtered.



The bouquet is very herbaceous, suggesting spring grasses, bell pepper and a hint of tropical fruit. The palate shows bright flavors of passion fruit, papaya, tart green apple and cantaloupe, followed by underripe apricot and wet-stone minerality. The pleasant acidity is nicely balanced by a creaminess on the palate typical of wines matured on lees. Simple yet elegant, this is the perfect summer apéritif.



MIXED AND WHITE SELECTIONS



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Scallop Spaghetti in White Wine Sauce

JULY 2022 CLUB SELECTION



2020 BREZZA DOLCETTO D'ALBA DOC PIEDMONT, ITALY



The Brezza estate, which includes part of the renowned Cannubi vineyard in the village of Barolo, has been bottling wines since 1910. Located just outside the center of the village of Barolo, the Brezza family owns and operates a winery as well as the Restaurant and Hotel. The estate extends over 31 hectares, 20 of which are vineyards, some dating back as far as 1885! Brezza is now run by the fourth generation of the family to make wine here, cousins Enzo and Giacomo Brezza. Their wines are highly regarded and considered icons of traditional winemaking within the region. Brezza employs organic grape growing, long macerations, and large Slavonian oak barrels (3000 L) that are not toasted; this hands-off, more reserved style allows the nuances of each site to shine. In addition to their highly sought-after Barolos, Brezza produces several monovarietal wines made with other grapes typical to Piedmont, including Dolcetto, Barbera and Freisa.



This bottling is 100% Dolcetto. The grapes were carefully harvested by hand, and underwent a 7-day cold maceration in temperature-controlled stainless-steel tanks with select yeasts. The wine was then aged for 8 months in cement and stainless-steel tanks before bottling.



Dark ruby color. Subtle aromas of dried red and black fruits. The palate is delicate with flavors of dark plums, dried currants, brambles and a hint of sweet herbs. The finish is long with firm tannins and a touch of white pepper.



RED SELECTION



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Grilled Pork Chops with Plums, Halloumi & Lemon

JULY 2022 CLUB SELECTION



2020 ROCCAFIORE 'FIORDALISO' GRECHETTO UMBRIA IGT, ITALY



It's not every day we choose a club wine from a winery whose owner is a race car driver...though that is indeed the case here! Leonardo Baccarelli is in his late-60s and still enthusiastically bombs around racetracks behind the wheels of Ferraris and Porsches on the European circuit. He also owns an important energy company distributing petroleum products throughout Italy. And in his spare time (!), he runs a successful resort hotel, wellness center, restaurant and winery with his wife, Francesca and children, Luca and Ilaria. Situated in the idyllic countryside of Umbria in view of the charming hilltop town, Todi, the Baccarellis call their estate, 'Roccafiore'. 'Rocca' means 'rock' in Italian and 'fiore' means 'flower', thus the name 'Roccafiore' represents the solid rock/foundation on which the resort and winery are built and the natural beauty of the flowers, vineyards and landscape of the property. The family produces 100% of the energy required to run the winery with solar power, uses biofuels in the tractors used to till the soil, practices dry farming to conserve water consumption and harvests manually. The farming of the vineyard is certified organic, and they only use natural yeasts to ferment the wines in their gravity flow winery. The 15 hectares of vines are planted to Sangiovese, Sagrantino, Montepulciano, Merlot, Cabernet Sauvignon, Grechetto and Trebbiano.



The 'Fiordaliso' bottling is 100% Grechetto di Todi. After pressing the grapes and settling out the juice, the fermentation was carried out spontaneously in temperature-controlled stainless-steel tanks. The wine was aged in tank for six months on the fine lees, and was filtered but not fined or cold-stabilized. The finished wine was bottle-aged another three months before being released.



Delicate bouquet of chamomile and citrus. The palate has remarkable texture and a crisp, refreshing acidity, exuding flavors of underripe stone fruit, grapefruit flesh underscored by a savory note. The finish is long and juicy with persistent minerality.

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



- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Sesame Seared Tuna Steak