

MARCH 2023 CLUB SELECTION



2021 BODEGAS MAS QUE VINOS 5/4 CLARETE RED WINE TIERRA DE CASTILLA, SPAIN



Más Que Vinos was founded in La Rioja in 1998 by three winemaker friends, Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios, they launched their own winery project rescuing old plots of indigenous grape varieties and moving to all organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes. Today, Más Que Vinos owns the 35-hectare Finca Horcajo and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia. The climate is continental with very cold, dry winters and hot summers. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights—ideal conditions for perfect ripening of Cencibel, the local clone of Tempranillo. Cencibel is uniquely suited to the harsh climate, with its smaller, more compact bunch size and thicker skins, which withstand the area's heavy winds.



A *Clarete*—a blend of red and white grapes— Mas Que Vinos' 5/4 is made from a selection of 50-year-old bush vines grown on limestone and clay soils, and is a blend of 40% Tempranillo, 20% Garnacha, 20% Airen and 20% Malvar. The four varieties were all hand harvested and co-fermented with spontaneous whole cluster fermentation and *élevage* in amphora.



Bright garnet with a hint of magenta. Aromas of crushed red berries and herbes de Provence. The palate is bright, juicy and grapey; with flavors of tart blackberry, currant and red plum skins, mingled with white pepper and a touch of resin. Nicely balanced, with juicy acidity and a bit of balancing tannin on the finish.



MIXED AND RED SELECTIONS



- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Albóndigas with Mushrooms

MARCH 2023 CLUB SELECTION



2021 FONDO ANTICO *GRILLO PARLANTE* SICILIA IGT, ITALY

The estate, owned by the Polizzotti-Scuderi family since the early 1800s, was originally dedicated to the cultivation of wheat and cotton. Around 1920 the first vineyards were planted, and the family started to produce wine. From 1960 when Giuseppe Polizzotti took over the management of the estate, the annual harvest had been shared amongst the local wine cooperatives; but in 1995 he decided to stop and produce an estate wine—Fondo Antico was born.



Tradition and heritage combined with knowledge of the terroir and state-of-the-art production techniques contributed to the winery becoming what it is today; the estate boasts 80 hectares of vineyards planted to several indigenous varieties (Grillo, Nero d'Avola, Inzolia, Grecanico, Zibibbo), and a handful of carefully selected international varieties, all surrounded by prickly pears, olive trees and lemon groves.



A play on words, *Grillo Parlante* is Italian for “talking cricket” (Pinocchio’s Jiminy Cricket). 100% Grillo, the grapes were hand-harvested, gently pressed, then vinified and aged in temperature controlled stainless-steel tanks.



Pale yellow with green highlights. Delicate vegetal aromatics of celery mingled with tropical and citrus fruits. On the palate, the wine shows flavors of Meyer lemon, honeydew melon and papaya. The finish is juicy with a soft, dusty mineral note.



MIXED AND WHITE SELECTIONS

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



■ SUGGESTED RECIPE: Cha Gio (Vietnamese Fried Spring Rolls)

MARCH 2023 CLUB SELECTION



2020 BOARD TRACK RACER *THE VINCENT* RED BLEND COLUMBIA VALLEY, WASHINGTON

Mark Ryan started making wines in friends' garages in 1999. Largely self-taught, he combined his own studies with the advice of experienced wine producers. After 4 years of transient winemaking, he settled in Woodinville, Washington. From then onward, Mark has been a champion of Washington wines, making significant contributions to the Washington wine community, and helping to establish Washington as a prominent U.S. wine region. Head winemaker Mike Macmorran made his first foray into wine while on a break from medical school. Instantly hooked, he decided to apply his deep knowledge of chemistry and biology to oenology instead. Mike uses his skills to identify the best barrels and yeast strains to craft their wines, while focusing on producing wines that reflect the characteristics of their vineyard origins.



The Board Track Racer project began in the mid-2000s—Mark wanted to create a label within the Mark Ryan family of wines that was affordable and ready to drink upon release, while maintaining the uncompromising quality associated with the Mark Ryan brand.



The 2020 Board Track Racer The Vincent is a blend of 55% Cabernet Sauvignon, 25% Merlot, 10% Malbec and 10% Syrah. Deep purple in color. Heady aromas of dark berries, oak and baking spices. The palate is bold, with concentrated flavors of black plum, blackberry preserves, stewed blueberries, toasted oak and a touch of cedar. The finish is long with a bit of spice, juicy black fruit and smooth yet prominent tannins.



RED SELECTION

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: [Butter-Basted Rib Eye Steaks](#)



MARCH 2023 CLUB SELECTION



2021 SEMÉLI MOUNTAIN SUN DRY WHITE WINE PGI PELOPONNESE, GREECE

Founded in 1979, Seméli is named after Semele, the mother of Dionysus: god of the grapevine, wine and joyous celebration. The estate is located in the picturesque village of Koutsis in the lush, upland valley of Nemea, characterized by bountiful vineyards perched on hillsides interspersed with ancient Cypress trees and olive groves. 250 acres are planted to the native grapes Moschofilero, Roditis, Malagousia, along with international varieties including Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Gewürztraminer. The carbon neutral, state of the art, gravity flow winery and surrounding vineyards are situated at 2,165 feet in elevation. Taking full advantage of the sloping terrain, Seméli forgoes mechanical methods that can damage the grapes and instead, relies on gravity in the pressing, barreling and bottling processes. Although it lacks official certification, Koutsis is considered by local winemakers to be a grand cru of sorts due to its unique microclimate, low yielding vineyards and propensity to produce balanced, concentrated wines. Although Nemea is known primarily for red wines and the native Agiorgitiko in particular, we have a soft spot for the region's fresh, aromatic whites like this delicious and quirky *Mountain Sun* blend.

A blend of 80% Moschofilero and 20% Sauvignon Blanc. The grapes were harvested by hand and transported to the winery, where they were chilled at 45°F in cold storage, followed by pneumatic pressing. After settling, the juice underwent a temperature-controlled white wine vinification.

While it's a little counterintuitive to assume that these two completely distinct and assertive varietals would go together, the combination works surprisingly well! This lively blend is bursting with heady aromas of orchard fruit and jasmine. On the palate, the citrus-leaning and herbaceous Sauvignon Blanc helps to tame the opulent floral quality of the Moschofilero, yet does not overwhelm its lovely charm. A racy acidity cuts through the subtle richness in the wine, with notes of lemon icebox pie, honeysuckle, rose water and citrus zest leading to the crisp, clean finish.

WHITE SELECTION

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Baked Feta Pasta