

MARCH 2024 CLUB SELECTION



2022 CANTINE OLIVELLA VIPT PIEDIROSSO, VESUVIO DOP CAMPANIA, ITALY



Growing up in a Campania household that made wine for its own consumption, Andrea Cozzolino had a natural curiosity for the grape vine. His childhood wonder turned into a real passion as an adult and inspired a 15-year odyssey to save the ancient, local grape, Catalanesca from extinction. Catalanesca dates back to the 15th century and was brought to the region by the Spaniards when they ruled the Kingdom of Naples. Together with his friends, Ciro Giordano and Domenico Ceriello, Andrea founded Cantine Olivella in 2004 under the motto, "Catalanesca is our grape." Set in the small village of Santa Anastasia within the province of Naples, their 10 hectares of vines are situated on the northern slopes of Monte Somma in Mount Vesuvius National Park. They named the winery after the nearby Olivella spring where a fragment of an ancient terra cotta jar was found in 1974, confirming the area had been producing wine in Pompeii before the bustling Roman city was destroyed by the infamous eruption of Mount Vesuvius in 79 AD. In addition to Catalanesca, the Olivella vineyards are also planted to another commonly planted white varietal of Mount Vesuvius, Caprettone, as well as the red varieties, Piediroso, Aglianico and Olivella.



Vipt is a play on the words "to drink" in Neapolitan dialect, which assumes drinking well and with pleasure. 100% Piediroso from low-yielding, 25-30-year-old vineyard plots, located at 900 and 1,800 feet in altitude, in two of Vesuvius' oldest viticultural areas, Sant'Anastasia and Somma Vesuviana. The grapes were hand-harvested, destemmed and fermented in tank on indigenous yeasts. Aged for 10 months in tank, then three months in bottle.



Aromas of dried red berries and whiffs of geranium. The palate is medium-bodied with flavors of tart cherry, red plum skin, a peppery spice and loads of dry minerality. Fresh but with depth and enough acidity to counterbalance its youthful tannins.



MIXED AND RED CLUBS



- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Beef Braciolo

MARCH 2024 CLUB SELECTION



2022 CASA DO CAPITÃO-MOR ALVARINHO MONÇÃO E MELGAÇO, VINHO VERDE DOC, PORTUGAL

Quinta de Paços is one of the oldest estates in Portugal, established in the 13th century, with over 500 years and 16 generations of winemaking history. Today, Dr. Rui Walter Cunha and Paulo Matos Ramos work together to keep the tradition alive. The “Cradle of Alvarinho”, Monção e Melgaço is located in the northernmost area of Vinho Verde, separated by the Minho River from Rias Baixas in Spain. This natural enclosure of hills forms the perfect conditions for the production of elevated Vinho Verde. Wines from this region are known for their superior quality and ageability.



The vineyards total around 18 hectares and are spread across the municipalities of Barcelos and Monção. They are sustainably farmed and planted primarily to Alvarinho, with plots of Loureiro, Arinto, Fernão Pires, Moscatel Galego Branco (Muscat Blanc à Petits Grains), Trajadura and Sauvignon Blanc; and the red varieties, Padeiro de Basto and Vinhão (Sousão).



Made from 100% Alvarinho from Monção e Melgaço, with traditional white wine vinification and aging on lees with bâtonnage for 6 months. The result is a lively and layered white wine. Aromas of summer orchard fruit and citrus. The mouthwatering palate is vibrant, with flavors of lemon, underripe peach, cantaloupe rind and lime zest. Lean and lively with a long, mineral finish.



MIXED AND WHITE CLUBS

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

■ SUGGESTED RECIPE: Dukkah-Dusted Sand Dabs



MARCH 2024 CLUB SELECTION



2022 PITUCO MST RED WINE, JUMILLA DOP MURCIA, SPAIN

Pharmacist turned winemaker Pepe Rodriguez de Vera comes from six generations of viticulturists. He started making wine from his family's vineyards at home as a hobby, which soon grew into a passion. After completing his Masters of Wine, Pepe became fulltime winemaker at Dominio de Casalta, the family estate, where his first vintage was 2010. Today, he continues to seek out unique vineyards for his many wine projects throughout Spain—from the Canary Islands to Rioja—which showcase a diverse range of wines crafted from indigenous grape varieties. Pituco is named after Pepe's loyal dog who enthusiastically joins him on his vineyard visits.

A blend of 70% Monastrell, 15% Syrah and 15% Garnacha Tintorera from vineyards located in Montealegre del Castillo, in the DO Jumilla. Phylloxera struck the region in the late 1980's (about 100 years after the rest of Spain) forcing major replanting of the vineyards. Most were replanted with Monastrell, which accounts for 90% of region's production. The grapes were fermented with minimal intervention, and aged for 5 months in French oak barrels.

Fruity aromas of mixed berry preserves and baked earth. The palate is pleasingly dry, with flavors of cassis, dark plum and blackberry. Displays charming, toasted oak and refined tannic structure with juicy acidity through the softly fruited finish.



R E D C L U B

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: [Crostini with Capsicum & Eggplant Chutney](#)



MARCH 2024 CLUB SELECTION



2022 SIMON DI BRAZZAN FRIULANO FRIULI DOC, ITALY

For four generations, Simon di Brazzan has produced notable wines crafted from native select grape varieties that have been cultivated for thousands of years in this small corner of Friuli-Venezia Giulia. Daniele Drius, who inherited winery, insists he makes the wines with the same passion that inspired his grandparents; producing wines that in his words, “create an almost a magical experience and seduce everyone.”



Made from 100% Friulano sourced from 2.5 hectares, divided into six plots, located in Brazzano di Cormans, Province of Gorizia. The vines are biodynamically farmed, with grass between alternate rows and bunch cutting, according to the season to maintain a consistent yield for vine. Old leaves near the grape bunches are removed to keep the grapes healthy and complete ripening. The grapes were harvested by hand, and after a careful destemming, softly pressed. The must was cold settled, then underwent a slow, temperature-controlled fermentation.



Delicately scented with aromas of ripe green pear and grapefruit. The palate is lightly textured with flavors of white peach, yellow nectarine, apricot and lemon pith. Soft with a graceful, mineral finish.



W H I T E C L U B

■ RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40



■ SUGGESTED RECIPE: [Lemon Spaghetti with Roasted Artichokes](#)