

# OCTOBER 2022 CLUB SELECTION



## 2019 LOOMIS ESTATE ,EMBER' RED WINE NAPA VALLEY, CALIFORNIA

Established by Jeff Loomis in 2000, Loomis Estate Vineyards produces estate grown Rhône-style wines in the Napa Valley. Jeff's love of Rhône wines began when he was a young student, studying abroad and cutting class to bike to Châteauneuf-du-Pape to score the jug wine that would eventually change his life. Those adventures inspired his dream to make similar wines in California. When Jeff purchased his majestic 60-acre mountain property, he was warned against planting Rhône varietals in the heart of Cabernet country. Despite the opposition, he pushed forward, planting multiple clones of Syrah and Grenache Noir, along with some Mourvèdre, Counoise, Grenache Blanc and Viognier; all while telling the naysayers: "It will be great wine or great salad dressing—and we are going to find out which one". This idyllic estate currently has seven acres under vine. Each plot was planted for its unique terroir, sun exposure and varietal-specific soil conditions. The parcels are situated on steeply sloped hillsides overlooking green valleys, forests of native oaks, a herd of Black Angus cows, horses, sheep, chickens and even a pair of black swans.

Winemaking is led by Michael Andrews. With almost 20 years of winemaking experience in the Napa Valley, Michael takes a natural approach, following organic and biodynamic farming practices in the vineyard and employing classic, minimalist, small-lot production techniques throughout the winemaking process. The 2019 Ember is a blend of 43% Grenache Noir, 30% Syrah and 27% Mourvèdre, aged for 19 months in 100% French oak.

Burgundy robe. Aromas of ripe dark fruits and dried brush. The palate shows flavors of dried black plums, stewed blackberries, bramble fruit and baking spices. Nicely balanced acid through the finish, which shows a hint of peppery spice and firm tannins.  
170 cases produced.

## MIXED AND RED SELECTIONS

- RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Smoked Brisket](#)

# OCTOBER 2022 CLUB SELECTION



## 2020 ERSTE + NEUE 'WHITE PEAK' BIANCO VIGNETI DELLE DOLOMITI IGT, ITALY



The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for large, high-quality co-operative wineries. Erste + Neue means 'First + New'. The name represents the merger of the first ('erste') co-op cellar in Caldaro, which was founded in 1900, and the newest ('neue') co-op cellar founded in 1925 after Alto Adige became a part of Italy following World War I. The two co-ops united under one label in 1986. In 2016 Erste + Neue incorporated a third co-op, Cantina Kaltern, but continues to operate under the name Erste + Neue.



Today, E+N makes a range of white wines including Sauvignon Blanc, Pinot Bianco, Pinot Grigio and Müller Thurgau, and three excellent reds: Schiava, Pinot Nero and a Lagrein, that we featured as a selection in our Wine Club last month. The White Peak is a blend of Sauvignon Blanc, Pinot Bianco, and Chardonnay, each fermented individually, then blended together for a bright, racy and refreshing Italian white wine. Gerhard Sanin, the enologist for E+N, favors a bright, restrained winemaking style that really allows the individual varietals to shine in harmony with one another.



Each lot underwent whole-cluster pressing, natural must clarification and fermentation at of 60 °F, with 4 months aging on the fine lees in stainless-steel tanks before being blended. The result is a well-balanced, fresh white wine that is both approachable and elegant.



Light yellow hue. Complex aromatics of gooseberries mingled with vegetal notes. The palate shows layers of green apple skin, pear, apricot pit and pineapple core. The finish is subtle with a nice minerality and charming herbal note.



## MIXED AND WHITE SELECTIONS

- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Roasted Niçoise Salad w/ Halibut, Green Beans, Potatoes & Artichoke Hearts

# OCTOBER 2022 CLUB SELECTION



## 2020 CARRO TINTO YECLA DO, MURCIA, SPAIN

Señorio de Barahonda is the oldest winery in the Yecla DO region of Spain. Its history dates back to 1850 when Pedro Candela Soriano began producing and selling small amounts of wine locally. However, it was in 1925, when Antonio Candela García inherited a small production facility, that the winery was officially founded. Today, his two sons, Antonio Jr. and Alfredo manage the winery and the family estate, drawing on the knowledge and traditions that have been handed down through the family for the past four generations.



The Candela family owns 340 hectares of vineyards in Yecla, one of only a few wine regions in Spain that has remained unaffected by phylloxera. Their vineyards are in the Campo Arriba district at over 2,300 feet elevation. The higher altitude results in cooler temperatures than neighboring regions, making wines that are brighter and more aromatic. The soils are deep and have good drainage, and are composed of limestone and chalk with clay and gravel subsoils. The clay subsoil retains water, which is essential for the health of the vine in this arid climate, which receives a mere 8-10 inches of rainfall each year. The vines are organically grown, and range in age from 35 to over 100 years old.



The 2020 Carro is a blend of 50% Monastrell (Mourvèdre), 25% Syrah and 25% Merlot. Each grape variety was harvested separately in small boxes during the cool morning hours, before being de-stemmed and crushed. The temperature during fermentation was kept to a medium level (about 77 °F) to extract more tannin from the skins. The wine underwent malolactic fermentation and aging for three months in stainless steel tanks before the different grape varieties were blended, and then an additional 3 months before bottling.



Deep garnet. Inviting aromas of fresh dark berry fruit. The palate is juicy and bright, with loads of freshly picked blackberry, blueberry and dark cherry fruit. Wonderful texture and a long, fruit-laced finish. Simply delicious and dangerously approachable, this lip-smacking, affordable little red really overdelivers!



## R E D   S E L E C T I O N

- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Wild Mushroom Pizza w/ Truffle Oil

# OCTOBER 2022 CLUB SELECTION



## 2020 CHÂTEAU GUIRAUD 'G' BLANC SEC BORDEAUX, FRANCE



Château Guiraud is a 128-hectare Premier Cru Classé estate in the Sauternes appellation and the very first château among the 1855 first growths to be certified organic. Once a farm on which some of the original structures date back to the 15th century, the estate was originally known as the noble house of Bayle and was owned by the Mons de Saint Poly Family. In 1766 a Bordeaux négociant named Pierre Guiraud purchased the estate and expanded it, building a house and a Protestant chapel, and naming it Château Guiraud. For three generations the Guiraud family worked as winegrowers and established Château Guiraud as the prestigious the estate it is recognized as today.



In 2006 the château was bought by a group of four friends: Robert Peugeot (of the Peugeot car family) and three wine makers: Olivier Bernard (of Domaine de Chevalier), Stephan Von Neipperg (of Château Canon La Gaffelière) and Xavier Planty. Planty has been the vineyard manager, winemaker and cellar master at Château Guiraud since 1986. Tired of chemically treating the vines he started experimenting with organic farming on small plots in 1996. 15 years later, Château Guiraud became the first Bordeaux First Growth to be certified organic and was awarded with the Agriculture Biologique (AB) farming logo in 2011.



Château Guiraud has had its own conservatory since 2001, with more than 135 strains of Semillon and Sauvignon Blanc. This contributes to the diversity of grape varieties while also ensuring the sustainability of the vineyard. The 2020 G is a blend of 50% Sauvignon Blanc and 50% Semillon from 35-year-old vines. The grapes were picked by hand using small baskets to preserve the aromatic quality of the berries. 80% was pressed to oak barrels that were used for the Sauternes great growth; the remaining 20% was vinified in stainless-steel. Fermentation lasted 3 weeks. 5% saw malolactic fermentation. The resulting wine was aged for 7 months in barrels with regular bâtonnage.



Pale golden hue. Delicate scents of dried peach, bees' wax and citrus. Creamy mouthfeel with flavors of key lime, underripe stone fruits and a hint of lemongrass. Multi-layered with a soft, tapering finish.



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

- RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Grilled Tarragon-Mustard Chicken Skewers