

OCTOBER 2023 CLUB SELECTION



2022 DOMAINE LES GRYPHÉES *LES BALMES* BEAUJOLAIS AOP, FRANCE

Pierre Durdilly and his wife, Cécile, have been crafting serious Gamay in the village of Le Bois-d'Oingt at the southern end of Beaujolais, France since 1973. Their son, Guillaume, took over the winemaking in 2007 and began expanding their vineyard holdings; seeking out older-vine, cru vineyards that were abandoned and bringing them back to the greatness of which they are capable. Today, they farm about thirty-five acres of vineyards throughout Beaujolais. Domaine Les Gryphées is named for the fossilized seashells that crunch underfoot as one walks through the vineyards. This unique terroir, with its mineral complexity, sets its wines apart from other more rustic bottlings from the region.



100% Gamay sourced from 90-100+-year-old, sustainably farmed vines from *Les Balmes*—or “the slopes” in the local dialect—a steeply graded vineyard that was planted in 1920, that produces a handful of bunches each year. The soils are a mix of limestone, clay and *pierres dorées*—the mineral-rich, golden chalk that characterizes much of Beaujolais. The grapes were hand-harvested and whole-cluster fermented by indigenous yeasts in stainless-steel tanks. The resulting wine was then aged in older foudres and was bottled unfiltered and unfiltered.



Deep ruby with garnet flashes. Aromas of red and purple fruits mingled with mineral notes. The palate shows waves of crunchy red fruits; currants, cherries and plum, layered over soft, nicely polished tannins. Medium-bodied and nicely balanced, with a softly tapered finish. This beautiful old vines Gamay is the perfect wine for your Thanksgiving table and a wide array of fall fare.



MIXED AND RED CLUBS

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Rosemary, Sage & Pecan-Crusted Turkey Breast



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2022 FLOR DE VETUS VERDEJO, RUEDA DO CASTILLA Y LEÓN, SPAIN

Bodegas Vetus was founded in 2003 with the purchase of a 20-hectare property by the Anton family, proprietors of Finca Villacreces in Ribera del Duero and Izadi in Rioja Alavesa. Winemaker Vanessa Perez and viticulturist Javier Vicente work to honor and express the true character of each varietal they farm, selecting several small plots of Verdejo planted in sandy soils at altitudes of 2,600-2,900 feet above sea level, to make this stellar Verdejo.



100% Verdejo from old vines planted in the ancient city of Segovia. The grapes were harvested the last week of August; as is tradition in the Rueda DO, the vines are hand harvested at night when the temperatures are cold, to prevent the natural tendency of Verdejo to become oxidized. The berries were destemmed and crushed, and the must was fermented in stainless-steel tanks. The resulting wine was aged for 3 months in stainless steel, resulting in a bright, crisp, and refreshing white wine.



Straw yellow. Enticing aromas of tropical fruit and citrus zest. The palate is focused and lively, showing flavors of yellow grapefruit, white peach and melon rind. Light yet expansive, with vibrant acidity all the way through the finish, which closes with a faint herbal flourish. Refreshingly complex yet extremely versatile, this wine is an excellent apéritif and will pair with nicely with a multitude of seafood-based dishes.



MIXED AND WHITE CLUBS

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



■ SUGGESTED RECIPE: Seared Scallops with Basil, Anchovy & Sweet Corn Pudding

OCTOBER 2023 CLUB SELECTION



2022 DIEGO CONTERNO DOLCETTO D'ALBA DOC PIEDMONT, ITALY

Rising stars, Diego Conterno and his son, Stefano, craft elegant wines in Monforte d'Alba. Diego started his eponymous project in 2003, after two decades at Conterno-Fantino where he worked alongside his cousins. Conterno wines are made naturally, fermented by indigenous yeasts, and are often aged in traditional large oak cask (*botti*). The estate consists of 20 acres of vineyards, including the family's historical 5 acres in the *Sori*—or full south-facing portion of Ginestra, plus vines in San Pietro, Pajana and Gris, all in Monforte and located along the southern edge of the Barolo zone. Diego began farming organically in 2010 and achieved certification in 2014.



100% Dolcetto from 10-55-year-old vines from the estate vineyard, *Bricco Monguglielmo* in Monforte d'Alba, on a west-facing hillside some 1,500 feet above sea level in a mix of clay and limestone marl soils, situated just below the winery. The grapes were hand-harvested, destemmed and fermented by indigenous yeasts in temperature-controlled stainless-steel tanks. It was then aged for six months in a combination of stainless-steel and cement tanks before bottling, with very little added sulfur.



Garnet robe. Aromas of purple and red bramble fruit and a hint of earth. Fresh and sappy, with flavors of dark cherries, blueberries and blackberries. Elegant and textural with plush tannins and a fresh, round, juiciness through the finish.



R E D C L U B

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

■ SUGGESTED RECIPE: Meatball & Provolone Subs



OCTOBER 2023 CLUB SELECTION



2021 DAMA DEL ROVERE *BIANCODAMA* VENETO IGT, ITALY

The Pra family owns and works in one of the highest-altitude wine cellars in Veneto, located at 1,500 feet above sea level. From its perch, tucked away in the Lessini hills, Dama del Rovere sets itself apart from the masses of Soave producers with its high-altitude vineyards, which yield notably vibrant, character-rich white wines. The vineyards are planted on the slopes of Monte Calvarina, an inactive volcano. The soils (primarily volcanic) are rich in minerals and ideal for the cultivation of native white grapes Garganega and Durella, which account for the majority of the vines. Winemaker Massimo Pra and his brother, Davide are fourth generation winegrowers; and the winery name Dama del Rovere is a shortening of their names: Davide and Massimo “*Dama*,” which also means lady—and a reference to the votive Madonna carved into an oak tree—or “*rovere*”—located in the family’s vineyard.



The Pra family practices sustainable farming, avoiding pesticides and herbicides whenever possible. Harvest is done by hand and because of the altitude, starts much later than the lower-land vineyards. When most Soave vineyards have finished harvest, they are just getting started. This unique blend of 80% Trebbiano and 20% Riesling is from one of the highest plots just outside the Soave Classico appellation boundaries, in a *località* (local area) called Brenton di Roncà. The vines range in age between 10 and 50-years-old. After harvest, the grapes were destemmed and pressed; fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks, and subsequently aged in tank on fine lees.



Pale golden yellow. Charming floral aromas of lemon blossoms and fresh citrus zest. The palate is fresh and light, with bright flavors of Meyer lemon, white nectarine and yellow apple. Graceful, yet structured with a beautiful texture and plenty of minerality through the long, mouthwatering finish.



W H I T E C L U B

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



■ SUGGESTED RECIPE: Grilled Chicken Sausages with Shredded Kale & Pecorino