

NOVEMBER 2022 CLUB SELECTION



2017 QUINTA DA ROMANEIRA PETIT VERDOT IGP DURIENSE, PORTUGAL



An old estate with a long history, Quinta da Romaneira began producing port in 1872, but was not legally allowed to bottle under its own name until 1986 when DO changes gave single quintas the ability to do so. Romaneira really became of note in 2004, when the new owner, Christian Seely brought on winemaker Antonio Agrellos. The duo (behind the much-celebrated rebirth of Quinta do Noval) took over with plans to bring Romaneira “shoulder to shoulder with the Douro’s top wineries in terms of reputation and quality.” Since then, the vineyards have been overhauled, retaining the best old vines and implementing a replanting program for the rest. In 2005 a new winery was constructed—two-thirds of it underground—allowing for a state-of-the-art production facility and a naturally cool wine cellar.



Quinta da Romaneira is widely considered one of the Douro Valley’s most breathtaking estates, boasting 1,100 acres stretching along 3 kilometers on the Douro riverfront. 86 hectares are under vine, planted primarily to Touriga Nacional, Touriga Francesa, Tinta Roriz and Tinto Cão, along with a considerable proportion of white grapes (Gouveio, Viosinho, Boal and Rabigato). They also have several hectares planted to Syrah and Petit Verdot which produce noteworthy wines with exceptional character and finesse. The vineyards are terraced on the steeply sloping hills of the property. With its many valleys and promontories, Romaneira has several microclimates and various southeast, southwest and southern facing slopes. Their wines are made exclusively from estate-grown fruit. Several bottlings are site-specific, and are sourced from individual parcels; while others are comprised from various sites throughout the Quinta to reflect the complexity and diversity of the vineyard as a whole. The entire estate is classified ‘A’ (the highest mark that can be obtained in the Douro), and produces a number of unfortified dry wines and vintage-style ports.



100% Petit Verdot vinified utilizing traditional techniques in specially designed conical stainless-steel, temperature-controlled vats. The resulting wine was aged for 14 months in French oak barrels before bottling. Considered an “outlaw Douro” due to Petit Verdot being a non-indigenous varietal, this remarkable red wine carries the IGP Duriense.



Dark purple. Inviting aromas of bramble berries and currants. Flavors of blackberry, olallieberry and black cherry. An engaging wine with remarkable freshness, purity of fruit, and beautifully integrated oak. Powerful, with an elegant structure and a charm all its own, each sip is like sinking into a deep, velvet couch—albeit one built on a fine hardwood frame.



Cellaring Recommendation: 7 – 10 years

RED CELLAR TRIO SELECTION

■ RETAIL: \$31.00
WINE CLUB MEMBER: \$26.53

■ SUGGESTED RECIPE: Porterhouse Steak

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2017 QUINTA DOS MURÇAS MARGEM DOC DOURO, PORTUGAL

One of three estates owned and operated by Esporão, Quinta dos Murças traces its history back to 1714. The estate is nestled on the right bank of the Douro River, between the towns of Regua and Pinhao, and stretches 3.2 km along the riverfront. Quinta dos Murças possesses 155 hectares, of which 48 are under vine and planted to indigenous grape varieties. Characterized by eight distinct terroirs, the estate is also distinguished by the remarkable vertical topography of its slopes. In fact, Quinta dos Murças pioneered the practice of vertical vineyards in the Douro Valley; and as of 2021, the entire estate has been certified organic, a reflection of Esporão's commitment to organic and sustainable agriculture.



Under the leadership of Winemaker Jose Luis Moreira da Silva, Quinta dos Murças produces several award-winning wines. The Margem bottling is a 50/50 field blend of Touriga Franca and Touriga Nacional from a plot located on the margin or *margem* (in Portuguese) of the Douro River that was planted in 1980, and is characterized by its particularly intense fruit.



The grapes were harvested by hand, destemmed, crushed and fermented with indigenous yeasts in temperature-controlled granite *lagares*, with foot treading. The wine was pressed in an old-style basket press, and was aged in used 500-liter French oak casks for 9 months.



Deep plum with a touch of garnet. Intense aromas of ripe blackberries and cassis. The palate is ripe and concentrated, bursting with flavors of fresh black and red cherries, huckleberries and figs. The voluptuous mouthfeel is tempered with vibrant acidity and well-integrated, slightly grippy tannins.



Cellaring Recommendation: 7 – 10 years

RED CELLAR TRIO SELECTION

■ RETAIL: \$60.00
WINE CLUB MEMBER: \$51.00



■ SUGGESTED RECIPE: Chateaubriand

NOVEMBER 2022 CLUB SELECTION



2018 CHÂTEAU VIEUX POTANA LALANDE DE POMEROL AOC BORDEAUX, FRANCE

The family-owned Château Vieux Potana is located in Néac, and was created as a collaboration between the Dupas Family—owners of Château Bechereau—and the Michel Rolland team (who advises Joël Dupas on the winemaking). Michel Rolland is one of the most influential winemakers in the world and consults for hundreds of clients in 13 different countries. The Lalande-de-Pomerol AOC borders the Pomerol region to the north, and Néac (of its two main villages) has the clay and gravelly soils commonly seen in Pomerol. Its wines exhibit the dusty, chalky tannins, dark berries and gravelly undertones that are classic to the region.

A blend of 85% Merlot and 15% Cabernet-Franc from 35-year-old vines. The select parcels were identified and mechanically harvested. Each varietal was vinified separately. Fermentation was conducted in temperature-controlled stainless-steel tanks. The wines were then aged for 12 - 14 months in French oak barrels (1/3 new), before being blended and bottled.

Beautiful, ruby robe. Heady aromas of stewed dark fruits layered with green bell pepper and black olive. The palate shows crunchy red fruits, dried cherry and plum, graphite and sweet pipe tobacco. A great combination of power and elegance; the finish is long and seductive with fine tannins.

Cellaring Recommendation: 5 – 7 years



RED CELLAR TRIO SELECTION

- RETAIL: \$34.00
WINE CLUB MEMBER: \$28.90
- SUGGESTED RECIPE: Lamb Masala Sausage

