

# OCTOBER 2023 CLUB SELECTION



## 2022 MURGO ETNA ROSATO DOC SICILY, ITALY



Emanuele Scammacca Barone del Murgo enjoyed a long, important career as a diplomat, serving as Italian Ambassador to Brussels and Moscow, as well as Assistant Secretary of the Estate of Foreign Affairs for Italy. His family had been cultivating olives and making wine on the slopes of Mount Etna—Sicily's still active volcano—since 1850. While production was originally intended for local consumption only (mainly friends and family), in 1981, Emanuele got more serious about the wine business. Well aware of the family estate's excellent terroir (comprised exclusively of decomposed lava), and with the help of his eight sons, he set out to transform the ancient property into a modern wine estate. They initially focused their efforts on Nerello Mascalese—an indigenous Sicilian grape varietal that thrives in the island's high-altitude vineyards and pure volcanic soils.



Murgo bottled their first Etna Rosso in 1982 and their first brut in 1990, followed soon after by a brut Rosé; a lovely bubbly, which we were thrilled to have featured in our Sparkling club—and have tried to always have on hand since (when it's available). Today, the estate produces over a dozen different wines from their 60 acres of sustainably farmed, terraced vines that sit at altitudes between 1600-2000 feet above sea level. The Murgo family cares for its vines as naturally as possible, and harvest is always by hand.



The 2022 Murgo Etna Rosato is made from 100% estate-grown Nerello Mascalese from 30-40-year-old vines. The grapes were destemmed; and underwent cold maceration for four hours. The free-run juice was bled off (rosé de saignée) and fermented with selected yeasts in temperature-controlled, stainless-steel tanks. The young wine was also aged in tank on fine lees for five months before bottling; and subsequently in bottle for two months before release. 1,000 cases produced.



Bright peachy, pink. Inviting aromas of ripe, red summer fruits. The palate is juicy, with tangy flavors of Rainier cherry, raspberry, blood orange, a hint of tarragon, and notes of crushed rock. Light, bright and refreshingly clean, with a long, harmonious finish.



## R O S É C L U B

■ RETAIL: \$21.00  
WINE CLUB MEMBER: \$17.85

■ SUGGESTED RECIPE: Fettuccine with Mushrooms, Tarragon & Goat-Cheese Sauce

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## 2022 FONTARÈCHE PIQUEPOUL NOIR ROSÉ AUDE HAUTERIVE IGP, LANGUEDOC, FRANCEY



Château Fontarèche, which takes its name from the Latin “*fonte erecto*” (the fountain that springs), is one of the great historic wine estates of Languedoc, dating back to the tenth century. The current domaine consists of 200 hectares surrounding an ancient fortress that was constructed in the twelfth century. It has been owned by the Comte de Lamy’s family for nine generations, including the famous painter, Pierre Mignard, director of the Royal Academy of Painting under King Louis XIV. Not only was he the portrait painter for the king and major figures at the court, but his works include the paintings which decorate the dome of the Church of the Val-de-Grâce in Paris, as well as The Virgin of the Grapes which is on display at the Louvre Museum.



Led by winemaker, Vincent Dubernet, a fifth-generation oenologist who joined the team at Fontarèche as Director of Winemaking in 2008, Fontarèche produces an assortment of impressive wines sourced from their 160 hectares of vines planted equally in the Corbières AOC and the surrounding IGP’s. Of the more than 17 different grape varieties planted throughout their holdings, Fontarèche boasts four hectares of very rare Piquepoul Noir, which lends itself perfectly to rosé. Indigenous to the Languedoc, most of the vines were destroyed following the phylloxera epidemic. The 2022 vintage marks the first time that Fontarèche has produced a rosé exclusively from this fascinating grape.



100% Piquepoul Noir from a young plot planted in 2017. The grapes underwent an unsulfured machine harvest, before being destemmed and then crushed. The must saw skin maceration for 90 minutes in a closed-cage, stainless-steel press, long draining without pressure and limited rotations. After a gentle pressing with immediate separation of the fractions and a static cold settling (at 39°F) for five days; the juice was carefully racked and fermented. The young wine saw lees contact for an additional ten days after alcoholic fermentation, before sulfur addition. No malolactic. The young wine was aged for three months in stainless steel before being gently fined and filtered before bottling.



Pale salmon pink hue. Delicate scents of fresh red berries, followed by flavors of Alpine strawberries, tart cherries, raspberries and a touch of lemon flesh. Fresh, precise and graceful on the palate, this delicious expression of rosé exhibits balanced acidity and a softly fruited, slightly mineral finish.

## R O S É C L U B

■ RETAIL: \$19.00  
WINE CLUB MEMBER: \$16.15

■ [SUGGESTED RECIPE: Vietnamese Caramelized Pork](#)