

AUGUST 2022 CLUB SELECTION



2021 LES HAUTS DU VALLON BANDOL AOC ROSÉ PROVENCE, FRANCE



Les Hauts du Vallon is produced by Moulin de La Roque winery in the charming village of La Cadière-d'Azur, nestled in the hills of Bandol, looking toward the Mediterranean Sea. Established in 1950 as a cellar where vintners from Saint Cyr, Sanary and La Cadière could age their red wines, Moulin de La Roque began producing its own wines as a cooperative in 1964, and today includes 198 winegrowers. With vineyard holdings that span 754 acres across eight communes, Moulin de La Roque wines are made by blending grapes from disparate parcels, each highlighting its own unique terroir. Bandol's climate and terroir is suited to growing a variety of red grapes thanks in part to its shape which resembles a natural amphitheater; the surrounding range of mountains and hills help protect the vineyards from Le Mistral, the strong northerly wind blowing through Southern France, while intense rainfalls and hot and dry summers are tempered by the maritime influence of the Mediterranean Sea. While 50% of Moulin de La Roque's vineyards are planted to Mourvèdre, they also grow Grenache, Cinsault and Carignan for the reds and rosés and Clairette and Ugni Blanc for their white wines.



The 2021 Les Hauts du Vallon rosé is a blend of 62% Mourvèdre, 22% Grenache and 16% Cinsault. The grapes were harvested, sorted and destemmed by hand to avoid harsh tannins. The fruit was then transferred to a pneumatic press where the juice was first allowed to free-flow into a temperature-controlled stainless-steel tank before a gentle pressing. Following alcoholic fermentation, the wine underwent a lengthy vatting period of between 20 and 30 days to allow the young wine to truly come into its own.



Beautiful, bright peach hue. Inviting nose filled with ripe red fruit. The palate is fresh and focused, showing tart red fruit and citrus pith. Beautiful structure with a focused acid backbone. The finish is long and juicy with a hint of flint. Drink now through Thanksgiving and beyond. In our experience Bandol Rosé can be even better a year after the vintage . . .



R O S É S E L E C T I O N

■ RETAIL: \$25.50
WINE CLUB MEMBER: \$21.68

■ SUGGESTED RECIPE: Elotes

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2021 ALBET I NOYA 'CURIOSA' ROSAT PENEDÈS DO, SPAIN

The dynamic and passionate Josep Maria Albet i Noya is the innovative proprietor of Albet i Noya. In 1978, at just 20-years-old, he introduced organic practices to the winery despite widespread skepticism, and became the first certified organic winery in Spain. His vegetarian convictions and philosophical nature enabled him to lead the charge. His family has been tending the land for five generations, dating back to 1903, and was able to purchase the estate in the 1980s after tenant farming the property for decades. A vocal advocate, Josep continues to inspire farmers throughout the region, serving as president of Penedès DO.



Most of Albet i Noya's vineyards are in the mountains of Ordal, arranged on terraces, slopes or in small plots that can each be tended individually based on specific orientation, hours of sunshine, humidity and altitude. The vineyard team uses plant cover to oxygenate the soil in the most natural way possible, and only applies green and organic fertilizers. They completely avoid the use of insecticides with sexual confusion techniques or through the balance of biodiversity, by reintroducing—for example—bat colonies. Over the years, Albet i Noya has planted and introduced more than 20 different grape varieties to the area, including local and international cultivars and several experimental varieties. This effort is part of a complex R & D project, searching for pest-resistant varieties that should, in the near future, eliminate the use of copper and reduce applications of sulfur in the vineyard by 90%.



This bright and fruity rosé is a blend of 60% Pinot Noir and 40% Syrah from vines planted in 1990. The grapes were macerated for a few hours prior to fermentation. The juice was fermented for 25 days at 60°F, cold stabilized and sterile filtered prior to bottling. No aging.



Neon pink. Deceptively sweet aromas of confected strawberry. The palate turns dry with ripe and fresh, red fruits: strawberry, raspberry and red plum skin with a lovely savory note of sweet fennel. Simply delicious!



R O S É S E L E C T I O N

- RETAIL: \$14.50
WINE CLUB MEMBER: \$12.33
- SUGGESTED RECIPE: Grilled Salmon with Basil & Mint