

JULY 2022 CLUB SELECTION



2021 OTTELLA 'ROSESROSES' ROSATO ALTO MINCIO IGT, VENETO, ITALY

The majority of Lugana estates are located within the Lombardia (Lombardy) region, however only those in Peschiera del Garda lie within the province of Verona in the region of Veneto. This is where the Montresor family has been growing grapes for centuries in the small village of San Benedetto Di Lugana. In 1880, they founded Azienda Agricola Ottella, named for the family crest symbolizing the birth of octuplets, and by the end of the 19th century it was the only recognized Veronese producer of Lugana wines. It has continued to be one of the finest and most successful wine estates in the region and is run today by Lodovico Montresor and his sons, Francesco and Michele. Together, they manage 30 hectares of vines planted primarily to the predominant white wine varietal of the area, Trebbiano di Lugana, with smaller amounts of Sauvignon Blanc, Chardonnay, Garganega, Merlot, Cabernet Sauvignon, Corvina Veronese, Rondinella and Lagrein.



A blend of Corvina Veronese, Lagrein and Rondinella. The grapes were carefully harvested by hand and destemmed by oscillation, after a 10–12-hour cold maceration, the juice was bled off the skins and fermented for approximately 18 days in temperature-controlled stainless steel. After fermentation, the resulting wine was racked directly from the lees to avoid malolactic fermentation and preserve its natural freshness.



Bright salmon hue. Enticing aromas of fresh red berries and crushed rose petals. The palate is almost electric, with bracing acidity. The flavors are a mix of raspberry, sour cherry, lemon and orange blossom. Bold and juicy, this mouthwatering rosé delivers just a touch of chalky minerality on the lively finish.



R O S É S E L E C T I O N



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

■ SUGGESTED RECIPE: Fritto Misto

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2021 PRIVATE PROPERTY ROSÉ, SANTA LUCIA HIGHLANDS MONTEREY COUNTY, CALIFORNIA

A family run winery, Caraccioli takes pride in developing wines that deliver an expression true to vintage and site. Founded in 2006, Caraccioli Cellars' commitment starts in the vineyard, using grapes solely from the Santa Lucia Highlands. Caraccioli aims to highlight the quality of local Chardonnay and Pinot Noir. Scott represents the fourth generation of the Caraccioli family, who have been winegrowing in Monterey County for decades. Private Property is Scott's side hustle, and he has full access to his family's famed estate vineyard.



100% Pinot Noir, the Private Property Rosé comes from the family's 124-acre estate Escolle Vineyard. Most of the blend is direct to press juice, which highlights the vibrance of the Santa Lucia Highlands. In fact, Scott uses the family's sparkling wine press, as it is perfectly suited for the kind of light extraction he loves, preserving the Pinot's freshness and clean expression. To complement this brightness and further soften the wine, some saignée juice was added back to achieve a beautifully balanced rosé.



Bright pink. Complex aromas of fresh red fruits and savory herbs. The palate is fresh and lively, with juicy flavors of crushed raspberry and ripe, red cherry. The finish is focused, with vibrant acidity and a wonderful mineral structure.



R O S É S E L E C T I O N

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



■ SUGGESTED RECIPE: Gouda, Honeycrisp Apple & Bacon Grilled Cheese