

OCTOBER 2022 CLUB SELECTION



2021 IPPOLITO 1845 'MABILIA' ROSÉ CIRÒ DOC, CALABRIA, ITALY

Ippolito is one of the oldest continuous viticulture sites in Calabria, established over 175 years ago by Vincenzo Ippolito in 1845 in the comune of Cirò. After World War I Don Vincenzo Ippolito, wishing to continue his grandfather's legacy, returned to build the first modern wine cellar in Cirò, and over the years the wine industry began to really flourish in the area. Following in their father's footsteps, Vincenzo's two sons, Antonio and Salvatore Ippolito, implemented new and modern viticulture techniques.



Now the company is run by the fifth generation and is made up of three estates in the heart of the Cirò DOC: Mancuso, Feudo and Difesa Piana, which span across a total of 100 hectares, and sprawl from the rolling hills to the sunny flat lands leading out to the Ionian Sea. The soils consist of sandy-silt, alluvial, and limestone matrix. The winery remains focused on celebrating indigenous grape varieties, including Gaglioppo, Greco Nero, Greco Bianco, Calabrese and Pecorello.



Made entirely from the ancient native grape, Gaglioppo, the Mabilia Rosé is a tribute to the Norman princess who resided in Cirò many centuries ago. The grapes are from 35-40-year-old vines, grown in sandy limestone soils from select plots. The fruit was harvested manually, the grapes saw a 24-hour maceration on skins before pressing and alcoholic fermentation. Processed entirely in stainless steel.



Bright copper hue. Inviting aromas of fresh red berries. The palate is bright with flavors of Rainier cherry, rhubarb, and a chalky minerality. Juicy and vibrant through the long, mouth-watering finish.



ROSÉ SELECTION

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Triple Cream Brie Brûlée



OCTOBER 2022 CLUB SELECTION



2021 COMMANDERIE DE LA BARGEMONE ROSÉ CÔTEAUX D'AIX-EN-PROVENCE AOP, FRANCE



A benchmark producer of the delicious, dry rosé for which Provence is famous, the Commanderie de la Bargemone was founded by Templar knights in the 13th century. Located 10 miles away from the historic city of Aix-en-Provence, the Commanderie is home to a proud viticultural tradition and more than 160 acres of sustainably grown vineyards. In the 1800s, the vineyards succumbed to phylloxera, temporarily ending a proud 800-year tradition of winemaking. In 1973, French industrialist Jean-Pierre Rozan purchased the property, restored the Commanderie and replanted the vineyards. When Jean-Pierre passed away in 2006 controlling interest in the vineyards and winery was sold to current owners Christian and Marina Garin (both from local Provençal families).



Situated in a cool microclimate that allows for a longer growing season and later harvest than most of Provence, the viticulture and winemaking are 100% organic and certified Organic by EU. Today, the estate consists of 163 acres of vineyards, with 138 acres planted to red varieties: Grenache, Syrah, Cinsault, Cabernet Sauvignon and Counoise, and 25 acres planted to white varieties: Sauvignon Blanc and Rolle (Vermentino).



This charming rosé is a blend of 40% Grenache, 30% Cabernet Sauvignon, 10% Cinsault, 10% Syrah, and 10% Sauvignon-Blanc. The various grape varieties are vinified separately. The grapes were direct pressed, with no maceration. The juice was cold settled in stainless-steel tanks for 3-5 days prior to vinification. Fermentation lasted 10 days, at 59°F. No malolactic. Vinified entirely in stainless-steel tanks. Blended in December and bottled in January.



Delicate pink hue. Offers enticing aromas of fresh fruit salad. The palate is crisp, with rich flavors of candied banana, dried cranberry, blood orange and red apple skin. A mouth full of ripe summer fruits punctuated with juicy acidity and a charming minerality.

R O S É S E L E C T I O N

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00



■ SUGGESTED RECIPE: Jibarito