

JUNE 2024 CLUB SELECTIONS



NV NAIDU BRUT ROSÉ SPARKLING WINE NORTH COAST, CALIFORNIA

Naidu Wines was founded in 2020 by winemaker Raghni Naidu, and proudly bears the distinction of being the first female Indian immigrant owned winery. Born and raised in Punjab, India, Raghni moved to Melbourne, Australia when she was 18. It was there that she met her husband Kaushick Naidu, and the couple eventually made their way to the San Francisco Bay area. During a fateful family road trip from Monte Carlo to Barcelona via Les Baux-de-Provence, France, Raghni realized – in her own words - “a calling to share my passion for creating memorable experiences for others, as I feel wine has a unique way of doing so, unlike anything else.”



The couple soon found a beautiful Pinot Noir vineyard located on the Sonoma Coast, in Sebastopol, that was owned by a couple that had planted and farmed it for over 30 years, to award-winning results. Over the past four years, Naidu’s total production has grown from 75 to 1,500 cases produced annually.



This non-vintage Brut rosé is a blend of 82% Pinot Noir and 18% Chardonnay. Grapes picked early for high acidity and low sugars (17-20 brix). Alcoholic fermentation in stainless-steel tanks. Lees contact for approximately 10 months. Secondary fermentation in bottle, Tirage-bottled December 2021.



Powder pink hue. Aromas of ripe strawberries and cherries fill the glass. The palate is vibrant and full of confectioned cherry and strawberry pastille, with a touch of citrus zest. Fruity but not overly so, with a solid acid core that refreshes through the finish.



SPARKLING SELECTION

- RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00
- SUGGESTED RECIPE: Rosemary-Brined Buttermilk Fried Chicken



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NV MADAUDO 'GRILLO CUVÉE' SPUMANTE EXTRA DRY SICILIA DOC, ITALY

Rosario Madaudo's legacy of wine started with a small farm back in 1945, when his great-grandfather began working their first vines in Villafranca Tirrena, a small, coastal commune in the northeast corner of Sicily. Returning home from school, in Milano, where he studied both economics and achieved a master's degree in food and wine communications, Rosario was inspired by how his elders had grown the small family business, expanding production far beyond the previous generation. Joining his father, Alfio, and his uncle, Andrea, in running the enterprise was the logical next step. Today they have 20 hectares on the north slope of Mt. Etna, 40 hectares in Agrigento (on the other side of the island), and a modern sparkling wine bar, adjacent to the winery. Truly a family affair, Rosario works alongside his younger brother, Giuseppe, cousins Maria Pia and Cristina, and also his wife Alda, whom he met in school in Milan.



Sparkling wine—or vino spumante—is the mainstay of the Cantine Madaudo portfolio. It was no wonder then that they chose to engage famed enologist, Vito Giovinco, who specializes in Sicilian bubbly and, as it happens, himself owns vineyards in the same areas as the Madaudo family. Together, they produce a wide array of bubbles, in both the traditional and Charmat methods. This wine is 100% Grillo grown in the high, warm hills of the Agrigento region. After primary fermentation, the base wine was transported to the bottling facility in Messina for the secondary fermentation, which took place in a pressurized tank.



Classic aromas of tropical fruit with a savory herbal note. The palate is surprisingly refined with a fine bead and seductive flavors of passion fruit, star fruit and green plum, with just a touch of sweet herbs. Remarkably textural, yet effervescent, this unique bottling is refreshingly fruity, with wonderful acidity and a lovely mineral finish.



SPARKLING SELECTION

■ RETAIL: \$30.00
WINE CLUB MEMBER: \$25.50



■ SUGGESTED RECIPE: Insalata di Pesce

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NV COLIN 'CASTILLE' BLANC DE BLANCS BRUT 1ER CRU CHAMPAGNE, FRANCE

At Champagne Colin, the Colin family believes it takes more than just the terroir to craft Champagnes worthy of the name. In their view, it also requires the winegrowers' expertise and ancestral experience combined with modern techniques. It was the Colin women who pioneered the Colin Champagne vineyards; ownership was handed down from the grandmothers: Geneviève Adnot-Prieur and Marie-Louise Colin-Radet. It is today the dynamic duo of brothers Richard and Romain Colin, who, after taking the helm in 1997, became passionate grower-producers responsible for the future of this family Champagne house.



Most of the 10-hectare estate is planted to Chardonnay, with Premier Cru classified vineyards located in the prestigious Côte des Blancs villages of Vertus, Bergères-les-Vertus and Cuis, and Grand Cru classified vineyards in the villages of Cramant and Oiry.



The Castille Blanc de Blancs is the family's signature cuvée. 100% Vertus Premier Cru Chardonnay. Vinified in a combination of stainless-steel tanks and oak barrels. A blend of 60% year's harvest and 40% reserve wine. Aged on the lees for 18-30 months. Disgorged January 2021. Dosage: 7g/l.



Pale yellow color. Aromas of freshly sliced green apple and a hint of toast. The lively palate shows Granny Smith apple, lemon pith and warm brioche. An assertive Blanc de Blancs with great texture and a beautiful mousse, with an elegant yet juicy finish.



SPARKLING SELECTION

- RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75
- SUGGESTED RECIPE: [Summer Vegetable Tart](#)

