

APRIL 2026 CLUB SELECTION



2024 TINTERO LANGHE NEBBIOLO PIEDMONT, ITALY



Azienda Agricola Tintero is a family-run estate in Mango, in Piedmont's Cuneo province, with roots stretching back four generations. Founded in 1900 by French immigrant Pierre "Pietrin" Tintero and widow Rosina Cortese, the winery has long been tied to the hillside vineyards of the Langhe. The modern winery took shape in the 1980s, when Elvio Tintero expanded the family's work by focusing on Moscato and the well-exposed south-facing vineyards around Gramella. In the 1980s, Elvio Tintero expanded and modernized the winery, helping redefine its frizzante style and strengthening its reputation for high-quality, sustainable Moscato d'Asti from the Sori Gramella vineyard. Today, Marco Tintero runs the estate, continuing the family's emphasis on quality, tradition, and sustainable farming. Their red wine program is modest but characterful, the house style favors freshness, lift, and drinkability over heavy extraction.

The 2024 Tintero Langhe Nebbiolo fits neatly into that program: it is made from Nebbiolo grown in the Langhe and is aged 12 months in oak, split between small 225-liter barrels and larger 5-hectoliter botti, before finishing in stainless steel. That approach keeps the wine polished and balanced while preserving showing the grape's classic cherry, rose, and spice profile in a lighter, more approachable register. Bright and lifted with classic Nebbiolo charm; the palate is fresh and energetic, with fine tannins, juicy acidity, and a clean, savory finish that keeps it light on its feet while still showing structure. It feels polished and approachable, with just enough grip to make it a natural partner for pasta, charcuterie, roast poultry, or mushroom dishes.

MIXED AND RED CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- **SUGGESTED RECIPE: Herb-Basted Pork Chops**



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2024 SAMAS VERMENTINO ISOLA DEI NURAGHI SARDINIA, ITALY



Agricola Punica was founded in 2002 as a collaboration in southwestern Sardinia, created to show the potential of the island's warm, coastal terroir for producing distinctive wines, especially focusing on indigenous grape varieties. The project brought together Cantina di Santadi president Antonello Pilloni, the late legendary Tuscan enologist Giacomo Tachis, and partners connected to Tenuta San Guido, and it quickly established its identity on the Barrua and Narcao estates in Sulcis. Today, the winery is known for crafting characterful Sardinian wines that blend local grape varieties with a polished, modern sensibility.

The 2024 Samas Vermentino Isola dei Nuraghi is a crisp, well-balanced white from Sardinia that reflects both the region's sun and its coastal freshness. Named for the Punic or Phoenician god of the sun, it is crafted from 80% Vermentino and 20% Chardonnay grown in calcareous and sandy soils, hand-harvested at dawn to preserve aromas, then whole-cluster pressed in a cold inert atmosphere to avoid oxidation. The must was fermented with selected yeasts at controlled temperature in stainless steel for 40 days, with continuous stirring and 2.5 months on the lees, before the wine was blended. It was aged for three months in small concrete vats, and bottled without filtration or clarification. The 2024 Samas Vermentino Isola Dei Nuraghi opens with lively notes of tropical fruit, citrus, and sage. The palate is crisp and well-balanced, with a mineral-driven finish that lingers pleasantly and calls for grilled seafood or light pasta dishes.

MIXED AND WHITE CLUBS

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- **SUGGESTED RECIPE:** Baked Snapper with Harissa, New Potatoes, and Spring Onions



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2024 JOYCE SYRAH ARROYO SECO, CALIFORNIA

Joyce Wine Co. began in Carmel Valley, California, when Russell Joyce's father settled there in 1972 in search of a place where he could build a life, continue his work, and pursue his love of car racing. After starting a family, he turned to another of his passions—wine—and planted the family's first 5 acres in 1986, laying the groundwork for what would become Joyce Winery. Russell Joyce grew up working those vines and eventually carried the family legacy forward, developing his own approach to winemaking centered on place, restraint, and authenticity.

After years of producing wine in a small Salinas Valley facility, Russell and his wife Charlotte searched for a permanent home for the winery and found the former Ventana Winery property in Soledad, in the Arroyo Seco AVA. In 2020, they made a handshake deal to take on the site and begin a new chapter for Joyce Wine Co. Since then, Russell has been rebuilding the winery, planting new vineyard blocks, and maintaining select old vines while working with neighboring family farms. At the heart of it all is a deep commitment to sustainability and wines that transparently reflect the terroir of Monterey County.

The Syrah fruit was harvested from several vineyards surrounding the winery in the Arroyo Seco AVA, a region known for having California's longest growing season. Strong daily winds and cool fog from Monterey Bay extend ripening on the vine, allowing the grapes to develop greater flavor, complexity, and acidity. Rocky, well-drained alluvial soils, along with sand, granite, and shale loam, add freshness and minerality, while the area's constant marine influence creates ideal conditions for cool-climate Syrah. Bright and juicy, with dark berries, black pepper, and a hint of violet, the 2024 Joyce Syrah is medium-bodied, with soft tannins and a fresh, stony finish that works well with grilled meats, roasted vegetables, or charcuterie.

RED CLUB

■ RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40

■ **SUGGESTED RECIPE:** Skirt Steak with Paprika Butter



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2022 PFEFFINGEN DRY RIESLING PFALZ, GERMANY



Situated just outside Bad Dürkheim in the heart of Germany's Pfalz region, Weingut Pfeffingen has been owned and operated by the Eymael family for more than 250 years. The estate has built a reputation for crafting vibrant, mineral-driven wines that perfectly express the famed Mittelhaardt terroir. Today, oenologists Jan Eymael, his wife Karin and his mother Doris lead the winery, continuing a long family tradition rooted in meticulous vineyard care and sustainable practices. Pfeffingen's vineyards are planted predominantly to Riesling, Scheurebe, and Spätburgunder (Pinot Noir), thriving on the region's rich limestone and loess soils. The estate is especially renowned for its Scheurebe (previously featured in our wine club), producing benchmark examples of the grape with exotic aromatics and crisp precision.

Their labels prominently feature their historic family coat of arms, which centers on a mythical unicorn—a symbol granted to the Eymael family ancestors by Emperor Ferdinand II in 1622. This emblem reflects the estate's deep heritage, tracing back to noble origins. As a proud member of the VDP (Verband Deutscher Prädikatsweingüter), Weingut Pfeffingen adheres to strict quality standards and focuses on expressing each site's unique character. Through its history and forward-thinking approach, the Eymael family continues to define what makes Pfeffingen one of the Pfalz's most beloved and consistent producers.

Bright and expressive, the 2022 Pfeffingen Dry Riesling opens with aromas of peach, apricot, yellow apple, and lime zest, layered with a subtle stony minerality. The palate is crisp and lively, showing juicy citrus and orchard fruit framed by racy acidity and a sleek, elegant texture. A clean, mouthwatering finish leaves behind notes of grapefruit and crushed stone.

WHITE CLUB

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- **SUGGESTED RECIPE: Pistachio-Goat Cheese Bites**

