

AUGUST 2026 CLUB SELECTION



2023 QUENTIN CAILLEAU PATIENCE ANJOU ROUGE LOIRE VALLEY, FRANCE

Quentin Cailleau stands at the intersection of Anjou's deep winemaking heritage and its evolving future. His family estate, established in the 1950s, encompasses approximately 26 hectares in the heart of Anjou, between the Layon and Hyrone Rivers. As the family's third generation, Quentin works principally with the region's defining varieties—Cabernet Franc and Chenin Blanc. After studying viticulture and oenology at ESA in Angers, he returned with a global perspective shaped by experiences across North and South America, Portugal, Spain, Hungary, and the Rhône Valley. Rather than simply maintaining the status quo, Quentin chose to honor his family's legacy by launching his own BIO-certified label, PATIENCE, dedicated to just two wines: Patience Blanc (Chenin Blanc) and Patience Rouge (Cabernet Franc). This focused approach reflects both respect for Anjou's centuries-old traditions and a clear vision for its next chapter.

Quentin's philosophy is rooted in restraint and purity—principles that guide every decision from vine to bottle. Organic certification was only the beginning; he has since introduced nesting boxes to promote biodiversity, planted agroforestry to create wild zones, and embraced amphora vinification to preserve the wines' natural character. The cellar has been reimagined to support natural, spontaneous fermentations and extended lees aging, allowing each wine to evolve at its own pace. This meticulous, low-intervention approach ensures that the wines express the schist and clay terroir with clarity and depth, while hand-harvesting at full maturity guarantees optimal ripeness and balance.

The 2023 Quentin Cailleau PATIENCE Anjou Rouge is 100% Cabernet Franc from mature vines that spent 18 days on the skins without racking before fermenting naturally in stainless steel. The wine was aged for five months in stainless steel, then for 12 months in a 50/50 mix of clay and sandstone amphorae—an approach that builds texture and harmony while preserving the energetic freshness that defines Anjou Cabernet Franc. Fresh raspberry and black cherry lead the nose and the palate, lifted by violet and hints of wild herbs, with subtler notes of graphite and crushed stone emerging beneath. Medium-bodied and beautifully composed, it balances silky, polished tannins with vibrant acidity and a long, mineral-driven finish.

MIXED AND RED CLUBS

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

■ SUGGESTED RECIPE: Herb-Crusted Filet Mignon



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2025 MONTE TONDO VESPA SOAVE VENETO, ITALY



Wine production in the Veneto is believed to date back to the Bronze Age, making it one of the world's oldest wine-producing regions. Home to Venice and Verona, Veneto is also Italy's second most prolific wine region, with at least 28 DOCs and 14 DOCGs. Prosecco, Soave, and the red wines of Valpolicella all call the region home, while its landscape—from coastal flatlands to subalpine hills—provides a remarkable diversity of microclimates. Founded in 1968, the Soave DOC is one of Veneto's most respected white-wine designations. Since the 1990s, smaller family-run estates have helped strengthen Soave's reputation by emphasizing quality and the traditional Garganega grape, rather than quantity alone. Among them, Monte Tondo stands out as a distinctly artisanal estate led by Gino Magnabosco and his daughter, Marta.

Monte Tondo's wines are low-yield, single-estate expressions made from hand-picked grapes grown on hillside crus above the town of Soave. Unlike wines sourced from the region's broad alluvial flatlands, the estate's whites come from sites with distinct soil profiles, allowing each wine to express a unique personality. The 2025 VESPA Soave DOC is made from 100% organically grown, dry-farmed Garganega. After harvest, the grapes were processed and matured in stainless steel for three months, followed by an additional three months in bottle before release. This thoughtful approach preserves the grape's natural freshness, purity, and mineral character. It opens with inviting aromas of citrus, fresh pear, and wet stone. Delicate and beautifully focused on the palate, it reveals flavors of crisp apple and lemon flesh, supported by refreshing acidity, pronounced minerality and a subtle hint of almond. The finish is bright, juicy, and clean, making this a graceful and refreshing expression of Garganega. Approachable and beautifully balanced, it is crafted for easy, everyday enjoyment and offers exceptional versatility at the table.

MIXED AND WHITE CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- **SUGGESTED RECIPE: Grilled Whole Snapper**



AUGUST 2026 CLUB SELECTION



2025 LOS CONEJOS MALDITOS TEMPRANILLO CARBÓNICO TIERRA DE CASTILLA, SPAIN

Más Que Vinos was founded in La Rioja in 1998 by three winemaker friends—Margarita Madrigal, Alexandra Schmedes, and Gonzalo Rodriguez. Recognizing the potential of the vineyards near Gonzalo’s hometown of Dosbarrios, they established their own winery project, rescuing old plots of indigenous grape varieties and transitioning to organic viticulture. They renovated the family winery, originally built in 1851, before constructing a modern facility in nearby Cabañas de Yepes in 2007. Today, Más Que Vinos owns the 35-hectare Finca Horcajo and farms an additional 35 hectares across Dosbarrios, Cabañas de Yepes, and Villarrubia. These vineyards lie in the Meseta de Ocaña, 60 kilometers east of Toledo, where local rabbits—and the extensive damage they cause—ultimately inspired the name Los Conejos Malditos, or “The Cursed Rabbits.”

The 2025 Los Conejos Malditos Tempranillo Carbónico is made from 100% Cencibel, the local clone of Tempranillo, grown at 750–800 meters on limestone and clay soils. The vineyards include both bush-trained and trellised vines averaging 50 years old. Cencibel is particularly well adapted to this harsh continental climate, producing smaller, more compact bunches with thicker skins that can withstand the region’s powerful winds. Winters are cold and dry, summers are hot, and the high elevation brings cool nights that encourage slow, even ripening. In the cellar, the grapes undergo spontaneous whole-cluster fermentation in small stainless-steel tanks, followed by pressing in the traditional method: the lighter free-flowing wine, known as lágrima, is released first, while the remaining grapes are gently pressed by their natural weight to yield the corazón, or “heart,” of the wine.

Fresh, fruit-driven, and lively, the 2025 Los Conejos Malditos Tempranillo Carbónico showcases the bright, expressive character of Cencibel. Aromas and flavors of ripe cherry and fresh red berries are complemented by delicate floral accents, while vibrant acidity gives the wine energy and lift. Its combination of juicy fruit, freshness, and distinctive character makes it an inviting expression of Tempranillo shaped by the high-altitude vineyards of the Meseta de Ocaña.

RED CLUB

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

■ SUGGESTED RECIPE: Chorizo A La Sidra



AUGUST 2026 CLUB SELECTION



2023 BREGGO CELLARS PINOT GRIS, ANDERSON VALLEY MENDOCINO COUNTY, CALIFORNIA

Breggo Cellars is an acclaimed winery in Mendocino County's Anderson Valley, officially founded in 2005. Its name means "sheep" in Boontling, the valley's historic local dialect, honoring the region's 150-year agricultural legacy. Breggo first gained recognition for crafting highly praised Pinot Noir, Chardonnay, Pinot Gris, and Gewürztraminer from premium fruit sourced from neighboring vineyards, including Savoy and Ferrington. After the brand was sold in 2009 and later retired, its original founders repurchased and reclaimed Breggo in 2023, renewing their commitment to the valley and its regional roots.

Today, Breggo Cellars operates from a historic collection of buildings at 5101 Highway 128 in Philo, California, which opened for daily tastings in early 2024. The winery's modern portfolio continues to highlight exceptional vineyard-designate wines, complemented by estate-grown fruit from Breggo's own Lichen Estate. This combination of carefully sourced vineyard fruit and estate production allows Breggo to showcase the distinctive character of Anderson Valley while celebrating the area's rich farming heritage.

The 2023 Breggo Cellars Pinot Gris opens with a generous, forward bouquet of ripe pear, apple blossom, and dried orange peel. This is echoed on the palate, which is further supported by vibrant flavors of apricot, pink grapefruit and lime zest, bringing freshness and lift, and leading into a smooth, subtly honeyed finish.

WHITE CLUB

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

■ SUGGESTED RECIPE: Goat Cheese and Pistachio-Coated Strawberries

