

FEBRUARY 2026 CLUB SELECTION



2023 POGGIO BONELLI VILLA CHIGI SARACINI CHIANTI, TUSCANY, ITALY



Poggio Bonelli is a historic property located in Castelnuovo Berardenga, the heart of the Chianti Classico zone of Tuscany. It traces its roots back to the Middle Ages, when it was in the hands of the Spennali family; several subsequent noble and prestigious families of Siena have taken ownership of the land over the ensuing centuries. More recently in the 20th century, it was presided over by the Croci and Landucci families until they left it to Monte dei Paschi Di Siena, a real estate company that specializes in vineyard and winery management. Today the estate is run by the celebrated enologist, Leonardo Pini, who directs a dedicated team of talented agronomists, winemakers and cellar workers who care for the 835-hectare estate, with 17 hectares of vines in the Chianti Classico zone and 63 hectares of vines just outside in Chianti. The rest of the land, which also includes two small lakes, is covered in olive trees (they make an award-winning olive oil) and forests. The vines are farmed "Agriqualità" certified, which is "an integrated agriculture system based on limited treatments, organic fertilizers, and green harvesting." The winery operation is also run as a "green winery" that is powered by solar panels and has very low carbon dioxide emissions, which are mainly absorbed by the trees in the vast forest lands of the property.

We know there are oceans of Chianti on the market but it's ironically rather challenging for us to find good examples that fit within our criteria for being first of all a great wine, but also appropriately priced and not so over exposed that it can be found everywhere. The 2023 Poggio Bonelli VILLA CHIGI SARACINI Chianti fits that bill perfectly with great character at a great price, just what we look for in a wine for our club. 100% Sangiovese, it was fermented in stainless steel vats and then aged in concrete tanks. The nose offers fragrant aromas of red cherry, dried roses and a slight note of violets and potpourri. Fruity, but not sweet, with ripe cherry and red plum flavors, along with savory herbal notes. The palate is medium-bodied and has a silky, almost voluptuous texture. The finish is clean with fresh acidity, fine, dusty tannins and a nice lingering spice.

MIXED AND RED CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: **Cacio e Pepe**



FEBRUARY 2026 CLUB SELECTION



2024 CANTINE ASTRONI CRATERE BIANCO LACRYMA CHRISTI DEL VESUVIO, CAMPANIA, ITALY



Cantine Astroni is a family-run winery in the Phlegraean Fields near Naples, founded in 1999 by the Varchetta family as a fresh, modern chapter in a story that actually started back in 1892 with Vincenzo Varchetta's decision to turn his passion for wine into his vocation. After the Second World War, his son Giovanni ("Don Giovanni") expanded and consolidated the business, passing his knowledge to his children and grandchildren and anchoring the family firmly in Campania's vineyard culture. Building on four generations of experience, the family built Cantine Astroni on the outer slopes of the Astroni volcanic crater, now a WWF nature reserve, with the dual aim of preserving local grape varieties and showcasing the unique volcanic terroir. Today the estate focuses on native Campanian grapes—especially Falanghina and Piedirosso from pre-phylloxera vineyards—using modern viticulture and vinification techniques to produce wines that reflect both the geological character of the crater and the long Varchetta family legacy.

Lacryma Christi ("Tear of Christ") is a historic wine from the slopes of Mount Vesuvius in Campania, Italy, named after a legend, that Christ's tears of joy fell there, creating the vines. The 2024 CRATERE BIANCO Lacryma Christi del Vesuvio is a blend of organically farmed Caprettone and Falanghina grown on sandy volcanic soils around Vesuvius. The grapes were picked and sorted by hand; in the cellar, the berries got a short, cold soak to extract varietal aromas and flavors without any harshness. Fermentation was in temperature controlled stainless-steel vats—no oak, no heavy tricks—just a cool, slow fermentation to keep things bright and citrusy. The resulting wine was aged for a few months on the lees in stainless steel before bottling. The nose is bright and lifted, with lemon zest and green apple, with notes of white flowers, crushed shell, and a faint smoky, volcanic note. The palate is very fresh, with juicy acidity that carries flavors of citrus, green plum, and a touch of herbal bitterness, like tonic or grapefruit pith. A subtle creamy feel from lees contact rounds the mid palate without making it heavy, keeping everything tight and linear. The finish is clean, saline, and slightly savory, leaving a chalky, mineral impression that invites another sip.

MIXED AND WHITE CLUBS

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Clam Toasts with Pancetta



FEBRUARY 2026 CLUB SELECTION



2021 DOMAINE JULIETTE AVRIL CUVÉE MAILYS CAIRANNE, RHÔNE VALLEY, FRANCE



Domaine Juliette Avril is a family-run estate with deep roots in France's Rhône Valley. Their ancestry dates back to 1756 and was involved in the creation of the Châteauneuf-du-Pape appellation and its original AOC (Appellation d'Origine Contrôlée) regulations. In 1988 Juliette Avril's daughter, Marie-Lucile (Marie) Brun, took over the running of the property; and in 2000 she was joined by her son Stephan, who now oversees viticulture, administration, and sales. Today the estate spans 38 hectares of vineyards, over half of which are more than 50-years-old, including 22 hectares in and around Châteauneuf-du-Pape, along with plots in Cairanne and Plan de Dieu. Dedicated and devoted to producing great wines with the utmost respect for the environment, they practice the highest levels of lutte raisonnée (sustainable farming) in keeping with Terra Vitis.

The 2021 Domaine Juliette Avril CUVÉE MAILYS is a blend of 65% Grenache, 25% Syrah, 10% Mourvèdre from 10 hectares of vines that are over 40 years old, grown on clay soils with rolled pebbles in the Cairanne AOP. The grapes were harvested and mixed directly at picking, then fully destemmed before fermentation (which lasted roughly 15 days), with pumpovers 2-3 times per day, at a controlled temperature, to avoid extracting harsh tannins and to preserve the fruit. Malolactic fermentation in concrete tanks, followed by a brief period of aging and minimal filtration prior to bottling. The nose is savory and complex: with hints of leather, lightly smoked meat, and underbrush wrapped around a core of dark red fruit. On the palate it's round, ample and generous, with soft, ripe tannins, fresh but balanced acidity, and a plenty of red and black fruits lifted by subtle spice. The finish is persistent and gently spicy, making it a natural fit for dishes like duck, lamb, or filet mignon.

RED CLUB

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Duck Confit



FEBRUARY 2026 CLUB SELECTION



2022 EVOLÚCIÓ DRY FURMINT TOKAJ, HUNGARY



Affinitás & Evolúció is a modern wine project centered on sustainable, low-intervention and in some cases—natural, wine production in the Tokaj region of Hungary. Rather than a single brick and mortar estate, it was conceived as a collaborative label by importer Bryce MacNamee and partners, who work with small growers and established cellars to showcase indigenous varieties like Furmint, Hárlevelű, and Juhfark in fresh, accessible styles. The wines draw on Tokaj's centuries-old reputation of noble sweet wines, but reframe that heritage through mainly dry, stainless-steel vinified bottlings aimed at everyday drinking and introducing these relatively obscure grapes to a wider audience. Affinitás & Evolúció wines are all made with a light touch approach that emphasizes stainless steel, clean ferments, and bright fruit.

The name Furmint comes from the French word, *froment* (wheat), for the wheat-gold color of the wine it produces. Made from 85% Furmint with 15% Hárlevelű, the grapes were grown in the volcanic soil vineyards of Tokaj, hand-harvested, destemmed, gently pressed, then cold fermented in stainless-steel tanks to preserve the bright fruit and acidity. Absolutely no oak, and bottled young keep the texture light, the aromatics vibrant, and the palate crisp. The 2022 Evolúció Dry Furmint opens with bright citrus and green apple notes lifted by floral tones and a streak of wet stone minerality. On the palate it is clean, fresh and juicy, with ripe stone fruit flavors, a subtle hint of sweetness, and a zippy, refreshing finish. At only \$16, with an easy to open screw cap, this remarkably delicious wine is the perfect choice for casual sipping, anytime!

WHITE CLUB

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: **Hungarian Mushroom Soup**

