

MARCH 2026 CLUB SELECTION



2024 VALRAVN PINOT NOIR SONOMA COUNTY, CALIFORNIA



Valravn is the evolution of a dream that Baron Ziegler, Steve Graf, and Emily Peterson started years ago with another label they created—Banshee Wines. It began as a singular Pinot Noir made to provide value in a category living almost perpetually at \$60 retail. The trio refused to believe it impossible to have something worth drinking at a price they could personally afford to pay. Fast forward some years; after selling Banshee but keeping the contracts with the growers they had developed relationships with over the years, Valravn was hatched. They began working with winemaker Rob Fischer, whose own relationships and experience in the area only elevated their game. Valravn produces Pinot Noir, Chardonnay, Zinfandel, and Cabernet Sauvignon in Sonoma County. We are pleased to feature the 2024 Valravn Pinot Noir, Sonoma County, as part of our wine club. “Awesome fruit, exceptional vineyards, respectful winemaking, amazing prices. Magic? No. But pretty dang close”.

Crafted from sustainably farmed, hand-harvested fruit sourced from the Green Valley Russian River AVA (70%) with a selection of declassified barrels from their Sonoma Coast AVA Marine Layer project (30%). The grapes underwent a cold soak followed by wild yeast fermentation in small open-top stainless-steel tanks with 25% whole-cluster inclusion to add aromatic lift and savory spice. Malolactic conversion and aging for eleven months in a combination of new, second-use, and neutral French oak barrels from François Frères and Remond. In the glass it shows a dark ruby hue with a translucent rim, leading with aromas of Luxardo-like black cherry, wild strawberry, cranberry, pomegranate, rose petal, and warm baking spice. The palate is medium-bodied and silky, offering juicy, crunchy red fruits layered over subtle bramble and darker berry notes, framed by fine-grained tannins and a sleek line of coastal acidity that keeps everything lively and mouthwatering through the finish. A vibrant, coastal expression of Pinot Noir that marries Russian River richness with Sonoma Coast lift and minerality.

MIXED AND RED CLUBS

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

■ **SUGGESTED RECIPE:** Roast Chicken with Mushroom Gravy

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2024 PORTILLO NO. 3 SAUVIGNON BLANC VAL DE UCO MENDOZA, ARGENTINA



Portillo is the contemporary face of Bodegas Salentein, the pioneering estate that established the first and largest winery in Mendoza's Uco Valley in 1996, helping transform what had been a remote, barren high altitude area into one of the country's most sought after regions for winegrowing. The Portillo label was conceived as an accessible line that could showcase this terroir, taking its name from a historic high elevation mountain pass in the Andes—"portillo" meaning "gateway" or "portal"—that once served as a crossing between Chile and Argentina and symbolically opens onto the estate's vineyards. Built directly within the Salentein vineyard estate at about 4,000 feet above sea level, the Portillo winery itself was designed as a gravity flow facility constructed largely from local stone, an innovation that facilitates gentle handling of fruit while harmonizing the architecture with the surrounding mountain landscape. Under the direction of winemaker Carlos Bauzá, with overarching guidance from José "Pepe" Galante—often called the father of modern Argentine Malbec—the brand has grown into a full range of fresh, fruit forward, high altitude wines that also reflect Salentein's push for sustainability, including Portillo's role as one of the first Argentine labels to certify the carbon footprint of all its varietals.

100% Sauvignon Blanc from different parcels of Finca El Oasis estate vineyards, situated at 3,400-3,800 feet above sea level. The grapes were harvested after midnight with state-of-the-art machinery and destemmed in the vineyards, with only the berries reaching the winery. The grapes were then pneumatically pressed, separating the must from the skins and seeds. For further clarification, the must then underwent cold static decantation, after which the must was transferred to another tank to begin alcoholic fermentation. After fermentation was completed, the wine remained in the tank until bottling. Lively and expressive in the glass, the 2024 Portillo No. 3 Sauvignon Blanc opens with a burst of lemon zest and ruby grapefruit, layered over white peach and a hint of tropical fruit. A gentle green edge—think fresh-cut herbs and a whisper of green pepper—adds lift and complexity to the nose. On the palate it is sleek and bright, with racy acidity carrying flavors of citrus and juicy stone fruit straight down the center. A touch of mango and pineapple softens the edges, keeping it friendly and smooth. The finish is clean and snappy, with a cool herbal kick.

MIXED AND WHITE CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Arugula Salad

MARCH 2026 CLUB SELECTION



2024 CA' GIALLA BARBERA D'ALBA PIEDMONT, ITALY

Ca' Gialla is the affectionate nickname for the house that shelters the cellar of winemaker Marco Porello, whose family has been rooted in Roero for three generations. In the early twentieth century, the Porellos began cultivating vineyards in the hills around the villages of Canale and Veza d'Alba, gradually acquiring 15 hectares in some of the area's most prized sites, including the marine clay-based Mombirone vineyard and the sandy, limestone-rich Tanone vineyard. Over time the family shifted from mixed farming to a focused winegrowing estate, and today Marco continues that legacy by farming the vines naturally, without herbicides or pesticides, as he works toward organic certification. Under the Ca' Gialla name, he channels this history and the distinctive Roero soils into wines that are both deeply traditional and quietly progressive, capturing a precise sense of place in every bottle.

The 2024 Ca' Gialla Barbera d'Alba is a generous, medium-bodied expression of Barbera that still crackles with the grape's hallmark energy. Made from 100% Barbera harvested by hand in late September and aged in a mix of stainless steel and cement, it preserves vivid fruit while gaining a rounded, supple texture. The nose leads with bright red fruits—think cherry, red plum, and a touch of wild berry—layered with subtle floral and earthy undertones. On the palate it is mouth filling and wonderfully lifted, its juicy core of red fruit framed by brilliant acidity that keeps each sip feeling focused and refreshing. The finish is smooth and lingering, without feeling heavy; its freshness cuts through and keeps everything lively. It's the kind of bottle that's super easy to drink and made for the dinner table.

RED CLUB

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

■ SUGGESTED RECIPE: Spicy Sausage & Cherry Tomato Pasta



MARCH 2026 CLUB SELECTION



2024 JOYCE ALBARIÑO ARROYO SECO, CALIFORNIA



Joyce Wine Company is a family-run winery based in Monterey County, founded by Russell Joyce and inspired by his father's early, small-scale home winemaking projects. Over time, what began as a modest garage setup evolved into a focused estate winery dedicated to highlighting the cool, coastal vineyards of Monterey and the broader Central Coast. Russell has steadily steered the style toward purity and lift—picking on the earlier side, keeping alcohols in check, and favoring gentle handling and restrained oak so the character of each site comes through clearly in the glass. Instead of chasing power, the winery leans into the natural tension and salinity that come from its maritime climate, crafting wines that feel vivid, energetic, and grounded in place. Today, Joyce is recognized for precise, terroir-driven bottlings of Pinot Noir, Chardonnay, Syrah, and this refreshing Albariño, all of which showcase a modern, quietly confident vision of Central Coast wine.

100% Albariño sourced from the rocky Mission Ranch and Cedar Lane vineyards that neighbor the Joyce winery. The extremely well drained alluvial soils—a mix of sand, granite, and shale loam—underscore the wine's signature freshness and minerality. The grapes were hand harvested, foot tread, and left on the skins for 4–6 hours before a slow, ambient yeast fermentation in 80% stainless steel and 20% neutral French oak. Aged on lees for four months with gentle stirring, the result is an intensely aromatic Albariño, bursting with peach, fresh lime, white flowers, and a distinct salty snap, while the palate layers pineapple core, pink grapefruit, and lime zest over a cool river rock core. It finishes long, mouthwatering, and saline, perfectly capturing Arroyo Seco's wind swept, marine influenced character.

WHITE CLUB

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- **SUGGESTED RECIPE:** Crispy Fish Tacos