

MAY 2026 CLUB SELECTION



2024 CONDE VALDEMAR TINTO TEMPRANILLO RIOJA, SPAIN

Bodegas Valdemar is a historic family estate in Rioja whose roots go back to 1889 in Oyón, where the Martínez Bujanda family first began making wine. Over five generations, the winery has built a reputation for combining tradition with innovation, including early advances like temperature-controlled fermentation, the first barrel-fermented white wine in Spain, and a continued focus on native Rioja varieties. In 2019, Valdemar Estates established the first non-American winery in Washington State, led by siblings Jesús and Ana Martínez Bujanda, CEO and COO of Valdemar Estates. Today, that same pioneering spirit shapes the Conde Valdemar range, which is designed to express the freshness, fruit, and character of Rioja while honoring the family's long winemaking legacy. Valdemar practices biodiversity-driven, sustainable viticulture, using cover crops, organic amendments, pheromone-based pest control, and habitat-supporting measures throughout its vineyards.

100% Tempranillo from the family's own vineyards in Rioja Alavesa, the grapes were harvested by hand and fermented in temperature-controlled stainless-steel tanks for 12 days. The 2024 Conde Valdemar "Tinto" Tempranillo is bright cherry red with violet hues, showing the variety's classic Rioja character with polished precision. The nose is intensely fruity, opening with blackberry and blueberry notes layered over a subtle violet floral tone and a graceful touch of licorice. On the palate, it is smooth and round, with a silky, balanced texture and a long, fruit-driven finish that is fresh, harmonious and easy to enjoy.

MIXED AND RED CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- **SUGGESTED RECIPE: Garlic Butter Steak Bites**



MAY 2026 CLUB SELECTION



2024 STADT KREMS GRÜNER VELTLINER KREMSTAL NIEDERÖSTERREICH, AUSTRIA



Weingut Stadt Kreds is one of Austria's oldest wineries, founded in 1452 to support the hospital of Kreds and still owned by the municipality today. Over the centuries, the estate has evolved into a benchmark producer for the Kremstal region, known for wines that express the area's loess-rich soils, cool Danube influence, and mineral precision. Since 2003, winemaker Fritz Miesbauer and his team have modernized the estate while sharpening its focus on precise, site-driven Grüner Veltliner and Riesling that reflect the terroir; resulting in clean, expressive wines that balance freshness, texture, and regional character.

Stadt Kreds farms this Grüner Veltliner from certified sustainable vineyards in the Kremstal region. The 2024 is made in a clean, modern style, fermented in stainless steel and rested briefly on fine lees before bottling, resulting in a dry, crisp white wine with varietal purity and a light-textured finish. Bright and refreshing, it opens with green apple, pear, white pepper, and a hint of citrus zest. The palate is crisp and finely textured, with juicy orchard fruit, subtle herbal notes, and a clean mineral edge.

MIXED AND WHITE CLUBS

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

■ SUGGESTED RECIPE: Baked Asparagus



MAY 2026 CLUB SELECTION



2023 DOMAINE LES GRYPHÉES, JULIÉNAS EN RIZIÈRE BEAUJOLAIS, FRANCE

Established in 1973 by Pierre and Cécile Durdilly in Le Bois-d'Oingt, at the southern tip of Beaujolais, Domaine Les Gryphées has a long history of crafting serious Gamay wines. The estate's evolution accelerated in 2007 when their son, Guillaume, took over winemaking. He spearheaded an expansion of their holdings, specifically seeking out abandoned, older-vine, cru vineyards and dedicated himself to restoring them to their full potential. The family now farms approximately thirty-five acres throughout Beaujolais. The domaine's name, Les Gryphées, is a nod to its unique terroir—fossilized seashells that audibly crunch underfoot in the vineyards. This mineral-rich soil imparts a complexity that distinguishes their wines from the more rustic bottlings typical of the region. Their approach combines traditional Beaujolais winemaking with sustainable farming, hand harvesting, native-yeast fermentation, and a preference for minimal intervention.



Julié纳斯 is one of Beaujolais's northernmost crus and one of its oldest winegrowing areas, with roots reaching back more than 2,000 years to the Gallo-Roman era. Domaine Les Gryphées' Julié纳斯 "En Rizière" Vieilles Vignes is a 100% Gamay from a historic vineyard planted to vines that are (on average) 50-years-old. This wine was made to show the cru's lifted, earthy, and expressive character rather than heavy extraction. Bright and finely detailed, it opens with red cherry, wild raspberry, and cranberry, layered with violet, dried herbs, and a subtle earthy, mineral edge. The palate is supple and vibrant, with juicy fruit framed by savory spice, crushed stone, and a gentle tannic grip that gives the wine shape without weighing it down. An elegant balance of freshness and depth carries through the finish, making it both immediately appealing and quietly complex.

RED CLUB

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



MAY 2026 CLUB SELECTION



2024 COLLELEVA VERDICCHIO DEI CASTELLI DI JESI LA MARCHE, ITALY



Marche is its own little world along Italy's Adriatic coast, where rolling green hills reach down to steep limestone cliffs, and Verdicchio has been the star grape for centuries. Colleleuva's vineyards perch halfway between the Apennines and the sea, soaking up morning sun while cool sea breezes keep the grapes fresh and balanced. The name itself says it all—colle means "hill" and si leva means "rises"—and their Verdicchio tastes like exactly where it's from: crisp and floral with a hint of sea salt, totally unpretentious, and begging to be paired with seafood.

Colleleuva farms its Verdicchio sustainably, with hand harvesting and careful sorting in the vineyard to protect fruit quality from the start. The grapes for this bottling were sourced from 30-year-old vines. The grapes were fermented in stainless steel for about three weeks, with no malolactic fermentation, then aged for three months in stainless steel and an additional two months in bottle before release. A restrained approach that preserves the wine's crisp acidity, pure citrus-and-herb character, and lightly spritzy freshness. The 2024 vintage is a vivid, dry white with an entrancing perfume that balances fresh citrus blossoms and white peach with subtle herbal notes of fennel and wet stone. On the palate, it's crisp and lively, driven by bright acidity that lifts flavors of lemon zest, green apple, and saline minerality, all wrapped in a clean, rounded texture. The finish is pure Verdicchio—fresh, persistent, and wonderfully tangy.

WHITE CLUB

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Green and White Pizza

