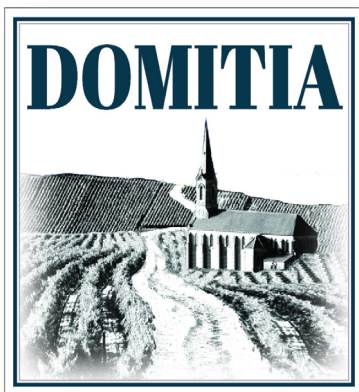


OCTOBER 2026 CLUB SELECTION



2025 CAMINO DOMITIA PIQUEPOUL NOIR VIN DE FRANCE



Camino Domitia draws on six generations of family winegrowing at Domaine Guillamarine, the estate of Guillaume Allié and his wife, Marion, in the village of Pomérols in southern France's Languedoc region. Rather than a separate historic château, Domitia represents a selection of the estate's vineyards, situated near the Mediterranean coast and overlooking the Bassin de Thau, a brackish lagoon renowned for its oyster beds. Its name evokes the Via Domitia, the ancient Roman road constructed in 118 BC to connect Italy and Spain through the Languedoc, linking the label's identity to the landscape's long history. Today, Guillaume and Marion carry forward their family's viticultural heritage through wines rooted in this coastal setting, whose lively, fruit-driven character reflects the vineyards' gentle maritime microclimate.

The 2025 Domitia Piquepoul Noir offers a rare red counterpart to the estate's celebrated white Picpoul de Pinet. Traditionally a minor blending grape in the Rhône and Languedoc, dark-skinned Piquepoul Noir seldom takes center stage as a single-varietal wine. This bottling comes from approximately ten-year-old vines planted on limestone-chalk slopes, where moderate yields help the late-ripening variety achieve aromatic complexity without sacrificing freshness. Nighttime harvesting and protection under inert gas preserve the delicate aromatics, while stainless-steel fermentation and a short, cool maceration favor finesse over extraction. Zero oak contact and no malolactic fermentation keep the fruit and acidity in focus. Pale, translucent ruby in color. Light, bright and beautifully aromatic, it offers flavors of wild strawberry, red currant and pomegranate, with subtle hints of lavender and crushed stone. The palate is fresh and precise, with a silky texture, soft tannins, and an uplifting saline edge. Produced in small quantities, it is best enjoyed young and slightly chilled.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

- **SUGGESTED RECIPE:** Garlic & Herb Crispy Roasted Chicken Thighs



OCTOBER 2026 CLUB SELECTION



2025 HUBER VISION GRÜNER VELTLINER NIEDERÖSTERREICH, AUSTRIA

The Huber family's documented winemaking history over 220 years. Based in the village of Reichersdorf in Lower Austria's Traisental, between Krems and St. Pölten, Weingut Markus Huber is led by tenth-generation winemaker Markus Huber. After studying viticulture and oenology in Klosterneuburg and gaining experience at wineries in Austria and South Africa—including Willi Bründlmayer in Kamptal—Markus returned to take over his parents' four-hectare estate in 2000. His wife, Edith, joined him in taking over the business, and his younger brother, Michael, became part of the winery in 2009. Under their stewardship, the small family operation has developed into an internationally recognized producer, with wines exported to more than 35 countries.

With Grüner Veltliner and Riesling at the heart of its range, alongside other varieties including Zweigelt, Gelber Muskateller, Pinot Noir and Chardonnay. Its terraced vineyards feature distinctive limestone-and-dolomite conglomerate, with soils ranging from thin, stony topsoils to deeper layers of calcareous loess and loam. These varied sites underpin wines prized for their precision, elegance, structure and mineral character. All vineyards are farmed under organic certification with Vision being the first to be labeled organic.

The beautiful eye on the VISION label is that of Edith Huber; 100% Grüner Veltliner sourced from southeast-facing vineyard parcels across Niederösterreich, the vines range from 10 to 50-years-old. The grapes were crushed, cooled, and given two hours of skin contact before pressing. Spontaneous fermentation with native yeasts took place in stainless steel, followed by three months on the fine lees in tank, adding texture and complexity while preserving freshness, aromatic lift, and the wine's mineral character.

Bright, elegant, and wonderfully refreshing, it opens with delicate aromas of green apple, pear, citrus zest, and fresh floral notes. On the palate, lively flavors of lemon, lime, and subtle stone fruit are accented by a distinctive touch of white pepper and wet-stone minerality. Crisp acidity and a graceful, finely textured finish are sure to make this versatile little Grüner an instant classic.

MIXED AND WHITE CLUBS

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

■ SUGGESTED RECIPE: Pot-Roasted Artichokes with White Wine and Capers



OCTOBER 2026 CLUB SELECTION



2024 ROENO LA RUA MARZEMINO DELLA VALLAGARINA ADIGE VALLEY, ITALY

Roeno was founded more than half a century ago by Rolando Fugatti and his wife, Giuliana Dal Fior, in Belluno Veronese, in the Adige Valley along the Veneto–Trentino border. The estate's name honors its founder—variously explained as an acronym for ROLando ENOlogica or as combining “Ro” with a Greek-derived reference to wine—and is now carried forward by their children, Roberta, Cristina, and Giuseppe. Its home is Terradeiforti, the “land of fortresses,” whose castles once guarded the strategic Adige Valley route between Italy and northern Europe. Viticulture here has ancient roots: a ceremonial vessel dated to the sixth or seventh century BC, now housed in Trento's Castello del Buonconsiglio, attests to wine's early cultural significance. Shaped by the valley's Alpine history and cross-border exchanges, Roeno champions regional heritage through Teroldego, Marzemino, Riesling, Müller Thurgau, and the indigenous Enantio—an ancient variety traditionally linked to a vine mentioned by Pliny the Elder in his *Naturalis Historia*, published around 77 AD.

Marzemino is a red grape closely associated with Trentino's Vallagarina, producing ruby-colored wines with violet and fruit aromas and relatively gentle tannins. Its origins remain uncertain, but the variety's earliest documented reference dates to 1409, and it was well established in northeastern Italy by the sixteenth century. Marzemino also earned a place in musical history in Mozart's 1787 opera *Don Giovanni*, when Don Giovanni exclaims, “Versa il vino! Eccellente Marzemino!”—“Pour the wine! Excellent Marzemino!”

A graceful expression Marzemino, from a single site—the La Rua vineyard, this bottling offers lifted aromas of violets, ripe red berries, and subtle spice. Silky and finely drawn on the palate, with flavors of sour red cherry, raspberry, plum and red currant, laced with herbs and a touch of spice. A lovely balance of freshness with quiet depth; it finishes with poise, purity, and a delicate touch of fine-grained tannins. Absolutely delicious when slightly chilled!

RED CLUB

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

■ SUGGESTED RECIPE: Baked Sage Chicken Meatballs with Parmesan Orzo



OCTOBER 2026 CLUB SELECTION



2023 BREGGO CELLARS GEWÜRZTRAMINER FERRINGTON VINEYARD, ANDERSON VALLEY, 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 valley's 150-year sheep-farming heritage. 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. This bottling is made from Gewürztraminer sourced from the Ferrington Vineyard. Delicately woven tropical and floral aromas swirl from the glass. Ripe flavors of mandarin, lychee and passionfruit lead to a spicy, candied ginger note mid-palate, with beautifully balanced acidity and a fresh, vibrant and gently off-dry finish.

WHITE CLUB

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

■ SUGGESTED RECIPE: Ginger Pork Chops

