

# JUNE 2026 CLUB SELECTION



## 2024 IL PALAZZOTTO DOLCETTO DI DIANO D'ALBA SÖRÌ CRISTINA, PIEDMONT, ITALY



Founded in 1995, Il Palazzotto is a family-run winery rooted in the winemaking traditions of Diano d'Alba in the Langhe, where the Olivero family has produced wine for four generations. Its story dates back to 1888, when Carlo Olivero built the original farmhouse, establishing the foundation for what became a longstanding local wine estate. Over the years, the property has remained in family hands, preserving its connection to the land while carrying forward the customs of the region. Il Palazzotto is now guided by Paolo Olivero, who returned home after studying oenology and began bottling the estate's wines under its own name. Alongside its vines, the property also tends hazelnut trees, reflecting the mixed-agricultural character of the area. Today, Il Palazzotto continues to reflect the character of the Langhe through wines made from classic regional varieties and a strong sense of place. Its long history gives the winery a sense of continuity, combining traditional farming values with the hospitality of a working estate open for visits and tastings. The result is a winery identity built on heritage, craftsmanship, and the enduring culture of Piemontese wine.

This bottling is 100% Dolcetto grown on the Sörì Cristina slope, a sun-exposed, limestone site planted in 1985, that lends the wine a refined, structured character. The fruit was farmed by hand, with pruning and green harvesting used to manage vigor and keep the canopy and fruiting zones open and well balanced. These practices help preserve the grape's natural freshness and maintain even ripening in the vineyard. In the cellar, the wine was made in a deliberately restrained way: fermentation with indigenous yeasts in stainless steel, for about a week, the wine then remained in tank until bottling the following fall. Bottled without fining or filtration and absolutely no oak, allows the wine to show Dolcetto's direct, supple, fresh style with minimal interference. The palate opens with bright cherry and brambly blackberry fruit, underscored by hints of dried violet and a whisper of plum skin on the finish—classic Dolcetto notes that feel both fresh and subtly savory. The acidity is lively but gentle, supporting fine, dusty tannins that give the wine a soft grip without heaviness. Aromatic and easy to drink this is a perfect example of Dolcetto's signature approachability and youthful vibrancy.

## MIXED AND RED CLUBS

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- **SUGGESTED RECIPE: Mushroom and Hazelnut Risotto**



# JUNE 2026 CLUB SELECTION



## 2024 LAIRD FAMILY ESTATE PINOT GRIGIO COLD CREEK RANCH, CARNEROS-SONOMA, CALIFORNIA

Laird Family Estate traces its roots to the Laird family's long farming tradition, which began in Virginia and continued when Ken Laird brought that heritage to Napa Valley, where he and his wife, Gail, purchased their first parcel in 1970: a neglected 70-acre prune orchard in Calistoga that they transformed into vineyard land. With encouragement from Robert Mondavi, they planted the site to Gamay and Cabernet Sauvignon, launching a decades-long expansion that would see the family build vineyards across Napa and Sonoma and earn a reputation as meticulous growers supplying fruit to respected wineries. In 1999, after nearly 30 years of farming for others, the Lairds established Laird Family Estate to craft their own wines from select estate vineyard sites, expressing their belief that each vineyard should tell its own story. Today, the family operates one of Napa Valley's largest farming businesses, with more than 2,000 acres of planted vineyards, and continues to emphasize quality, sustainability, and wines that reflect a true sense of place.

The Laird Family's Cold Creek Ranch is a 300-acre vineyard located on the Sonoma side of the Carneros district. The cooling sea breezes of the San Pablo Bay are perfectly suited for Pinot Grigio as well as Chardonnay, two grape varieties that thrive in this special vineyard. The 2024 Laird Family Estate Pinot Grigio was processed entirely in stainless-steel, with no oak influence, to preserve freshness and aromatic purity. 100% Pinot Grigio, the fruit was picked at lower sugar levels for a brighter, more vibrant style. It opens with fresh aromas of green pear, lemon zest, white peach, and a hint of honeysuckle. The palate is crisp and refreshing, with lively citrus and orchard fruit flavors carried by a clean mineral edge and a subtle note of guava on the finish.

## MIXED AND WHITE CLUBS

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- **SUGGESTED RECIPE:** Sizzling Shrimp Fajitas



# JUNE 2026 CLUB SELECTION



## 2022 EDETÀRIA GARNATXA NEGRA VIA EDETANA TERRA ALTA, SPAIN



Edetària is a leading organic estate in Terra Alta, founded by Joan Àngel Lliberia in Gandesa after he returned to work his family vineyards and build a winery focused on expressing local terroir through indigenous grapes. With vineyards in the La Plana de Gandesa area and a strong emphasis on estate-grown fruit, old vines, and organic farming. Joan Àngel Lliberia, an agricultural engineer with viticulture training, helped elevate the estate from a family farming background into one of the region's most respected producers. The winery is especially known for championing local Garnatxa expressions, including Garnatxa Blanca, Garnatxa Fina, and Garnatxa Peluda.

"Via Edetana" is a vibrant expression of Terra Alta, crafted from equal parts Garnatxa Fina and Garnatxa Peluda from 30–40-year-old vines rooted in the region's distinctive tapàs, tapàs blanc, and argil·les soils. Hand-harvested and fermented plot by plot to preserve nuance, the wine is aged in 500-liter French oak barrels before the final assemblage and bottling, giving it texture, depth, and polish while keeping the fruit and terroir in focus. The 2022 vintage shows a balance of ripe Mediterranean character and freshness: ripe cherry, black raspberry, and plum lead the nose, followed by Mediterranean herbs, gentle spice, and a hint of toasted oak. The palate is supple and rounded, with fine structure, fresh acidity, and a savory finish that reflects the old-vine Garnatxa blend and Terra Alta's stony, clay-marked soils.

## RED CLUB

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- **SUGGESTED RECIPE: Lamb Burgers with Yogurt Sauce and Arugula**



# JUNE 2026 CLUB SELECTION



## 2024 PODERI SAN LAZZARO OFFIDA PECORINO *PISTILLO* MARCHE, ITALY



Poderi San Lazzaro began when Lorenzo Capriotti purchased a farm in the hills of Offida, a site ideally suited to viticulture atop a hill 290 meters above sea level and just 15 kilometers from the Adriatic Sea and 25 kilometers from the Apennine mountains. Lorenzo first planted Montepulciano, Sangiovese, and Passerina, establishing the foundation for a family estate rooted in the Marche's agricultural traditions. In 2003, Paolo Capriotti and his wife Elisetta took over the farm and winery, later adding a modern winemaking facility in 2012 and expanding the vineyard holdings with additional Passerina, Pecorino, and Grenache plantings. Today, the estate is organically farmed and includes 9.5 hectares of vineyards, with parcels ranging from 15 to 60 years old, along with two hectares of olive trees and two more of forest. The family's commitment to organic farming and respectful cellar work is aimed at producing wines that fully reflect the character of the terroir. Offida itself gained its own classification in 2001 and was promoted to DOCG status in 2011, underscoring the area's importance for high-quality wine production.

The 2024 Poderi San Lazzaro Offida Pecorino "Pistillo" is a certified organic white wine made from 100% Pecorino, an historic grape of the Marche that produces a wine of distinctly individual character. Traditional vinification at controlled temperatures followed by aging in 70% stainless steel and 30% large Slavonian oak barrels, giving the wine both freshness and subtle depth. Golden in color, it offers a rich and varied bouquet of citrus, followed by flavors of lemon curd, green apple and peach pit, lifted by honeyed jasmine floral notes. The palate is remarkably layered with impressive length and freshness through the lip-smacking finish

## WHITE CLUB

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- **SUGGESTED RECIPE: Floral Laced Ravioli with Cheesy Herb-Ricotta Filling**

