

JULY 2026 CLUB SELECTION



2023 BRICK & MORTAR PINOT NOIR SONOMA COAST, CALIFORNIA

Brick & Mortar Wines was founded in 2011 by Matt and Alexis Iaconis, whose shared love of vintage Champagne and white Burgundy shaped the winery's style and focus on cool-climate Chardonnay, Pinot Noir, and sparkling wine from Northern California sites. Their name reflects a minimalist philosophy: letting the vineyard lead with low-intervention winemaking, their production evolved over time from an initial 84-case Pinot Noir release to a portfolio that includes Chardonnay, Pinot Noir, rosé, and traditional-method sparkling wines, plus some blends and limited-production appellation wines released several times a year.

The 2023 Sonoma Coast Pinot Noir comes from a single vineyard in cool-climate Carneros, just three miles from San Pablo Bay, where coastal breezes and moderated daytime temperatures support slow, even ripening, preserved aromatics, and naturally vibrant acidity. The wine is made entirely from Pommard clone Pinot Noir, with extended cold soaking, spontaneous native-yeast fermentation in open-top fermenters, hand punch-downs once to twice daily, and aging for eight months in 100% French oak (10% new), before bottling. The cooler 2023 vintage added purity and structure, while the finished wine shows bright ripe strawberry and blackberry aromas layered with sage and rose petal, then a smooth palate of dark cherries, mushroom, dried cedar and graphite carried by a lively, long finish.

MIXED AND RED CLUBS

■ RETAIL: \$17.00
WINE CLUB MEMBER: \$14.45

■ SUGGESTED RECIPE: Grilled Pork Chops with Cherry Sauce



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CLAUDIO MARIOTTO TIMORASSO *PICCOLO DERTHONA* PIEDMONT, ITALY

Claudio Mariotto's family winery was founded in the early 1920s by his great-grandfather Bepi and has remained a multigenerational estate in the Tortona hills of Piedmont, now run by Claudio with his partner Rossana, his brother Marco, and his mother Piera. The estate spans about 700 hectares overall, with roughly 50 hectares under vine in Tortona and Sarezzano, where the family works organically and biodynamically with native grapes such as Timorasso, Barbera, Freisa, and Croatina. While the winery honors its long family tradition, Claudio's most important contribution has been championing Timorasso, a once-nearly-forgotten Piedmontese white grape that he helped bring back into prominence through careful vineyard work and focused winemaking.

Timorasso is a rare native white grape from Piedmont's Colli Tortonesi, where it was once nearly lost before a small group of producers helped bring it back into importance. Unlike many lighter Piedmont whites, it is prized for its firm acidity, mineral depth, textural richness, and ability to age, qualities that have earned it a reputation as one of the region's most distinctive white grapes. Its rise from near extinction to renewed acclaim has made it especially associated with the name Derthona and with producers, like Claudio Mariotto who champion its potential for serious, terroir-driven wines.

The Piccolo Derthona is 100% Timorasso grown on clay-limestone soils. In the cellar, the fruit was gently and slowly pressed, then allowed to undergo spontaneous fermentation under temperature control then aged for four months on the fine lees in stainless steel tanks with a light bâtonnage regimen. The wine shows a bright straw-yellow hue and offers scents of ripe summer fruit, white flowers, honeycomb and a wet, stony mineral edge. The palate shows remarkable texture with fresh flavors of pineapple, yellow stone fruit and quince finishing fresh and minerally with a hint of white mushroom. It serves as an inviting introduction to the depth and structure that define Timorasso.

MIXED AND WHITE CLUBS

- RETAIL: \$23.00
WINE CLUB MEMBER: \$19.55
- **SUGGESTED RECIPE: Herby Barley Salad with Butter-Basted Mushrooms**



JULY 2026 CLUB SELECTION



2023 GROUNDWORK DRY FARMED ZINFANDEL SAN LUIS OBISPO COAST, CALIFORNIA

Growing up in East Los Angeles, Curt Schalchlin didn't encounter wine until his college years at Cal Poly San Luis Obispo, where he studied business. A part-time job at Trader Joe's introduced him to bottles from around the world, and what began as casual weekend tasting quickly evolved into a deeper fascination—one that would ultimately shape his career. Curt's path into winemaking took a decisive turn when he joined his friend McPrice Myers in launching a new winery. Working alongside Myers and Russell From of Herman Story and Barrel 27, Curt developed a lasting affinity for Rhône varietals. A formative trip to France's Rhône Valley, along with a conversation with Bernard Grippa, a third-generation grower in Saint-Joseph, solidified his vision. Inspired, Curt founded his own label, Sans Liege—French for "without allegiance"—reflecting a philosophy rooted in independence and exploration. Groundwork represents Curt's second label, dedicated to single-varietal wines sourced from select Central Coast vineyards. Focused on purity and fundamentals, Groundwork channels the empirical knowledge Curt has honed through Sans Liege into wines that evoke the soul, simplicity, and everyday beauty of Europe's great wine regions.

This bottling is 100% Zinfandel from the Old Potrero Vineyard located deep in the Arroyo Grande Valley along the San Luis Obispo Coast. This vineyard is an organically farmed, non-irrigated sandy soil site with 33-year-old vines that produce cool climate, vibrant Zinfandel. Upon arrival to the winery all fruit was cluster sorted and destemmed into an open top stainless steel fermentor. Spontaneous fermentation then began with native yeasts, and the tank was given one pumpover per day until dry. Upon completion of fermentation the fruit was gently pressed, separating the juice from the skins. The pomace was collected and hauled offsite to be utilized as fertilizer and biofuel. The juice was sent to large format, mostly neutral French barriques to age for 17 months. Lastly, the wine was blended and bottled unfined and unfiltered with minimal SO₂. The result is a lively, red-fruited expression of Zinfandel packed with scents and flavors of mixed red berries and warm exotic spices. The palate is ripe and bursting with red plum and black raspberry layered with more red cherries and peppery, spiced complexity. Medium-bodied with moderate, approachable tannins and a vivacious, fresh acidity through the perfectly ripe and rewarding finish. The perfect choice for your next summer BBQ, pair it with a variety of grilled meats or veggies.

RED CLUB

■ RETAIL: \$23.00
WINE CLUB MEMBER: \$19.55

■ SUGGESTED RECIPE: Spicy Grilled Jerk Chicken



JULY 2026 CLUB SELECTION



2025 CONDES DE ALBAREI ALBARIÑO RÍAS BAIXAS, VAL DO SALNÉS, GALICIA, SPAIN

Founded in 1988, the same year D.O. Rías Baixas was officially granted its charter, Adega Condes de Albarei is a cooperative of 362 grower-owners located in O Salnés, in the heart of the appellation just two kilometers from Cambados in Galicia. Rooted in one of Spain's oldest regions, where Celtic settlement helped shape its cultural history, the winery was created by a small group of vine growers who joined their vineyards and expertise to produce and market top-quality Albariño. In 1991, Condes de Albarei became the first Spanish white wine to win a Gold Medal at the Challenge International du Vin in Bordeaux, and since then its wines have continued to earn strong recognition in national and international competitions, establishing the estate as a benchmark producer in D.O. Rías Baixas, with Condes de Albarei Albariño as its flagship wine.

The 2025 Condes de Albarei Albariño is a vibrant, dry white wine from Rías Baixas in Galicia, made entirely from 100% Albariño grapes grown in the Salnés Valley on shallow, sandy soils from vines over 25 years old. The fruit was cultivated on traditional pergola trellises to improve airflow and sun exposure while protecting the grapes from humidity, then hand-picked in 20 kg crates and carefully sorted both in the vineyard and again in the cellar. The fermentation used free-run juice and wild yeasts for about 10 days, followed by partial malolactic fermentation with indigenous bacteria. In the glass, it shows a clean, bright yellow-straw color with greenish glints, on the nose, it offers fresh, expressive aromas of tropical and stone fruits laced with orange blossom, and citrus. The palate is well-balanced, fresh, and shows varietal typicity, with vibrant flavors of peach, apricot, pineapple and passion fruit, with subtle mineral and citrus notes that reinforce its freshness and liveliness through the delightfully lengthy finish.

WHITE CLUB

■ RETAIL: \$17.00
WINE CLUB MEMBER: \$14.45

■ SUGGESTED RECIPE: Barbecued Prawns with Charred Kale and Avocado

