

# APRIL 2020 CLUB SELECTIONS



## 2018 DOMAINE DE LA BERGERIE 'LA CERISAIE' ANJOU ROUGE LOIRE VALLEY, FRANCE



Founded in 1964 by Marie-Scholastique Horeau, Domaine de la Bergerie, a true family affair, is currently run by her grandson, Yves Guégniard, his wife, Marie-Annick and their daughter, Anne—who has taken the lead in converting to organic viticulture and contributing to the production of some fascinating wines. The domaine is located in the heart of Côteaux du Layon, in the Anjou region of the central Loire Valley. Encompassing a total of 89 acres, the vineyards are spread throughout multiple appellations, including Anjou (blanc and rouge), Savennières, Côteaux du Layon and Quarts de Chaume. While Chenin Blanc makes up the majority of their vineyards, the domaine is also known for Cabernet Franc, Cabernet Sauvignon and Grolleau.



Domaine de la Bergerie has always adhered to a high standard of excellence: green harvesting, and the strict sorting and separate vinification of each harvested parcel. The organically farmed grapes (100% Cabernet Franc) for this supple Anjou Rouge were harvested by hand and carefully sorted (with 1/3 of the grapes cold-macerated for three days) before pressing, the free-run juice and the pressed juice fractions were vinified separately and monitored carefully before being blended and bottled.



Opaque burgundy robe. The nose is a beautiful unfolding of black fruits, crushed violets and fresh green leaves. The palate shows blackberry, cassis, and black cherry fruit with a touch of candied violets; the texture is extremely lavish with velvet smooth tannins and a long, seductive finish.



## MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Herb-Stuffed Roasted Cornish Hens

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

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## 2017 CARLO GIACOSA "SARA" ROERO ARNEIS DOCG, PIEDMONT, ITALY

Carlo Giacosa is located in the heart of the village of Barbaresco. Before the Nebbiolo grape became the “Queen” of Barbaresco ruling the hills around the village, Donato Giacosa, founder of the small estate, decided to dedicate his life to the Nebbiolo grape and the terroir of the region. In the 1960’s, thanks to the help of his son Carlo, Donato started to produce wines from the family vineyards, thus expanding their tradition from strictly grape cultivation. Donato, a master in the art of “grafting”, helped several other local wine growers in establishing Piedmont as the World-renowned wine region it is now. Today the winery produces just under 3,000 cases per year, and we count ourselves extremely lucky to have the opportunity to share their lovely expression of Arneis.

The grapes for this 100% Arneis were carefully harvested and gently pressed. The must was fermented at 59°F 20 days, then racked and aged on the lees for three months, before being clarified and bottled for release.

This graceful Arneis is pale yellow with flecks of green with an elegant floral nose. The palate shows starfruit, citrus, lime zest and a hint of bitter almond. The finish is seamless with bright acidity and lovely mineral notes.

## MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Fish Cakes with Tarragon Mayo

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

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## 2018 MARCO PORELLO "MOMMIANO" BARBERA D'ALBA DOC PIEDMONT, ITALY



Porello was founded in 1930 by Cesare Porello when the region was not yet known for its wines, but rather its peaches. After WWII, his sons, Riccardo and Ettore, went against the tendency of the times, and dedicated themselves instead to working in the vineyards. Today, Marco Porello is the third generation of his family to craft wines from the family estate in Roero, located northwest of Alba on the left bank of the Tanaro River in the Piedmont region. Porello has 15 hectares of vines located in two of Roero's twenty-three villages, and in some of the region's most highly regarded vineyard locations, including Mombirone in Canale and Tanone in Veza d'Alba.



The grapes for this 100% Barbera were harvested by hand, destemmed and subsequently fermented in temperature controlled stainless-steel vats. After being gently pressed, the resulting wine was aged in a combination of wooden botti, stainless steel and cement.



Dazzling garnet color. Aromatics of red fruit, herbs and bramble. The palate shows blackberry, stewed raspberry, wild fennel, rainier cherry, a touch of mint and white pepper—with a dusty, pleasantly drying tannin that is perfectly balanced by the wine's lively acidity.



## RED SELECTION

■ SUGGESTED RECIPE: Rabbit Stew with Olives and Rosemary

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

# APRIL 2020 CLUB SELECTIONS



## 2018 DOMAINE LA GRANGETTE 'POULE DE PIC' PICPOUL DE PINET AOP LANGUEDOC, FRANCE



Located between Méditerranée and Cevennes, and bordered in the south by the Bassin de Thau, Domaine La Grangette is situated in the center of the Languedoc AOP of Picpoul de Pinet. However, the domaine also has a very storied past. During the Middle Ages, the domaine was part of a vast territory under the responsibility of the Baron de Guers. To feed the significant cavalry of the castle, the domaine used to cultivate cereals and alfalfa. The name "Grangette", which means *a small barn*, is derived from this significant piece of history. Domaine La Grangette is the only estate to produce a white, red and rosé from the Picpoul grape variety. Under the thoughtful ownership and stewardship of Michel and Christelle Moret, Domaine La Grangette practices sustainable viticulture with low yields and an eye towards the future.



Fruit for this 100% Picpoul Blanc from 12-year-old vines was machine harvested, then carefully hand-sorted before being pneumatically pressed and fermented at 54° F for 21 days in a stainless steel tank. The resulting wine was aged for four months in stainless steel before being bottled.



Pale yellow in color, this wine offers primary scents of citrus rind and tropical fruit. The palate shows fresh pineapple and mandarin orange. The mouthfeel is light and brisk with a crisp, exuberant finish.



## W H I T E S E L E C T I O N

■ SUGGESTED RECIPE: Kale Pesto with Whole Wheat Pasta

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