

APRIL 2025 CLUB SELECTION



2021 CLOS DU CAILLOU CUVÉE UNIQUE CÔTES DU RHÔNE, FRANCE

Le Clos du Caillou started out as a hunting preserve in 1895 when Élie Dussaud purchased a property at the northeastern edge of what eventually became the Châteauneuf-du-Pape appellation, and built a small cellar. However, with his passing four years later, there were no real vineyards to speak of until 1955, when Claude Pouizin purchased the land and cleared some of the forest to plant vines. 1970 marked his first commercial vintage and his wife, Colette spent the next 26 years as the sales ambassador, establishing Clos du Caillou as a quality Rhône Valley producer worthy of attention. Once Claude was ready to retire, he asked his youngest daughter, Sylvie, who was living in Sancerre with her husband, Jean-Denis Vacheron, to run things. The couple and their two young children left their life in the Loire Valley in 1996 to usher Clos du Caillou into the 21st century. Jean-Denis was making the wines yet tragically died in 2002. With a heavy heart, Sylvie soldiered on and hired Rhône specialist, Bruno Gaspard, to take over in the cellar. Bruno has been the winemaker ever since and Sylvie is still in charge today, managing the domain's 54 hectares of biodynamically farmed vineyards.

Part of what makes this blend so special is the fact that the fruit comes from Caillou's Côtes du Rhône vineyards which are actually within the Châteauneuf-du-Pape zone, though not technically part of the appellation. This walled parcel of land was intentionally left out of the appellation, following a "bureaucratic spat" between the property owner and the government officials who were not welcome on the land. As the story goes, they were scared away with shotguns when they came to survey the property at the time the appellation was created (1936).

A blend of 70% Grenache, 20% Syrah, 5% Carignan and 5% Counoise. The grapes were harvested by hand and manually sorted in both the fields and at the cellar, then partially destemmed and fermented on indigenous yeasts in temperature-controlled cement tanks. Aged in a combination of cement tank, stainless-steel tank and older 52HL foudre, and bottled unfiltered and unfiltered. Aromas of wild bramble berries and garrigue. The palate is fresh, with sappy flavors of cassis, strawberry, marionberry and black cherry, with a sprinkling of spice. Concentrated and richly textured, this wine captures the essence of old-vine Grenache grown on the one of region's finest terroirs.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Pan-Seared Pork Chops](#)



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2023 ALONDRA CHARDONNAY MENDOCINO COUNTY, CALIFORNIA



Alondra is a new project from our friends at Skylark Wines, John Lancaster and Rob Perkins. They are two of the nicest, most humble, talented sommeliers on the San Francisco restaurant scene—who met across the street from Ferry Plaza Wine Merchant, at the Boulevard restaurant as co-Wine Directors. Building on their cumulative experience working with fine wines from all over the world, they launched their own label with the goal of producing great wines at restaurant friendly prices. Sourcing fruit from trusted growers in Mendocino and Sonoma counties, they made their first wine (14 barrels of Syrah) from the 2002 vintage. Encouraged by the praise of that initial wine, they expanded their scope to work with other Rhône varietals like Grenache and Carignan as well as Pinot Blanc, Chardonnay and Cabernet Sauvignon. Today, they produce small quantities of about 10 different wines, and due to their great success, Rob now spends most of his time out in the field showing their wines to an eager and ever-growing fan base.

The Alondra Chardonnay is sourced from two sites in Mendocino County, planted to four different clones: Wente, Robert Young, and the French Entav clones 76 and 96. Produced without any oak and by way of a very cold, slow fermentation in a closed top tank, Alondra Chardonnay emphasizes the pure fruit character of these beautiful vineyards. Aromas of Granny Smith apple and fresh lemon. The palate is sleek and lively with flavors of green apple, lemon flesh and peach pit. An artful balance of clean, juicy fruitiness and stony minerality. Lean, bright and graceful, this is a beautiful example of unoaked California Chardonnay, and an exceptional value at just \$20!

300 cases produced.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Creamy Garlic Chicken



APRIL 2025 CLUB SELECTION



2023 VIOLET HILL PINOT NOIR SANTA BARBARA COUNTY, CALIFORNIA



Although a native of Napa, Rob Fischer had no plans to pursue a professional path in winemaking. That quickly changed when he landed a summer job in the tasting room at Domaine Carneros. His seasonal employment soon morphed into a series of fortuitous opportunities, quickly jump-starting his winemaking career. Upon graduating with a degree in Enology from Fresno State, Rob joined Etude Wines as associate winemaker, and for the next 9 years advanced to winemaker positions at Etude, Lyric and Beaulieu Vineyards. He is currently the director of winemaking for Valravn, Averæn and Marine Layer. Violet Hill is Rob's latest project whose mission is to produce affordable, single-appellation, terroir-driven wines, sourced from vineyards up and down the West Coast.

100% Pinot Noir from Santa Barbara County, half of which was sourced from the Santa Maria Valley sub-appellation. The Santa Maria Valley, with its chilly winds and fog from the Pacific Ocean, is cold enough to extend the length of the growing season in the region, making it among the longest in the world. Primary fermentation was in small vats, followed by malolactic conversion and ten months of aging in a French oak and tank regimen. Inviting aromas of ripe cherries laced with baking spices. The palate is supple, with flavors of red berries, freshly baked cherry pie and a kiss of toffee on the spiced finish.

RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Seared Duck Breast w/ Cipollini Onions



APRIL 2025 CLUB SELECTION



2021 DOMÆNE GOBELSBURG GRÜNER VELTLINER KAMPTAL DAC, ÖSTERREICH, AUSTRIA

Schloss (Castle) Gobelburg, a Cistercian monastic estate is the oldest winegrowing site in the Kamptal, with a documented history that dates back to 1171. Domäne Gobelburg produces an array of wines from different single vineyard, village and regional appellations. The winery maintains a large number of parcels in Erste Lagen—or first growth—vineyards in the Kamptal, including the mineral-rich, crystalline slopes of the Gaisberg and Heiligenstein and the deep loess soils of Renner and Lamm. The estate covers 35 hectares of vines planted to 50% Grüner Veltliner, 25% Riesling, 8% Zweigelt, 7% Saint Laurent, 5% Pinot Noir and 5% Merlot, all of which have been farmed organically, without chemical intervention since 1958. Today, the winery is headed by Eva and Michael Moosbrugger, who, with the help and guidance of Michael's mentor, Willi Bründlmayer continue to produce remarkable wines by thoughtfully combining tradition and innovation.

100% Grüner Veltliner sourced from terraced vineyards in the lower part of the valley, as well as from higher altitude plots, the first bringing the maturity, whereas the latter add the freshness and vitality in this wine. Vinified and aged for 4 months in stainless-steel tank. Perfect for everyday enjoyment, this bottling has all the classic characteristics of Grüner Veltliner, with dry, clean fruit flavors of mandarin, papaya, a touch of white pepper spice and bright, juicy acidity.

WHITE CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Indian Curried Sprouted Lentils](#)

