

# JANUARY 2026 CLUB SELECTION



## 2022 WEINGUT NIKLAS LAGREIN SÜDTIROL DOC, ALTO ADIGE, ITALY

Weingut Niklas is a family owned and operated wine estate located just outside the small village of St. Nikolaus, in the Alto Adige region of Northeastern Italy, high up on the west side of a majestic valley that leads north through the Dolomites. Established in 1969, Weingut Niklas boasts three generations of passionate winemaking. The estate is currently managed by Dieter Sölva, a graduate of the famous enology school at San Michele (as was his father before him) and his wife Johanna, who took the reins in 1992.

Lagrein is an indigenous grape variety that is used to make a wide range of different wine styles. Young Lagrein can be a bit off putting with overwhelming tannins, but this Niklas is very friendly and drinkable. Farmed using integrated pest management, traditional Pergola and Guyot systems, manual harvesting and minimal intervention. The grapes saw a 12-day cold, temperature-controlled maceration and fermentation in stainless steel with selected yeasts. Aged for 10 months in large “neutral” wood barrels to develop depth without overt oak influence. Light filtration, no fining or cold stabilization. Rich fruity aromas of blackberry and wild berries. It has rich plum and berry fruit flavors as well as a savory quality with a hint of menthol. Fresh with solid structure and a medium-bodied palate with mineral-laced chalky tannins on the finish.

## MIXED AND RED CLUBS

■ RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40

■ SUGGESTED RECIPE: Lasagna with Turkey Sausage Bolognese



# JANUARY 2026 CLUB SELECTION



## 2025 BROADBENT *THE CURATOR* WHITE BLEND SWARTLAND, SOUTH AFRICA

Chenin Blanc has been central to South African wine for centuries, evolving from a work-horse grape to one of the country's flagship varieties. Old, dry-farmed bush vines in regions such as Stellenbosch, Swartland, and Paarl have become especially prized. Demonstrating that Chenin from South Africa can rival top examples from the Loire in texture, depth, and age-worthiness. The Curator was sourced from Swartland—South Africa's oldest and largest wine region. The wine showcases fruit from dry-farmed bush vines, many over 100 years old. These ancient, low-yielding vineyards produce intensely concentrated grapes. By working directly with local farmers, Broadbent is able to preserve this heritage fruit and craft a wine of remarkable character. The name "The Curator" was coined by Gregg Perkins, inspired by Bartholomew Broadbent's reputation for curating outstanding wines from around the world.

The 2025 blend is 80% Chenin Blanc, 10% Chardonnay and 10% Viognier. After five months on lees, the components were blended and rested further in stainless steel, enhancing texture and depth. The result is a bright, structured blend with freshness at its core and complexity in every sip. Delicate pear, citrus and stone fruit aromas carry over to the palate, with lively acidity and a clean mineral finish. A serious value at only \$16. Excellent with fresh seafood, grilled chicken, salads, or soft cheeses.

## MIXED AND WHITE CLUBS

- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- **SUGGESTED RECIPE: Roasted Winter Squash with Seared Cod**



# JANUARY 2026 CLUB SELECTION



## 2022 ERCAVIO VIÑAS DE MESETA TEMPRANILLO TIERRA DE CASTILLA, SPAIN

Bodegas Más Que Vinos (More Than Wines) was founded in 1998 by Margarita Madrigal, Gonzalo Rodriguez and Alexandra Schmedes. Originally started as a wine consulting business, the three friends used their vast international experience making wine in Spain (mostly in Rioja and Ribera del Duero), Italy, Germany, France and South Africa to help many other producers locally and abroad. Yet when they came to Gonzalo's hometown near Toledo and saw the great potential of the vineyards in the area, they realized they could make wine for themselves and started the Ercavio label. While the region of La Mancha is more known for mass production, mechanically made jug wine, the talented trio knew they could make much higher quality wine and still maintain a value price point. They resurrected 35 hectares of 50+ year old bush trained vines and converted to organic farming.

Located sixty miles east of Toledo, the Ercavio vineyards sit at 750 meters above sea level and enjoy a continental climate that brings very cold, dry winters and hot summers. The high altitude also means the vines experience a significant diurnal shift from hot summer days to cool nights. This allows the grapes to attain appropriate ripeness levels yet also maintain good acidity levels, making for focused and balanced wines. Cencibel, the local clone of Tempranillo, uniquely suited to the harsh climate of the area with a smaller, more compact bunch size and thicker skin to withstand heavy winds. The 2022 VIÑAS DE MESETA is 100% Cencibel, sourced from 50-year-old bush and trellised vines, grown on limestone and clay soils. Primary and malolactic fermentation in old cement amphora (tinajas), followed by 6 months aging, in new French oak barrels. The result is a voluptuous, fruit-driven red wine bursting with aromas of red and black fruits and sweet baking spices. The palate is supple with layers of ripe cherry, plum, and blackberry fruit with hints of cocoa, dried herbs and a touch of toasted oak.

## RED CLUB

■ RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60

■ SUGGESTED RECIPE: Roast Lamb Stew with Garlic and Rosemary



# JANUARY 2026 CLUB SELECTION



## 2024 HENDRY VINEYARD UNOAKED CHARDONNAY NAPA VALLEY, CALIFORNIA



George Hendry and his family have been growing grapes on their 203-acre farm located at the foot of Mt. Veeder (just northwest of the city of Napa) for over 80 years. A portion of Hendry Ranch sits on some of the earliest vineyards planted in Napa, dating back to 1859. The site has seen a wide range of ups-and-downs, from Phylloxera devastating the vines in the late 1800s to the onset of Prohibition in 1920. The Hendry family began making wine in 1992 (prior to that, they sold their grapes to other winemakers), and now make their wine solely from estate-grown fruit. The maritime microclimate lends itself well to over a dozen grape varietals, including Chardonnay; the Hendry Vineyard is located on bench lands just west of the town of Napa, just a mile or so from Carneros, and enjoys similar marine-layer influence. This wine is a selection from three Chardonnay blocks: Block 9 (Old Wente/KD Clone, planted 1974) Block 19 (Dijon 96, planted 1996), and Block 20 (Dijon 95, planted 1996).

At harvest, the fruit from each block was whole cluster crushed, then fermented in chilled stainless-steel tanks, and protected from oxygen exposure to prevent oxidation. Both measures help to preserve the fresh fruit flavors of Chardonnay grown in a cool climate. It was not allowed to go through malolactic fermentation and remained in chilled stainless steel to allow for multiple cold settles until bottling with a screw-cap closure. Delicate aromas with apricot and herbal notes, leading to a fresh and clean palate. Bright, crisp flavors of green apple, nectarine, and citrus zest, with a surprisingly rich, full mouthfeel and palate-cleansing acidity. A great example of Chardonnay's pure fruit character without oak influence. Perfect for lighter fare like grilled veggies or gazpacho.

## W H I T E   C L U B

■ RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40

■ SUGGESTED RECIPE: Pan-Seared Zucchini

