

# JULY 2025 CLUB SELECTION



## 2022 TANSY RED FIELD BLEND CALIFORNIA



Women-owned and operated, Tansy Wines was founded in 2020 by three friends who share an appreciation of Italian wine and a love for all that California has to offer. Shelley Lingren of A16 restaurant in San Francisco, winemaker Megan Glaab of Ryme Cellars and branding maven Kitty Oestlien. The name, Tansy, originates from the tansy wildflower that grows in and around the vineyards in both California and Italy. The Tansy Red Wine Field Blend is inspired by the tradition of *vino da tavola* (table wine) from Italy. These wines, often a combination of local varietals, are delicious, approachable, and food friendly.

The 2022 blend is composed of 86% Malbec, 5% Grenache, 5% Zinfandel and 4% Ruche from vineyards throughout top Californian appellations that practice organic and sustainable farming. Megan is a master at minimal intervention winemaking and honoring terroir; therefore, her wines are natively fermented with no temperature control or additives. The results are simply delicious! Offering inviting aromas of dark red and black fruit. The mouthwatering palate shows flavors of blackberry, blueberry and red plum, with a hint of violet and notes of cocoa. Nicely weighted, but with a bright, fruity lift, this easy drinking red shows smoothly structured tannins through the delicately textured finish.

## MIXED AND RED CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- **SUGGESTED RECIPE: Barbecue Bacon Burgers**



# JULY 2025 CLUB SELECTION



## 2023 LLOPART VITIS WHITE WINE PENEDÈS, SPAIN

The Llopart family has been growing grapes since 1385. Over the centuries, they dedicated themselves to the cultivation of grapevines, wheat, and olive trees, until the late 1800s when they committed themselves exclusively to grape growing. In 1887 Llopart released their first Cava, produced in the estate's old masia—or country house. In the 1950s, Père Llopart i Vilarós elevated the operation and began producing remarkable sparkling wines according to the méthode champenoise. Llopart were pioneers in the production of sparkling rosé wines and were one of the first sparkling producers to make a rosé from exclusively red grapes. As a founding member of Corpinnat, they soon convinced the association to restrict rosé production exclusively to red varieties.

The Llopart vineyards are certified organic. They sit on a limestone mantle with soils that are a mixture of clay and siliceous components. Due to the primitive sea inlet that expanded and retreated several times, there are layers of marine fossils, coral reefs and sediment layers from old cliffs, rivers, deltas and small lagoons. The vineyards are primarily head-trained bush vines, while younger plantings are on high density trellises. All the vineyards are dry-farmed and tended to by hand, without any machinery; plowing in the oldest vineyards is still done by horse. The same philosophy of tradition and respect for the land that the winery adheres to in the manufacture of its Cavas, has been extended to its still wines.

2023 Llopart *Vitis*—"the secret life of plants"—is rooted in the concept of the grapevine as the "creator and synthesizer" of this wine's aromas and flavors. A blend of 60% Xarel·lo from the Simón Vineyard (planted in 2004), 30% Malvasia from the Lluís Vineyard (2008) and 10% Muscat from the Torrota vineyard (2001). It offers striking phenolic aromatics of white and tropical fruits. The palate exhibits bright, citrusy freshness with flavors of mango and pineapple and pleasant herbaceous notes, artfully structured with a delicate floral note and a nicely tapered finish.

## MIXED AND WHITE CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Pan-Seared Cod



# JULY 2025 CLUB SELECTION



## 2022 ALONDRA CABERNET SAUVIGNON 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. With their cumulative experience working with fine wines from all over the world, they were inspired to launch their own label in an attempt to create great wines—at restaurant friendly prices. To that end, they set about sourcing fruit from trusted growers in Mendocino and Sonoma counties, and 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—which we featured as a wine club selection in April—and Cabernet Sauvignon. All in all, 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 Cabernet Sauvignon for this bottling was sourced from one block in the heart of Mendocino County. Farmed organically, this vineyard is planted to three clonal selections specifically selected for this site. The grapes were gently crushed into a fermenter and left to ferment at its own pace with native yeasts. After primary fermentation, it was racked into 30% new Taransaud barrels for eight months. One rack and return; bottled unfiltered and unfiltered. Richly scented nose of dark berries with a hint of sweet tobacco leaf. The palate shows hefty flavors of dark cherry, cassis, blackberry and blue plum. Gracefully structured with smooth, supple tannins though the clean, dry finish.

## RED CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- **SUGGESTED RECIPE: Grilled Lamb Steaks w/ Pistachio & Rocket Pesto**



# JULY 2025 CLUB SELECTION



## 2022 CHÂTEAU L'OISELINIÈRE DE LA RAMÉE MUSCADET SÈVRE-ET-MAINE SUR LIE, VAL DE LOIRE, FRANCE

Domaine Chéreau Carré sits in the heart of the Muscadet Sèvre-et-Maine appellation, directly at the confluence of the two rivers. This family-owned property dates back to the 15th century, and the vines here are some of the most prized in the region of the Sèvre-et-Maine. Today the domaine is managed by Bernard Chéreau and his daughter, Louise Chéreau, whose family lineage in winemaking dates back to the eleventh century. Bernard operates three separate estates under the umbrella of Chéreau-Carré: Château de La Chesnaie, whose wines originate from a 25-year-old parcel in the heart of Sèvre-et-Maine; Comte Leloup de Chasseloir, a selection of pre-phylloxera vineyards dating back to the turn of the last century; and Le Clos, a small single vineyard of 100-year-old Muscadet vines that are grown on schist soils. Bernard is equally passionate about the location of his vines as he is with the handling and vinification of each individual parcel within each vineyard, using only indigenous yeast and extended lees contacts.

Château de l'Oiselinière is a 10-hectare vineyard that has belonged to the family since 1960; and from which they produce two wines: Le Clos du Château l'Oiselinière, from two hectares of 80-year-old vines at the top of the dome and Château l'Oiselinière de la Ramée from eight hectares of 40-year-old vines—that we are excited to share with you as part of our wine club. 100% Melon de Bourgogne, picked by hand; after fermentation with selected indigenous yeasts in temperature-controlled stainless-steel tanks, the wine was aged for six months sur lie in underground concrete vats with regular bâtonnage, followed by an additional 12 months aging, in bottle, before release. Inviting aromas of citrus and white flowers. The palate is crisp and electric—though nicely textured, with flavors of tart Granny Smith apple, lemon, and honeydew melon; complemented by a delightful, minerality and an overarching, refreshing acid backbone.

## WHITE CLUB

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

■ SUGGESTED RECIPE: *Classic Sole Meunière*

