JUNE 2025 CLUB SELECTION













2023 YVES CUILLERON *LES VIGNES D'À CÔTÉ* SYRAH COLLINES RHODANIENNES, FRANCE



The immensely talented Yves Cuilleron has amassed a towering reputation over his 33-year career for rendering northern Rhône wines of typicity, depth, and decadence. The Cuilleron family has been active in the Northern Rhône valley making wine since early 1920's in the hamlet of Verlieu, but it wasn't until 1947 that Yves' grandfather began to produce wine commercially. Antoine Cuilleron (uncle and immediate predecessor of Yves) gained control in 1960 and significantly extended the scope of the domaine; Yves later assumed full ownership and control in 1987. Since that time, he has built an entirely new facility and acquired additional vineyard property. The domaine is now significantly larger in scope with 52 hectares of vineyards that cover multiple appellations, including: Condrieu, Saint Joseph, Côte-Rôtie, Saint Péray and a series of Vin de Pays from the Collines Rhodaniennes.

This pure Syrah is sourced from vineyards in Chavanay, known for its granite-infused soils, a large majority of which are set on terraces which make most mechanization difficult—if not impossible. Consequently, most of the vineyard work continues to be done by hand. The grapes for this Syrah were partially destemmed at harvest and fermented using indigenous yeasts in open top vats for two weeks and benefited from regular punch-downs and pump-overs. After the alcoholic fermentation the wine was racked and aged for eight months in a combination of stainless-steel and small oak barrels (between one and four years old). The resulting wine was bottled with an egg-white fining but no filtration. Inviting scents of bramble berries, black cherry and white pepper. The palate is juicy, showing cassis, black plum and dark fruit tempered with moderate tannins and a hint of oak on the long, succulent finish.

MIXED AND RED CLUBS

■ RETAIL: \$20.00

WINE CLUB MEMBER: \$17.00

SUGGESTED RECIPE: Roast Pork w/ Herby Potato



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2023 MONTE VOLPE TOCAI FRIULANO, POTTER VALLEY MENDOCINO COUNTY, CALIFORNIA



100% Tocai Friulano from the Nube Bianco Vineyard in Potter Valley, located on the eastern fork of the headwaters of the Russian River. The grapes were hand harvested. After crushing and pressing, the juice was cold settled then racked into French Burgundy oak barrels for fermentation and aging sur lie for 6 months. Inviting, layered aromatics with floral undertones. The palate is richly fruited, yet clean. Ripe yet focused, with a savory throughline and hints of sandalwood. This beautifully textured white wine shows classic flavors of stone fruit and citrus zest mingled with fresh green herbs, nicely balanced with a lingering finish. Given the potential for confusion with Tokaji in Hungary, it is worth noting that in the EU this grape is now referred to as Friulano or Sauvignonasse.



MIXED AND WHITE CLUBS

■ RETAIL: \$20.00

WINE CLUB MEMBER: \$17.00

SUGGESTED RECIPE: Charred Cabbage Steaks w/ Pesto & Burrata



JNE 2025 LUB SELECTION





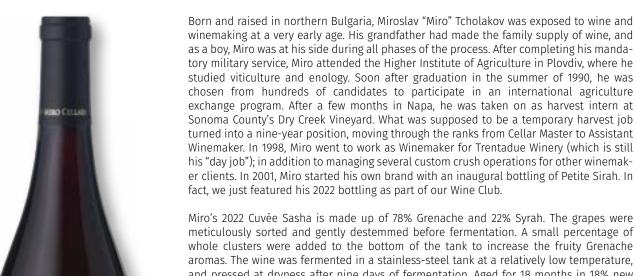








2022 MIRO CUVÉE SASHA, CHEVALIER VINEYARD MENDOCINO COUNTY, CALIFORNIA



meticulously sorted and gently destemmed before fermentation. A small percentage of whole clusters were added to the bottom of the tank to increase the fruity Grenache aromas. The wine was fermented in a stainless-steel tank at a relatively low temperature, and pressed at dryness after nine days of fermentation. Aged for 18 months in 18% new French oak and 82% neutral oak barrels. Layered aromas of dried red berries and potpourri. The palate bursts with ripe wild strawberry, raspberry and sweet red plums, with a touch of toasted caramel. Richly fruited with ample acid a plenty of peppery spice on the pleasantly gripping finish. 335 cases produced.



RED CLUB

■ RETAIL: \$20.00

WINE CLUB MEMBER: \$17.00

SUGGESTED RECIPE: Chicken Apple Sausage



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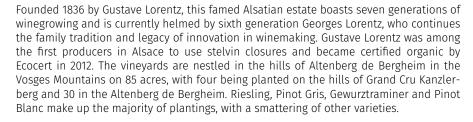








2023 GUSTAVE LORENTZ *RÉSERVE* PINOT BLANC ALSACE AOC, FRANCE



100% Pinot Blanc from various hillside plots around the village of Bergheim, with its heavy clay/limestone soils. The grapes were hand-picked, destemmed, and whole grape pressed. The pressed juice was separated from the free-run juice and underwent 24 hours of "débourbage" or settling, to eliminate impurities, which were then filtered out. Fermentation with a combination of natural and selected yeasts, in stainless-steel vats. The wine saw two rackings, the first to separate the lees from the wine and the second to clarify the wine. Aged in tank for five months. Delicate aromas of stone fruit and apple blossom. The palate is textured yet lithe, with flavors of apricot and pear punctuated with mouthwatering acidity and a clear limestone influence. Deliciously refreshing with a wonderfully structured finish.



WHITE CLUB

RETAIL: \$20.00

WINE CLUB MEMBER: \$17.00

SUGGESTED RECIPE: Herb-Roasted Trout w/ Buttery Almonds

