

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**



JUNE 2025 CLUB SELECTION



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

The story of Graziano Family of Wines is a classic Italian immigrant tale of hard work, dedication and perseverance. Gregory Graziano's grandfather, Vincenzo, left his home in Monferrato, Piemonte, Italy in 1907, in search of a "better life" in America. He arrived in New York on Ellis Island with his friend, Charlie Comino (who would become his brother-in-law) and the two made their way across the country, working in coal mines and grain fields until they landed in California. By 1918, they had saved enough money to purchase 100 acres of land (for \$25 an acre) in Mendocino County. They were ready to return to their roots as wine growers and planted vineyards on their property, just in time, unfortunately for Prohibition and then the Depression to hit, forcing them into bootlegging and selling their grapes to home winemakers on the East Coast. After surviving that difficult period, by the mid-1930s they were able to establish their grape growing business in earnest, which would flourish and grow (yet not without other challenges along the way) across two generations to 1988 when Gregory and his wife, Trudi, founded Graziano Family of Wines. With a collection of four brands that each feature different varietals and blends, Greg has his hands full making over 30 different wines, but he does it all with great familial pride and in honor of his grandfather, Vincenzo, who started the family legacy nearly 100 years ago.

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 through-line 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



JUNE 2025 CLUB SELECTION



2022 MIRO *CUVÉE SASHA*, CHEVALIER VINEYARD MENDOCINO COUNTY, CALIFORNIA

Born and raised in northern Bulgaria, Miroslav “Miro” Tcholakov was exposed to wine and winemaking at a very early age. His grandfather had made the family supply of wine, and as a boy, Miro was at his side during all phases of the process. After completing his mandatory military service, Miro attended the Higher Institute of Agriculture in Plovdiv, where he studied viticulture and enology. Soon after graduation in the summer of 1990, he was chosen from hundreds of candidates to participate in an international agriculture exchange program. After a few months in Napa, he was taken on as harvest intern at Sonoma County’s Dry Creek Vineyard. What was supposed to be a temporary harvest job turned into a nine-year position, moving through the ranks from Cellar Master to Assistant Winemaker. In 1998, Miro went to work as Winemaker for Trentadue Winery (which is still his “day job”); in addition to managing several custom crush operations for other winemaker clients. In 2001, Miro started his own brand with an inaugural bottling of Petite Sirah. In fact, we just featured his 2022 bottling as part of our Wine Club.

Miro’s 2022 Cuvée Sasha is made up of 78% Grenache and 22% Syrah. The grapes were 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



JUNE 2025 CLUB SELECTION



2023 GUSTAVE LORENTZ RÉSERVE PINOT BLANC ALSACE AOC, FRANCE



Founded 1836 by Gustave Lorentz, this famed Alsatian estate boasts seven generations of winegrowing and is currently helmed by sixth generation Georges Lorentz, who continues the family tradition and legacy of innovation in winemaking. Gustave Lorentz was among the first producers in Alsace to use stelvin closures and became certified organic by Ecocert in 2012. The vineyards are nestled in the hills of Altenberg de Bergheim in the Vosges Mountains on 85 acres, with four being planted on the hills of Grand Cru Kanzlerberg and 30 in the Altenberg de Bergheim. Riesling, Pinot Gris, Gewurztraminer and Pinot Blanc make up the majority of plantings, with a smattering of other varieties.

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.

W H I T E C L U B

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

■ **SUGGESTED RECIPE:** Herb-Roasted Trout w/ Buttery Almonds

