

# MARCH 2025 CLUB SELECTION



## 2022 BATTLE OF BOSWORTH PURITAN SHIRAZ MCLAREN VALE, AUSTRALIA



Battle of Bosworth makes single vineyard, organically grown wines from family vineyards located in McLaren Vale, South Australia. Established in 2001 by Joch Bosworth and Louise Hemsley-Smith, Battle of Bosworth takes its name from the 1485 English battle, which ended the War of the Roses. It is also a proverbial nod to the Bosworth family's "battle" planting their first vineyard in McLaren Vale in the 1850s. Conversion to organic viticulture began in 1995. Battle of Bosworth now has a significant holding of 30 years and older Shiraz, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and Mourvèdre (as well as a little Malbec, Graciano and Touriga Nacional) vines which are fully certified organic. Joch combats any weeds by planting soursob (*Oxalis pes-caprae*), the pretty yellow flower featured on the Battle of Bosworth label. The life cycle of the soursob is in harmony with the vines as it uses water in winter when the vine is dormant and dies off in summer as the grape vines' water requirements increase.

100% Shiraz. The PURITAN is young, fresh exuberant style of Shiraz made in the nouveau style—a delicious early-drinking unoaked Shiraz made to be enjoyed now. Produced with no added preservatives and only naturally occurring sulfites. The grapes were selected from various blocks and individually crushed and fermented in small open vessels. Once vinified, the various components were transferred to tank to go through malolactic fermentation before blending and bottling. Aromas of dark berry fruit with a touch of roasted herbs. The palate is ripe and juicy, with flavors of cassis, blackberry and olallieberry preserves, with a touch or cured meat gaminess. Simply delicious with substantial acidity to balance its brambly fruitiness. Ripe, with persistent, polished tannins and a chalky minerality on the finish.

## MIXED AND RED CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Marinated Rotisserie Roast Beef



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## 2022 LES BELLES ROCHES CHARDONNAY BOURGOGNE AOP, FRANCE



Not much is known about this wonderful little find. Exclusive to the distributor, it is sourced from a single-family farm (from which they buy the entirety of the grapes) and made by a winemaker they have been working with for decades. Produced from high altitude Chardonnay from 30+-year-old vines grown in southern Burgundy, Les Belles Roches is a lively and mineral-focused expression of this noble variety. Harvested by hand, and spontaneously fermented and aged in stainless steel tanks, the resulting wine is softly textured, with aromas of citrus and sliced apples. A remarkable Burgundy value that clearly conveys the regalness of this famed region. An excellent value, this white Burgundy shows flavors of yellow apple, white peach, toasted hazelnut and lemon zest. Bright and refreshing with clean minerality and an elegant, silky finish.

## MIXED AND WHITE CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Aleppo Pepper & Mint Roasted Chicken](#)



# MARCH 2025 CLUB SELECTION



## 2023 DOMAINE DE COLETTE VIEILLES VIGNES RÉGNIÉ AOP BEAUJOLAIS, FRANCE

Domaine de Colette is located in the small village of Lantignié, in Régnié—one of the 10 Crus of Beaujolais, less than 1 kilometer from the border of Morgon. Régnié is known for producing elegantly toned wines, combining the grace and perfume of nearby Brouilly with the complexity and fruited flesh of Morgon. The Domaine is owned and run by the humble Jacky Gauthier and his wife Evelyne, whose family has been making wine for several generations. It was his father René who officially created Domaine de Colette in 1953. Gauthier began studying enology in the late 1970's at the tender age of 17, to help his parents with their 8 hectares of vineyards. Meanwhile, in 1980 he accepted an offer from an uncle to help him work his vineyard and in 1984 he was able to purchase it and began making wine from both family vineyards. When his father passed away a decade later, Gauthier created one domaine encompassing all the family vineyards. Since then, they have expanded their total holdings to 14 hectares of vines; and now make wines in Beaujolais-Villages as well as the crus of Régnié, Morgon, Fleurie and Moulin-à-Vent. Presently, Gauthier's son Alexandre is stepping up as the next generation to take on the family business and is currently studying viticulture and enology.

100% Gamay Noir, from vines that are, on average, 70-years-old. The grapes were harvested manually and underwent carbonic maceration before being pressed. The wine was then aged in cement vats before bottling. Made in a delightfully forward style, the nose has a charming mix of spicy wild berries and cherry fruit. The palate is bright and juicy and generous but not lacking in structure; a convergence of ripe cherry, raspberry and wild strawberry flavors, neatly balanced by velvet tannins and a granitic finish.

## RED CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Braised Sausage & Fennel w/ Toasted Spices



# MARCH 2025 CLUB SELECTION



## 2023 BODEGAS NEKEAS 25 VENDIMIAS GARNACHA BLANCA NAVARRA DO, SPAIN

Although the scenic Valley of Valdizarbe has always been considered one of the top winegrowing areas in Navarra, and viticulture there is centuries old (proved by documents from the 15th century unearthed in Añorbe), winemaking there was threatened during the 20th century due to depressed grape prices and extreme weather conditions. Founded in 1990, Bodegas Nekeas was one of the first wineries to resuscitate the winemaking traditions of the region. Although the winery has evolved in the three decades since its birth, the eight founding families: Lizarraga, Urricelqui, Sola, Lacunza, San Martin, Huarte, Erviti, and Echarte, remain committed to the care of the land and the tradition of wine making that has been handed down from generation to generation. The original leader of the group, Francisco San Martin, is still the acting president. Manuel Urricelqui is the technical director, and Concha Vecino is the general manager and winemaker.

The winery produces an array of wines from both indigenous grapes and international varieties. Cultivation of Cabernet Sauvignon, Merlot, and Chardonnay on trellis mixes with old, gnarled vine Garnacha and Tempranillo. 25 VENDIMIAS was made to commemorate the winery's 25th anniversary. 100% Garnacha Blanca, from a selection of the estate's oldest vines (planted before 1940). The grapes were lightly crushed, followed by a 5-7-day cold maceration before alcoholic fermentation, which lasted approximately 3 weeks. Less than 500 cases were produced. Delicately scented with alternating fruit and floral aromas. The palate is medium minus body with flavors of Meyer lemon, pear and donut peach, with a soft yet expressive finish.

## WHITE CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Smashed Potato & Shallot Gratin

