

MAY 2025 CLUB SELECTION



2022 MIRO CELLARS COYOTE RIDGE VINEYARD PETITE SIRAH DRY CREEK VALLEY, 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 his inaugural bottling of Petite Sirah.

It is no wonder that we are excited to be featuring his 2022 bottling as part of our Wine Club. It has been a while since we have found such a plush and approachable Petite Sirah that is an equally appealing value at only \$20 retail! Made up of 98% Petite Sirah and 2% Zinfandel from Coyote Ridge’s upper block vineyard, situated in the middle of Dry Creek Valley. The fruit was hand-sorted, and fermented in small open-top fermenters with the fewest hand punch-downs needed daily, with the goal of extracting all the beautiful Petite Sirah aroma while also discouraging harsh tannins. Malolactic fermentation and aging in French oak barrels (25% new) for about 18 months. Decadent but not cloying, with ample acid for the wonderfully extracted and richly fruited palate. Intense aromas and flavors of mixed, ripe, black summer berries, plus sweet, toasted notes of cocoa and toffee close out the long, exotically spiced, juicy finish. Very smooth with super-fine tannins, drink now! 320 cases produced.

MIXED AND RED CLUBS

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

■ SUGGESTED RECIPE: Memphis Dry-Rubbed Baby Back Ribs



MAY 2025 CLUB SELECTION



2023 SKYLARK ORSI VINEYARD PINOT BLANC MENDOCINO COUNTY, CALIFORNIA



Skylark Wines come to us from our friends, John Lancaster and Rob Perkins, 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 and Cabernet Sauvignon. Today, 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.

At the risk of sounding like a broken record, we think the Skylark wines get progressively better with every new vintage. John and Rob have been sourcing their Pinot Blanc from the Orsi Vineyard in Mendocino County consistently from their first vintage, in 2005—and it has really paid off. 100% Pinot Blanc, whole cluster pressed into tank, settled overnight, and drained into Mueller stainless-steel barrels. Bâtonnage was done once during élevage to add that final touch of mid-palate texture. With no malolactic fermentation, the finished wine was bottled with a light fining and filtration in early Spring. The nose is delicate with vibrant aromas of zesty citrus and yellow stone fruit. The medium-bodied palate continues in the citrus zone and is joined by yellow peach pit, underripe apricot and green plum flavors; the close is bright and crisp with a nice bitter almond note and a textural, wet stone finish. 600 cases produced.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Grilled Chicken Salad w/ Parmesan Dressing



MAY 2025 CLUB SELECTION



2023 GROUNDWORK WINE CO. CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA

Growing up in East Los Angeles, Curt Schalchlin didn't try his first wine until he was in college at Cal Poly San Luis Obispo, where he majored in Business. It was through his part-time job during school at Trader Joe's that he discovered bottles from all over the world and his casual interest in wine tasting on the weekends turned into an eventual fascination and ultimately, his vocation. Later, Curt took the opportunity to help his friend McPrice Myers, who was starting his own winery. It was while working with McPrice and Russell From, of Herman Story and Barrel 27 wineries, that Curt first fell for Rhône varietals*. A trip to the actual Rhône Valley in France and a conversation with Bernard Grippa—a third-generation grower in Saint Joseph—inspired Curt to start his own wine label and call it 'Sans Liege' which means "without allegiance" in French. Groundwork is Curt's second label focused on single varietal wines, all of which are sourced from select vineyards on the Central Coast. Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for Sans Liege, Curt seeks to bring his experience to a new set of wines that embrace the soul and simple living of the wine-producing areas of Europe.

This bottling is made up of 97% Cabernet Sauvignon and 3% Petite Sirah. The grapes were destemmed into closed top stainless-steel tanks. The fruit was allowed to begin a natural fermentation with native yeasts and given one pumpover per day until dry. Upon completion of fermentation, the fruit was gently pressed separating the juice from the skins. The pomace was collected and hauled off-site to be utilized as fertilizer and bio-fuel. The juice was sent to small, mostly neutral French barriques to age for 13 months. The wine was bottled unfinned and unfiltered. Inviting aromas of black fruit and spice. The palate is elegant and food-friendly, with loads of blackberry, blue plum and Bing cherry fruit, laced with a hit of vanilla and sweet herbs; nicely structured with a solid fruit profile, juicy acidity and balanced tannins through the finish.

RED CLUB

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

■ SUGGESTED RECIPE: Caramelized Onion Smash Burgers



MAY 2025 CLUB SELECTION



2023 WEINGUT KRUGER-RUMPF ESTATE RIESLING VDP GUTSWEIN, NAHE, GERMANY

The roots of the Kruger-Rumpf estate date back to the early 1700s. Like most vine-growers at the time, the family sold the majority of their grape production to larger houses or cooperatives. This practice continued through the ninetieth and early twentieth centuries until 1984, when Stefan Rumpf made the decision to keep the grapes for himself and produce his own wines. In 2007, Stefan's son Georg took over the family estate and has been making outstanding wines vintage after vintage, ever since. This innovative estate is on the move, always striving for the highest levels of quality and terroir expression. Georg is committed to organic viticulture and while they have been practicing organic for several years, they have started the transition for certification. They keep bees nearby to facilitate pollination and aid in overall biodiversity. Periodically sheep are allowed to roam the vines helping to control underbrush. All vineyards are hand harvested to ensure that only the optimal grapes are selected.

100% Riesling from the young vines of two of their top sites, Dautenflänzer and Kapellenberg. Fermentation occurred spontaneously with ambient yeast; and it was aged in stainless steel and neutral stückfass, on gross lees, well into Spring. Kruger-Rumpf's Estate Riesling is bright and juicy with aromas of fresh citrus and tropical fruits with subtle herbal notes. The palate is ripe and bursting with mouthwatering flavors of pineapple, yellow grapefruit, Golden Delicious apple fritters and lemon curd; beautifully toned with a graceful, arching acidity and a deliciously dry, zippy finish.

WHITE CLUB

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

■ SUGGESTED RECIPE: Homemade Bacon Spaetzle

