











2022 MIRO CELLARS COYOTE RIDGE VINEYARD PETITE SIRAH DRY CREEK VALLEY, CALIFORNIA



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















2023 SKYLARK ORSI VINEYARD PINOT BLANC MENDOCINO COUNTY, CALIFORNIA



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







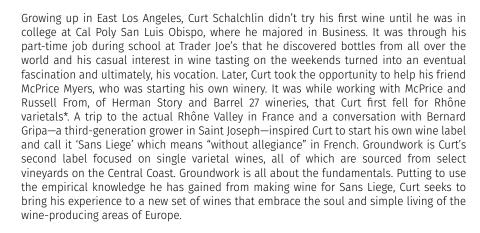








2023 GROUNDWORK WINE CO. CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA



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 unfined 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







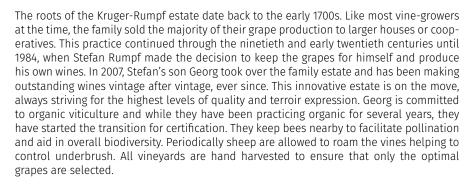








2023 WEINGUT KRUGER-RUMPF ESTATE RIESLING VDP GUTSWEIN, NAHE, GERMANY



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

