

OCTOBER 2025 CLUB SELECTION



2022 SELENITA GARNATXA NEGRA, DO MONTSANT CATALONIA, SPAIN



Dani Sánchez (from Azul y Garanja in Navarra) founded DIT Celle, the first certified organic winery in Montsant—with Toni Coca, and recently took over the project, solo. The winery's name, "DIT," means "finger" in Catalan, emphasizing the human touch in winemaking. The Montsant DO forms a horseshoe around the Priorat region, taking its name from the rocky massif of Montsant. The vineyards fall in spectacularly beautiful hilly countryside, scattered between olive groves (that produce excellent quality oil), forest and bare mountain peaks. The weather can get quite warm during summertime, but then, every afternoon a wind blowing from the Mediterranean—called "Marinada"—comes in cooling the high temperature. The vineyards, Mas d'En Fornós and Guiamets, surround the mountains of the Llaberia Natural Reserve in Priorat. The soil there is limestone and loam over a granite and slate base. The local name for the soil type is "pinyolencs", which contain small stones that resemble olive pits (the meaning of pinyolenc) that are rich in calcium, giving acidity and freshness to the wines. 100% Garnatxa Negra from 28-year-old vines. The grapes were vinified with little intervention, minimal sulfur, and in accordance with the cycles of the moon, which was the inspiration for the name "Selenita," from Selene, the ancient Greek moon goddess. This naturally delicious, chillable red shows scents and flavors of mixed blueberry, cherry and raspberry fruit, leading to a nicely structured, medium-bodied palate full of ripe, juicy berry fruit with undertones of crushed rock and a generous, slightly spiced finish.

MIXED AND RED CLUBS

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- **SUGGESTED RECIPE: Paprika-Rubbed Pork Chops**



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2024 LA PERGOLA SAN GIULIANO ROERO ARNEIS DOCG PIEDMONT, ITALY

Tenuta La Pergola was founded in 1903 by her grandfather Tony, who initially grew grapes for personal use, and became a full-fledged producer in the 1980s. Alessandra Bodda runs the familial estate, farming thirty hectares of indigenous Piemontese varieties with the help of her son Emanuele, and daughter, Martina. In 2001, the winery moved to its current location in Cisterna d'Asti. The sandy and clay soils of the Roero and Monferrato, where their vineyards are situated, give softer wines than the marl-dominated terroirs of the neighboring Langhe, creating aromatic wines that are a true pleasure to drink. The Bodda family upholds traditional methods in the vineyard and cellar to create wines that express their regional terroir. The estate focuses on native grape varieties, including Barbera, Nebbiolo, Dolcetto, Freisa, Brachetto, and Arneis. The pergola training system, a natural and historic method for cultivating vines on steep hills, was once common in the region and is a natural part of their history. Tenuta La Pergola practices sustainable farming and hand-harvests their grapes, a practice that allows for careful selection and greater control over the quality of the fruit. 100% Arneis, vinified entirely in stainless steel, with no malolactic fermentation. Aged in stainless steel on lees for 3 months. Fresh and floral, with aromas of stone fruit and melon, complemented by notes of fresh chamomile. The palate is pleasantly dry with flavors of apricot, grapefruit and a hint of almond. Fresh, soft, and well-balanced with crisp acidity, and a clean and lingering finish.

MIXED AND WHITE CLUBS

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- **SUGGESTED RECIPE:** Sea Bass Baked in Foil with Pesto, Zucchini and Carrots



OCTOBER 2025 CLUB SELECTION



2020 GRAN PASSAIA WINEMAKER RED BLEND TOSCANA IGT, ITALY

Cielo e Terra winery has a long history, beginning in 1908 when Giovanni Cielo founded a small winery in the Veneto region of Italy. The company was established as a joint venture in 1999 between the Cielo family, with generations of winemaking experience, and the Cantine dei Colli Berici cooperative, a large group of local winemakers. This partnership combined the Cielo family's winemaking skills with the cooperative's extensive vineyard resources to create its wines. Today, Luca and Pierpaolo Cielo, the fourth generation, are at the helm, supported by the long-standing partnership. A blend of 60% Sangiovese and 40% Merlot The 2020 Gran Passaia Rosso is a "Super Tuscan" blend sourced from sustainably farmed vineyard sites throughout Tuscany. A portion of the grapes were lightly dried using a partial appassimento method, which gives the wine its rich, soft profile. This technique, rooted in ancient traditions, shrivels the grapes, which concentrates the sugars, flavors, and aromas, contributing to the wine's rich, flavorful character. 6 months aging in French oak barriques. The finished wine shows an aromatic bouquet of ripe black and blue fruits with subtle hints of vanilla and spice. On the palate, this gracious, medium-bodied wine exhibits a delicate tannin structure and plenty of ripe berry fruit, showing fresh flavors of blackberry, blueberry and juicy plum. Vibrant yet sumptuous, with a silky finish and a touch of spice.

RED CLUB

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Bistecca alla Fiorentina



OCTOBER 2025 CLUB SELECTION



2023 MAIDENSTOEN SLO COAST GRÜNER VELTLINER SAN LUIS OBISPO COUNTY, CALIFORNIA



Maidenstoen Winery was founded in 2013 by Mike Callahan with a focus on producing high-quality, site-specific Riesling and Grüner Veltliner from unique California vineyards, particularly older, historical sites. Callahan's mission is to honor the history of California winemaking by producing terroir-driven wines with both accessibility and ageability, ensuring the viability of these important old vineyards for future generations. He works with vineyards like the historic Wirz Vineyard and the Zabala Vineyard, showcasing wines that are a testament to the land and its history. 100% Grüner Veltliner sourced from vineyards that have been certified as SIP (Sustainability in Practice). The grapes were gently whole cluster pressed. The juice was fermented with native yeast in a mix of stainless-steel tanks and neutral French oak puncheons. Aged sur lies, with minimal sulfur and filtering before bottling. Alluring aromas of citrus zest and tropical fruit notes mingled with wet-slate minerality. The palate features bright flavors of lemon, lime, passion fruit, and nectarine, with a hint of ginger and savory herbs leading to a zesty, mineral finish.

WHITE CLUB

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ **SUGGESTED RECIPE:** Grilled Artichokes with Herby Lemon Aioli

