

# APRIL 2021 CLUB SELECTIONS



## 2018 VESTINI CAMPAGNANO “KAJANERO” TERRE DEL VOLTURNO IGT, CAMPANIA, ITALY



In the region between the towns of Castel Campagnano and Conca della Campania—an area where great wines have been made since Roman times—lies the estate of Vestini Campagnano. Founded by the Barletta family in 1990 and rooted in their passion for historical grape varieties, Vestini Campagnano was the first winery to research the almost extinct Pallagrello (red and white) and Casavecchia clones. Inspired by the belief that Pallagrello once belonged to the noblest varieties of Europe (being held in high esteem by the Bourbon kings), the Barletta family enlisted famed enologist of Campania Luigi Moio to lead their efforts in reviving and restoring this ancient varietal, all from a garage-style setting with only a few vines growing in the backyard.



By 2000, Vestini Campagnano had planted organically-farmed vineyards propagated from the original vines discovered on the estate and was producing about 8,000 bottles of wine under the Terre del Volturno IGT. Today owner Alberto Barletta has been joined by his sons, Amedeo & Luigi, as managers of this unique estate. They now own six hectares of vines and produce about 60,000 bottles per year with enologist Paolo Caciorgna at the helm, lending grace and finesse to wines from this unique region.



The name “Terre del Volturno” translates literally as “lands of the Volturno” and refers to the Volturno River, which flows southwest through the Caserta province from the Central Apennine Mountains to the Tyrrhenian Sea. It designates the southern half of the Caserta province in northern Campania, and is of particular note as the home of the rare, native varieties of Pallagrello Bianco and Nero and Casavecchia.



Kajanero means ‘the dark wine from Caiazzo’ (the town where these grapes are grown) and is a blend of 40% Pallagrello Nero, 30% Casavecchia, 20% Aglianico and 10% Pizzutella, fermented in temperature controlled stainless steel with native yeasts. The wine was aged for 3 months barrique and for an additional month in bottle. The result is a delightful, medium-weight red wine with clear southern Italian character.



Deep purple robe. Complex nose showing black fruit and herbs. Loads of black currant and dark cherry fruit on the palate, the wine has lively acidity, adding to its vibrance, and perfectly smoothed out tannins on the long, fruit-driven finish.

## MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Slow Roasted Goat Leg

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

# APRIL 2021 CLUB SELECTIONS



## 2019 I PASTINI "FARAONE" VERDECA VALLE D'ITRIA IGP, PUGLIA, ITALY



I Pàstini is a small, family-run winery in the Valle d'Itria in eastern central Puglia, founded by Gianni Carparelli and his father Donato. They grow their grapes on the land their ancestors worked, a beautiful limestone plateau overlooking the Adriatic Sea that is co-planted to ancient, multi-millennia old olive groves. The Valle d'Itria is located roughly in between the coastal towns of Brindisi and Bari, and is made up of a dozen or so small, agrarian towns that are distinguished by their "trulli", conically-shaped stone structures that historically served to house people, store grain and other staples, and feed livestock. This area experiences hot days during the growing season that are tempered by cool nights and foggy mornings, and is influenced by the nearby Adriatic Sea. It is known as the white wine production center of Puglia.



After studying the history of the indigenous grape varieties of the area, the Carparellis sourced vine cuttings of three local white grapes: Verdeca, Bianco d'Alessano, and Minutolo, and the local red grape, Susumaniello. After vinifying their wines in a neighbor's cantina for a number of years they built their own winery and cellars, which came online in 2012. They have completed their organic conversion in the vineyards and as of the 2019 vintage are certified.



The "Farone" is made from 100% Verdeca (which is genetically similar to Verdicchio in Le Marche). The grapes were hand-harvested, then carefully sorted in the cellar before being pressed. Fermentation took place in temperature-controlled stainless steel tanks with indigenous yeast. The resulting wine was then aged in stainless steel tanks for 5 to 6 months with no malolactic fermentation, and then aged an additional 3 months in bottle prior to release.



Pale yellow with a hint of green. The nose is herbaceous; the palate is fresh and clean, with tart citrus fruit, underripe kiwi and a slight floral note. Bright, juicy, vibrant finish with a complementary, slightly saline minerality.



## MIXED AND WHITE SELECTIONS

- SUGGESTED RECIPE: Oven-Steamed Mussels with Garlic and White Wine
- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00

# APRIL 2021 CLUB SELECTIONS



## 2019 DOMAINE DE NOIRÉ “SOIF DE TENDRESS” CHINON AOC LOIRE VALLEY, FRANCE



Jean-Max Manceau, a Chinon native, has been a longtime champion of Cabernet Franc from his beloved appellation. He previously served as president of the Chinon AOC and headed up a commission that preserves traditional winemaking throughout the greater Loire Valley before he and his wife, Odile, purchased her family’s ancient estate (which dates back to the mid-1700s) in 2001. Today, Domaine de Noiré comprises 34 acres of vineyards averaging 30 years old, grown in different areas between Chinon and Cravant. Primarily planted to Cabernet Franc with a little portion devoted to Chenin Blanc, the vineyards face south on a plateau with mineral-rich, stony soils, and are certified organic. Jean-Max and Odile are leaders in quality in Chinon, incorporating biodynamic practices into their viticulture, limiting yields to boost concentration in the wines and featuring soil-specific bottlings of their reds to highlight the diversity of terroir across their land. Most wines are aged in stainless steel tank; some selections are fermented and aged in terracotta amphorae, a vessel that allows oxygen transfer but is neutral, unlike oak barrels.



The Soif de Tendress, which literally means “thirst for tenderness” is made from 100% Cabernet Franc from estate vineyards located on a high-altitude, south-facing plateau near Chinon, rich in flint stones. These dark stones absorb the heat of the day to release it slowly overnight, helping grapes ripen fully. The grapes were hand-harvested and macerated for 48 hours at low temperatures in stainless steel tanks. The must was fermented on indigenous yeasts at controlled temperatures, aged in tank and bottled in early spring.



Deep ruby with a garnet rim. Delightful violet aromas, recalling the Loire Valley in spring. The palate is lush for Chinon, showing ripe berry fruit, green herbs, a touch of spice and a slight chalkiness typical of Loire Cabernet Franc. Very well balanced. Enjoy slightly chilled in the warmer months.



## RED SELECTION



- SUGGESTED RECIPE: Quail and Grapes
- RETAIL: \$20.00
- WINE CLUB MEMBER: \$17.00

# APRIL 2021 CLUB SELECTIONS



## 2019 TSIAKKAS XYNISTERI PGI LEMESOS, CYPRUS

Cyprus is one of the oldest wine making countries, with a wine history that dates back 5,500 years. The wine made at the time was called Nama of Cyprus. It became famous with European aristocracy during the Middle Ages, but with the name given by the Knights of Templar: Commandaria.



Tsiakkas Winery was established in 1988, producing a scant 500 bottles in the town of Pelendri, near Limassol. Over the years Tsiakkas began scaling back its production of the popular international varieties like Cabernet, Chardonnay, Sauvignon Blanc and Merlot, and gradually shifting its focus to the local indigenous Cypriot vines. Old forgotten varieties like Yiannoudi and Promara were replanted and extensive research was done (both in the vineyard and the winery) on Xynisteri and Vamvakad. Tsiakkas now relies primarily on their own vineyards, but also sources fruit from vineyards where they have long-term relationships in place. They pride themselves on producing high quality wines that speak to the lore and traditions of the region. The total acreage of the vineyards under winery management stands now at 13 hectares situated in Pelendri and nearby villages, all certified organic since 1995.



Processed and aged entirely in stainless steel, the blend for this wine is 98% Xynisteri and 2% Malaga. The hand-picked grapes underwent two days of skin contact before being pressed and fermented with selected yeasts under strict temperature control.



Light yet complex herbal and citrus aromas. The palate shows delicate flavors of underripe peach, citrus pith and bitter almond. Beautiful texture juxtaposed with crisp acidity.



## W H I T E   S E L E C T I O N

■ SUGGESTED RECIPE: Grilled Strawberry and Halloumi Salad with Balsamic Vinaigrette



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