



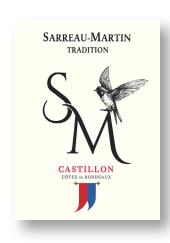








### 2022 SARREAU-MARTIN *TRADITION* CASTILLON-CÔTES DE BORDEAUX, FRANCE



Eric Stauffeneger, co-founder of Vigneron Imports and now rechristened as "The French Wine Guy", came to us about 18 months ago with wine samples from a Bordeaux estate he was considering purchasing, and requested an opinion. We thought the wines were excellent and a fine value as well . . . Chateau Sarreau-Martin is located 4 miles from Saint-Émilion in the commune of Saint Philippe d'Aiguilhe. Built in the 1880s, the mansion is typical of the Gironde region, and served as a refuge during World War II. The winemaker and vineyard manager is former estate owner Denis Lubiato. Denis learned his wine passion and winemaking/winegrowing skills from his father's 45 years of winemaking in the region. The vineyard is typical of the Bordeaux Right Bank, mostly Merlot but also Cabernet Franc and Cabernet Sauvignon grown in clay-limestone soils, vines averaging 35-year-old. Soil analysis has shown this estate has among the cleanest soil (up to 5 times cleaner) than most neighboring vineyards and producers in the adjacent Saint-Émilion appellation. Harvest is done in the mornings by hand and/or machine, depending on the vineyard's age and the climate conditions of the moment. Fermentation is temperature controlled, with twice-daily pump-overs, maceration for 3 weeks before aging in the cellar for 16-24 months, using very little new oak. Black plum and a touch of graphite, gentle tannins. A modern style while remaining true to the region, the 2022 is 90% Merlot, 5% Cabernet Sauvignon, 5% Cabernet Franc.

### MIXED AND RED CLUBS

■ RETAIL: \$22.00

WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Grilled Bone-In Rib-Eye Steaks with Blue Cheese







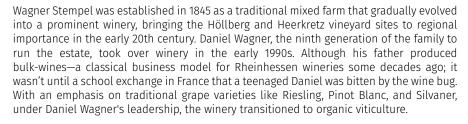








### 2022 WAGNER STEMPEL WEISSBURGUNDER RHEINHESSEN. GERMANY



Rheinhessen is the biggest wine-region in Germany and a vast area with a plethora of soil types, climates and grape varieties. Some decades ago, the region was known for the production of Liebfraumilch. This bottling is 100% Pinot Blanc; the grapes were hand selected from various locations of the Siefersheim vineyards, where the magmatic rock formed the mountains like balconies of an antique amphitheater around 250 million years ago. Traditional vinification with aging in both, stainless-steel tanks and traditional German oak barrels. Delicately scented with inviting aromas of apple, pear and citrus blossom. The nose is reiterated on the vibrant, yet fleshy palate; with the addition of honeydew melon and a good measure of acid laced minerality. Graciously textured with a sumptuous breadth of flavor.



### MIXED AND WHITE CLUBS

RETAIL: \$18.00

WINE CLUB MEMBER: \$15.30

SUGGESTED RECIPE: Striped Bass with Heirloom Tomato Scampi



















Ciacci Piccolomini is an ancient estate with 35 hectares of superior holdings in the prized Castelnuovo dell'Abate region of Montalcino. The palazzo, built in 1672 by Fabius de' Vecchis, Bishop of Montalcino and Abbot of Sant'Antimo, was bought by the Ciacci family in 1877. But it wasn't until 1985, when the estate was bequeathed to Giuseppe Bianchini, that it was converted into a winery focusing on producing Brunello. With the passing of Giuseppe in 2004, his children, Paolo and Lucia Bianchini, assumed ownership and operations at the winery. The estate is a member of the EU 'Lotta Integrata' movement, which promotes reduced use of chemicals and organic viticulture; at Ciacci, fertilization is organic, and pruning and harvest are done by hand. The guidelines of organic agriculture are followed; only organic fertilizers are used—there is a cattle farm nearby for manure, and the soil between the rows of vines is tilled with absolutely no herbicides used. The full range of wines was certified organic as of 2020 and their new modern cellars, were completed last year.

Crafted on the premise that nontraditional wines can be as exciting as its Brunello and Rosso di Montalcino, this bottling is 85% Sangiovese blended with 15% Merlot, Cabernet Sauvignon and Syrah. Minimal SO2. Vinified in temperature-controlled stainless-steel vats and aged in concrete. Lush and richly fruited with a wonderfully silken texture. Delivers perfectly ripe, wild berry flavors backed by a slight peppery spice. Luxuriously plush structure and supple tannins. Simply fantastic and an incredible bargain at just \$18!

#### Lorem ipsum

#### RED CLUB

■ RETAIL: \$18.00

WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Spicy Neapolitan Style Pizza with Soppressata and Coppa







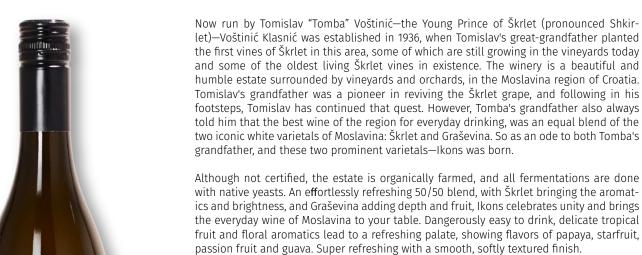








### 2024 VOŠTINIĆ-KLASNIĆ *IKONS* WHITE BLEND MOSLAVINA, CROATIA



500 cases produced



### WHITE CLUB

RETAIL: \$22.00

WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Langoustine and Squid Ink Risotto

