

AUGUST 2021 CLUB SELECTIONS



2020 GROUNDWORK DEAD END RANCH GRACIANO 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 Gripa—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. In his words, Sans Liege is "a relentless search for independence. It is equally aligned with the freedoms of the New World and the heritage of the Rhône Valley but is careful not to hold too closely to either. Instead, I trust my intuition as to the microcosms of each vineyard site and vine to guide my work through each vintage."



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 Rhône and other wine-producing areas of Europe.



This charming red is made from 100% Graciano—30% whole cluster and 70% destemmed. The must was vinified in open top 1.5-ton fermenters and given punch downs and pump overs as needed. The resulting wine was aged 10 months in 100% second-fill French barriques.



Striking ruby robe. Inviting aromas of red fruit: ripe cherry, rhubarb and pomegranate. The palate is soft and inviting, showing flavors of Bing cherry, plum, red currant and the tiniest suggestion of clove. The finish is long, juicy and fruit laced. Serve slightly chilled. 247 cases produced.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Fig Crostini with Manchego & Caramelized Shallots

■ RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85

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2019 DOMAINE MAISON CHEVERNY BLANC LOIRE VALLEY, FRANCE



Part of the six-estate Vignobles Feray in the Loire Valley, Domaine Maison is a vineyard located in the heart of the Cheverny appellation of the Loire Valley. It extends over 73 hectares planted with a blend of 60% white varietals (Sauvignon and Chardonnay), and 40% red varietals (Pinot Noir and Gamay). The vineyards are sustainably farmed in accordance with Terras Vitis standards, focusing on the health of the soil, the environment, and ultimately—the quality of grapes.



The vines benefit from ideal sun exposure and favorable weather conditions thanks to their geographical location between two rivers: the Loire and the Cher. Wines of Cheverny in general—and Domaine Maison in particular—are renowned for the clay-limestone and lightly gravelly soils, which in turn produce subtle, varied and delicately aromatic wines.



The grapes, 80% Sauvignon Blanc and 20% Chardonnay, were sorted and destemmed before a gentle pneumatic pressing at low pressure. Fermentation took place in stainless steel vats, with 3-months aging on the lees to lend texture and additional aromatic complexity.



Bright, straw-yellow robe. The nose is fresh and aromatic, with notes of dried mango, melon and a touch of basil flower. The palate is fresh and balanced, bursting with intriguing flavors of lemon, bitter orange marmalade and hints of jasmine on the round, succulent finish.



MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Green Garlic Panisse

■ RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15

AUGUST 2021 CLUB SELECTIONS



2019 TERRE NOSTRA CORSE AOP ROUGE CORSICA, FRANCE

After studying under the legendary French master oenologist, Émile Peynaud at the University of Bordeaux, Alain Mazoyer went on to achieve great things in the field of wine. The late Monsieur Peynaud would be proud to know that his pupil is indeed a very important figure in the Corsican wine industry, having run one of France's best 'caves coopératives' (wine grower co-ops): Groupe UVAL – 'Les Vignerons Corsicans' since 1975.



Officially started in the 1960s and located on the eastern coast of the island facing Italy, UVAL is now responsible for about 25% of the entire production of Corsica, with approximately 3,200 acres of vines planted across swathes of mountain foothills in the Antisanti Valley, farmed by the 60 growers who currently make up the membership. In addition to promoting local Corsican varietals Niellucciu (thought to be Sangiovese from Tuscany), Vermentinu (Vermentino) and Sciaccarellu, Alain has also spearheaded significant research to determine where best to introduce international grape varietals like Chardonnay, Pinot Noir, Cabernet Sauvignon and Merlot, which make up about 40% of the co-op's vineyard holdings. Alain created the Terra Nostra brand (Our Land) in 1997, and it has been the flagship label ever since. It is indicative of the independent streak that runs thickly through any Corsican—no less through its winemakers.



100% Niellucciu, the grapes for this scrumptious red were carefully harvested and then transported by refrigerated trucks to the cellar for processing. A traditional fermentation in inox thermo-regulated tanks followed, with the final blend seeing 10 months aging in stainless steel tank before bottling.



Lovely deep garnet color. On the nose, aromas of dried red fruits, violets with a hint of fennel and a subtle, volcanic earthiness. The medium-bodied palate shows cranberry, red plum and garrigue, with silky smooth tannins on the long, dusty mineral-laced finish. We wish we could enjoy it while dining al fresco on that beautiful island!



RED SELECTION

■ SUGGESTED RECIPE: Mushroom Pâté

■ RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15

AUGUST 2021 CLUB SELECTIONS



2020 JULES TAYLOR PINOT GRIS MARLBOROUGH, NEW ZEALAND

Born in Marlborough in the year the area's first vines were planted, Jules has literally grown up with Sauvignon Blanc, and spent several years putting her viticulture and oenology post graduate degree to use as Group Senior Winemaker for at Kim Crawford's internationally recognized Marlborough winery.



In 2001, Jules Taylor Wines began as a little moonlighting project with a mere 200 cases produced. Seven years, two children and countless late nights later, Jules made a bold decision and put it all on the line. She and her husband George quit their day jobs and gave their dream a shot; allowing her to make wines the way she thought they should be. Today, Jules Taylor only makes one batch of each wine every harvest. Once it's gone, it's gone—to that end, we are very excited to be able to share this unique Pinot Gris bottling with our Wine Club!



About 50% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region of Marlborough, with the remainder coming from two unirrigated vineyards in the Lower Wairau. Most of the juice was pressed and settled in tank then racked for a slow, cool fermentation with selected yeast to preserve fruit character and freshness. The hand harvested portion of grapes was whole bunch pressed to old barrels for fermentation with native yeasts. This portion of wine also underwent a full malolactic fermentation with some lees stirring. After resting approximately six months, the components were blended and bottled.



Pale golden hue. This Pinot Gris shows aromas of ripe peach, honeycomb, and orange zest with hints of ginger and macadamia nut. The palate is mouth filling with luscious flavors of citrus flesh, stone fruit and lemongrass on the lingering, fresh finish.



W H I T E S E L E C T I O N

■ SUGGESTED RECIPE: Grilled Red Snapper with Green Beans & Lime



■ RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85