

AUGUST 2024 CLUB SELECTION



2021 DOMAINE DU VENT 'MARINDES' ROUGE FITOU AOP, LANGUEDOC-ROUSSILLON, FRANCE

"We go where the wind takes us," is the motto of Nathalie and Benjamin Boyer, two talented winemakers-for-hire, who for many years crafted wines for other domaines across France. After working for wineries in Burgundy, Corsica and Monbazillac, they decided it was time to start their own label; and so, Domaine du Vent ("of the wind") was established in 2021 by the talented winemaking duo. The estate includes 37 acres of vines spread across three appellations: Fitou (one of the Languedoc's oldest appellations), long cherished for its rocky terrain, Muscat de Rivesaltes and Aude, allowing them to produce many different styles of wine. The vineyards are situated in the hills and on the plains, surrounded by forest and exposed to strong winds. They are planted primarily to red grapes, including Carignan—the grape most associated with Fitou, Grenache, Syrah and Mourvèdre.

The Boyers farm their vineyards organically, though the estate is not yet certified. This bottling is a 50/50 blend of Carignan and Syrah from 30-40-year-old vines. The grapes were harvested by hand and destemmed before fermentation with indigenous yeasts in temperature-controlled tanks. Three-week skin maceration, aged in tank.

Inviting aromas of small red and black summer fruits and a hint of savory herbs. The palate is fresh and fruit-forward, with loads of blackberry, dark cherry, raspberry and wild strawberry flavors. Nicely balanced with soft tannins and a slightly spicy, juicy finish.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Charcuterie Board](#)



AUGUST 2024 CLUB SELECTION



2022 DOMAINE PERRAUD DE LA GRANDE BURETTE MÂCON-VILLAGES AOC, BURGUNDY, FRANCE

Established in 1951 Domaine Perraud de la Grande Burette is located in the commune of La Roche Vineuse, in the Mâconnais region of Burgundy. There, winemaker Thomas Perraud, the most recent in a long lineage of winegrowers, works with older-vine Chardonnay from a series of hillside vineyards located in the “La Grande Burette” lieu-dit, one of the region’s top viticultural terroirs. The soils are very chalky, giving the wines their lacy texture and mineral-infused, slightly saline finish.

100% sustainably farmed Chardonnay from 30-50-year-old vines, the grapes were hand-picked, whole-cluster pressed and fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. Aged primarily in tank (10% was aged in older French oak barrels) on the fine lees. The wine was blended and bottled unfiltered and unfiltered. A wine “that will seduce and astound those who claim allegiance to Côte de Beaune whites.”

Crisp and mouthwatering with flavors of sliced green apple splashed with lemon juice, pineapple core and a wonderful, crushed stone minerality. The finish is long, bright, fruited and juicy with a touch of salinity. Pure and delicious—and an extreme value at only \$20!

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Oyster Mushroom Chowder](#)



AUGUST 2024 CLUB SELECTION



2021 VALLE DELL'ACATE 'IL FRAPPATO' VITTORIA DOC, SICILY, ITALY

The Jacono family has a long history of winegrowing in Feudo Biddini—in the Ragusa province of southeastern Sicily, for six generations. At the end of the 19th century Giuseppe Jacono Senior started producing wine and opened the family cellar or “dispensa”, when Vittoria was at the epicenter of the export of Sicilian wines destined for the French market. Ever the innovator, in the early 1900s, Giuseppe replaced the old *cianche* with the negro press, introducing what was a groundbreaking new pressing system at the time. In 1981, Giuseppe Jacono Junior, took the helm at Valle Dell'Acate, steadily growing their portfolio, focusing on native Sicilian grape varieties; and in 1996 Gaetana Jacono, his daughter, joined the company as well. Today, she continues building on the traditions and winemaking legacy of her ancestors, crafting delicious wines full of personality. The estate consists of about 80 hectares of organically cultivated vineyards, planted to mostly Frappato and Nero d'Avola, with some Grillo and Chardonnay, located in Acate, Comiso and Vittoria.

100% Frappato from vineyards located along the Acate river, with selected plots ranging in altitude from between 360–820 feet above sea level, in alluvial soils with a sandy-silty matrix and calcareous pebbles. The grapes were harvested over the first ten days of September; vinified entirely in stainless steel, and aged six months in tank, then held in-bottle for another three months before release.

Fragrant nose with lovely scents of fresh red berries and crushed violets. The palate is fresh and fruity, with sappy flavors of strawberries, blueberries and tart red plums. Bright and juicy with a vibrant acid core, soft, tender tannins and a charming floral note leading to a persistently fruited finish. Enjoy chilled.

RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Sun Dried Tomato Cheesy Meatballs](#)



AUGUST 2024 CLUB SELECTION



2021 BECKER FAMILY PINOT GRIS PFLAZ, GERMANY



The Becker family has been winegrowing for seven generations in a small corner of Germany, where the Pfalz, Alsace, the Palatinate Forest and the Northern Voges Mountains meet—just 500 meters away from the French border. Friedrich Fritz Becker Senior was responsible for shifting the estate's focus from selling grapes to the local co-op to making his own wines. When he bottled his first Spätburgunder (Pinot Noir) he was not particularly well received by his neighbors. Instead of giving up, he was reminded of Aesop's fable of "The Fox and the Grapes," which involves a fox trying to eat grapes from a vine that he could not reach. Rather than admitting defeat, the fox stated that the grapes were sour, and that he never really wanted them in the first place. The image of the fox is featured on the Becker Family wine labels, ever since their first commercial release in 1973.

In 2005 Fritz Jr. took over the winemaking at the estate, though his father continued to oversee the vineyards. Today, the estate has 60 acres under vine, planted 70% to the Burgundian varieties Pinot Noir, Pinot Gris and Pinot Blanc, 10% to Riesling and the remaining 20% to Muskateller, Silvaner, Gewürztraminer and others. Although the majority of the vines are located on French side of the border (60%), the Becker Family wines are permitted to be produced and labeled as German wines; this is due to the family having owned the property for many generations, prior to the current border delineations—literally grandfathered-in, if you will.

100% Pinot Gris from 15–40-year-old estate-grown vines. The grapes were hand harvested and destemmed. The grapes were macerated for 3-4 days before being pressed off the skins. The juice was fermented in stainless-steel tanks and 2,400L oak-barrels and aged on the lees for five months after fermentation, gaining even more flavor and complexity. The resulting wine has a pale copper shade due to the extended maceration on the skins.

Inviting aromas of fresh stone fruit and citrus. The palate is fresh, juicy and delightfully textured, with flavors of white and yellow peaches, fresh cantaloupe and lemon zest; mouthwatering acidity juxtaposed with a pithy, fleshy tannin. Sumptuous and refreshing at once—an elegant expression of Pinot Gris "orange" wine.

WHITE CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Pork Chops with Peppercorn Sauce](#)

