











## 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







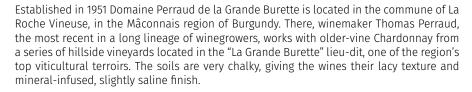








## 2022 DOMAINE PERRAUD DE LA GRANDE BURETTE MÂCON-VILLAGES AOC, BURGUNDY, FRANCE



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 unfined 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







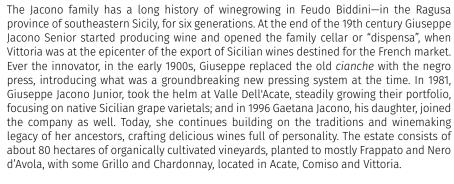








### 2021 VALLE DELL'ACATE 'IL FRAPPATO' VITTORIA DOC, SICILY, ITALY



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







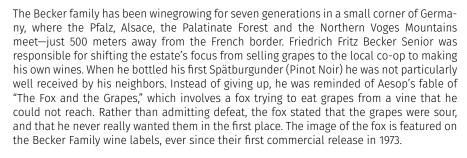








### 2021 BECKER FAMILY PINOT GRIS PFLAZ, GERMANY



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 varietals 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



