

DECEMBER 2020 CLUB SELECTIONS



2018 KOKOMO CUVÉE RED BLEND NORTH COAST, CALIFORNIA

Kokomo Winery is perched on the East side of Dry Creek Valley amidst 120 acres of prime benchland vineyards of Timber Crest Farms. Owner and winemaker Erik Miller started the winery in 2004. He named it after his hometown of Kokomo, Indiana, and decided on a Coastal Cypress Tree as the logo to signify his move out west. Kokomo currently produces over a dozen different varietals. Several of his single-vineyard designates are farmed by his partner in the winery, Randy Peters. Kokomo Winery focuses their terroir-driven wines on the three distinctive appellations of Sonoma County: Russian River Valley, Dry Creek Valley, and Alexander Valley. This dynamic partnership of a grower and a winemaker ensures the winery's ongoing commitment to quality and consistency for future vintages.



Kokomo Cuvée is a focused blend that is inspired by the wines of Châteauneuf-du-Pape. Fifty percent of this blend (comprised of 26% Grenache, 10% Zinfandel, 9% Carignan and 5% Petite Sirah) is made up of fruit from Tollini Vineyard, which is owned and farmed by third generation farmer Alvin Tollini. Located in the Redwood Valley AVA of Mendocino, Tollini is 100% dry-farmed. The other half of this blend is made with Syrah grapes grown in the cool climate of the Sonoma Coast appellation. The Syrah provides more richness on the palate and a distinctive white pepper character that the varietal is known for. This cuvée was processed in a combination of stainless-steel tanks and open-top fermentors. The resulting wine was aged for 11 months in 20% new oak.



This wine is wildly aromatic and full of dark fruit. The palate shows many layers of blackberry, plum, white pepper and a hint of clove. It is rich and gripping with firm tannins and has a long, juicy finish.



MIXED AND RED SELECTIONS



- SUGGESTED RECIPE: Slow-Roasted Pork Shoulder
- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

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2018 EISACKTALER KELLEREI CANTINA VALLE ISARCO PINOT GRIGIO VALLE ISARCO DOC, ALTO ADIGE, ITALY

Due to its proximity to the Austrian border, Cantina Valle Isarco also carries the German name "Eisacktaler Kellerei". Founded in 1961, it is considered one of Italy's most prestigious co-operatives and currently has 130 members from 11 municipalities in Varna, Bressanone, Funes/Tiso, Velturmo, Chiusa, Laion, Castelrotto, Villandro, Barbiano, Fié and Renon. The vineyards, which span 346 acres in total are located in the northernmost winegrowing zone of Trentino-Alto Adige or Südtirol (South Tyrol, in German), on the southern side of the Alps. This picturesque region boasts majestic mountains interspersed with quaint Alpine farmhouses, castles, monasteries, little villages and terraced vineyards enclosed within neat low stone walls. Situated on fairly steep slopes that range in elevation from 1300-1950 ft., the vineyards are planted to Sylvaner, Müller Thurgau, Grüner Veltliner, Pinot Grigio, Kerner, Gewürztraminer, Pinot Bianco, Chardonnay, Sauvignon and Riesling for the whites. Reds include Schiava, Klausner-Laitacher, Pinot Nero, Lagrein and Zweigelt.. Despite its Alpine location, Trentino-Alto Adige enjoys a very warm summer climate with cool evenings, resulting in grapes that mature with a high sugar content. The light and gravelly soils are mineral-rich, yielding wines of elegance and complexity.



Pinot Grigio is a fairly misunderstood grape in America owing to the many watered down, mass-produced versions that have infiltrated our grocery stores and chain restaurants since the 1980's. While the grape has unfortunately become synonymous with simplicity, this lovely, expressive style from Cantina Valle Isarco in Alto Adige is far from bland. The grapes for this wine were delicately crushed, and then fermented on lees in temperature controlled stainless steel tanks, which resulted in an exciting and vibrant white wine.



This Pinot Grigio is bright golden in color, and has a pretty nose that exudes fresh, floral notes of jasmine, bruised pear and pineapple. The palate is light in body and full of character showing tropical notes of starfruit, lemon rind, and blanched almond. It has a lovely wet stone texture that complements the vibrant fruit and bracing acidity, and a mouthwatering finish. Deliciously quenching!



MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Freshwater Prawns with Winter Salsa

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

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2019 CANTINE BIRGI "LIBURNA" NERO D'AVOLA SICILIA DOC, ITALY



Cantine Birgi was founded in 1960 on the west side of Sicily, close to the city of Marsala (Trapani), by a group of winemakers dedicated to the rich history and traditions of the territory. Viticulture in the Trapani province became the prevailing form of cultivation around 1773, when the English merchant John Woodhouse, a native from Liverpool, opened a winery in Marsala developing the wine trade. The Marsala wine, thanks to which the city is famous all over the world, was produced for the first time by Woodhouse. During a stormy night, he had to repair his boat in the Marsala port, and had the opportunity to taste the wine produced by local farmers. Finding it similar to Port from the Douro Valley in Portugal, he decided to trademark it!



Traditional Marsala is fortified and often similar to Tawny Port in flavor profile. This wine, however, is a dry red made from 100% Nero d'Avola. The grapes were harvested at perfect aromatic and polyphenolic maturation. The clusters were destemmed and fermented on the skins for 8-10 days at 68-72 °F. The resulting wine underwent malolactic fermentation and was aged for 6 months sur lie before bottling.



This wine has a deep garnet robe color. It has layered aromas of dark cherry and garrigue. The palate generously offers dark fruit, black raspberry, and hints of oak. This is a charming, medium-bodied wine with ripe fruit, subtle spices, and a refreshing finish.



RED SELECTION

■ SUGGESTED RECIPE: Pasta alla Norma

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



DECEMBER 2020 CLUB SELECTIONS



2019 CASCINA VAL DEL PRETE “LUÈT” ROERO ARNEIS DOCG PIEDMONT, ITALY



Val del Prete means "Valley of the Priest" after the exiled Bishop of Asti who lived in the area in 1850 amongst the rolling hills of Roero in the northwestern edge of the province of Cuneo near Alba. Bartolomeo Roagna and his wife, Carolina, purchased their 'Cascina' or farmhouse and surrounding farm in 1977. Unlike their contemporaries who left the country in search of higher paying jobs in the city, the Roagnas preferred to stay on the land they were so passionate about. They also saw its great potential for growing wine grapes and proceeded to replace some of the wheat fields and fruit trees with grape vines. The total vineyard area has increased over the years to 13 hectares planted to Nebbiolo, Barbera and Arneis. They form a natural amphitheater that reaches up to 850 feet above sea level. Contrary to Roero's typically sandy soils, Val del Prete also has a fair amount of clay and marl, which is more commonly found across the river in Barbaresco. The Roagna's son, Mario, has taken over the farming, which is certified organic and biodynamic, and has been lauded as one of the key winemakers in Roero leading the drive toward higher quality wines approaching the level of its more famous neighbors.



Luèt, meaning “small wolf” in the Piemontese dialect, is made of Arneis, a historical grape from the Roero district. After harvest, the grapes saw a 3-day maceration on the lees and were fermented in stainless steel tanks. The wine rested on the yeasts for 3 months, was racked and settled for an additional month in tank, and then spent 3 more months in the bottle before being released.



This wine is straw yellow in color with a hint of pale green. It has a delicate tropical nose with notes of honeydew melon. The palate shows flavors of white peach and key lime with a touch of bitter almond and a lingering finish.



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

■ SUGGESTED RECIPE: Fish and Sorrel Pies

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