

DECEMBER 2021 CLUB SELECTIONS



2019 AI GALLI MALBECH VENETO IGT, ITALY



Ai Galli was established in the early 1970s and has achieved excellence in winemaking by coupling tradition with innovation. They are known for creating elegant, balanced, terroir-driven wines. The Ai Galli vineyards are located between Veneto and Friuli Venezia-Giulia, where grapes have been grown since the ancient Roman times—a unique terroir cradled between the Adriatic Sea and the Dolomite mountains. Today Ai Galli has sixty hectares of carefully cultivated vines grown in this mineral-rich, predominantly clay soil, known locally as *Caranto*, which features a thin surface layer of calcium carbonate.



The grapes (100% Malbec) were hand-harvest and carefully sorted. Fermentation took place on the skins in temperature-controlled, stainless-steel vats for 10 days with carefully selected yeasts. The finished wine was aged in stainless-steel until bottling.



Dark ruby hue. Aromas of dark plum, prunes, mustard seed and dusty earth. This is echoed on the palate which shows stewed blueberries and prunes, with hints of sweet tobacco, tomato leaf and bell pepper. This medium bodied red is perfect on a chilly evening, and over-delivers considering its modest price.



MIXED AND RED SELECTIONS



- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Beef Braciolo

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2019 HANDLEY PINOT GRIS, ANDERSON VALLEY MENDOCINO COUNTY, CALIFORNIA



Anderson Valley in Mendocino County, with the cooling influence of the Pacific close by, is widely regarded as one of California's best regions for growing Pinot Noir, Chardonnay and other cool climate varieties. Although the late (and much missed) Milla Handley was not the first winemaker to plant roots along the valley's Highway 128, she was one of the originals when she moved there in 1978. After completing her degree in Fermentation Sciences in 1975 from University of California at Davis, she worked for Richard Arrowood at Chateau St. Jean and Jed Steele at Edmeades. In the Anderson Valley Milla saw not only its natural beauty but its exciting potential—and the chance to "follow her own path, somewhat removed from the entrenched winemaking culture." Handley Cellars was founded in 1982 on the site of the 59-acre Holmes Ranch, where Milla restored the original ranch house, barn and water tower. The 28.5-acre estate vineyard was planted to Pinot Noir, Chardonnay and Gewürztraminer, and was certified organic in 2005. Handley also buys fruit from other respected and responsible growers in the region. Being kind to the environment was especially important to Milla—the winery runs on 75% solar power, and recently installed an EV charging station on-site for all their like-minded visitors to charge their cars while enjoying Handley's delicious wines.



The fruit for this Pinot Grigio was sourced from the Helluva and Romani Vineyards, located at opposite ends of Anderson Valley. It is not unusual for these vineyards to be harvested a month apart. Helluva Vineyard provides the tropical and herbal notes while Romani Vineyard provides riper stone fruit characters. Fermentation was in a combination of one third stainless-steel tanks and two thirds large format, neutral wood barrels with stirring and extended lees contact.



Pale golden hue. Bright aromas of poached pear, peach and lemongrass. The palate is fresh and clean, with flavors pear, dried apple and fresh lemon. Beautifully balanced, the purity of this wine really shines; the finish is long and juicy, with persistent fruit.



MIXED AND WHITE SELECTIONS

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Seared Scallops with Basil Risotto

DECEMBER 2021 CLUB SELECTIONS



2019 DOMAINE LA CROIX SAINT JEAN 'LO MAINATGE' MINERVOIS AOP LANGUEDOC-ROUSSILLON, FRANCE



La Croix St. Jean was established in 2004 by Michel Fabre, a grape grower and the winemaker at Villa Baulieu. Today, three generations of the family, including his father Robert and his son Alexis, participate in running the business. The Fabre family selected parcels on the slopes of the Black Mountain at different altitudes ranging from 80-300 meters in elevation to plant their vineyards. This north-east corner of the Minervois AOP, known as Les Causses, is slightly cooler, which encourages freshness and aromatics in the wines. The domaine is sustainably farmed and has a total of eighteen hectares planted with Syrah, Grenache and Mourvèdre.



A blend of 70% Grenache and 30% Syrah, *Lo Mainatge* means 'the child' in Occitan and refers to the three generations involved in the domaine (they also produce a wine named *Lo Paire*, 'the father'). The grapes were hand-picked. Both varietals were fermented in cement and stainless-steel tanks to retain the primary fruit characteristics. Maceration and fermentation took between 20 and 25 days, with two punch downs per day. The resulting wines were carefully blended, then aged in stainless-steel before bottling.



Dark garnet robe. Complex aromatics of dark fruit and violet mingled with meaty notes. The palate is bursting with brambly blackberry fruit and cassis, with hints of mint, garrigue and cured black olive. This wine shows great structure and balance, with a lovely fruit profile that persists on the finish.



RED SELECTION



- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Roast Lamb with Pomegranate Glaze

DECEMBER 2021 CLUB SELECTIONS



2020 CARE GARNACHA BLANCA NATIVA, CARIÑENA DOP ARAGÓN, SPAIN



Bodegas Añadas was founded in 2000 as a partnership between the Díaz and Lázaro families, who joined forces to start producing modern, high-quality Spanish wines. The Care label comes from the ancient name that the Romans used to refer to the city of Cariñena—as well as English word care, a requirement to make wines of this caliber. Today Bodegas Añadas boasts 150 hectares of vineyards and a beautiful, 13,000 square foot, state-of-the art winemaking facility.



The vineyards consist of two 50-hectare estates, Finca Bancales and Finca Cadillos, and an assortment of small plots in the surrounding area. 100% Garnacha Blanca, the grapes were harvested at night, so they arrived at the winery at a low temperature (48°F). This slows down the enzymatic processes, preserving the wine's delicate aromatics. After gentle a pressing, the juice was fermented using native yeasts, and was aged 2 months in older French oak barrels on the lees. The finished wine is graceful with beautiful texture and finesse.



Pale straw color. Delicate aromas of tropical fruit and melon, mingled with apple blossom. The palate shows exotic fruit flavors of guava, lichi and underripe mango. This delicious wine is bright and lifted yet possesses a wonderful plushness at the same time. The finish is long and juicy with a touch of lemon curd. The original label artwork is by artist Enrique Torrijos



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



- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Trout Amandine