











2020 CHÂTEAU DE JANICON ROUGE, GRAVES AOC BORDEAUX, FRANCE

The birthplace of 'Claret' and home of the famous Haut-Brion, the Graves appellation in Bordeaux is known for its elegantly perfumed, flavorful wines. *Graves* refers to the gravely terrain—a veritable nirvana for Cabernet Sauvignon, and home to Château de Janicon. Established in the 1980s, Janicon is led by its third generation, winemaker Lou Rochet and her mother, Marie Vincent-Rochet. Surrounding the estate's sixteenth-century home and cellars are around 100 acres of mixed vineyard land and wild forest, with oak and chestnut trees, some of which are hundreds of years old. The Rochet family currently has 44 acres under vine, planted primarily to Cabernet Sauvignon and Merlot, along with some Petit Verdot and Malbec; the vines range in age from 15 to 50-years-old. The estate is farmed sustainably, planting ground cover between rows to increase biodiversity. No herbicides are used at all; and they have introduced bee hives and even a house for regional bats to help support the local flora and fauna.

A blend of 52% Cabernet Sauvignon, 44% Merlot and 4% Petit Verdot. The grapes were harvested by hand. Each varietal and parcel were vinified separately. A short, pre-fermentation cold maceration was followed by fermentation with selected yeasts in temperature-controlled, stainless-steel tanks. The wine was aged in French oak barrels for one year, in the estate's underground cellars, to maintain ideal temperature and humidity.

Deep, dark burgundy. Aromas of dark red and black fruits, with savory herbal notes. Rich flavors suggesting dark cherry, black plum and cassis, with notes of pencil shavings, sweet tobacco and cured black olive. Full-bodied and structured with a lovely texture and polished tannins. The finish is long, with great fruit and spice. A fantastic Bordeaux and a superb value!

MIXED AND RED CLUBS

■ RETAIL: \$18.00

WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Beef Stew in Red Wine Sauce













2019 PLAIMONT *LES CÉPAGES PRÉSERVÉS* WHITE WINE SAINT MONT AOC, FRANCE

In the mid-1970s, winemaker André Dubosc set about reviving the "lost" appellations of Southwestern France. Known locally as the Sud-Ouest, this lush, hilly, and historic region is the least populated corner of France but is home to some 47,000 hectares of vineyards along with a vast array of vignerons. For decades, the region was only known for Armagnac and inexpensive, Tannat-based wines. Focused on revitalizing its reputation, and promoting wines made from autochthonous grape varieties, André helped create the Plaimont Cooperative in 1979, which united the wineries of Plaisance (PL), Aignan (AI), and Saint Mont (MONT), incorporating nearly all of the region's most important estates and châteaux. Over the past several decades, they have managed to revive several ancient grape varieties—from Manseng Noir to Arrufiac—putting their region back on the enological map and making them one of France's most exciting "new" wine pioneers. Today, Plaimont has an impressive 600 growers and 5,300 hectares under vine, accounting for 98% of the Saint Mont appellation.

A blend of organically farmed 60% Gros Manseng, 25% Petit Courbu and 15% Arrufiac brought to us by second generation winemaker Olivier Bourdet-Pées, this mouthwatering trio of rare grapes was grown in a small sub-alpine pocket some 50 miles from the Pyrénées Mountains and just over the border from Basque country. The grapes were dry-farmed and picked by hand. After fermentation, the wine was aged sur lies in stainless steel for 6 months, and then for an additional 12 months in bottle before being released.

Bright golden hue. Layered aromas of white peach, citrus peel, wild herbs and a touch of cheese rind. The palate is lush, with exotic flavors of mandarin peel, star fruit, passion fruit and lemongrass with a hint of salinity. Bright and textural, with a long, satisfying, mineral-kissed finish.

MIXED AND WHITE CLUBS

RETAIL: \$22.00

WINE CLUB MEMBER: \$18.70

SUGGESTED RECIPE: Thai Fish & Pumpkin Soup













2020 BONDAR *VIOLET HOUR* SHIRAZ MCLAREN VALE, AUSTRALIA

Founded in 2013 by husband-and-wife team Andre Bondar and Selina Kelly, Bondar is their inspired take on cool climate expressions of classic Rhône varietals through the lens of McLaren Vale. Their estate property, the Rayner Vineyard, is comprised of dry-farmed plantings of 50-year-old Grenache vines, 30-70-year-old Shiraz vines, bush vine Grenache and Mourvèdre plantings, and more recent additions of Carignan, Touriga, Counoise, Cinsault, and Sagrantino. This highly regarded property spans around 20 hectares and is situated on the border of the Blewitt Springs and Beautiful View (Seaview) sub-regions. This setting provides valuable blending options as each sub-region performs differently depending on vintage conditions.

100% Shiraz. All estate fruit from the Rayner Vineyard. The grapes were handpicked and wild yeast fermented using a combination of whole bunch and destemmed fruit, as well as varying time on skins depending on the block (each vinified separately). 10 months aging in older oak. The final blend was put together in May, and bottled without fining or filtering in July.

Deep purple. Heady aromas of dark cherry and plum, with lovely, floral notes of violets intertwined. The palate is rich and silky, with classic flavors of plum, brambly blackberry, cracked black pepper and a touch of forest floor. Delicious, with structure and a vibrant, juicy acid backbone; the finish is long and closes with a touch of spice.

RED CLUB

RETAIL: \$22.00WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Roast Lamb with Pomegranate Glaze













2020 DOMAINE BARON TOURAINE, CHENONCEAUX AOP, LOIRE VALLEY, FRANCE

Samuel Baron owns an 18-hectare family domaine in the village of Thesée, on the right-bank of the Cher River, about 40 miles east of Tours. In 1946, Samuel's grandfather was among the first winegrowers to plant Sauvignon Blanc grapes in the region. In 1998 Samuel's father, Jean-Pierre, left the local winemaking co-op and began estate bottling wine. In 2010, Jean-Pierre handed the vineyard and winemaking duties to his son, Samuel, who transitioned the estate to organic farming (Agriculture Biologique), gaining certification in 2014.

Samuel Baron's 15-hectare Sauvignon Blanc vineyard is situated on a south-east-facing slope with a clay-limestone-silex soil. 100% Sauvignon Blanc from 25-years-old vines; the grapes were harvested on the early side to avoid over-ripeness and the loss of acidity and freshness. They were gently pressed and lightly clarified (débourbage). Fermentation was in stainless-steel tanks at controlled, low temperature and the wine was left on its lees over the winter before racking and bottling. No malolactic fermentation, fined with bentonite clay and lightly filtered before bottling in early Spring.

Straw yellow. Intensely savory aromas of celery with underripe apricot and wet limestone. The palate delivers concentrated, tropical fruit flavors, dried mango, papaya and apricots; juicy, with mouthwatering acidity and a beautiful, wet stone minerality. Light, bright and textural—a beautiful example of Touraine Sauvignon Blanc.

WHITE CLUB

RETAIL: \$18.00

WINE CLUB MEMBER: \$15.30

SUGGESTED RECIPE: Scallop Grenobloise