

# DECEMBER 2024 CLUB SELECTION



## 2022 VALRAVN ZINFANDEL SONOMA COUNTY, CALIFORNIA



Valravn is the evolution of a dream that Baron Ziegler, Steve Graf and Emily Peterson started years ago with another label they created—Banshee Wines. It began as a singular Pinot Noir made to provide value in a category living almost perpetually at \$60 retail. The trio refused to believe it impossible to have something worth drinking, at a price they could personally afford to pay. Fast forward some years, after selling Banshee but keeping the contracts with the growers they had developed relationships with over the years, Valravn was hatched. They began working with winemaker Rob Fischer, whose own relationships and experience in the area only elevated their game. Valravn produces Pinot Noir, Chardonnay, Zinfandel and Cabernet Sauvignon in Sonoma County. We are pleased to feature their 2022 Zinfandel as part of our wine club. “Awesome fruit, exceptional vineyards, respectful winemaking, amazing prices. Magic? No. But pretty dang close”.

92% Zinfandel from old, bush-pruned vines—averaging 40-years-old (some over 100)—from two Dry Creek Valley parcels (one sandy loam, the other volcanic) and a Russian River AVA plot. The blend also includes a small amount of Petite Sirah and Grenache (8%), which were co-fermented with the Zinfandel for added complexity. The grapes were hand harvested, hand sorted, and gently destemmed before fermentation. The grapes went through a cold soak, with the berries intact, followed by primary fermentation. Once fermented dry, the wine was racked to barrel for malolactic and aging for ten months in a diverse French oak barrel regimen of varying ages—from first use to completely neutral—and sizes (barrique to puncheon).

A bright, elevated take on classic Sonoma County old-vine Zinfandel. The bouquet is brimming with brambly berry fruit. The palate is fresh and sappy, bursting with flavors of blackberry, raspberry coulis and blueberry juice, with slight notes of chocolate and caramel. Elegantly structured, with a gracefully arching acid core and a fine, delicate tannin through the spicy finish

## MIXED AND RED CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Spicy Slow-Cooked Lamb Ribs](#)



# DECEMBER 2024 CLUB SELECTION



## 2023 PALAZZONE TERRE VINEATE ORVIETO CLASSICO SUPERIORE DOC UMBRIA, ITALY

In 1969 the Dubini family bought the Palazzone estate, which was constructed at the bidding of Pope Boniface VIII as a hostel for pilgrims on their way to Rome to celebrate the Jubilee of 1300. After a painstaking restoration of the noble architecture, Palazzone—now a picturesque boutique hotel—sits perched on a hilly stretch of land adjacent to Rocca Ripesena, with superb views of Orvieto on its majestic crag. It was here that Angelo Dubini decided to plant 25 hectares of vines, selecting varieties that he expected would make wine of great complexity and character. In 1982 his two sons, Giovanni and Lodovico, made the first small vintage from their grapes. In 1988 the harvest was sufficient to justify the construction of a winery to process the grapes and to actually sell the wines under the Palazzone label. Today, Giovanni Dubini runs his family estate with a firm but light touch, conscious of his role as a steward of the soil, and tending the vineyards organically.

First produced in 1984, Palazzone's *Terre Vineate* is named after the medieval quarter in which the vineyard is situated. The 2023 bottling is a blend of 50% Procanico, 30 Grechetto and 20% Verdello + Malvasia. The grapes were destemmed before being gently pressed. The resulting juice was fermented for 20 days at a controlled temperature in stainless-steel casks.

Golden straw color. Vibrant aromas of ripe apple, pear, summer melon, citrus and chalky mineral. The palate follows suit with flavors of honeydew, green plum, lemon and citrus zest. Delicate texture with juicy acidity and a long, mineral finish. Balanced and fresh, beautiful on its own, but ideally suited for a wide range of cuisines.

## MIXED AND WHITE CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Broccolini & Parmesan Risotto](#)



# DECEMBER 2024 CLUB SELECTION



## 2017 CHÂTEAU DE GAUDOU RENAISSANCE MALBEC CAHORS, FRANCE

Château de Gaudou is situated in Cahors, the historic southwestern region of France, where Fabrice Durou is the seventh generation to make wine on the family estate. Guided by nearly 300 years of winemaking tradition and inspired by modern technical innovations, the young vigneron creates structured, yet approachable wines with focused fruit expression.

The Gaudou estate sits in Vire-sur-Lot, home to the most prestigious vineyards in the region, and the Château adheres to organic farming practices and meticulous vineyard management. Fabrice has developed a cru-based philosophy, with the intention of showcasing the unique characteristics of each vineyard block he is farming. The variety of soil types and exposures within the estate drives the complexity in its finished wines. Most vines on the estate are considered old vine—with some still on original rootstock, and planted as far back as the late 1800s!

100% Malbec. The grapes were hand-picked and underwent a five-week maceration. Aged 18 months in new oak barrels.

Opaque black-red robe. Meaty aromas of stewed black fruits and dusty earth. The palate is richly textured, showing layers of desiccated blackberry, red and black licorice with and iron-rich weightiness. Superb structure, showing finesse through the extended finish.

## RED CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Beef-and-Bacon Meatloaf



# DECEMBER 2024 CLUB SELECTION



## 2023 ALTÙRIS SAUVIGNON VENEZIA GIULIA IGP, VENETO, ITALY

Founded in 2009 by Marco and Massimo Zorzettig, the Altùris winery is located in the heart of Cividale del Friuli, a UNESCO World Heritage Site. Altùris translates to “a plot of land overlooking the surrounding countryside,” in the local Friulan language. The Zorzettig family has a rich history of winemaking, now led by the third generation of vintners, dedicated to crafting wines that reflect the diverse flavors of the land. The vineyards stretch over a complex mix of flat and hilly land; the wine cellar is located in the foothills close to Cividale del Friuli, the ancient Roman Forum Julii. In keeping with the tradition of the region of Friuli—a land particularly renowned for its great white wines—70% of their total production is dedicated to exactly that.

Altùris adheres to sustainable farming practices, and has 60 hectares under vine between the two appellations of Colli Orientali and Friuli Grave. The winery itself is a model of modern winemaking, combining a commitment to sustainability with state-of-the-art technology. Each bottle embodies the family’s dedication to quality, from the meticulous cultivation of the grapes to the refined production process.

100% Sauvignon Blanc. The whole grapes were gently pressed, followed by cold static decantation. Fermentation and aging took place sur lie in temperature-controlled stainless-steel tanks.

Intensely perfumed, scents of citrus, tropical fruit and an aromatic herbal note. The palate is layered with exotic flavors of grapefruit, guava, papaya, lemon verbena, melon and a sweet herbal character. Weighty, mineral-rich, ripe and juicy with a persistent finish.

## WHITE CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Tandoori Pomfret

