

FEBRUARY 2020 CLUB SELECTIONS



2017 HERALD CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

In 1998 Nick and Yolyn Goldschmidt established the Goldschmidt Vineyard label, a program designed to showcase single vineyard source wines from both the Alexander Valley and Oakville appellations. The goal was to create wines that highlight the distinct characteristics, benefits and attributes derived from these site-specific harvests. Goldschmidt Vineyards Cabernets are crafted with the best possible resources to achieve exceptional richness, quality and balance—the hallmarks of world-class wines!

Alexander Valley wines show a rich, fleshy mouthfeel and a high degree of lushness. The gravelly, alluvial soils of the region also tend to impart a distinct lushness to the Cabernet grown there. Veteran winemaker Nick Goldschmidt is based in Alexander Valley and specializes in producing delicious Cabernet Sauvignons, of which the 2017 Herald is his latest release.

The grapes for this robust Cabernet Sauvignon were harvested by hand and carefully fermented before being aged for 18 months in a combination of new (25%) French (50%), American (30%) and Hungarian (20%) oak barrels. The resulting wine was then gently filtered (no fining) before being bottled.

Dark ruby in color with primary aromatics of blackberry, baking spices, petrichor and graphite. The palate is intense and generous, and exhibits wide-ranging yet subtle layers of complexity, from violets to blueberry preserves to blackberry cobbler, all accompanied by long and supple toasty oak finish.

“ALEXANDER VALLEY WINES
SHOW A RICH, FLESHY
MOUTHFEEL...”



MIXED AND RED SELECTION

■ SUGGESTED RECIPE: Roasted Duck Breast with Pecan Purée

■ RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40

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2018 BIDOLI PINOT GRIGIO DOC, DELLE VENEZIE, ITALY

Bidoli was founded in 1924 by Cavaliere Alessandro Bidoli in San Daniele del Friuli (near Venice), and is one of the oldest wineries in the region. After studying oenology in Conegliano, Alessandro's son, Giobatta—following the example of his father—took over the winemaking bringing renewed energy and technological advancements to the winery. Nowadays a third generation of the Bidoli family is managing the winery; Giobatta's son Arrigo serves as winemaker, and his sister Margherita handles the marketing, both in Italy and internationally. In 2002 this sibling duo rebuilt an ancient brick factory, dating back to 1890, and set up a winery equipped with the most advanced technological systems, continuing the winery's legacy of tradition tempered with innovation.

The grapes for this crisp yet fruity Pinot Grigio were carefully harvested from multiple vineyard sites and cool-fermented in stainless steel tanks. The resulting wine was left to age on the lees before being clarified and gently filtered before bottling.

Pale golden hue with aromatics of Asian pear, Meyer lemon and Golden Delicious apple. Intense flavors of Granny Smith apple and lemon curd with a lovely wet stone minerality. This finish is long and refreshing with notes of starfruit Ruby Red grapefruit.

MIXED AND WHITE SELECTION

■ SUGGESTED RECIPE: Seared Scallops with Jalapeno Vinaigrette

■ RETAIL: \$14.00
WINE CLUB MEMBER: \$11.90

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“ WE LIKE TO IMAGE
LA LUPINELLA AS A NYMPH
WITH VERMILION HAIR...”



2017 LA LUPINELLA CHIANTI CLASSICO DOCG, TUSCANY, ITALY

Lupinella in Italian is the common name used for the native Sainfoin plant with purple petals from Tuscany and Central Italy. It has been growing there for time immemorial and is traditionally considered excellent forage and fodder. The sound of the name recalls the word for wolf (“lupo” in Italian) as it is a flower found only in the wild. Located in the heart of Renaissance Tuscany, in the center of Chianti; the Lupinella estate was purchased in 1977 by Vittoriano Bitossi, heir of the Maiolica Ceramic artist, Guido Bitossi. Before then, the land had been left to fallow after many successive years of production, from vineyards to olive groves, then fields to forest. Until the 1990s, the estate’s wine production was just for the family’s enjoyment. They made wine along with growing vegetables and wheat, as was typical in the area at the time; but at the turn of the century, the idea of transforming the family estate into a commercial winery came to fruition after the family undertook a large renovation of the winery’s cellar and vineyards. The vineyards are managed organically with a deep respect for the environment and the natural expressions of the native grape varieties grown therein, along with a curiosity and a desire to innovate. Playing with tradition and modernity—if you will—by following the Bitossi family’s innate artistic inclinations and the gifts of the land.

Carefully selected Sangiovese grapes were harvested by hand and macerated for 2 weeks in cement tanks. The resulting wine was aged for a total of 10 months; one third in cement, another third in 600L tonneau and the remaining time in large wood barrels (3000L). After bottling, the wine was aged for another 6 months in bottle before being released.

A Chianti with a strong territorial profile exhibiting a cherry red robe with scents of dried strawberry, brambly rose and fennel seed. The palate abounds with red fruit, dried cranberry, a touch of licorice and hint of band-aid. The finish long, juicy and very balanced, with lots of structure and dusty tannin.

RED SELECTION

■ SUGGESTED RECIPE: Spinach and Ricotta Gnudi with Tomato-Butter Sauce

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

FEBRUARY 2020 CLUB SELECTIONS



2018 LADEIRAS DO XIL GABA DO XIL GODELLO, VALDEORRAS, SPAIN

The vineyards of Ladeiras do Xil lie in the eastern part of this region near the village of Santa Cruz and monastery of Las Ermitas. Here the Bibei River forms a dramatic valley which marks the natural border between Valdeorras and Ribeira Sacra's Bibei subzone. The pioneering duo of Pablo Eguzkiza and Telmo Rodríguez started working here in 2002. Since 2014, the project has been led in the vineyard by Jorge Saa. He and his team have been quietly working, restoring the centuries-old terraces and replanting indigenous varieties as they were in the past: a diverse field blend of only traditional bush-trained vines.

Harvested by hand, the Godello grapes were all strictly organically farmed, and indigenous yeasts began the spontaneous fermentation. Minimal intervention was used (and is evident in the haunting elegance of this wine), before being matured for four months in stainless-steel.

Pale yellow robe with flecks of green, this wine offers bright scents of lemon, tangerine and cantaloupe. The palate exudes flavors of citrus, stone fruit, honeydew melon spiced with candied fennel and a beautiful chalky mineral and saline finish.

“LADEIRAS DO XIL
TAKES ITS NAME FROM THE
HILLSIDES OF THE SIL RIVER,
WHICH IS THE LIFEBLOOD OF THE REGION



WHITE SELECTION

- SUGGESTED RECIPE: Seafood Paella
- RETAIL: \$26.00
WINE CLUB MEMBER: \$22.10