

# FEBRUARY 2024 CLUB SELECTION



## 2020 VOIX DE LA VIGNE PINOT NOIR CHEHALEM MOUNTAINS, OREGON

Voix de la Vigne is a collaboration between Robert Morrison, President/Proprietor of Authentic Wine Selections and Laurent Montalieu, one of the most prolific growers of Pinot Noir in the Willamette Valley. Housed in a fully modern winemaking facility in Dundee, Oregon, Voix de la Vigne wines are carefully crafted by French-born winemaker Bruno Corneaux, the talent behind Domaine Drouhin, Soléna Estate, and Hyland Estates. The result is a line of elegant wines—with well-integrated oak and relatively low alcohol levels—that “speak” for themselves.

100% biodynamically farmed Pinot Noir sourced from volcanic, marine sedimentary, Laurelwood loess soils, 600-900 feet above sea level, in the Chehalem Mountains AVA of Oregon’s Willamette Valley. Aged for 10 months in French oak, 50% new.

Garnet red. Layered aromas of ripe, red berries and baking spices. The palate is fresh and sappy, with flavors of ripe cherries, raspberries and strawberries; punctuated with a hint of cinnamon and vanilla. Delightfully balanced with bright acidity and a soft, fruity finish.



## MIXED AND RED CLUBS

- RETAIL: \$24.00  
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Roasted Beet Goat Cheese Salad



# FEBRUARY 2024 CLUB SELECTION



## 2022 PETRA UNGER 'Q' GRÜNER VELTLINER KREMSTAL DAC, AUSTRIA



Petra Unger assumed the winery from her parents in 1999 after studying agriculture and viticulture at university in Vienna and then completing an internship in the Napa Valley. She is member of the associations ÖTW—*Österreichische Traditionsweingüter* (traditional Austrian wineries) and 11 Women and their Wines. Adhering to the principle that “great wines are born in the vineyards,” Petra’s wines are crafted as distinct expressions of each vineyard site. The estate is located in the village of Furth in Austria’s Kremstal wine region, on the southern bank of the Danube River, home to Austria’s finest white wines. The 11 hectares of vineyards are planted primarily with white grapes: 60% Grüner Veltliner and 20% Riesling, the remaining 20% is planted to Zweigelt and Pinot Noir.



Unger farms her vineyards organically, maintaining a biodiverse environment—ideal for winegrowing. For example, she plants cover crops like clover to naturally add nutrition to the soil. She avoids the need for pesticides by encouraging the presence of predators of mites, and careful leaf management and green harvesting to allow for aeration after rain and maximum exposure of the grape bunches to sunlight.



The Petra Unger Q Grüner Veltliner (the Q stands for quality) is made from her first selection of the estate’s Grüner Veltliner vineyards. The grapes were picked by hand in late September, destemmed and quickly pressed. The juice was fermented in temperature controlled stainless-steel tanks for one week. The young wine was then racked off its gross lees and placed in another tank where it matured on the fine lees until December. It was then gently filtered through diatomaceous earth, and bottled for release in January.



Pale yellow. Exotic aromas of guava, papaya and freshly sliced pineapple. Vibrant and focused, the palate shows flavors of starfruit, tart apple, lime zest and a hint of green bean. Tart, with mouthwatering acidity and notable, crushed rock minerality. Crisp and refreshing through the juicy finish.



## MIXED AND WHITE CLUBS

- RETAIL: \$16.00  
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Pounded Lemongrass Chicken

# FEBRUARY 2024 CLUB SELECTION



## 2020 REQUIEM RED BLEND COLUMBIA VALLEY, WASHINGTON

Established in 2018 Requiem Wines is the latest project from the team at AVERÆN, aimed at producing Napa Valley quality red wine at Columbia Valley, Washington, prices! The 2020 Requiem Red is a blend of 50% Syrah and 50% Merlot from four prime vineyard sites in the Columbia Valley, mostly the Yakima Valley AVA. Yakima Valley is the state's oldest AVA (in fact, the first federally recognized area in the Pacific Northwest), and is home to some of Washington's most storied and historic vineyards. It also is the largest sub-appellation of the Columbia Valley, both in total size and planted acreage, with the valley home to over one quarter of Washington's total grape vine acreage.



The fruit (biodynamically farmed) was harvested (Merlot in late August/early September and Syrah in late September) and completely destemmed. Each varietal was vinified separately in stainless-steel fermenters. A series of blending trials ensued, to ensure the perfect blend, followed by élevage in tank—no oak.



Dark burgundy. Enticing aromas of dark, brambly fruit and a mélange of aromatic spices. The palate is fruit-forward with flavors of blackberry, cassis and blue plum. Rich and mouth filling the fruit is punctuated with peppery spice and a hint of earthy richness. Positively decadent.



## R E D C L U B

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



■ [SUGGESTED RECIPE: Instant Pot Short Ribs with Triple-Cream Mashed Potatoes](#)

# FEBRUARY 2024 CLUB SELECTION



## 2021 TENUTA GRIMALDI VERDICCHIO DI MATELICA DOC ABRUZZO, ITALY

In 2015 the Grimaldi family, who had been working in construction for four generations, acquired the land where the winery now sits. What started as an attempt to diversify the family business and a scant 3 hectares of grapes, soon blossomed into 8 hectares of premium Verdicchio planted in the Matelica appellation. Matelica is in the west of the Marche in the foothills of the Apennines, not far from the border with Umbria. Grimaldi is located just outside the little town of Matelica itself, at 1,500-1,800 feet above sea level. The elevation of the vineyards is important to the character of these wines; higher elevation makes for a cooler climate, and better retention of acidity. The perfect place for Verdicchio—which is only grown in two appellations in the Marche region, Castelli di Jesi and Matelica.



Tenuta Grimaldi only produces Verdicchio, from four different clones. They grow their grapes organically, with relatively low yields. The fruit is picked by hand into small boxes, the whole bunches are pressed, and the juice is settled out and fermented in stainless steel tanks and large wooden barrels—to add complexity to the wine without adding oak flavors. After the alcoholic fermentation, the wine was aged in the same vessels on the fine lees until bottling, in June.



Pale yellow with green flashes. Classic aromas of ripe peach, lemon curd and a soft floral note. The palate is tart and bright with flavors of yellow peach, apricot and Meyer lemon, mingled with green dandelion. Pure and focused, with a charming salinity on the long, lip-smacking finish.



## W H I T E C L U B

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



■ SUGGESTED RECIPE: Truffle Arancini