

FEBRUARY 2025 CLUB SELECTION



2021 WRATH POMMARD 4/777 PINOT NOIR MONTEREY, CALIFORNIA



Wrath is the result of Michael Thomas' two main passions: archeology and Italian food & wine. Michael was always enamored with the cultures of the Etruscans and Romans and received a Ph.D. in Classical Art and Archaeology from the University of Texas at Austin. While on excavations in Italy and living in Rome, he enjoyed the wonderful local cuisine and took up the study of Italian wine with great zeal. He soon realized that with all his experience working in the soil of his archaeological digs and his intense passion for wine, owning and farming a vineyard could be a natural new vocation. So, in 2007, he and his mother, Barbara, purchased San Saba Vineyards in Santa Lucia Highlands. Michael set about revitalizing the vineyard—re-planting it to Pinot Noir, Chardonnay and Syrah, with a goal of crafting “wines that express the pure flavors of varietal and vineyard.” Today, Wrath produces over 20 different wines including nine vineyard-designate Pinot Noirs.

We have been big fans of just about every Wrath wine we've tasted and are thrilled to feature this charming, richly fruited yet earthy Pinot Noir. A blend of the 55% Pommard 4 and 45% 777 clones from the San Saba Vineyard; the grapes were carefully fermented—with 20% whole-cluster (which moderates acidity and adds to the bouquet). The resulting wine was aged for 10 months in French oak (20% new). 551 cases produced.

Pale dusty red robe with scarlet flashes. The nose shows mixed red berries and earthy forest floor. The palate is light and silky with flavors of cherry, black raspberry, strawberry compote and baking spices. The juicy finish is long and structured, with an elegantly fruited taper.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Savory Baked Brie with Crispy Mushrooms



FEBRUARY 2025 CLUB SELECTION



2024 RA RA WINE CO. MELON DE BOURGOGNE ALEXANDER VALLEY, CALIFORNIA



Founded in 2018 Kara Marie Wines was established by Kara Groom, who was trained and mentored by her winemaker father, Daryl Groom (whose wines we are proud to have previously featured in our wine club). After spending years 'hemisphere hopping' working multiple wine harvests, it was time to come home to Sonoma County. Upon her return, Kara began making wine under her own label. Crafted in a lively, fruit forward style, her Ra Ra Wine Co. wines are made with a low-intervention mindset with no oak influence—allowing the fruit to shine. In addition to Melon de Bourgogne, Kara also produces a dry Riesling, Rosé of Grenache, and a Pinot Noir Nouveau. She also produces a series of skin contact white wines and carbonic fermentations under her Little Ra Ra Ferments label.

100% Melon de Bourgogne from the famed Alexander Valley, this unique varietal is grown by Robert Young Vineyards. Mistaken for years as Pinot Blanc, this varietal's true identity was later discovered to be Melon de Bourgogne, a varietal native to the Burgundy—or Bourgogne region of France. Today it is most widely planted in the Muscadet region of the western Loire Valley. A true rarity, the mere 1.9 acres of Melon de Bourgogne planted at Robert Young Vineyards accounts for half the acreage in the entirety of California's North Coast! Harvested by hand in the cool morning hours, the grapes were gently whole cluster pressed, followed by a cool stainless-steel fermentation to retain the naturally beautiful aromatics. After fermentation, the wine was stored in stainless-steel to retain fresh, fruity, and floral aromas. Delicately perfumed with notes of green orchard fruit and citrus blossoms. The palate shows classic flavors of green apple, Bartlett pear and lime zest. The bright fruit flavors are further emphasized by a slightly saline minerality, leading to a crisp, snappy finish.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Royyala Iguru \(Stir-Fried Prawns\)](#)



FEBRUARY 2025 CLUB SELECTION



2023 MARCO CARPINETI TUFALICCIO ROSSO LAZIO IGT, ITALY



Marco Carpineti's estate is located in the tiny hill town of Cori in the Lazio region of Italy. Like many Italian wine regions, Lazio's vine heritage is ancient. The Carpineti family has worked this land for generations; and Marco is a true artisan, preserving the viticultural history of Cori by continuing the production of ancient, low-yielding varieties that are full of character.

Vinified from biodynamic, certified organic grapes since 1994, Tufaliccio Rosso is a blend of Montepulciano and Cesanese. Following fermentation and aging in stainless steel, this red blend displays all of the bright character of the fruit: deep aromas of violet, lavender, blackberry, and plum. The palate is smooth and well-rounded, displaying notes of graphite, loads of minerals, rose petal, and dried herbs set against a sea of dark-fleshed fruit and clean tannins. This wine is named after the vineyard, which is located at the base of the Lepini Mountains and boasts rich volcanic soil or 'tufa'. Tufaliccio is a wonderful blend of rustic volcanic earth and rich fruit.

RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Bucatini all'Amatriciana](#)



FEBRUARY 2025 CLUB SELECTION



2023 PFEFFINGEN DRY SCHEUREBE PFALZ, GERMANY



Three generations of the Eymael family have been producing wines from their Weingut Pfeffingen estate vineyards in the Pfalz, situated on the Deutsche Weinstrasse (German Wine Road). To this day, their coat of arms is displayed on the front of every bottle, with its mythical unicorn, which was conferred in 1622 by Emperor Ferdinand II. They farm their vines as mindfully as possible, and have been certified sustainable since 2019. Perfect for Riesling, the chalky soils of the Pfeffingen estate also provide optimal growing conditions for Weissburgunder (Pinot Blanc) and Spätburgunder (Pinot Noir). However, the specialty of the house is this aromatic varietal named after the grape breeder Georg Scheu, who crossed Riesling and an unknown wild grape varietal in 1916. The result is Scheurebe, this delicious grape variety which yields tropical fruited wines of remarkable quality.

This Scheurebe is grown in the finest vineyards of Weingut Pfeffingen's picturesque estate, where the soil is dominated by limestone. The grapes were harvested by hand, by experienced pickers, and vinified using traditional white winemaking methods. The result is fresh with inviting aromas of tropical and citrus fruit. The rich, fleshy palate exhibits ripe flavors of juicy mango, followed by passionfruit, grapefruit and papaya. Full and round, but with ample acid, the mouth filling flavors lead to an elegant, mineral infused finish.

W H I T E C L U B

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Cod Cakes

