

JANUARY 2021 CLUB SELECTIONS

2013 GLENELLY ESTATE RESERVE RED STELLENBOSCH, SOUTH AFRICA



Glenelly Estate is located on the southern slopes of the Simonsberg in Stellenbosch. Originally granted to a French Huguenot by Cape Governor Simon van der Stel in the late seventeenth century, it was purchased in 1865 by a British family, who ran the estate as a fruit farm for 138 years. In 2003, a new chapter in the history of Glenelly began, when the property was acquired by May-Eliane de Lencquesaing.



For over 30 years, Madame de Lencquesaing was the owner of the fabled Bordeaux Château Pichon Longueville Comtesse de Lalande, and she is recognized worldwide as a tireless ambassador of Bordeaux. Struck by the tremendous potential of South Africa's terroir and the beauty of the country and its people, she has now turned her energy and attention to the Cape. After conducting exhaustive studies of Glenelly's terroir, Madame de Lencquesaing planted the 316 acre property to 148 acres of red varieties (Cabernet Sauvignon, Shiraz, Merlot, Petit Verdot and Cabernet Franc) and 15 acres of Chardonnay. Glenelly's soils are primarily decomposed granite with a deep clay base. While most Stellenbosch vineyards are planted on western facing slopes, Glenelly is blessed with a range of aspects and sun exposures, including a high percentage of cooler eastern-facing slopes. Due to the estate's location, nestled between two hills, the vineyards benefit from gentle breezes throughout the day. These influences combine to create a slightly cooler microclimate, allowing for slower ripening of the grapes resulting in wines of great structure, elegance and finesse.



Winemaker Luke O'Cuinneagain joined Glenelly in 2007, the year the first estate fruit came online. Prior to his arrival, he spent five years at neighboring Rustenberg Estate and abroad at such prestigious wineries as Screaming Eagle and Château Angelus.



Glenelly's wines are fermented naturally and made with as little intervention as possible, seeking to achieve the perfect balance of French style and South African terroir. This Estate Reserve is comprised of 47% Cabernet Sauvignon, 23% Merlot, 15% Syrah, 11% Cabernet Franc, 4% Petit Verdot. Its roots lie in the classic blends of the 19th century when Syrah was added to the traditional varietals of the Left Bank. The grapes for this wine were hand sorted and gently crushed in stainless steel fermentation tanks. They were given a cold soak for three days before allowing the natural fermentation to start. Three pump overs a day were done on the tanks during fermentation, after which they underwent extended skin contact for 2-3 weeks. The wine was placed in French oak barrels to undergo malolactic fermentation, matured for 18 months in French oak and raked on average every four months.



This wine has intricate aromatics of red fruits, plum, and blackberries mingled with hints of savory spices, floral tones and touches of cedar. The palate is rich and layered, showing ripe dark fruit and pepper and supported by firm, balanced tannins. What a beautiful example of the extraordinary complexity achieved through bottle aging.

MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Red Wine-Braised Short Ribs

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

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2019 BODEGAS AS LAXAS ALBARIÑO RÍAS BAIXAS DO, SPAIN

Bodegas As Laxas has been family owned and operated since 1862, and has been producing exceptional wines since 1975 when the family of Simon Ferro completed their inaugural harvest. The estate vineyards are located in the Condado do Tea, which is the second largest subregion of the Rias Baixas DO. They are terraced with a southern exposure overlooking the Mino River that separates Spain from the northern border of Portugal. Bodegas As Laxas was one of the first 5 bodegas in the region to be awarded the status of D.O. and remains a leader of innovation in winemaking to this day.



The Albariño vines are over 30 years old and planted on south-facing granite terraces between 500 and 650 feet. The exceptional micro-climate is characterized by mild temperatures with an annual average of 60°F, very little frost and abundant rainfall. This micro-climate is ideal for ripening, characterized by a higher sugar content and lower acidity level than more northerly areas of Rías Baixas that face more variable climates. The vines are primarily dry-farmed with irrigation used only in late August if needed. Clam, oyster, and mussel shells are added in the vineyards to increase the minerality of the soil and as a natural fertilizer.



The grapes were harvested by hand and fermentation took place in stainless steel vats, at a controlled temperature of 64°F. After fermentation, all the wines were racked to separate the lees, followed by a “coupage” of the various vats and cold stabilization before filtering and bottling.



This wine is pale straw yellow with green flecks. Its intense aromatics burst with white fruits and flowers. The palate shows an abundance of citrus fruits, cantaloupe, apricot, mandarin, a subtle minerality, and has a long juicy finish.

MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Stuffed Chicken Breasts with Butternut Squash & Figs



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

JANUARY 2021 CLUB SELECTIONS



2017 BODEGAS DOMECCO DE JARAUTA “LAR DE SOTOMAYOR” RIOJA DO, SPAIN



Rioja in Central Spain is one of the oldest wine regions in the country. Nearly every business in Rioja is related to the wine industry in some way. Rioja has its own microclimate, as it is nestled in a valley and protected on all sides by mountains. When phylloxera devastated Bordeaux in the 1870's, many French growers came to Rioja and found remarkably similar growing conditions to those in Bordeaux. Most ultimately returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained, greatly influencing the winemaking industry in the region. In 1925 Rioja was the first wine region in Spain to be awarded Denomination of Origin status (D.O.). In 1991 it was the first to have Calificada added.



Bodegas Domecco de Jarauta is named after the third-generation owner, Jose Vicente Domecco de Jarauta. The bodega was totally refurbished in 1995 in the style of a French château with a tasting room at its highest point. It overlooks the estate vineyards and is fitted with the latest winemaking equipment and technology.



This wine is 100% Tempranillo made from 65-year-old vines. The grapes were harvested and sorted by hand. Fermentation took place over 24 days in truncated tanks and subsequent ageing in 40% French, 40% Hungarian and 20% American oak.



This classic Rioja has a beautiful garnet robe and a deceptively subtle nose showing soft blackberry fruit, dusty earth and a hint of spice. The complex palate shows boysenberry, black cherry and red currant with a hint of cacao, firm tannins and a beautiful herbal note. A delightful wine, very well balanced, the acid supports a rather long, fruited finish.

RED SELECTION

■ SUGGESTED RECIPE: Pork Chops à la Madrilène

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



JANUARY 2021 CLUB SELECTIONS



2018 ETIENNE BOILEAU PETIT CHABLIS AOC BURGUNDY, FRANCE

The Domaine Etienne Boileau is situated in the small town of Chablis at the northern extreme of the northernmost wine district of the Burgundy region in France. This winery is steeped in the belief that tradition combined with terroir and climate are essential to making a great wine, and Etienne Boileau credits the Kimmeridgean clay soil of the hilly slopes of the Serein Valley for both the character and quality of his Chablis. Kimmeridgean clay is a soil type that dates back to the Upper Jurassic period over 180 million years ago, and includes a mix of limestone, clay, and fossilized oyster shells.



Through every stage of production, from harvest to bottling, these Chablis are handled with extreme precision and care. All of Etienne's wines are vinified in stainless-steel tanks, and some of the Premier Cru bottlings see a brief period in oak. They go through minimal filtration achieved using mostly low-impact cold precipitation.



This charming Petit Chablis is 100% Chardonnay. It was fermented in temperature-controlled stainless-steel tanks and inoculated by a selected yeast. The wine saw partial malolactic fermentation and was aged in tank. The resulting wine was cold-stabilized and gently filtered before bottling.



This wine has a bright yellow gold color. It's nose exhibits slight floral aromas and fresh white fruits. The lively palate shows lemon pith, green and yellow apple, and wet stone. The finish is bright and very refreshing, and it begs for oysters!



W H I T E S E L E C T I O N

■ SUGGESTED RECIPE: Brigtsen's Oysters LeRuth



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