

# JULY 2020 CLUB SELECTIONS



## 2018 ATLAS WINE COMPANY OMEN RED BLEND SIERRA FOOTHILLS, CALIFORNIA

Wine in its purest form tends to be romanticized, often times referred to as “bottled poetry”; the fundamental business structures are rarely considered when shopping for and enjoying it, and rather, we sort of assume that a winemaker’s profession is purely passion-driven. Atlas is a new generation farming company with over 40 years of combined expertise farming and developing vineyards around the world. Partners Alexandre Remy, Barry Belli and Mike Cybulski respect and honor traditional farming practices but also actively seek and implement innovative ideas and concepts. By sourcing fruit from ‘hidden gem vineyards’ from lesser-known wine regions in Oregon and California, keeping barrel-aging to the minimum and forgoing the traditional winery ownership, instead opting for an alternating proprietorship at Perry Creek Winery in Fair Play, Alexandre convinced his partners that they could craft affordable and crowd-pleasing wines while operating a sustainable and profitable business. This enables Atlas Wine to produce affordable, hand-crafted wines that leverage a “Vines to Bottle” approach—made solely from AVA grapes, yeast, oak and the minimum amount of sulfur necessary. No mega-purple, no DCDM, no added sweeteners or mouthfeel agents. Just great tasting wine—bold and with a lot of personality!



The grapes for the Omen blend are 63% Zinfandel, 21% Syrah, 8% Barbera and 8% Petite Sirah. Each vineyard was picked separately, the grapes were crushed/de-stemmed and cold-soaked 3 days before fermentation with an extensive skin maceration (10 to 20 days). The resulting wines were carefully blended then aged in French oak (30% new, 70% neutral) for 9 months before bottling.



Why be a prisoner of The Prisoner? This Omen is a good sign...big and chewy, with intense flavors of blackberry, blueberry, bramble and spice; peppered with notes of cedar and oak and firm, gripping tannin. And it’s a bargain to boot!



## MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Grilled Rib Pork Chops with Peach Relish

■ RETAIL: \$20.00  
■ WINE CLUB MEMBER: \$17.00

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## 2017 DOMAINE DES TOURTERELLES MÂCON-VILLAGES AOP BOURGOGNE, FRANCE



Though the Gaillard family has been farming in the Mâcon region around the village of Viré since 1946, they only began estate-bottling at Domaine des Tourterelles in 2014. Valentin Gaillard is the young proprietor here, as his father, who was the managing director of the local cooperative where the family sold their production, decided he wanted to leave a family winery to his son. Consequently, the 2017 Mâcon-Villages from Domaine des Tourterelles is only their fourth vintage of estate bottled wine. It was produced from fifty-five year-old vines on chalky-clay soils sitting with a southeasterly exposition at four hundred and fifty meters of elevation.



The farming is sustainable, and they are in the process of getting HVE (Haute Valeur Environnementale) certification. The cellar is gravity-fed and all fermentation and aging takes place in stainless steel tanks. The name of the domain comes from the group of turtledoves that often pays a friendly visit to the winery.



Made from 100% Chardonnay. The vineyards are located in the Viré and Montbellet villages, the vines planted at 1000 to 1500 feet in altitude on slopes with south-southeast exposure. This slope is known as one of the best areas of the appellation, as the soil is rich in limestone and clay. They use the guyot pruning technique and farm sustainably.



Bright and fresh in the nose with aromas suggesting apple, fresh pineapple and wet stone. On the palate the wine is fleshy with bright acidity. The flavors are yellow apple, pineapple core and a touch of honey with pronounced length on the complex finish.



## MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Classic Sole Meunière

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00

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## 2017 BORELL-DIEHL BD PINOT NOIR TROCKEN PFALZ, GERMANY

For those who perhaps have not been paying attention, this is a heads up – Germany is producing some really delicious Pinot Noir! The timbered home that houses this family-owned estate in Hainfeld was built in 1619, but the estate in its current form is far more recent than that. In 1990 Annette Borell and Thomas Diehl married and created Borell-Diehl by joining their families' three wineries into one. Starting with a total of 5 hectares, they have since expanded to 35 hectares of vineyards, all within 3 miles of Hainfeld, about 1/2 hour drive from Deidesheim. Their holdings are a complex geology of loess, limestone, red sandstone, with deposits of minerally *muschelkalk* (limestone).



Annette and Thomas' oldest son George is now poised to take over leadership of the estate. Having worked with important producers like Rebholz (Pfalz), Wittmann (Rheinhessen), and Von Volxem (Saar), as well as an internship in New Zealand in 2016, he continues the winery's focus on quality wines of extraordinary value.



Sustainable farming is important to the family as they live among the vines. They do not use chemical pesticides or fungicides and there is no irrigation in the vineyards. Everything is done by hand in the vineyard and winery. George is garnering a great reputation for his winemaking and has won several awards recently. He is a young and energetic guy and it shows in the vineyards and the wines themselves.



The Borell-Diehl Pinot was all de-stemmed and made from estate-grown fruit. No commercial yeast was used—only native fermentation. The wine was aged in old, large format barrels (the youngest of which was 3+ years old) for 10-12 months and is certified vegan by the European Vegetarian Union.



Fresh, fruit-driven aromatics, bright red fruit flavors, cherry, raspberry, with a hint of sage, cola and baking spice. The finish is juicy with a fine-grained, chalky tannin.

## RED SELECTION

■ SUGGESTED RECIPE: Stuffed Eggplant with Lamb and Pine Nuts

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00

# JULY 2020 CLUB SELECTIONS



## 2019 FELICIANA FELUGAN, LUGANA DOP, VENETO, ITALY

Feliciana is located in Pozzolengo, a small town in the shadow of the Tower of San Martino della Battaglia. It is close by the beautiful town of Sirmione, all in the South region of Garda Lake. Feliciana was founded by brothers Massimo and Giorgio Sbruzzi in 1984, when, with the wise help of their father Sergio, they started producing wine for personal (and few friends') consumption. At that time they also bred cattle, a pursuit that was widely practiced in the area.

Over the years, with the continuous improvement in quality coupled with a greater demand for their wines both locally and abroad, they gradually converted all of their acreage from animal feed into what is now more than 25 hectares of vineyards and a full production winery.

The Turbiana or Verdicchio (100%) grapes for Feliciana's *Felugan* were cultivated without the use of any type of fertilizer (relying on the use of cover crops) or chemical herbicides in the vineyard. The grapes were carefully harvested by hand before being gently pressed. The juice was fermented in temperature-controlled stainless steel tanks. The resulting wine was bottled fresh and bottle conditioned for one month before release. In our view Verdicchio is one of the most interesting of Italy's white wine varieties, and this is a fine example.

The intensity here is driven by vibrant acidity and flavors of underripe stone fruit. The texture is more expansive than expected for an unoaked white, the finish is long and tapering. The perfect summer evening aperitif.

## W H I T E   S E L E C T I O N

■ SUGGESTED RECIPE: Lemon-Thyme Roast Chicken

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00