

JUNE 2020 CLUB SELECTIONS



2017 CANTINE RISVEGLIO 72100 NEGROAMARO SALENTO IGT, PUGLIA, ITALY

Founded in 1958 by a small group of independent winemakers, Cantine Risveglio is not only a coop, but one of the most important wine producers in the Brindisi province. It was created to encourage and consolidate the bargaining power of local winemakers who decided that together they could do more. Brindisi is a town and coastal wine region in the Puglia province of Southern Italy with a rich history and tradition of wine making. It occupies a key location along the historic Roman trade route making it the *Gateway to the East*—locals sold not only wine, but salt and olive oil imported from the empire's Mediterranean provinces.



Negroamaro is a black grape variety, grown all over Puglia and most famously in in the southern part of the region, known as the Salento, which includes the province of Brindisi. Negroamaro derives its name from the fusion of the Greek word *mavros* and the Latin word *niger*, both meaning *black*—referring to the grape's dark color—*Negroamaro* literally means *black-black*. Like many Italian grape varietals, the origin of Negroamaro is uncertain, though it was most likely brought to Italy by the Greeks in the 8th century, making it one of Italy's most ancient vines.



Sourced from old vine (50 - 60-year-old) Negroamaro vineyards in Brindisi, the grapes for this spicy red wine were hand-harvested and carefully sorted before being fermented for 15-20 days in temperature-controlled stainless-steel tanks. The resulting wine was aged for four months in oak and a subsequent 4 months in stainless-steel before being bottled.



Dark plum robe with a touch of purple at the rim. Intense, complex aromatics of ripe, red fruits, cola, cracked pepper and a touch of smoke. The palate is fresh, with flavors of baked blackberry and ripe boysenberry. There is a touch of dusty tannin on the finish in this otherwise soft, round, juicy summer red.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Peperonata with Feta and Pinenuts

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

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2019 IL COLOMBAIO DI SANTACHIARA SELVABIANCA VERNACCIA DI SAN GIMIGNANO DOCG, TUSCANY, ITALY

The story of Il Colombaio di Santa Chiara begins like many in Italy—a family farm built by hard work. Mario Logi began working the land as a teenager in the 1950s, later acquiring his own property and raising a family. In 2002 Mario's youngest son, Alessio, who was studying Oenology, wanted to put his efforts and passion to use and make wine from their own vineyards. It quickly became a family project and the winery, Il Colombaio di Santa Chiara, was born.



In the late 1990's, Mario purchased the Parish San Donato with its chapel, parsonage and fields. It was there that the family built its first small wine cellar. The three brothers, Giampiero, Stefano and Alessio, enjoyed working together, experiencing the beauty of the land, guided by Mario and his extensive knowledge of the vines. With the expansion of the winery, the property is now Locanda dei Logi, a beautiful inn just a short distance from San Gimignano.



All good wine begins in the vineyard. Drawing on his long experience and instincts developed over a lifetime of farming, Mario and his sons are constantly among their vines, guided by the principle that "a vineyard, by its nature is not 'natural' and its health requires attention—beginning with a healthy biosphere." And for this reason, they have worked diligently to obtain organic farming certification.



From the beginning, the focus was on Vernaccia di San Gimignano; using a unique varietal was the perfect platform to express the characteristics of the land. With the collaboration of oenologist, Nicola Berti, every vintage has increasingly been made with an eye toward improving the ability of the wine to tell the story. Vernaccia from San Gimignano has a long history, and since the Renaissance period has been considered one of Italy's oldest and most noble wines. The Vernaccia wine grape was mentioned as early as 1276 in San Gimignano's records and in Dante's Divine Comedy. Its name is thought to originate from the word *vernaculum*, which means 'of the place' and is the etymological root of the English word 'vernacular'. As might be expected, and in light of this fact, there are several grape varieties known elsewhere in Italy as 'Vernaccia', which just happened to be the local grape variety used in their respective regions.



The grapes were carefully selected and harvested by hand. After a short maceration on the skins, the must was fermented in temperature controlled stainless-steel tanks, resulting in a fresh, vibrant, delicately aromatic, dry white wine.



Pale, straw yellow with golden flecks. The bouquet is delicate and fresh with scents of apple and floral notes. The palate is dry and structured with green apple, key lime, melon rind, wonderfully balanced acidity, a touch of flint and a pleasing note of salinity on the finish.

MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Ricotta and Pear Filled Fagottini

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

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2017 TESSIER *FENAUGHTY VINEYARD* GRENACHE EL DORADO, CALIFORNIA

Kristie Tacey, winemaker and founder of Tessier Winery is a scientist turned winemaker. A former published research scientist who studied protein pathways, she moved to the San Francisco Bay Area from her native Michigan to pursue a career in biotechnology, which included working on the Human Genome Project. Kristie eventually came to realize that winemaking was her true calling and after working as operations manager and assistant winemaker at an award-winning East Bay winery, she started Tessier in 2009. She began by handcrafting small lots of Pinot Noir and has added Grenache, Pinot Gris, Cabernet Franc, Gamay Noir, Riesling, Syrah and Mourvèdre. Kristie's appreciation of French wines—especially those from Burgundy, the Loire and Rhône valleys—has shaped her winemaking choices.

With her background in microbiology, Kristie is fascinated by the cycle of life; each vintage of Tessier wines captures and reflects one year in the lives of the vineyards she works with. She sources high-quality fruit from a strong network of farmers in the Anderson Valley, Santa Cruz Mountains, Arroyo Seco, and El Dorado foothills. She then uses minimalist winemaking techniques to showcase the unique characteristics of the grapes and the vineyards. For Kristie, sustainability is a priority—not only with the vineyards' farming practices, but also by cultivating long-term relationships with her growers and customers. Tessier's production is still very small—a mere 1400 cases annually.

This wine was made from 100% Alban* clone Grenache that was sustainably grown at 2850 feet elevation in the Sierra Foothills. The grapes were carefully harvested, hand-sorted and fermented (25% whole cluster and lovingly lady-foot-stomped) for maximum phenolic expression. The wine was then aged in neutral French oak barrels before bottling.

Translucent garnet color with bold aromatics of macerated strawberries, plum and rose jam. The palate bursts with fresh black cherry, cassis with a touch of black tea and a beautiful texture. The tannin is nicely met by perfectly balanced acidity on the long, juicy finish.

**John Alban planted Rhone varieties in Edna Valley more than 30 years ago. He was a pioneer in the area and category.*

RED SELECTION

■ SUGGESTED RECIPE: Roasted Leg of Wild Boar

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

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2019 SOLÉNA PINOT GRIS, WILLAMETTE VALLEY, OREGON

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage in 2000. In May 2002, they launched Soléna by bottling their first vintage of Domaine Danielle Laurent Pinot Noir and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the French and Spanish words for sun and moon—*soleil* and *luna*—and the name that Laurent and Danielle gave to their daughter. Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today, Laurent and Danielle are producing Pinot Noir and Chardonnay from their estate vineyards, as well as Pinot Gris and Merlot, Zinfandel, Cabernet Sauvignon, Syrah, and Late Harvest Riesling from other iconic vineyards in the Willamette Valley, as well as various sites throughout Oregon and Washington.

The grapes for this Pinot Gris (98% and 2% Gewurztraminer) were carefully harvested and gently pressed before being cold-fermented in temperature-controlled stainless-steel tanks. The final wine was cold-stabilized before being bottled for release.

Pale yellow hue with delicate aromas of Meyer lemon, pear and subtle hints of jasmine. The palate shows white peach, passion fruit, a delicate floral note and a touch raw honey. The underlying minerality keeps the wine crisp and refreshing sip after sip!

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

■ SUGGESTED RECIPE: Roasted Cauliflower Steaks with Gruyère

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