

JUNE 2021 CLUB SELECTIONS



2019 NUE WILDE PINOT NOIR, RUSSIAN RIVER VALLEY SONOMA COUNTY, CALIFORNIA

Nue Wilde was launched in 2018 by Ben Herod. Ben was born and raised in Northern California, his father an artist and carpenter, mother a nurse. He first learned to create by watching his dad produce large scale paintings, build houses, and make art. His attention to detail and curiosity to learn he attributes to his mother. At age 19, a 3-month backpacking trip around Europe exposed him to the world of wine. While drinking Champagne in Marseilles on Bastille Day, fireworks and French music filling La Rue de la Republique, the fuse was lit.

Ben returned to the US and started college. While working in restaurants and attending school, his interest in wine exploded—this was it—this was his calling! Wine classes, harvests in Napa, and a deep interest in wines from all over the world kept him inspired. He started making wine with a few friends in a San Francisco garage in 2004. In 2005 he made a few barrels while working a grueling harvest in Napa. In 2010, he and two friends started Oro En Paz, an urban winery in San Francisco. After 7 harvests the three friends decided to part ways.

Unsure of what would come next, Ben took a year off from winemaking in 2017, a year in which the plans for Nue Wilde began to take shape. He knew that a lot of hard work lay ahead, but was determined to continue making wine and had decided to go it alone. Something new. Also, something wild. Something inspired by nature and long walks in the wilderness. Wild ferments and new vineyards to complement the old friends he had made over the 15+ years he has made wine. Nue Wilde was born.

100% Pinot Noir, the grapes for this wine were sourced from the Waters Ranch Vineyard, located in the heart of the Russian River Valley, right off of Westside road. Waters Ranch is on a mixture of alluvial and loam soils and is sustainably farmed.

The fruit was harvested at night and brought to the winery in the early morning. The grapes were de-stemmed and underwent a two-day cold soak. Once fermentation started, the wine saw two punchdowns a day. After 14 days on the skins, it was pressed just at dryness. This wine saw all native fermentation for both primary and secondary, which allows the full potential of the vineyard site to shine through.

Bright ruby hue. Bold aromas of desiccated cherries and bramble. The palate shows flavors of dark cherry, rhubarb, red plum and huckleberry. It has a supple mouthfeel with ample acidity and a lengthy finish.

MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Grilled Pork Chops With Balsamic Marinade

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

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2018 ANDREA FELICI VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOCG, MARCHE, ITALY



Azienda Andrea Felici is located in the Marche region, between Apiro and Cupramontana, the heart of the homeland of Verdicchio. Nestled on a hill at the foot of Mount San Vicino at an altitude of 1690 feet, Azienda Andrea Felici looks out on a green valley with tilted slopes blanketed by beautiful woods and vines, and is bordered by the high peaks of Gran Sasso and Maiella to the south and Mount Catria to the north. The climate is dry, with average annual temperatures in the mid-50s and a constant breeze throughout the year. This is the southwest corner of the Verdicchio dei Castelli di Jesi appellation. The area is further inland, with more limestone, a bit less influence from the Adriatic Sea, and temperature swings between day and night that are more pronounced.



Combine a transcendent (if under-appreciated) varietal, a "goldilocks" estate location, an uncompromising winemaker with a palate trained on the greatest wines of the world, and that is how Andrea Felici has become one of the hottest producers of Italy.



The winery started estate-bottling in 2003. Today, the 15-hectare estate is run by Leopardo Felici, who has a passion for and dedication to Verdicchio, as well as a broad knowledge of the wine world. Before taking over the estate in 2007, his father insisted he gain more wine experience, so Leo worked as sommelier in London at Gordon Ramsey's Savoy and in Florence at Enoteca Pinchiorri. The winery produces only two wines: a single-vineyard bottling—Il Cantico della Figura—and this cuvée: Castelli di Jesi Classico Superiore.



Viticulture here is certified organic. Coming from the high elevation site in Apiro, the Classico Superiore is a mix of old and younger vines. The grapes were harvested by hand and given a short cold-soak on the skins before pressing. The juice was fermented in temperature-controlled stainless steel tanks, matured and mellowed on the lees for three months, and then aged an additional two months in-bottle prior to release.



Pale yellow hue. Fine aromatics of green apple skin and grapefruit pith. The palate exhibits beautiful purity of fruit and pronounced minerality, with lemon flesh, Kaffir lime and a touch of bitter almond. The finish is long, focused and positively mouthwatering.

MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Caramelized Garlic, Spinach, and Cheddar Tart

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

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2019 BODEGA LANZAGA "LZ" RIOJA DOC, SPAIN

Rioja was the first Spanish wine region to obtain DO status, equivalent to the French Appellation Controlée, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional wines aged for many years in American oak, to the full throttle modern style.



Telmo Rodríguez and his partner and friend Pablo Eguzkiza set up Compañía de Vinos Telmo Rodríguez in 1994. The project identified old vineyards throughout Spain planted with native grape varieties that they felt had unrealized potential. In 1998, while working at Telmo's family winery Remelluri in Rioja Alavesa, they started to buy old vineyard sites around the town of Lanciego. That was the catalyst for Bodega Lanzaga. Their aim was to rediscover the 'true' historic taste of Rioja, which they believe can only be achieved from the best sites.



A vocal advocate for Spanish wine, Telmo believes it should share a table with the best of Burgundy and Bordeaux. Time spent studying and working in France led him to question Rioja's reluctance to acknowledge a wine's origin—vineyard or village—on the label. "Our wines are not made by winemakers; they're made by grape growers...Once you understand your place, you know how to work."



The LZ is a blend of Tempranillo, Graciano & Garnacha from certified organic bush vines in the cool Lanciego zone within Rioja Alavesa. Six vineyards are included in the cuvée, Campoluengo, Las Rozas, Castillejo, El Romeral, Agozaderas and El Plano. The grapes were hand-picked and fermented with wild yeast. Primary and malolactic fermentation were in concrete tank, followed by an additional 6 months' aging—also in concrete.



Rich aromatics of black and blue fruits, with a hint of baking spice. Elegant palate showing blackberry, macerated cherry, a touch of violet and fine, powdery tannins on the lengthy finish.



R E D S E L E C T I O N

- SUGGESTED RECIPE: Homemade Fresh Chorizo
- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

JUNE 2021 CLUB SELECTIONS



2019 HENDRY VINEYARD ALBARIÑO NAPA VALLEY, CALIFORNIA



George Hendry and his family have been growing grapes on their 203-acre farm located at the foot of Mt. Veeder (just northwest of the city of Napa) for over 80 years. A portion of Hendry Ranch sits on some of the earliest vineyards planted in Napa, dating back to 1859. The site has seen a wide range of ups-and-downs, from Phylloxera devastating the vines in the late 1800s to the onset of Prohibition in 1920. The Hendry family began making wine in 1992 (prior to that, they sold their grapes to other winemakers), and now make Hendry wines solely from estate-grown fruit. The maritime microclimate lends itself well to over a dozen grape varietals, especially Albariño, which is native to the cool and rainy border region of northwest Spain and northern Portugal, where it is known as Alvarinho.



The Albariño grapes comprising this wine come from 3 different blocks. All are blanketed by morning fog and cool afternoon breezes, creating a “transitional” climate between the cool Carneros region and the warmer Napa Valley regions on either side of the benchland vineyards. One of the blocks is located in a sunnier area of the vineyard and is harvested a few days earlier than the grapes in the two cooler blocks. The grapes are whole-cluster pressed, contributing phenolics to the wine, while preserving Albariño’s aromatics. The must is then combined in stainless steel tanks and cool fermented at 56°F - 59°F. The cool fermentation preserves the aromatics and flavors of the Albariño grape.



Pale straw with a hint of green. Vibrant aromatics of fresh fruit with a floral note. Bright acidity, flavors of underripe yellow peach and apricot, lemon zest, and a touch of lime pith make this wine a refreshing drink on its own or a great accompaniment to light, yet flavorful food dishes.



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

■ SUGGESTED RECIPE: Bay Scallop Ceviche



■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70