

JUNE 2022 CLUB SELECTION



2020 BELA RIBERA DEL DUERO DO VILLALBA DEL DUERO, SPAIN



Bela was founded in 2017, when the Compañía Vinícola del Norte de España (CVNE)—a family-owned winery founded in 1879 in Rioja—embarked on a new venture, focusing on estate vineyards located in Ribera del Duero. They built a state-of-the-art, 65,000ft² winery with an underground 10,000-barrel capacity cellar and fermentation area, and a beautifully designed wood and glass tasting room, perched above the plains of Ribera del Duero. The winery was named in honor of Sofia, daughter of Eusebio Real de Asúa (co-founder of CVNE), and the great-grandmother of the current managers. Her friends and family called her Bela. In fact, the three stars adorning the wine label (a remake of an old CVNE Monopole label from 1910), stands for Bela and her siblings, Áurea Minerva and Ramón.



The winery maintains 83 hectares of vineyards planted in two towns: Villaba de Duero and Moradillo de Roa. The Villalba vineyard—74 hectares surrounding the winery—produces strong wines with a rustic touch, while the 9-hectare Moradillo site brings complexity and finesse to the wines.



Bela is 100% Tinta del País, the local name for Tempranillo. The grapes, from 25-year-old vines, were hand-picked and carefully sorted. They then underwent cold maceration prior to fermentation with selected yeasts in stainless-steel tanks. The wine was aged for six months in American and French new and one-year-old oak barrels, then matured for 3 months in bottle before its release.



Dark Garnet. Aromas of dark berries mingled with vanilla and a touch of cedar. The palate is full and permeated with blackberry, dark plum, baking spice and firm tannins. The gripping mouthfeel is nicely balanced with a solid acid backbone, leading to a juicy, slightly spicy and tannic finish. Pair with your favorite cut of meat or a campfire-lit night.

MIXED AND RED SELECTIONS

■ RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85



■ [SUGGESTED RECIPE: Pork Chops with Pistachio Salmuera](#)

JUNE 2022 CLUB SELECTION



2020 VITICOLTORI DE CONCILIIIS FALANGHINA CAMPANIA IGP, ITALY

Viticoltori de Conciliis was founded in 1996 by three siblings, Luigi, Bruno and Paola de Conciliis, who decided to make use of their family vineyards to make wine rather than simply selling their grapes. Together they own 17 hectares of organically farmed vines located in the relatively uncharted, warm Cilento zone on the Campania coast, and rent an additional 11 hectares of neighboring vines. The high-altitude vineyards look out toward the Mediterranean, and are cooled by the sea breeze, making wines that are vibrant and readily accessible.



De Conciliis specializes in fruit-forward wines made with wild fermentations, minimal additions and consider themselves champions of sustainable winemaking. This goes beyond a commitment to organic viticulture. De Conciliis is located in one of the poorest areas of Campania, and sustainability also means a committed to its workers, paying them a livable wage, and guaranteeing year-round work. The next phase of this effort will include a move to fully biodynamic farming.



100% Falanghina. All harvesting was done manually. The grapes went straight to press after being sorted. The must went through a 20-day fermentation, before being refined in stainless-steel tanks for 6 months. The finished wine was bottled and aged an additional 3 months prior to release.



Yellow-gold. The bouquet is fruity, floral and slightly tropical. The palate is fresh and textured with flavors of ripe stone fruit, pineapple, lime zest and a persistent mineral note. The finish is long and clean with a juicy, lip-smacking acidity.



MIXED AND WHITE SELECTIONS

- RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15
- SUGGESTED RECIPE: Spaghetti Alle Vongole



JUNE 2022 CLUB SELECTION



2020 WEINGUT NIKLAS SCHIAVA SÜDTIROL DOC ALTO ADIGE, ITALY

Weingut Niklas is a family owned and operated wine estate located just outside the small village of St. Nikolaus, in the Alto Adige region of Northeastern Italy, high up on the west side of a majestic valley that leads north through the Dolomites. Established in 1969, Weingut Niklas boasts three generations of passionate winemaking, and is currently managed by Dieter Sölva—a graduate of the famous enology school at San Michele, as was his father before him—and his wife Johanna, who took the reins in 1992.



Although most of the wine made in Alto Adige is white, Schiava, also known as Vernatsch locally and Trollinger in Germany, is the top red grape in the region. It is a thin-skinned grape that has been farmed in the Alto Adige—where the altitude produces remarkably graceful red wines—since the 13th century.



Made from two different types of 100% organically farmed Schiava. The grapes saw a five-day low-temp maceration in temperature-controlled stainless-steel tanks and was fermented with selected yeasts. The wine was aged four months in stainless-steel, with a light filtration and no fining, allowing the wine's natural flavors to shine.



Pale red in color. Aromas of red fruit and dried flowers. The palate shows enticing flavors of wild strawberry, savory herbs, and orange peel. The finish is lingering with a charming mineral back bone. This is a versatile red, perfect in warmer weather, particularly after 30 minutes in the fridge.



RED SELECTION

- RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15
- SUGGESTED RECIPE: [Pizza Bianca con Speck](#)



JUNE 2022 CLUB SELECTION



2021 UNION SACRÉ PINOT GRIS, OASIS VINEYARD SANTA LUCIA HIGHLANDS, CALIFORNIA

Deriving its name from the heritages of its two founders, Union Sacré Winery is: “Inspired by Alsace. Rooted in California.” Founded in 2013 by two long-time friends from different continents, Xavier Arnaudin, is a WSET certified, oenology degree holding ex-boxer from France, and Philip Muzy, a self-taught, free-spirited designer from Michigan. Xavier has worked as cellar master or assistant winemaker for some of the Central Coast’s most luminous wineries, including Sans Liege, Arcadian and Herman Story. Philip worked at Proof Wine Collective before assuming the role of creative director at Herman Story and Desparada. Between the two of them, they have over 35 years of experience working in Central Coast wineries.



Union Sacré is focused on elegant, table-ready, single vineyard, monovarietal wines. The winery is in Tin City, an evolving industrial makers’ market nestled amongst the oaks in Paso Robles. Tin City is also home to several wine, craft beer and small batch spirits producers.



The two-sided label is meant to symbolize the two different worlds. “The front side, is clean, classic, tidy, organized and tells you all the details you need to know. The other side is totally wack-a-doo—but from the same substance. The front tells you what it is and the back shows you what it feels.”



Don’t let the peachy hue fool you—this is no rosé! It is instead a distinct style of white wine known as *ramato*, from the word ‘*rame*’ which means ‘*copper*’ in Italian; a traditional method of producing *orange wine* from Pinot Grigio in the Friuli-Venezia-Giulia region of Italy. The juice from white wine grapes is deliberately left exposed to the skins instead of being directly pressed. The result is a wine with a beautiful copper-tinged hue and a supple, delicately textured mouthfeel.



100% Pinot Gris from the Oasis Vineyard. The grapes were hand-sorted and 100% destemmed. Soaked in juice for 20 hours of skin contact to extract flavor and pressed the next day. A natural pink color comes from the skins. The juice was fermented for 4 weeks in stainless-steel tanks at 50°F. The resulting wine was aged for 6 months on its lees in stainless steel and bottled unfiltered. 732 cases made.



Peach hue. Aromas of peach skin, pear flesh and white flowers. The palate is bright and fruity, with flavors of papaya, Mirabelle plum and orange blossom, and a plush, slightly pithy texture. The finish is long and fruit-laced with thirst-quenching acidity.

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

- RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85
- [SUGGESTED RECIPE: Grilled Chicken Bánh Mì](#)