

JUNE 2024 CLUB SELECTION



2019 PETERSON 'ZERO MANIPULATION' RED WINE TOLLINI VINEYARD, MENDOCINO, CALIFORNIA

Owned by Zinfandel icon Fred Peterson, Peterson Winery has been making wines in Sonoma County's Dry Creek Valley for over 30 years, using a "low-tech yet high-touch approach" they call "Zero Manipulation." In 2006, after moving from the tiny red barn on Lytton Springs to Timber Crest Farms, Fred's son Jamie assumed winemaking responsibilities. As a team, Fred and Jamie assess the grapes from each vineyard as the growing season progresses, evaluating the weather, soil and site, the goal being to optimize the character and balance of the fruit. They celebrate the uniqueness of each vintage, and do not aim to homogenize their wines to obtain a consistent flavor profile for a given wine, a common practice in mass-produced wines.



In addition to the 14 varietals grown on their Bradford Mountain Estate Vineyard, Peterson Winery sources fruit from local farmer friends. The 2019 Zero Manipulation Tollini Vineyard Mendocino Red Table Wine is composed of 79% Carignane, 11% Petite Sirah, and 10% Syrah. The traditional head trained, dry farmed Carignane blocks were planted by Alvin Tollini's father and grandfather. The Syrah and Grenache were planted by Alvin with the same time-honored techniques and sustainable approach. All sit on southwest facing benches in the Redwood Valley.



These grapes were harvested on different dates in September and October. Each varietal was vinified separately, prior to blending. Ageing was in used oak barrels for 22 months; bottled without fining or filtering.



Dense aromas of dark, brambly berries with cocoa and a hint of toasted coconut. The palate is rich and juicy, with flavors of ripe blackberry, mulberry and plum laced with baking spices, milk chocolate and a touch eucalyptus on the finish. The perfect summer barbeque red, this tasty blend is priced to keep the party going!

400 cases produced.



MIXED AND RED CLUBS

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Slow Cooker Balsamic Honey Pulled Pork

JUNE 2024 CLUB SELECTION



2021 DESIRE LINES CAT CANYON VINEYARD CHENIN BLANC SANTA BARBARA COUNTY, CALIFORNIA

Desire Lines Wine Co. was founded in 2018 by Cody and Emily Rasmussen, Iowa natives and high school sweethearts who moved to Sonoma County in 2011. Cody's "day job" is Associate Winemaker at Bedrock Wine Co, while Emily works as a marketing, public relations, and communications consultant for several wineries in Napa and Sonoma. It was only natural that the duo would decide to combine their skillsets to launch their own wine label. "Desire lines are unofficial routes, formed over time as the people traversing a space reject the designated paths in favor of a path all their own."



N2.13 in their Experimental Series, the Swan Song bottling is 100% Chenin Blanc from the Cat Canyon Vineyard in Santa Barbara County. The grapes were pressed, and the juice was then fermented in barrel (30% new oak). It was left in barrel for 18 months, untopped and unsulfured, before being sulfured to bring the wine back to life from the brink of complete oxidation. This practice tends to yield especially long-lived white wines and adds texture to the mid-palate.



Inviting green orchard fruit aromas. The palate is elegant with supple flavors of Bartlett pear, Golden Delicious apple and lemon curd. Fleshy and delicious. With beautifully integrated oak, artfully balanced with a graceful acidity and distinctive salinity thought the finish.



150 cases produced.



MIXED AND WHITE CLUBS

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



■ SUGGESTED RECIPE: Nam Khao

JUNE 2024 CLUB SELECTION



2020 NITA PRIORAT DOQ CATALONIA, SPAIN

Viticulture has an ancient history in Priorat. Winemaking in the region dates to the 12th century when monks founded the Carthusian Monastery of Scala Dei in 1194. The prior of Scala Dei ruled as a feudal lord over seven villages in the area, which gave rise to the name Priorat. Meritxell Pallejà has deep roots in Priorat and follows in the footsteps of her winemaker father, Lluís Pallejà, who studied oenology in the coastal town of Tarragona just south of Barcelona. She gained experience working in the cellars of Domaine Leflaive in Burgundy and Pine Ridge Winery in the Napa Valley. She then worked for 18 years with Alvaro Palacios in her native Priorat, where today, she continues to make wine under her eponymous winery which she established in 2004. Meritxell produces her wines biodynamically and is known for crafting complex, nuanced wines with beautiful mineral notes and wonderful flavor.



The vineyards are divided into five separate plots planted between 1969 and 2008. All of the vineyards are owned and controlled by Meritxell Pallejà and her family. Each plot consists of mainly slate, which in addition to imparting a signature minerality, forces the roots to push down several meters in search of moisture, water and nutrients. This natural stressing of the vines is believed to encourage a more complex and concentrated flavor profile in the finished wines. The 2020 NITA is a blend of 45% Garnatxa, 35% Carignan, 15% Cabernet Sauvignon and 5% Syrah. Fermentation utilizing only wild yeasts in concrete, followed by further aging in concrete before bottling.



Aromas of fresh red summer fruits. The palate is soft, round and juicy with flavors of sweet strawberries, raspberries, crushed blueberries and ripe Bing cherries. Young and sappy with mouthwatering acidity and a subtle spice behind the wonderfully balanced, fine-grained tannins; the finish beautifully sculpted, with a classic, flinty minerality.



R E D C L U B

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- [SUGGESTED RECIPE: Green Goddess Chicken Thighs](#)



JUNE 2024 CLUB SELECTION



2022 PETIT BOURGEOIS SAUVIGNON BLANC VAL DE LOIRE IGP, FRANCE

The Bourgeois family has been cultivating vines in the Loire Valley for eleven generations! In the 1950s, Henri Bourgeois planted five acres on the slopes of Chavignol, a hamlet in the Sancerre appellation that was fairly unknown at the time. Henri recognized the excellent potential of the land and the exceptionally diverse terroir that it offered. Joined by his sons, Jean-Marie and Rémi a decade later, the Bourgeois family became ambassadors for Sancerre; showcasing the purity of Sauvignon Blanc and Pinot Noir, and the myriad of expressions that can be achieved from the mosaic of soils found throughout the Chavignol region. Today, the estate is run by Arnaud, Lionel, and Jean-Christophe Bourgeois who adhere to the original vision set forth by Henri. The vineyards are planted across 72 acres of the esteemed Sancerre and Pouilly-Fumé appellations in four diverse soil types: Terres Blanches, Les Caillottes, Marnes Kimméridgiennes and Les Silex, which all contribute different qualities to the wines; each soil type is tended to and farmed differently to bring out the truest expression of the terroir.



The family only uses organic fertilizers, and strives to meticulously maintain the vines by means of green pruning, managing water stress and using cover crops. The vineyard elevation allows for perfect sun exposure, while the nearby springs keep the vineyard soils cool. The gravity-flow winery employs gentle grape handling at each stage of winemaking, maturation, and even the bottling process. 100% Sauvignon Blanc fermented in thermo-regulated stainless-steel tanks at a low temperature, thus extending the fermentation to encourage and preserve more intense aromas in the wine. Aged for 3 months on fine lees before bottling.



Pale straw yellow. Inviting aromas of citrus mixed with tropical fruit. Fresh and clean on the palate with flavors of tart citrus, apple core, with a savory note and a plenty of minerality. The finish is short yet mouthwatering making this a wonderful companion to many cuisines.



W H I T E C L U B

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Shrimp Scampi