

MAY 2020 CLUB SELECTIONS



2018 EMBANKMENT CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA

In 1998 Nick and Yolyn Goldschmidt established their own line of wines with the release of Goldschmidt Vineyards. The goal of the company was to produce two distinct brands of fine wines focusing on site-specific winemaking from great vineyards from around the world. Nick is the winemaker and Yolyn is the general manager of the business; both are originally from New Zealand but have lived in the US for the past 30 years. Over the course of his 36-year career, Nick has had the opportunity to explore the great winegrowing regions of the world, and has made wine in New Zealand, Australia, Canada, Spain, Mexico, Portugal Argentina, Chile, and California. In constant motion, he currently consults for multiple wineries across the globe, while also making more than a dozen brands of his own; including the Embankment Cabernet Sauvignon, created from premium Alexander Valley fruit. The story of Goldschmidt Vineyards is one of gaining deep experience, of taking great risks and of finally achieving mastery. Nick embodies this path as sage and explorer, magician and creator, outlaw and inventor. His winemaking methods transform the ordinary to extraordinary by breaking all the rules, while remaining accessible, pure and authentic.



Hand-harvested in the early morning, the fruit for this 100% Cabernet Sauvignon was carefully sorted, crushed and then barrel-fermented. After pressing, the wine was aged for 12 months in a combination of French (60%), American (20% and Hungarian (20%) oak—with 20% being new—before being bottled for release.



Deep garnet colored robe with purple edges. The nose is powerful and fruit-driven—ripe blackberries, black cherry, currants and backing spice. A complex palate of lush blackberry, ripe blueberries, dark plum and chocolate. The texture is rich, accented by supple, round tannins and a long elegant finish.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Grilled Sunchoke with Honey-Fermented Pomegranate Seeds

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

MAY 2020 CLUB SELECTIONS



2017 RES FORTES VIN BLANC, CÔTES-DU-ROUSSILLON, FRANCE

Moritz spent many summer months as a child with his grandfather in the South of France, who would talk for hours with great passion about wine, and even let him try a little. Listening to him, Moritz's fascination with grapes began and was furthered during winter family ski trips, travelling by train across Europe and seeing the Swiss Alps with its terraced vineyards covered in snow. By the age of 16 he was hooked, and since then has been passionate about making wine; studying Wine Science at Brighton University's Plumpton College and graduating in 2010. Moritz then travelled the world making wine in both the Northern and Southern Hemispheres in the USA, South Africa, France, New Zealand, Germany, Australia, and in well-known regions such as Sonoma Valley, Paarl, Roussillon, Bordeaux, Barossa Valley, Hawkes Bay, Riverland and the Mosel. Working for some of the world's best wine producers broadened Moritz's understanding of the processes and techniques required to make high quality wines from different grape varieties. In 2014 Moritz decided it was time to use what he had learned from all over the world and create his own premiere vintage—which we are delighted to present to you now! Moritz chose the Roussillon region between the villages of Maury and Tautavel in the South of France as the source for the first vintage and is looking forward to making some great wines around the world in the years to come...

This charming white blend was crafted from 40-year-old dry-farmed, head-trained vines: Macabeu (60%), Grenache Blanc (20%) and Grenache Gris (20%). Each lot was whole-cluster pressed and cold-settled for 24 hours before being racked and individually fermented. After fermentation the wine was racked off the lees and left to age in stainless-steel before being blended and bottled.

Pale straw in color with golden flecks. This delicious blend shows aromas of tropical fruit, melon and peaches. The palate shows honeydew, Anjou pear and stewed apples and pineapple core. The texture is beautiful and expansive with a delightfully balanced, delicate yet juicy finish.

MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Goan Prawn Curry

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

MAY 2020 CLUB SELECTIONS



2018 THYMIOPOULOS VINEYARDS 'YOUNG VINES' XINOMAVRO NAOUSSA PDO, GREECE



Since 2005, Apostolos has been on a mission to define what Greek wines represent to the world; in bygone days, the wines of Northern Greece (and specifically Naoussa) were thought to be highly tannic with bracing acidity that needed prolonged time in barrel in order to be palatable. Apostolos disagreed, and with the introduction of Uranos in 2005, the Modern Greek wine movement began! Located in Naoussa, in the northern part of Greece, Apostolos is the third generation of his family to grow grapes and produce wine. Apostolos' wines are lively and expressive, representing Greece's new generation of winemakers seeking to produce wines that are easy to drink while young but that will also age gracefully over time. Thymiopoulos Vineyards is a family owned and operated winery that follows biodynamic farming principles, allowing the grapes to express the rocky, granite and schist terroir with as little intervention as possible. Apostolos' focus is on using only the native yeasts for fermentation and using larger neutral oak barrels in order to bring the varieties fruit flavors and terroir expressions to the forefront.



The vineyard locations for this 100% Xinomavro are in two villages – Trilofos & Fytia, which are at different altitudes, thus yielding grapes with different attributes. The certified organic grapes (from 37 - 42-year-old biodynamically cultivated vines) were hand-picked and then sorted on a conveyor to ensure the highest quality fruit. The must underwent natural fermentation before being pressed and aged in the tanks. The finished wine was bottled unfiltered.



Beautiful translucent garnet color with bright red flashes. The nose has complex aromas of cherry, black raspberry compote and red plum. The palate is surprisingly full and mirrors the nose, showing dried cherries, blackberry and red fruit, with a long, juicy, spicy finish, spiked with green, stemmy tannins.



RED SELECTION

- SUGGESTED RECIPE: Coq au Vin
- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

MAY 2020 CLUB SELECTIONS



2018 FATTORIA LA RIVOLTA CODA DI VOLPE TABURNO SANNIO DOP, CAMPANIA, ITALY

At the beginning of the 20th century Giovanni and Teresa Cotroneo founded the family farm in the town of Torrecuso, acquiring more hectares over the years along the contrade (or lands) of Rivolta and Rosé—to eventually growing it into one of the largest and most productive farms of the region. Located in Torrecuso, in the province of Benevento, Fattoria La Rivolta consists of hilly terrain that ranges in altitude from 300 to 600 meters. With unique soils of limestone and clay, the vineyards are located in one of the smallest DOCs in the region: Campania's Taburno—home to some of the most picturesque and mountainous vineyards in all of Europe! Upon their passing, the 120 hectare property was divided equally amongst their eight children and in 1991 two of the brothers, Mario and Bruno, combined their parcels into a communal company. In 1997, they were joined by Paolo, from the next generation, who was passionate about wine growing and excited to finally make and bottle their own wine, for the first time, from their estate vineyards. Paolo also implemented organic farming and under his guidance, and with the help of sisters and cousins, Fattoria la Rivolta became certified organic in 2001. Today there are a total of 29 hectares under vine planted to the white varietals: Falanghina, Coda di Volpe and Fiano, and Aglianico and Piediroso for the reds.

Coda di Volpe is an ancient white grape varietal about which Pliny the Elder speaks in his "Naturalis Historia", grown primarily in Campania, and which takes its name from the Italian meaning 'tail of the fox'; because the grape bunches, when fully ripe, grow long and narrow at the bottom, resembling a bushy fox tail. This 2018 vintage is a wonderful example, expressing the lightly earthy minerality and medium body for which the grape is known. The grapes were carefully harvested by hand, macerated on the skins for one day, and gently pressed before being fermented in stainless steel.

Pale golden-yellow hue. The aromas are of citrus, white fruit and sweet spices. On the lean palate, the flavors are of underripe apricot and peach, citrus pith, and a hint of earthiness and minerality on the textured finish.

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

■ SUGGESTED RECIPE: Burrata Caprese Salad

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