

MAY 2022 CLUB SELECTION



2019 QUANTA TERRA 'POUCA TERRA' TINTO DOURO, PORTUGAL



Founded in 1998, Quanta Terra is the dream of two reputed Douro winemakers, Celso Pereira and Jorge Alve. Together they scoured the Douro Valley for the better part of a year, extensively researching soils, vines, grafts, exposure, altitude, slope, grape varieties and vine age, to find the perfect vineyard site for their winery. Eventually a vineyard site was selected in Tralhão, in the Douro Superior sub-region of the Douro. They produced their first wine in 1999, and have been making artisanal wines from their vineyard, Quinta do Tralhão, ever since. In 2007 they began a new project—the production of white wines. They also renovated and turned a historic distillery into their new tasting room, where they showcase their terroir-driven wines, and share the history of the Douro Valley and its network of aguardente distilleries, which supplied the local Port houses with neutral grape brandy used to fortify their Ports.



Quinta do Tralhão currently has approximately 10 hectares under vine, all in Douro Superior. The vineyard is sustainably farmed and planted to indigenous varieties. The Pouca Terra Tinto comes from older vines planted at a higher altitude near the plateau of Alijo, which benefits from the colder nights and dry summer climate. The grapes—a field blend with Touriga Franca as the dominant grape—were picked by hand before being destemmed and crushed. Fermentation took place in rotating tubs for 6 - 10 days. The wine was then aged in secondhand French oak.



Red fruit, some floral notes, quite fresh and pretty—elegant even. Sappy tannins. Delicious.



MIXED AND RED SELECTIONS



- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: [Espetada \(Beef Skewers\)](#)

MAY 2022 CLUB SELECTION



2020 DOMAINE SAUVÈTE SAUVIGNON TOURAINE AOC LOIRE VALLEY, FRANCE

Founded in 1905, Domaine Sauvète boasts four generations of artisan winemakers in Touraine. The family farms its 40 acres of vineyard land according to organic principles, and is certified organic by Ecocert. In recent years, they have incorporated more biodynamic practices, such as using plant-based teas and preparations to help combat vine maladies, and working according to the lunar calendar.



The family vineyards in Monthou-sur-Cher are exactly what you would expect in terms of great terroir—their hand-tended plots are found on a south-facing, stony plateau overlooking the river Cher, and are chock-full of older vines. Half of the estate's vineyard holdings is dedicated to white grapes, located on a higher-altitude plateau, the red grapes grow on south-facing hillsides that are very rocky. Touraine's claim to fame in ancient days was the mining of gunflint, and this legacy is what gives its local Sauvignon Blanc its raciness and minerality. In some areas, flint stones are everywhere—pick up two rocks, bash them together, and it's just like firing a cap gun!



Most work is performed by hand, with the goal of keeping the land and the vine in balance. Harvest each year is performed also by hand. Each vineyard parcel is vinified separately to preserve and track its distinctive character. This wine is 100% Sauvignon Blanc from 20-40-year-old vines. The grapes were immediately pressed then fermented on indigenous yeasts in temperature-controlled tanks. The resulting wine was aged briefly in tank, with regular lees stirring, and was lightly filtered before bottling.



Aromas of fresh citrus and crushed oyster shell. Fresh and light on the palate with flinty minerality and a classic Loire Valley Sauvignon Blanc flavor profile. The finish is long, juicy, lemony and gracefully balanced. This bright and racy bottle is sure to give many a Sancerre a run for its money!



MIXED AND WHITE SELECTIONS



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Potato Gratin with Goat Cheese

MAY 2022 CLUB SELECTION



2019 UNION SACRÉ WINES 'PARAGON VINEYARD' SYRAH EDNA VALLEY, 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 located 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."



A beautiful cool-climate Syrah. The grapes were fermented in tank for 3 weeks (50% whole-clusters) and aged in both French oak (60%) and stainless steel (40%).



Aromatics of black fruits and fine herbs. The palate shows loads of varietal character, red and black cherries, plums, a hint of lavender and a touch of white pepper. Beautifully balanced, elegant style. Finishes with soft tannins, bright acidity and a bit of spice. 650 cases produced.

RED SELECTION



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

■ SUGGESTED RECIPE: Cold Roast Lamb with Marinated Eggplant

MAY 2022 CLUB SELECTION



2018 RONCHI DI GIANCARLO ROCCA 'IN AMPHÖRIS' BIANCO LANGHE DOC, PIEDMONT, ITALY

Established in the 1900s, the Rocca family's wines are still somewhat of an insider's secret, representing some of the better values in Barbaresco. Winemaker Giancarlo Rocca is the fourth generation of the Rocca clan to live in the house built by the family, surrounded by 'Ronchi' cru vines, which runs along the eastern edge of the appellation, near the historic town of Neive. Bordered by Montestefano to the north and Moccagatta to the south, the vineyard is shaped like a perfect amphitheater, capturing the sun and giving Nebbiolo both the ripe concentration and elegance that is the hallmark of fine Barbaresco. In recent years, the family has planted Arneis vines, Piedmont's noble white grape, and is exploring aging wines in terracotta amphorae, as shown here. This is an ancient technique that is seeing a bit of a revival. When done well – sadly, this is not always the case – it can produce compelling wines.



Giancarlo can walk from his cellar door to his vines in less than a minute. All work is performed by hand, and as sustainably as possible. No herbicides or pesticides are used. This wine is 100% Arneis from 10-year-old vines. The grapes were harvested by hand, destemmed, then fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. The wine was aged in terracotta amphorae for eight months, for more texture and depth, and was bottled unfiltered and unfiltered, resulting in a deliciously unforgettable wine.



Delicate aromas of wildflowers and white fruits. The palate is clean and elegant with complex flavors of pear, dried orange peel, bitter almond, chamomile and dandelion greens. Medium-bodied, with lovely texture and great minerality. Bright and fresh to the finish.



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

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



■ SUGGESTED RECIPE: Seared Scallops with Almond Vinaigrette