

# MAY 2023 CLUB SELECTION



## 2020 CHÂTEAU DE LASCAUX *GARRIGUE* ROUGE LANGUEDOC AOC, FRANCE

Close to the Languedoc's spectacular vertical limestone outcropping known as Pic Saint Loup, fourteenth-generation vigneron Jean-Benoît Cavalier runs the historic Château de Lascaux—assuming control of the estate in 1984—after finishing his degree in Agricultural Engineering. In 1990, he consolidated the vineyards, restructured the ancient cellars, and created the official domaine. With his daughters now learning the trade, the fifteenth generation, the vineyards of Château de Lascaux have been farmed by the Cavalier family since the sixteenth century! The name of the domaine, “Lascaux” comes from the limestone specific to its vineyard sites, which Jean-Benoît has expanded from twenty-five to eighty-five hectares of vines over the past forty years.

The domaine is surrounded by three-hundred hectares of forest, filled with green oaks, pines, and garrigue. The setting is reflected in the Château de Lascaux wines, which show notes of laurel, thyme, rosemary, réglisse (licorice), and mint. The vineyards are nestled along the foothills of the Cevennes, a mountain range that sits in the heart of the Midi. These foothills protect the vines from the cool Mistral and Tramontagne winds, and bring more rain to an otherwise dry climate. Additionally, the stony soil lends a freshness, purity, finesse and complexity to the Lascaux wines that sets them apart from other Languedoc wines. The vineyards have been certified organic since 2009, and then biodynamic in 2018.

The 2020 *Garrigue* rouge is a blend of 60% Syrah, 30% Grenache and 10% Mourvèdre from 20-year-old vines. The grapes were harvested both mechanically and by hand, depending on the plot. The berries were entirely destemmed. Each varietal was fermented separately, using traditional winemaking techniques, including a 3-4-day maceration followed by approximately fourteen days of fermentation in temperature-controlled stainless-steel tanks. The resulting wines were blended and then aged in concrete tanks for 8 months before bottling.

Deep garnet color. Red fruited nose with hints of pepper and dried herbs. The palate shows black cherry, and boysenberry fruit with a touch of savory herbs, black olive and dried thyme. Nicely balanced, dusty tannins round out the juicy, yet elegant finish.

## MIXED AND RED CLUBS

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

■ SUGGESTED RECIPE: Churrasco Steak with Chimichurri Sauce

# MAY 2023 CLUB SELECTION



## 2021 FELICIANA *FELUGAN* BIANCO LUGANA DOP, LOMBARDY, ITALY



Feliciania is located in Pozzolengo, a small town located in the shadow of the Tower of San Martino della Battaglia—close to the beautiful town of Sirmione—in the southern region of Garda Lake. Feliciania was founded by brothers Massimo and Giorgio Sbruzzi in 1984, when, with the wise help of their father Sergio, they start producing wine for personal (and few close friends') enjoyment. At that time, they also bred cattle—a pursuit that was widely practiced in the area. Over the years, as demand for their wines both locally and abroad grew, they gradually converted all of their acreage from animal feed into more than 25 hectares of vineyards and a full production winery.



The Turbiana or Verdicchio (100%) grapes for Feliciania's *Felugan* were cultivated without the use of any type of fertilizer or chemical herbicides in the vineyard, relying instead on the use of cover crops. The grapes were carefully hand harvested before being gently pressed. The juice was fermented in temperature-controlled stainless-steel tanks. The resulting wine was bottled fresh, and bottle conditioned for one month before release. Verdicchio is one of the most interesting of Italy's white wine varieties, and this is a fine example of both its approachability and complexity.



Pale golden hue with bright yellow flashes. Inviting aromas of pineapple and fresh cut melon. The palate is bright and brimming with luscious, tropical fruit flavors of mango and papaya. It shows a graceful intensity, driven by vibrant acidity and a core of underripe stone fruit. The texture is more expansive than expected for an unoaked white. The finish is long, minerally and tapering—making it the perfect summertime sipper.



## MIXED AND WHITE CLUBS

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



■ SUGGESTED RECIPE: Creamy Mascarpone Garlic Fettuccine

# MAY 2023 CLUB SELECTION



## 2021 LA CAPRANERA AGLIANICO IGP CAMPANIA, ITALY

Located in the Capaccio-Paestum region of Campania, La Capranera ("black goat" in Italian), is named for the breed of goats—*cilentana nera*—that graze in the Cilento National Park, near where the grapes for this wine were grown. Founded in 1988 by Giuseppe Pagano—with Riccardo Cotarella as winemaker, La Capranera produces organically-grown wines made from three ancient, indigenous grape varieties: Fiano, Falanghina, and Aglianico. Originally cultivated in Greece, Aglianico is known for its age-worthy, muscular wines. It flourishes in the sunny vineyards of Campania, located just a few miles from the climate-moderating influence of the Tyrrhenian Sea. Aglianico produces remarkable wines, known for their firm structure, ripeness and balance. Today, 55 acres of the 270+ acre estate is under vine. The rest remains covered by forests, with some arable farmland and olive groves supporting biodiversity.

100% Aglianico from 20-year-old vines. The grapes were carefully hand-harvested and sorted; after a gentle pressing, the must was fermented in stainless-steel tanks at a low temperature. The young wine was then aged for 8 months in stainless-steel before bottling.

Dark ruby. Bright and juicy iteration of Aglianico, with a lot of fruit persistence. Ripe flavors of black raspberry, red plum and Bing cherry, with a touch of cocoa powder, and a hint of iron typical of the variety. The finish is clean and fresh. Very approachable, and a terrific value too!

## RED CLUB

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

■ SUGGESTED RECIPE: Prime Rib Roast

# MAY 2023 CLUB SELECTION



## 2021 VON WINNING ESTATE RIESLING TROCKEN PFALZ, GERMANY

Are you one of those wine drinkers who still believes all Rieslings are sweet? Well, guess again. One of Germany's oldest wineries, Weingut von Winning was originally founded in 1849. It was later revived as a family enterprise in 2007 by Achim Niederberger, who brought in the incredibly talented Stephan Attman as winemaker. This estate is creating some of the best dry wines in Germany, due in large part to the Von Winning philosophy, which is rooted in "respectful cooperation with nature." They do not use herbicides or synthetic fertilizers in the vineyards, and work meticulously in the cellar; gentle clarification, natural and spontaneous fermentation and the abandonment of fining agents create wines with a distinct and very elegant style. There is no pumping the juice or wine in the gravity flow winery, allowing for gentle, minimalist vinification. Going against the more common use of stainless-steel fermentation, all of Von Winning's Rieslings are fermented in oak barrels of varying sizes, which contributes to their structure and complexity.

Practicing organic, Von Winning maintains some of the oldest parcels of *Grosses Gewächs* (GG) vineyards—a designation used to identify the finest dry white wines of Germany. Their holdings include 40 hectares of vineyards scattered across Forst, Deidesheim, and Ruppertsberg, planted to Riesling, Pinot Noir, Sauvignon Blanc, Weissburgunder and Chardonnay. 100% Riesling, from multiple vineyards in Deidesheim, the grapes for this Trocken were hand-harvested, gently pressed and fermented in large oak barrels. The fermentation was long and slow, and the resulting wine was aged on the lees for over a year, producing a compelling wine that is simultaneously intense and light.

Pale yellow hue. Inviting aromas of apricot, citrus and wet stone. The palate is vibrant and juicy, with flavors of underripe apricot and yellow peach, Cara Cara orange and a kiss of jasmine. Beautifully focused, with great acidity and plenty of texture. A stunning example of a classic dry Riesling.

## W H I T E C L U B

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

■ SUGGESTED RECIPE: Grilled Scallops