

NOVEMBER 2020 CLUB SELECTIONS



2017 THE BARREL BLEND, RED WINE NAPA VALLEY, CALIFORNIA

In 1981, Doug and Darci Hill settled down on an acre of land at the northern edge of Yountville. Their children, Ryan and Carly, grew up playing in the vineyards, tending chickens, and helping their neighbors grow organic fruits and vegetables for the local restaurants, including Thomas Keller's world-renowned French Laundry. After four decades of farming grapes for some of the finest Napa Valley wineries, fourth-generation farmer Doug and his family decided to make their own wine.



Hill Family Estate was born out of the desire for the family to work together, sharing the experience of crafting fine wines that showcased the grapes that Doug farmed at 12 unique vineyard sites located in the Napa Valley. Their wine tasting room is located in their hometown, and American foodie capital, Yountville, California.



The Hill Family Estate Barrel Blend is put together with the help of Kyle Knox, a great surfer and a wine professional, who loved the idea of "being in the barrel" as both a wine term and a surfing term. 2017 was a fairly normal year with roller coaster weather, and then late August hit with an unusually durable heat wave. It was tough on the vines, and the grapes began rolling in. All grapes were harvested before the big wine country fires hit in early October, which burned over 160,000 acres that year in the surrounding areas.



This well-crafted blend consists of 44% Merlot, 17% Zinfandel, 16% Syrah, 7% Petit Sirah, 5% Malbec, 4% Cabernet Sauvignon, 3% Pinot Noir, 2% Petit Verdot and 2% Dolcetto, and was aged 10 months in 20% new oak (8% French, 4% American, and 8% Hungarian).



The 2017 Barrel Blend offers seductive aromas of dark fruit and spice. The rich palate shows blackberry, cassis, black cherry, cedar and a touch of tamari. It has chewy tannins and plenty of structure and spice on the finish.

4,025 cases produced.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Rosemary & Garlic Roasted Potatoes

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

NOVEMBER 2020 CLUB SELECTIONS



2019 MÜLLER FAMILY VINEYARDS GRÜNER VELTLINER NIEDEROESTERREICH, AUSTRIA

Müller Family winery is located in the southern part of the Kremstal wine region in the picturesque village of Krustetten. The estate was first mentioned in the archive of nearby Göttweig Abbey as early as 1270 A.D. as a Lesehof, which translated means “wine press house,” and has been run as a family business by the Müller family since 1936 when grandfather Leopold Müller acquired a small vineyard in Krustetten and made the first Müller wine. Nowadays, the 4th generation of Müllers, Stefan and Leopold, are managing the estate, which now encompasses 120 hectares of prime vineyards. Stefan is the vineyard manager and Leopold is the winemaker and sales manager. The Müller philosophy is simply to produce wine in harmony with nature. The basis of this philosophy begins in the sustainable cultivation of the vineyards. This includes long-term greening and slope maintenance to achieve a steady growth of beneficial organisms and increased soil recovery.



They have a cellar that is built 50% in the hillside on three floors. This allows them to use gravity flow to move the wine around the cellar, and naturally regulate the temperature of the wine while it ages in the barrels underground. Müller also uses their own spring water for all the work in the wine cellar, incorporating minimalist intervention practices during vinification.



Harvest time for this Grüner Veltliner was in the beginning of October. Only fully ripened grapes were harvested and transported to the cellar. The fermentation was completed in temperature-controlled stainless-steel tanks.



This wine has a pale straw color with a green tint. It opens up with delicate aromas of green apple, melon and spice. The palate shows flavors of Asian Pear, white flowers and fresh oranges. It has a creamier texture than expected from the nose, and the finish is bright, crisp and fresh with a touch of spritz.



MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Wiener Schnitzel

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60



NOVEMBER 2020 CLUB SELECTIONS



2018 FIELD RECORDINGS "PETS" RED BLEND SANTA BARBARA COUNTY, CALIFORNIA

A native of Ventura, California, Andrew Jones was playing football at Cal Poly San Luis Obispo when he started working in a vineyard nursery. He went on to graduate with a major in Agriculture Business and a minor in Viticulture which led to working for a grapevine nursery based in Bakersfield. His job as a vine nursery fieldman took him all over California planning and planting vineyards with grape growers and winemakers. Thanks to the relationships he has built along the way, he is often offered some of the best grapes from the sites he has helped form. He made his first wine in 2007 and started Field Recordings, his first label of wines that are his "expression of the places I've been and the people I've met." Andrew spends the majority of his time on the Central Coast and says he has stood in nearly every vineyard in the region, so he knows where to find all the hidden gems and relishes coaxing "soulful" wines from under-appreciated areas.



In addition to the Field Recordings single vineyard wines, multi-vineyard blends are put together under the Wonderwall, Alloy Wine Works and FICTION labels. Field Recordings specifically represents an attempt to produce single-vineyard wines with a sense of place and personality. "These bottles are good enough to save for a special occasion...but we're a laidback crew, so don't feel bad about putting one back on a Tuesday night."

- Andrew Jones



The 2018 PETS is comprised of 85% Petite Sirah and 15% Primitivo from the North Fork, Rancho Vistadores, Shell Creek and Kerman Hill vineyards, and was aged for 10 Months in American Oak (35% new).



This wine is a ark garnet color with purple flecks. It entices the nose with rich aromas of blackberry, boysenberry and a hint of cedar. The flavors are of dark fruit, dark plum, boysenberry and chocolate-dipped blackberry, with a long languid finish. This rich and satisfying wine is perfect for getting cozy on a cold night



110 barrels produced.



RED SELECTION

■ SUGGESTED RECIPE: Braised Lamb Shanks with Tomatoes & Olives

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

NOVEMBER 2020 CLUB SELECTIONS



2019 BAGLIO DEL CRISTO DI CAMPOBELLO "ADÈNZIA" BIANCO SICILIA DOC, ITALY

In the chalky white soils south of the town of Campobello di Licata in the province of Agrigento in Sicily lies the Bonetta family property of Baglio del Cristo di Campobello, meaning "Beautiful Field." Angelo Bonetta and his sons, Domenico and Carmelo, used to sell bulk wine, but they have revamped their business in the new millennium. In 2000 they planted new vineyards on their 50 hectare property, and in 2006 they opened their new state of the art winery, and released their first vintage in 2009.



The 30 hectares of vineyards are mostly planted to Nero d'Avola (60%) and Grillo (25%). The rest are split among Insolia, Catarratto, Syrah, Cabernet Sauvignon, Merlot and Chardonnay. The grapes benefit from the deep calcareous and chalky soils spread over hills that lie between 755 and 885 feet above sea level and just 5 miles from the coast. Last month, we introduced our Wine Club members to this exciting new producer. We are thrilled to again be able to feature another exceptional release from Baglio del Cristo di Campobello.



Grillo and Insolia combine to create something greater than the sum of their parts. After de-stemming and crushing, the grapes were cold macerated at 46-50°F and the free-run juice was separated and decanted, before the must was gently pressed. The wine spent three months on the lees in temperature-controlled stainless steel tanks and another two months in bottle before being released in February 2020.



This wine has a pale straw hue with lovely scents of citrus and tropical fruit. The palate shows underripe peach, pear, pineapple core and lemon pith. This super modern style wine is crisp and juicy with a distinct wet stone, mineral finish.



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

■ SUGGESTED RECIPE: Barramundi Fillets with Roasted Sweet Potatoes & Brussels Sprout Chips



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