

# NOVEMBER 2024 CLUB SELECTION



## 2022 MAS QUE VINOS '5/4' CLARETE TIERRA DE CASTILLA, SPAIN

Más Que Vinos was founded in La Rioja in 1998 by three winemaker friends, Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios, they launched their own winery project rescuing old plots of indigenous grape varieties and moving to organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes. Today, Más Que Vinos owns the 35-hectare Finca Horcajo and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia. The area of the villages Dosbarrios and Cabañas de Yepes is called the Meseta de Ocaña and is located 60 kilometers east of Toledo. The climate is continental with very cold, dry winters and hot summers. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights—ideal conditions for perfect ripening of Cencibel, the local clone of Tempranillo. Cencibel is uniquely suited to the harsh climate, with its smaller, more compact bunch size and thicker skins, which withstand the area's heavy winds.

A Clarete—a blend of red and white grapes—Mas Que Vinos' 5/4 is made from a selection of 50-year-old bush vines grown on limestone and clay soils, at between 750-800 meters above sea level, on the meseta. The 2022 bottling is a blend of 40% Cencibel (Tempranillo), 20% Garnacha, 20% Airen and 20% Malvar. The four varieties were all hand harvested and co-fermented with spontaneous (indigenous yeasts) whole cluster fermentation and élevage in amphora; aged for nine months before bottling.

Fresh aromas of red summer fruits mingled with a sweet, herbal thread. Pleasantly fruited, with lots of delicious red and dark cherries, pitted plum, with a touch of peppery spice. The medium bodied palate is nicely balanced, solidly composed, with good acidity and dusty, food-friendly tannins.

## MIXED AND RED CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Autumn Vegetable Tagine with Bulgur Wheat



# NOVEMBER 2024 CLUB SELECTION



## 2023 LA COLOMBERA 'BRICCO BARTOLOMEO' CORTESE COLLI TORTONESI DOC, PIEDMONT, ITALY

Led by oenologist Elisa Semino, La Colombera is a family run farming operation started by her grandparents, Maria and Pietro, in 1937. In 1980, her father, Piercarlo took the helm and started making his own wine (for family and friends); instead of selling the grapes from the family farm—which in addition to the vineyards, grew wheat, chickpeas and various orchard fruits, including the famous Volpedo peaches. In 1998, he began selling wine under the La Colombera label. Today, Piercarlo remains an active member of the team, managing all aspects of the farming with his son Lorenzo, while Elisa handles the winemaking.

The family estate boasts 23 hectares of vineyards; in 2017 they acquired another 10 hectares near Sarezzano—a whole hill of calcareous soil, perfectly suited to vineyards. Although not certified, they farm using organic practices; and have not used weedkiller since the early 2000s.

All of the La Colombera wines are made from estate-grown fruit. The 2023 BRICCO BARTOLOMEO bottling is 100% Cortese, from vines planted in 1977 and 2000. The fruit was harvested in mid- September. Three hours of maceration at a low temperature, fermentation in stainless steel with indigenous yeasts. Aged five months in stainless steel, on the lees. Cold stabilized and filtered, no fining.

Inviting aromas of citrus and white orchard fruits with a hint of minerality. The palate is bright and fresh with flavors of lemon, sliced apple and honeydew rind, with just a suggestion of orange blossom, and a mix of freshly picked green herbs. Light and refreshing on the tongue, with gentle acidity and a lovely mineral finish.

833 cases produced.

## MIXED AND WHITE CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Risotto-Style Ditalini w/ Mussels, Clams, and Saffron



# NOVEMBER 2024 CLUB SELECTION



## 2021 DESIRE LINES WINE CO. 'WINDS OF CHANGE' SYRAH 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, with the aim of making vibrant and delicious wines from great vineyards across California. "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."

The 2021 Winds of Change is an ode to California, sourced primarily (68%) from Santa Barbara County, combined with locally sourced, North Coast vineyards. A couple of lots included Viognier as a co-ferment, for an average of just under one percent Viognier within the blend. All lots were fermented with some whole cluster inclusion, and the wines were raised almost exclusively in 500L barrels without racking. No new oak barrels were used.

Richly perfumed with the aroma of dark fruits laced with garrigue. Plush and silky, with flavors of fresh black plum, cassis and bramble berry fruit. Wonderfully balanced, with a solid structure, finely tuned tannins overlaid with juiciness and gently spiced through the finish. A joy to drink.

## RED CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Beef Stew in Red Wine Sauce



# NOVEMBER 2024 CLUB SELECTION



## 2023 BODEGAS VATAN 'NISIA' OLD VINES VERDEJO RUEDA DO, CASTILLA Y LEÓN, SPAIN



Bodegas Vatan is a part of the Grupo Jorge Ordóñez. Founded in 2004, Grupo Jorge Ordóñez is select group of eight wineries that produce wines from grapes grown in thirteen different denominations of origin across Spain. All of the wineries are owned and operated by Jorge Ordóñez. Nacho Álvarez is the Technical Director and Head Winemaker for the Grupo. The philosophy of this project is the production of artisan wines from the oldest vineyards of Spain's indigenous grapes. Vatan's wines are the ultimate representation of fine wine from the oldest clones of indigenous Spanish grape varieties from the Castilla y León region.

The Rueda DO is located in the Duero river valley, on the Spanish central plateau, so although this area is flat, it is planted at 850M above sea level. Nisia is produced from several vineyard sites surrounding the town of Puras in the south-eastern sub-region of Rueda. These vineyard sites were planted between 60-80 years ago, on extremely sandy soils that are intermixed with river stones that were deposited thousands of years ago by the Duero River. These sandy soils prevented the phylloxera from entering this subzone, so although the vineyards were planted between 1940-1960, they are all ungrafted, head-trained, dry-farmed, and cared for using traditional, organic viticulture methods.

Nisia's Old Vines Verdejo comes from a collection of vineyard sites including plots in Codorniz planted between 1900-1941, Santiuste de San Juan Bautista planted between 1918-1956, Aldeanueva del Codonal planted from 1930-1956, and in Rueda planted in 1988. The grapes are rigorously sorted and destemmed prior to being pressed in a pneumatic press. The must was clarified by cold settling in a stainless-steel tank, between 24-48 hours with temperatures around 42-50°F; the juice was transferred to 500L and 600L puncheons and demi-muids (purchased between 2016 and 2020) and fermented for 6-10 days, and aged on the lees with bâtonnage for at least 5 months.

Inviting scents of citrus and white peach. The palate is fresh and nicely focused with flavors of peach, green apple and key lime. The nicely balanced acidity makes for a refreshing, light-bodied wine with the slightest hint of oak rounding out the mouthwatering finish.

## WHITE CLUB

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

■ SUGGESTED RECIPE: Stuffed Dates w/ Goat Cheese & Pistachios

