

OCTOBER 2024 CLUB SELECTION



2019 BENEGAS ESTATE SINGLE VINEYARD MALBEC MENDOZA, ARGENTINA



Twice National Senator, three times Governor of the Province of Mendoza and two times Argentine Ambassador to Chile, Don Tiburcio Benegas was also a pioneer of the wine industry. He promoted Mendoza's irrigation system; enacted the water law; and was instrumental in the building of the first dam in Mendoza. He crossed the Andes Mountains on mule looking for vine cuttings in Chile; then traveled to France looking for French varieties. He gave away vine cuttings to all of those who shared his vision with the purpose of increasing the number of wineries and establish Mendoza as the premier wine region in Argentina. From 1883 to 1920 the hectares under vine increased from 2,000 to 40,000. In 1883, he founded El Trapiche in Mendoza, the first gravity-fed winery in Argentina. In 1970, El Trapiche and all its assets were sold.

Fourth generation winemaker Federico Benegas Lynch was born and raised in the El Trapiche winery, where from a young age, his father had taught him how to blind taste wines. When he grew older, he went on to study with some of the best winemakers at wineries around the world. In 1999, under the guidance of Angel Mendoza, Trapiche's head winemaker, Federico repurchased the old vineyard (Finca Libertad) that had belonged to his family, and was planted by Don Tiburcio. The following year Federico bought a nineteenth century winery, outfitted it with state-of-the-art winemaking equipment, and began producing wines under the Bodega Benegas label. In 2010, Bodega Benegas acquired Finca La Encerrada, located in Gualtallary, Tupungato in Uco Valley; perched at over 4500 feet above sea level, the vineyard is among Mendoza's highest altitude vineyards. It yields elegant wines of intense color, with pronounced fruity and floral aromatics and remarkable texture, due in large part to the exceptional climate and soil conditions.

100% Malbec sourced from estate vineyard Finca La Encerrada. After a pre-fermentation cold maceration, the must was fermented in a stainless-steel tank at 77°F and saw a two-week extended maceration. Racked to barrel with natural malolactic fermentation. Aged for 12 months in French oak barrels.

Aromas of ripe dark fruit and a hint of violets, typical of the region. Bursting with intense flavors of fresh blackberry, boysenberry and dark plum. The palate is voluptuous, with soft rose petal-like, tannins that bloom across the palate. Wonderfully easy to drink, with a velvety texture and a luxuriously long, lingering finish.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Flank Steak with Chimichurri Sauce



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2023 FONDO ANTICO GRILLO PARLANTE SICILIA DOC, ITALY

The estate, owned by the Polizzotti-Scuderi family since the early 1800s, was originally dedicated to the cultivation of wheat and cotton. Around 1920 the first vineyards were planted, and the family started to produce wine. From 1960 when Giuseppe Polizzotti took over the management of the estate, the annual harvest had been shared amongst the local wine cooperatives; but in 1995 he decided to stop and produce an estate wine—Fondo Antico was born.

Tradition and heritage combined with knowledge of the terroir and state-of-the-art production techniques contributed to the winery becoming what it is today; the estate boasts 80 hectares of vineyards planted to several indigenous varieties (Grillo, Nero d'Avola, Inzolia, Grecanico, Zibibbo), and a handful of carefully selected international varieties, all surrounded by prickly pears, olive trees and lemon groves.

A play on words, Grillo Parlante is Italian for “talking cricket” (Pinocchio’s Jiminy Cricket). 100% Grillo, the grapes were hand-harvested, gently pressed, then vinified and aged in temperature controlled stainless-steel tanks.

Inviting aromas of tropical and citrus fruits. On the palate, the wine shows flavors of kumquat, lemon, papaya and honeydew melon. The finish is juicy with a soft, slightly saline mineral note.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Creamy Seafood Risotto



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2022 FONDO ANTICO 'PER TE' PERRICONE TERRE SICILIANE IGT, ITALY

The estate, owned by the Polizzotti-Scuderi family since the early 1800s, was originally dedicated to the cultivation of wheat and cotton. Around 1920 the first vineyards were planted, and the family started to produce wine. From 1960 when Giuseppe Polizzotti took over the management of the estate, the annual harvest had been shared amongst the local wine cooperatives; but in 1995 he decided to stop and produce an estate wine—Fondo Antico was born.

Tradition and heritage combined with knowledge of the terroir and state-of-the-art production techniques contributed to the winery becoming what it is today; the estate boasts 80 hectares of vineyards planted to several indigenous varieties, including, Grillo, Nero d'Avola, Inzolia, Grecanico, Zibibbo, Perricone and a handful of carefully selected international varieties, all surrounded by prickly pears, olive trees and lemon groves.

100% Perricone, a varietal believed to have been introduced to Sicily by the Greeks; it has been known by various names—depending on the region—including Niuri, Pignatello, Pirricuni and Tuccarino. This bottling, Per Te—or “for you” in Italian—was made in honor of Sicily and its viticultural heritage. The grapes were harvested and carefully sorted, then macerated on the skins for 15 days. Fermented and aged entirely in stainless-steel tanks. Delicate aromatics of dust red fruits with a touch of crushed rock. Light and bright, the palate shows flavors of black cherry, dried strawberry, desiccated raspberry and red plum. The finish is long, fruity and juicy with a soft, dusty mineral note. Serve slightly chilled, this refreshing little red will pair nicely with a variety of dishes. Enjoy!

RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Turkey Bolognese



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2022 UNION SACRÉ PINOT BLANC MONTEREY, 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 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.

100% Pinot Blanc from the Oasis Vineyard. The grapes were hand-sorted and completely destemmed with skin contact overnight. Pressed the next day, cold crash at 50°F for 16 hours. Racked from lees and native yeast fermented in a temperature-controlled stainless-steel tank. Absolutely no additions. Aged in concrete and stainless steel for six months. Bottled unfined and unfiltered.

Fruity aromas of white-fleshed orchard fruit and citrus blossoms. The palate is delicately layered with flavors of Asian pear, cantaloupe, yellow watermelon and white peach. Beautiful texture with a pleasant weightiness from the skin contact. The finish is long and juicy, with nicely balanced acidity and a touch of lemon pith.

WHITE CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Green Curry Lentil Soup](#)

