

SEPTEMBER 2023 CLUB SELECTION



2019 DESTINOS CRUZADOS RED WINE, YOLO COUNTY, CALIFORNIA

Bistue Cellars was born out of passion for exploring different wine regions while creating remarkable wines. It began in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon grew into something more. After earning her Masters in Viticulture and Enology at UC Davis, Carolina Bistué worked at La Perla del Priorat in Spain and at Paul Hobbs' Viña Cobos in Mendoza, Argentina as part of their winemaking teams. Carolina employs minimal-intervention winemaking techniques and subscribes to the belief that great wines begin in the vineyard, "We carefully select our vineyards based on the ideal location for each grape varietal and the style of wine that we want to achieve."



The 2019 Destinos Cruzados bottling is a blend of 85% Syrah and 15% Grenache from the England-Shaw Vineyard in Winters (Yolo County), California. The grapes were hand-picked on the same day and sorted and blended in the field, with the use of dry ice after destemming to prevent early fermentation. Fermentation was in bins, with multiple daily punch-downs, and stainless-steel tanks. Aged in French oak (20% new) for 6 months. Hand-bottled and labeled.



Deep garnet. Inviting aromas of bramble fruit with a touch of graphite. The palate is supple and fruited with flavors of blackberry, black raspberry and red plum skin. Medium bodied with loads of juiciness, a bit of spice and artfully integrated oaky notes. The tannins are smooth and nicely balanced making it perfect for sipping by itself as well as a versatile food wine.



MIXED AND RED CLUBS

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Texas-Style Smoked Brisket



SEPTEMBER 2023 CLUB SELECTION



2021 OENOPS WINES APLA WHITE WINE DRAMA, GREECE



Nikos Karatzas cut his teeth at Ktima Pavlidis, a rising star winery in Drama, Greece's relatively youthful wine-producing region. Located in northeastern Greece at the base of the mountains that separate Macedonia from Bulgaria, Drama has a history of winemaking that dates back to antiquity, although the region did not emerge onto the modern winemaking scene until the 1980s. Nikos launched Oenops (meaning *'wine face'*), in 2015 and partners with a variety of growers throughout the region to source high quality grapes and produce limited quantities of "clean wines with character and harmony that express the vineyard from which they came." He is particularly interested in utilizing old vines and native Greek varietals such as Xinomavro, Limniona, Mavroudi, and Vidiano, and strives to retain purity and "express varietal character with as much validity as I possibly can." Hence, Nikos forgoes the use of new oak during maturation and instead, he employs a combination of stainless steel, amphorae and used, neutral oak vessels.



The 2021 APLA bottling is a secret blend of three famous Greek grape varieties: Malagousia, Assyrtiko and Roditis. The grapes were carefully hand-sorted before being pressed. Each parcel was fermented separately in a combination of INOX tanks and amphorae, and saw three months aging on the fine lees before blending and bottling. The result is a wine that succeeds in artfully combining both maturity and freshness.



Pale yellow with golden flashes. Tropical fruit, citrus and chalk on the nose. The palate is bright with flavors of lemon, lime zest, Asian pear, underripe yellow peach, nectarine and apricot pit. Light yet textural, with healthy acidity, a solid mineral component and a long fruity finish.



MIXED AND WHITE CLUBS

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



■ SUGGESTED RECIPE: Fried Zucchini Blossoms

SEPTEMBER 2023 CLUB SELECTION



2020 DOMAINE SAUVÈTE *LES GRAVOUILLES* TOURAINE ROUGE AOC, VAL DE LOIRE, 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 (silex) 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. Each vineyard parcel is vinified separately to preserve and track its distinctive character.



This beautiful bottling, brought to us by winemaker Jerome Sauvète, is 100% Gamay from 20-40-year-old organically farmed vines. The grapes were hand-harvested in small crates. Carbonic maceration (whole cluster), in temperature-controlled stainless-steel tanks, with indigenous yeasts. The resulting wine was aged briefly in tank before being lightly filtered, and bottled fresh.



Bright garnet. Aromas of mixed red berries, cherries and a hint of spice. The palate is fresh and fruity with flavors of strawberry preserves, rhubarb crumble, sweet pomegranate and black cherry. Beautifully balanced and oh, so delicious! The fruit unfurls through the finish, and is punctuated with soft, green, stemmy tannins.



RED CLUB

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: [Slow-Roasted Pork Belly](#)

SEPTEMBER 2023 CLUB SELECTION



2021 MUSTIGUILLO MESTIZAJE BLANCO VALENCIA, SPAIN

Bodegas Mustiguillo is located 100 kilometers from the Mediterranean coast, at a lovely site featuring classic old country Spanish architecture set against the beautiful landscape of Valencia, Spain. Toni Sarrion traded his career in business for a life tending grapevines and making wines. His initial mission when he founded Mustiguillo in the early 1990s was to save the ancient red varietal Bobal from extinction by rejuvenating his family's vineyards and purchasing several abandoned, old vine vineyards (at least 40 years old), with some dating back to 1917. Toni then began farming organically and making elegant, age-worthy Bobal like no one had imagined could be done. The white grape, Merseguera, was a similarly "forgotten" varietal that he also wanted to save; so, he spent four years farming and recultivating the grapes at an older vineyard site. He applied what he learned to his Calvestra vineyard (in the El Terrerazo DOP), where he grafted Merseguera onto 40-year-old Bobal rootstock in a block situated at 900 meters above sea—an altitude at which Bobal could not ripen appropriately, but where Merseguera flourishes.

The Vino de Pago El Terrerazo was granted to Mustiguillo in 2010—a part of the Grandes Pagos de España organization that is dedicated to upholding and promoting premium single-estate wines. At altitudes between 800-900m above sea level, the estate is comprised of 89 hectares of contiguous vineyards on primarily limestone soils. The climate is Mediterranean with a strong continental influence, including drastic diurnal temperature shifts and contrasting winds from the sea, in the east, and hot La Mancha to the west.

Our Red Cellar Trio club members will recall the tasty Vino de Pago from Mustiguillo—that we featured back in May—which we can barely keep stocked due to its popularity! This white blend of 75% Merseguera, 20% Viognier, 5% Malvasía has just as much charm and personality. As it is aged in stainless steel tank, there is no oak to mask the fresh floral and fruit flavors found on the palate, and the winemaker keeps the juice in contact with its lees (spent yeast cells) in order to impart a creamy texture to the wine. While the Viognier and Malvasia give the wine its fleshy, unctuous character, the Merseguera provides a juicy, balancing acidity, and tightens the reins on this otherwise opulent blend.

Pale yellow. Showcasing an intoxicating fragrance of lychee, jasmine, gardenia and orange blossom reminiscent of a tropical garden. The palate shows ripe flavors of white peach, orange blossoms and lichi, apricot, lemon flesh, candied pineapple, waxy honey and a touch of hazelnut. A lovely white wine that feels relatively light despite its rich fruit and floral qualities.

W H I T E C L U B

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Grilled Sardines with Mint & Almonds