

MARCH 2020 CLUB SELECTIONS



2018 YVES CUILLERON 'LES VIGNES D'À CÔTÉ' SYRAH, IGP COLLINES RHODANIENNES, FRANCE



The immensely talented Yves Cuilleron has amassed a towering reputation over his 33-year career for rendering northern Rhône wines of typicity, depth, and decadence. The Cuilleron family has been active in the Northern Rhône valley making wine since early 1920's in the hamlet of Verlieu, but it wasn't until 1947 that Yves' grandfather began to produce wine commercially. Antoine Cuilleron (Yves' uncle and immediate predecessor) gained control in 1960 and significantly extended the scope of the domaine; Yves later assumed full ownership and control in 1987. Since that time he has built an entirely new facility and the domaine is now significantly larger in scope with 52 hectares of vineyards that cover multiple appellations, including: Condrieu, Saint Joseph, Côte-Rôtie, Saint Péray and a series of Vin de Pays from the Collines Rhodaniennes.



This 100% pure Syrah is sourced from vineyards in Chavanay, known for its granite-infused soils, a large majority of which are set on terraces which makes most mechanization difficult—if not impossible. Consequently, most of the vineyard work continues to be done by hand. The grapes for this Syrah were partially destemmed at harvest and fermented using indigenous yeasts in open top vats for two weeks and benefitted from regular punch-downs and pump-overs. After the alcoholic fermentation the wine was racked and aged for eight months in a combination of stainless-steel and small oak barrels (between one and four years old). The resulting wine was bottled with an egg-white fining but no filtration.



Deep burgundy in color with a meaty nose of dark berries, black cherry and white pepper. The palate is juicy, showing cassis, black plum and dark fruit tempered with green, stemmy tannins and a hint of oak on the long, succulent finish.



MIXED AND RED SELECTION

■ SUGGESTED RECIPE: Red Wine Braised Beef

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

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2018 VINOCE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

Brian and Lori Nuss founded VINOCE (vi-no-chay) from high above the valley floor on Mt. Veeder in 1996. Over the last three decades, they have developed an intimate knowledge of growing Bordeaux varietals on the rugged, hillside slopes. VINOCE is devoted to creating wines that reflect the true expressions of the Napa Valley with balance, power and uniqueness. Located on the backside of Howell Mountain in the picturesque Pope Valley growing region; this vineyard produces ripe fruit that fits perfectly with the VINOCE style of winemaking. The dramatic topography and southern facing exposures offer the grapes a perfect growing environment, as well as one of the finest mountain skylines in the Napa Valley.



The grapes for this 100% Sauvignon Blanc were carefully harvested at the peak of ripeness, whole cluster pressed and fermented in temperature-controlled stainless-steel tanks. In the cellar, minimal intervention led to a vivid expression of Sauvignon Blanc. The finished wine was fined and gently filtered before being bottled.



This radiant Sauvignon Blanc presents pale straw yellow, with hints of green. Citrus fruit is showcased on the nose, with generous notes of cumquat, grapefruit pith and green papaya. This wine shows bright clean notes of grapefruit, fresh herbs, orange peel, lime zest and honeydew melon which all come together in a beautiful combination of fruit, elegance and texture.



MIXED AND WHITE SELECTION

■ SUGGESTED RECIPE: Lemon Roasted Asparagus

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

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2017 MURALIA 'BABONE' TOSCANA ROSSO DOP, TUSCANY, ITALY

After leaving Milan in 1997, Stefano and Chiaradonata Casali founded Azienda Agricola Muralia in the Roccastrada province of Grosseto in Maremma, Tuscany—a magic land where the time passes slowly and only the sounds of nature break the silence—the air is clear and the sunsets unforgettable. The Muralia estate stretches over 14 hectares, and the vines are cultivated sustainably, with a great respect for the land in which they grow and the surrounding environment. The cellar, built into the hill, is an ideal place to produce wine. The technology of the facility combined with the natural elements of the subterranean portion of the cellar work together to create the perfect conditions (ideal temperature and humidity) for aging and storing wine.

The grapes for this full-bodied blend (65% Sangiovese and 35% Syrah) were harvested by hand, destemmed and subsequently fermented in temperature controlled stainless-steel vats. After being gently pressed, the resulting wine was aged in both stainless-steel tanks and oak barriques for one year before being blended, followed by extensive bottle-aging prior to release.

Beautiful dark ruby robe. The nose is a puzzle, rich and at the same time well chiseled, with notes of dried red fruit, herbs and bramble. The palate shows prune and dark fruits, with notes of dried cranberry punctuated with balsamic, a broad, gripping tannin and lavish, distinguished finish.

RED SELECTION

■ SUGGESTED RECIPE: Fried Stuffed Castelvetro Olives

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

MARCH 2020 CLUB SELECTIONS



2018 BOUNDARY BREAKS '#198 RESERVE' RIESLING FINGER LAKES, NEW YORK



Founded in 2007 by Bruce Murray, Boundary Breaks is a vineyard located on the east side of Seneca Lake in the Finger Lakes AVA of New York, which had previously been a 120-acre farm that had been in the same family since 1850. Murray's goal was to develop a vineyard that could yield Finger Lakes Rieslings that were comparable to some of the great Rieslings of Germany and Alsace; and so, began planting vines in 2009 and released his first vintage in 2013. Today, Boundary Breaks focuses on cool-climate grape varieties, principally Riesling, Gewürztraminer and Cabernet Franc and produce wines that express the full range styles that are possible from such classic grapes.



The vineyard site is exceptional. There are 70 acres of open farmland with soils are characterized as *Cazenovia Silt Loam* which was tested at an optimal pH considered ideal for producing complex aromatic white wines. The warmer temperatures near the shores of Seneca Lake create a more hospitable climate for the grape vines planted there; this means grapes planted closer to the shore of the lake are likely to get riper during the short growing season.



The fruit for this Riesling was picked earlier than typical at 18° brix, which makes the wine brighter, with less of a rich tropical profile. The grapes were gently pressed and fermented in a temperature-controlled stainless-steel tank. It is a fresh, lighter style in the tradition of a German Kabinett wine with a residual sugar content of 4.4% and an abv of 8.0%.



Pale yellow in color, this wine offers delicate scents of Medjool dates and white flowers. The palate is bursting with flavors of poached pear, honeydew melon and a hint of bruised peach. The wine is slightly viscous but with a bright, zippy acidity that balances the texture perfectly, leading to a mouthwatering finish.



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

■ SUGGESTED RECIPE: Winter Pork and Fruit Ragout

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