

MAY 2025 CLUB SELECTION



2021 GENERAZIONE ALESSANDRO 'CROCEFERRO' ETNA ROSSO DOC, SICILY, ITALY

Representing the fourth generation of family winemakers, Generazione Alessandro is owned and operated three cousins, Benedetto, Anna and—Benedetto, who grew up working in their fathers' vineyards. Strengthened and inspired by their experience running the family winery, Alessandro di Camporeale—a Tre Bicchieri producer of Catarratto—the trio devised a new project in Etna. The cousins farm about 10 hectares on the Northeast side of the volcano, in two adjacent communes, Castiglione di Sicilia and Linguaglossa. Even though all of the vineyards are located on plots of land quite close in proximity to each other, they all have differing microclimates, which profoundly influence the yield of the grapes. All of the vines are farmed sustainably.

100% Nerello Mascalese planted in 2016 on the north-east side of Mt. Etna, in Contrada Piano Filici, perched at 640 meters (nearly 2100 ft) above sea level. The grapes were harvested manually, destemmed and softly pressed. Fermentation was approximately 12 days, in truncated conical stainless-steel vats with daily punchdowns. Aged for 12 months, 70% French oak tonneaux and 30% in stainless-steel tanks. Elegant floral notes mingled with red fruit and scorched rock. The palate is well-balanced and showing some nice bottle development and great texture; it shows flavors of dried cherry, cranberry and pomegranate accented with savory herbs and a touch of smoked wood. Beautifully structured with firm, yet approachable tannins juxtaposed with plenty of juicy acidity making it a pleasure to drink now while speaking future reward with further cellaring.

Cellaring Recommendation: 5-7 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$37.00
WINE CLUB MEMBER: \$31.45
- SUGGESTED RECIPE: Sausage Stuffed Quail Gourmand



MAY 2025 CLUB SELECTION



2022 SANS LIEGE 'TAKE THE PEBBLE' MOURVÈDRE CENTRAL COAST, CALIFORNIA

Growing up in East Los Angeles, Curt Schalchlin didn't try his first wine until he was in college at Cal Poly San Luis Obispo, where he majored in Business. It was through his part-time job during school at Trader Joe's that he discovered bottles from all over the world and his casual interest in wine tasting on the weekends turned into an eventual fascination and ultimately, his vocation. Later, Curt took the opportunity to help his friend McPrice Myers, who was starting his own winery. It was while working with McPrice and Russell From, of Herman Story and Barrel 27 wineries, that Curt first fell for Rhône varietals*. A trip to the actual Rhône Valley in France and a conversation with Bernard Grippa—a third-generation grower in Saint Joseph—inspired Curt to start his own wine label and call it 'Sans Liege' which means "without allegiance" in French. In his words, Sans Liege is "a relentless search for independence. It is equally aligned with the freedoms of the New World and the heritage of the Rhône Valley but is careful not to hold too closely to either. Instead, I trust my intuition as to the microcosms of each vineyard site and vine to guide my work through each vintage."

The 2022 TAKE THE PEBBLE is 100% Mourvèdre. The grapes were destemmed into open-top fermentors and vinified with native yeast. Aged for 19 months in French oak: 28% second-fill Puncheons, 28% neutral Puncheons, 44% neutral Barriques. Dark fruit scented with ripe fruit flavors of blueberry, cassis, dark, brambly berries, stewed plums and baking spices. Thought fruity, it shows great structure and plenty of depth. The finish is long with juicy bramble berries, a touch of black pepper and smooth, finely polished tannins. 198 cases produced.

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$37.00
WINE CLUB MEMBER: \$31.45
- SUGGESTED RECIPE: Skirt Steak Saltimbocca



MAY 2025 CLUB SELECTION



2019 CHÂTEAU GUILHEM TOURNIER 'CUVÉE LA MALISSONNE' BANDOL AOP, FRANCE

Guilhem Tournier started helping out in the vineyards of his family's Bandol estate, Domaine Roche Redonne, at the wee age of 9. In 2004, once he was all grown up, yet still a young 27 years old, he was ready to make his own wine. He took over the cultivation of a four-hectare parcel in La Cadière d'Azur called La Malissonne that was given to him by his grandfather, and released his first wine with the 2005 vintage. The vines are planted primarily to Mourvèdre, the main grape varietal of Bandol, with smaller amounts to Grenache and Cinsault, on undulating slopes with a south, southwest exposure to the sun. One of the great benefits of the site is its proxy to the Mediterranean where the vines are cooled by the late afternoon sea breeze, clearly supporting the local saying, "Le Mourvèdre doit voir la mer" meaning "Mourvèdre must see or view the sea". Guilhem farms his vineyard organically and has been following the biodynamic calendar with the desire to eventually go completely biodynamic. He only makes two wines, this Bandol Rouge and a rosé, however they have been noteworthy enough to catapult him into the ranks of France's most admired producers including Domaine Tempier, the great Bandol estate that started it all.

The 2019 Cuvée La Malissonne is a blend of 95% Mourvèdre, which is much higher than the AOC minimum and the percentage employed at Domaine Tempier, plus 5% Grenache. Guilhem believes that extra Mourvèdre makes it more 'exotic and endowed with structure' and he uses that bit of Grenache to 'add a touch of fruitiness'. He ages the wine for 18 months in a mix of primarily used and some newer large French tonneau barrels. The nose suggests a variety of aromas from blackberry and black plum to savory herb, lavender and as Guilhem points out, crunchy, broken shale rock. The aromas continue onto the medium-bodied palate as flavors with nice succulence without coming off as sweet. The wine finishes with good balancing acidity, medium-toned tannins and nice structure. This is a very well put together wine that shows a rather graceful personality, yet also delivers well its Bandol character. The structure and fruit in this wine will allow it to continue aging gracefully.

Cellaring Recommendation: 7-10 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$51.00
WINE CLUB MEMBER: \$43.35
- SUGGESTED RECIPE: Roast Leg of Lamb w/ Rosemary & Lavender

