

FEBRUARY 2025 CLUB SELECTION



2022 DOMAINE DES BRAVES LES BRAVES RÉGNIÉ AOP BEAUJOLAIS, FRANCE



The Cinquins have been a hard-working farming family in Beaujolais since the 1800s, laboring for wealthy landowners in Lyon through the last half of the 19th century. In 1903, Pierre Cinquin elevated their vocation to wine producers and landowners in their own right, when he purchased a small estate in the Régnié—naming it Domaine des Braves. Pierre's son established another family vocation: that of root stock specialists, a tradition and important profession that has been carried on by three generations of Cinquin men—who were also known for their impressive athletic talent. Paul Cinquin left his career as a semi-professional cyclist to return to the family estate, followed by his son, Franck—a major soccer player—who gave up his football calling to do the same. Together, they farmed 16 hectares of Gamay and Chardonnay vines using sustainable practices, without introducing any chemicals or pesticides into the vineyard.

Winemaking dynasties, just like world-class athletes, arrive at a point when they know it's time to "hang up the tricot" and make way for a new generation. The family decided in 2020 to sell their vineyards and cellar to two young talents, eager to make a name for themselves on Beaujolais' granite slopes. Clément Deglaine and Victor Gentien met in school in Lyon, sharing a similar passion for regional wines and everything Beaujolais. Yet after their studies, the two went their separate ways: Victor to Châteauneuf-du-Pape and Clément to Dijon. However, it didn't take long for them to reconnect and collectively decide that the call to Beaujolais was stronger than either could resist. And as fate would have it, a grand Cinquin winemaking clan was ready to hand over the reins to two young winemakers, who were both more than ready for the challenge.

Continuing in the Domaine des Braves tradition, Clément and Victor do everything as naturally as possible, they harvest entirely by hand and let the wines ferment on indigenous yeasts. 100% Gamay from 45-year-old vines. Spontaneous, full cluster fermentation in stainless-steel and aged in tank. The 2022 Régnié is harmonious, rich in perfume and delightfully complex. The medium-bodied palate is ripe and juicy, with flavors of dark-fleshed plum, cassis, black cherry and violets. Beautifully textured with a long, silky finish. Enjoy this fabulous Gamay today or savor it after a few years in the cellar.

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$28.00
WINE CLUB MEMBER: \$23.80
- SUGGESTED RECIPE: Cod Cakes



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2022 FAT DRAGON GSM DRY CREEK VALLEY, CALIFORNIA

The Fat Dragon story began in May 2008. At the time, Dani was working for Wynn Resorts, as the founding executive director of wine, in Las Vegas and Macau, China. Before that, she spent seven years in New York City as the corporate wine director at the Smith & Wollensky Restaurant Group. While in Hong Kong on business, attending a prestigious Domaine de la Romanée-Conti wine tasting being held at Happy Valley, one of the oldest horse racecourses in Asia—while most of us would have sat back and enjoyed a vertical tasting of the most expensive wines in the world—Dani snuck away to place a bet. She looked at the lineup and, unbeknownst to her at the time, picked the long shot at 44-1 odds—a horse called Fat Dragon. She bet all the Hong Kong Dollars she had in her pocket on Fat Dragon to win—and he won! It was destiny. While Dani went on to blow all of her winnings that night and that could have been the end of the story, she returned to the US and told Mike. His reaction was “Wow, that’s a great name for the future wine brand we’ve always dreamed of creating together!” And so began the search for perfect place to call home and start Fat Dragon. Fast-forward to 2018. The couple found a beautiful 30-acre property that had 16.5 acres of derelict vineyard, but amazing terroir located just outside the quaint town of Healdsburg, California.

In order to execute their vision of producing world-class wines, they gutted the property; once the vineyard was cleared, all new hardware, irrigation systems, drainage, and deer fencing were installed. The vineyard was replanted to two clones of Cabernet Sauvignon and Rhône varietals such as Syrah, Grenache, and Mourvèdre. In 2019, a new agricultural well was drilled. The buildings were all renovated or rebuilt, and then they waited...and waited. It took three years to produce the first commercial crop in 2022, finally bottling that first vintage in the spring of 2024.

The 2022 estate GSM is a blend of 43% Mourvèdre, 37% Syrah, 19% Grenache grown on the eastern bench of Dry Creek Valley. Hand sorted, whole cluster fermentation. Aged 18 months in hogshead, puncheon barrels. 75 cases produced. Classic aromas of bramble fruit and baking spices. The medium-full bodied palate exhibits roasted plum, blueberry jam and blackberry coulis, followed by vanilla and toasted caramel. Ripe and ready, the mouth coating tannins add length and structure to the finish

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$60.00
WINE CLUB MEMBER: \$51.00
- SUGGESTED RECIPE: Herbed Leg of Lamb with Olive Butter and Roasted Tomatoes



FEBRUARY 2025 CLUB SELECTION



2019 KLEINOOD TAMBOERSKLOOF SYRAH STELLENBOSCH, SOUTH AFRICA

The de Villiers family has a long history in the South African wine industry. The French Huguenot, Jacob de Villiers, bought the Boschendal wine estate, between Stellenbosch and Franschoek, after immigrating to the Cape of Good Hope in 1688. Fast-forward to 2000, Gerard de Villiers, a direct descendant of Jacob, and his wife, Libby, renamed the estate to Kleinood—an Afrikaans word from Dutch and German origin meaning 'something small and precious'. They decided which varietals to plant after several years of careful analysis of soil types and climatic conditions on the farm, deciding on Syrah, Mourvèdre and Viognier; and in addition to their estate wines, also make De Boerin virgin olive oil.

The Kleinood team has worked diligently to establish a fully sustainable ecosystem in their vineyards. All the prunings are mulched and composted together with crushed grape skins and stems as well as all compostable materials from the gardens. The resulting compost is transferred straight back into the vineyards, orchards and gardens. This practice reduces the need for fungicides and pesticides. Traffic in the vineyards is also reduced to an absolute minimum, thus keeping the soil loose and healthy.

Their flagship wine, the Tamboerskloof Syrah was named after the Cape Town suburb where Gerard, Libby and their two children lived for 25 years; and translates to the valley (kloof) of the drums (tamboer). Comprised of 96% Syrah, 3% Mourvèdre and 1% Viognier. The grapes from each lot were managed, harvested, crushed, fermented and matured separately in 300L and 500L French oak barrels (15% first fill and the remainder in older barrels). After 18 months aging, the final blend was carefully constructed prior to bottling.

Intensely perfumed with scents of blackberry and bramble, with freshly crushed black pepper and licorice. The palate is fruit-forward and displays flavors of dark plum, blackberry compote and a touch of mocha. Pleasantly weighted, with fine-grained tannins supporting a lengthy, juicy and spicy finish.

Cellaring Recommendation: 5-7 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$37.00
WINE CLUB MEMBER: \$31.45
- SUGGESTED RECIPE: Braai-Spiced T-Bone Steaks

