

MAY 2020 CLUB SELECTIONS



2018 DEAN HEWITSON 'LE SECATEUR' SHIRAZ BAROSSA VALLEY, AUSTRALIA

Dean Hewitson founded his eponymous winery in 1998. He is a highly respected winemaker earning an oenology degree in 1986 from Roseworthy Agricultural College, located in north of Adelaide, South Australia. Over the next decade, Hewitson worked at wineries in Australia, France, Italy and Oregon. Hewitson then moved to the U.S. where he earned a Master's from UC-Davis. On his return home, Dean brought a wealth of knowledge, practical experience and a driving passion to produce wines not only from Barossa Valley, but also from the McLaren Vale and the Adelaide Hills regions. Hewitson fundamentally believes great wines are the expression of the soils they are grown in and the season in which they are grown. With his longstanding focus on terroir—Hewitson sources grapes from not only his own vineyards, but also from long standing grower contracts including a few sourced from some of the oldest living, still productive vines on plots that date back to the mid-19th century and are pre-phylloxera. His 'Old Garden' Mourvèdre is a single-vineyard wine, whose vines were planted in 1853 in Barossa Valley and are reputed to be the oldest Mourvèdre vines in the world. Hewitson's 'Miss Harry' is sourced from a Grenache vineyard planted in 1880, also thought to be the oldest Grenache in existence. A practitioner in solar energy, water recycling and encouraging natural biodiversity, Hewitson is proud to produce these wines in an environmentally sustainable fashion.

The grapes for this Shiraz (100%) were carefully hand-harvested with secateurs. The naturally sun-dried grapes were partially crushed (20% whole cluster) and cold-soaked before undergoing spontaneous fermentation and an extended maceration (2-3 weeks) with minimal intervention, before being pressed and racked to mid-seasoned French oak barriques for 14 months prior to bottling.

Dark purple hue with a garnet rim. Complex aromas of black fruit, espresso, pine tar, molasses olives and peppercorn. The elegant palate shows both fresh and dried blackberries, olallieberry and marionberry and a hint of eucalyptus. Beautifully integrated and fresh on the tongue; the finish is long and structured, the Black tea-like tannins supported by good acidity. Velvety soft.

RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Tuscan-Style Spareribs with Balsamic Glaze

■ RECOMMENDED CELLARING: 6 - 8 years

■ RETAIL: \$32.00
WINE CLUB MEMBER: \$27.20

MAY 2020 CLUB SELECTIONS



2017 ONCE & FUTURE 'OAKLEY ROAD VINEYARD' MATARO CONTRA COSTA COUNTY, CALIFORNIA

Once & Future is the return of one of California's great winemaking maveriks—Joel Peterson. Joel started Ravenswood in 1976 with the focus of making Zinfandel from old vine parcels throughout Sonoma and Contra Costa Counties, and was the first winemaker to vineyard designate Zinfandel in California. Once & Future is a continuation of Joel's early work at Ravenswood as he's returned to many of the original vineyards he used: Oakley, Sangiacomo, and Teldeschi, while also incorporating the famed Bedrock vineyard owned with his son Morgan Twain-Peterson and Palisades vineyard in Calistoga. Both in the vineyard and in life, Joel has definitely learned a thing or two about vintage variation and he is enormously proud of the wines he made at Ravenswood, however, after nearly 45 years in the wine business, it was time to return to his roots!



The Mataro grape has been planted in California since the 1870s, mostly as an adjunct in blends that were Zinfandel dominated. Though scarce, Mataro is an exceptional stand-alone grape in a few places. One of those is Oakley. In the eastern rain shadow of Mount Diablo near the San Joaquin River, vines on their own roots planted in sand dune-like soils in the late 1800s and early 1900s continue to produce some of the most interesting and highly regarded Mataro in California. Fermentations take place in redwood tanks, punch down are done by hand and extended macerations are employed. In other words, this is old school winemaking at its best!



Deep garnet robe with flecks of ruby. Aromas of vanilla-laced red fruit with hints of earth and spice. The palate shows currant, rhubarb, brambly red fruit and a hint of earth. The texture graceful, showing both restraint and ease simultaneously, the finish is positively enchanting: graceful, fluid and expansive.



RED CELLAR TRIO SELECTION

- SUGGESTED RECIPE: Summer Duck
- RECOMMENDED CELLARING: 4 - 6 years
- RETAIL: \$39.00
WINE CLUB MEMBER: \$33.15

MAY 2020 CLUB SELECTIONS



2016 STEFANO AMERIGHI SYRAH, CORTONA DOC, TUSCANY, ITALY

Stefano Amerighi, the young and dynamic owner of this eponymous estate, founded in 2002, feels a deep connection to the tradition of winemaking and to the land itself. Working just 7 hectares of land, he produces 2 bottlings of Syrah, one of which is only made in special The Syrah plantings were picked by Stefano from the Rhône Valley. Stefano has upheld and implemented biodynamic practices from the beginning of the project. Some of the most remarkable Syrah being made today comes from a hilly area in southern Tuscany called Chiuso di Cortona. The area, due west of Siena and almost at the border with Umbria, is no stranger to international grape varieties having been subject to Napoleonic occupation in the late 18th century. Cortona DOC was established in 1999 and is home to many varieties, with Syrah being the favored red grape and Chardonnay, currently the most planted white—although this seems to be changing.

The grapes for this 100% Syrah, were partially de-stemmed, while some are left whole-cluster and still others are lightly foot-stomped. Fermentation was spontaneous and in small concrete vats, without the use of pumps, Sulphur or temperature control. The wine is then allowed to clarify naturally in a combination of wood and cement tanks, where they were aged for 14 months before being bottled unfiltered and unfiltered. The resulting wine is sensational, with signature notes of black olive, cassis and minerals on the nose and an elegant mouthfeel. Demeter certified.

Bright garnet in color. Aromas of red fruits, dried berries and soft earth. The palate shows blackberries, plum and dark fruits with a hint of black olive. The finish is long, peppery and tempered with a superfine tannin. Absolutely delicious!

RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Slow-Roasted Pork Shoulder

■ RECOMMENDED CELLARING: 3 - 5 years

■ RETAIL: \$44.00
WINE CLUB MEMBER: \$37.40