

APRIL 2026 CLUB SELECTION



2025 CAVALCHINA CHIARETTO BARDOLINO VENETO, ITALY



Cavalchina's roots go back to the post WWII period, when Luciano Piona began farming the family property and making wine in 1948. Over time, the estate became one of the key names in the Custoza area, and in 1962 it was the first winery to use the name "Custoza" commercially for the local white wine. The family's connection to the land is closely tied to the lake district's glacial, mineral-rich soils, which are well suited to grape growing. The estate is now run by Franco and Francesco Piona, and it is known for combining traditional vineyard selection with modern cellar work. Today, the estate produces Bianco di Custoza DOC, Bardolino DOC, Bardolino Superiore DOCG, and an exquisite Bardolino Charetto, that we are thrilled to feature as part of our Rosé Club.

Charetto di Bardolino has very old roots around Lake Garda, where viticulture goes back to antiquity and the region's morainic hills have long supported local grape growing. The word "Charetto" appears in print as early as 1806, and the style is often linked to the area's traditional use of brief or no maceration, which naturally produced a pink wine rather than a deeply colored red. The style is now defined by local varieties, especially Corvina, alongside Rondinella, and it has become one of Italy's most important rosé categories. In the last decade or so, especially from the 2014 vintage onward, producers have embraced a "Rosé Revolution," refining Charetto into the pale, crisp, floral style it is known for today.

Light pink hue, inviting floral aromas laced with golden delicious apple. On the palate, it's sapid and full-bodied, bursting with citrus, crisp apple, ripe peach, and a gently bitter finish that lingers refreshingly. This refreshing, dry rosé—made from 55% Corvina, 35% Rondinella, and 10% Molinara—pairs beautifully with seafood, salads, or light summer fare.

ROSÉ CLUB

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

■ **SUGGESTED RECIPE: Sesame Bagels with Soppresata and Burrata**



APRIL 2026 CLUB SELECTION



2025 DOMAINE DE FIGUEIRASSE GRIS DE GRIS SABLE DE CAMARGUE, FRANCE



For more than a century, the Saumade family has tended vines on the sandy shores of the Camargue delta in southern France, establishing Domaine de Figueirasse in 1905. The vineyards sit just 200 yards from the Mediterranean Sea, where moist, salty air helps prevent hydric stress, and sea salt acts as a natural antiseptic that supports healthy rootstock. The soils are sandy and well-draining, and barley and rye are planted between the rows during winter to help prevent wind erosion. In spring, the cover crop is tilled back into the soil as natural fertilizer—organic viticulture here feels as enduring and essential as the tides and the seabirds overhead.

Gris de Gris is a distinctive style of rosé made especially in the Camargue, most often from Grenache and Cinsault, and pressed gently to achieve its delicate pale salmon hue. For this wine, a field blend of Grenache Noir, Grenache Gris, Grenache Blanc, and Cinsault was hand-harvested overnight, when temperatures were coolest, then pressed immediately and fermented in temperature-controlled stainless-steel vats with native yeasts. The wine was aged in tank and bottled in early winter to preserve its fresh fruit character.

A bright, saline-driven rosé that perfectly captures its coastal origins. Pale pink in color with silvery glints, it offers delicate aromas of wild strawberries, white peach, and citrus zest layered with a subtle hint of sea breeze. The palate is crisp and vibrant, showing juicy red berry and stone fruit flavors balanced by mouthwatering acidity and a touch of minerality, leading to a clean, refreshing finish that makes it an ideal apéritif or pairing for a wide range of cuisine.

ROSÉ CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- **SUGGESTED RECIPE: Tandoori Chicken**

