

OCTOBER 2026 CLUB SELECTION



2025 JOSEF & PHILIPP BRÜNDLMAYER ROSÉ VOM LÖSS NIEDERÖSTERREICH, AUSTRIA

Based in Grunddorf at the edge of the Kamptal, with vineyards in the Kremstal, Josef & Philipp Bründlmayer grew from a small family farm into a dedicated wine operation in 1980. Today, third-generation winegrower Philipp Bründlmayer carries that legacy forward with natural farming and minimal intervention in the cellar, seeking to express the distinctive character of the Kremstal. Grüner Veltliner, Riesling and traditional local red varieties grow on the region's imposing loess terraces. The estate encompasses approximately 18 hectares across 52 individual plots, including Ried Moosburgerin, first documented in 890 AD, when monks from a nearby cloister planted its earliest vines. Philipp's approach emphasizes farming without chemical fertilizers or herbicides, meticulous hand-harvesting on slopes too steep for tractors, and spontaneous fermentation with native yeasts. Rather than imposing heavy oak or extensive manipulation, he aims to preserve each parcel's individual character, producing vibrant, energetic wines with clarity and a pronounced sense of place.

The estate has followed organic farming practices since 2015 and is currently converting to certification. The 2025 Josef & Philipp Bründlmayer Rosé vom Löss blends 90% Rotburger (Zweigelt), 5% Sankt Laurent and 5% Pinot Noir, hand-harvested from the steep, terraced vineyards. The fruit is gently direct-pressed, then fermented with indigenous yeasts in stainless steel tanks. Maturation on the fine lees adds delicate texture, while stainless steel preserves freshness and clarity of fruit. Bottled without fining, the resulting dry rosé is light-bodied and lively, with flavors of tart strawberry, red currant and nectarine, laced with soft floral notes and a subtle touch of chalky minerals; it finishes bright with plenty of fruit and mouthwatering acidity.

ROSÉ CLUB

■ RETAIL: \$17.50
WINE CLUB MEMBER: \$14.88

■ SUGGESTED RECIPE: Branzino with Arugula Sauce



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2025 MARCO PORELLO LANGHE ROSATO PIEDMONT, ITALY

The Porello family has grown vines in Roero since the early twentieth century. In the 1930s, Cesare Porello developed the family's small Canale property into a business producing wine and peaches, then a celebrated local crop. His sons, Riccardo and Ettore, expanded the vineyards, strengthening the family's commitment to winegrowing. Since 1994, third-generation winemaker Marco Porello has led the estate after gaining experience in Tuscany and Bordeaux. Today, the winery maintains 15 hectares of vineyards, with holdings in Canale and Vezza d'Alba, focusing on local varieties such as Arneis, Nebbiolo and Barbera; the estate's vineyards are farmed without herbicides or pesticides, and he is working toward organic certification.

The 2025 Marco Porello Langhe Rosato is made entirely from Nebbiolo grown on steep, calcareous-sandy slopes. The grapes were harvested by hand in early September into small, ventilated 20-kilogram crates, then gently crushed and given approximately six hours of skin contact to extract their delicate pink color. Fermentation was in temperature-controlled stainless-steel tanks over roughly 20 days; the wine remained in stainless steel until bottling. Pale pink and refreshing, this dry rosé offers fresh cherry, wild strawberry and raspberry, accented by a hint of grapefruit and delicate floral notes. Bright acidity balances the juicy fruit, while subtle herbal and stony notes lend a savory touch to the clean, lively finish.

ROSÉ CLUB

■ RETAIL: \$22.50
WINE CLUB MEMBER: \$19.13

■ SUGGESTED RECIPE: Quick-Cured Salmon Steaks with Grilled Tomatoes and Tzatziki

