

SEPTEMBER 2026 CLUB SELECTION



2025 VON BUHL BONE DRY ROSÉ PFALZ, GERMANY

Reichsrat von Buhl has been a family-owned winery for more than 150 years. Established in 1849 by Franz Peter Buhl, the winery is well-regarded for crafting terroir-driven, timeless wines, sourced from premier vineyard sites in the Pfalz villages of Deidesheimer and Forster. The estate quickly gained acclaim on the international level; in fact, it was a Von Buhl Riesling that was used to toast the opening of the Suez Canal in 1869. Since 2013, the Von Buhl team has been led by technical director Mathieu Kauffmann and viticultural manager Werner Sebastian. Today, Reichsrat von Buhl has around 52 hectares under vine. The estate is certified organic and an active member of the prestigious VDP (Association of German Prädikat Wine Estates).

100% Pinot Noir, the grapes were destemmed and left on the skins for 8-14 hours before being pressed. The juice was fermented and matured in a combination of used barriques and stainless steel. Hot pink hue. Inviting aromas of fresh red fruits. Bright and fruity on the palate, with flavors of tart cherries, raspberries and juicy nectarines and rose petals. Vibrant and focused, with bright, mouthwatering acidity and a long, fruit-laden finish. This charming Rosé is positively delicious and a perfect summertime wine.

ROSÉ CLUB

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Coconut Curry Chicken Skewers



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2025 HOGWASH ROSÉ CALIFORNIA

Hogwash Rosé is the approachable, California-born rosé label created by Tuck Beckstoffer Wines, the Napa Valley-based wine company founded by Tuck Beckstoffer. Conceived as a wine for uncomplicated enjoyment rather than a seasonal novelty, Hogwash began when winemaker Shawn Johnson made a rosé for chef Linton Hopkins's charity pig roast in Atlanta; the first vintage was shared among friends at a summertime barbecue, and the wine's easygoing character quickly became central to the brand. True to its name, Hogwash brings a little irreverence to serious wine country, focusing on dry, bright, fruit-forward California rosé—traditionally centered on Grenache—with freshness and drinkability taking precedence over formality.

A blend of 60% Grenache and 40% Verdelho, sourced from California vineyards featuring sustainable farming practices, made in a Provence-inspired style that prioritizes fresh aromatics, bright flavor, and lively fruit. In the cellar, the Grenache received a deliberately lighter pressing, with the darkest press fraction kept separate to preserve a paler, more refined color and delicate profile. The resulting rosé is subtly nuanced yet energetic and textured, balancing the lifted fruit character of Grenache with the freshness and verve of Verdelho.

Pale pink. Perfumed with candied citrus and a delicate floral note. The palate follows suit, with layers of strawberries, red plums and cherry blossoms. The finish is gently tapered with a lingering, mouthwatering trace of lemon zest.

ROSÉ CLUB

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

■ **SUGGESTED RECIPE:** Grilled Oysters with Hot-Sauce Butter

