## APRIL 2025 CLUB SELECTION





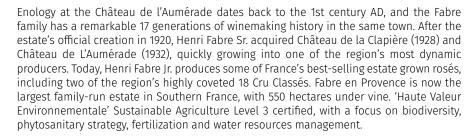








### 2023 FABRE EN PROVENCE CHÂTEAU DE L'AUMÉRADE ROSÉ CRU CLASSÉ, CÔTES DE PROVENCE AOP, FRANCE



The village of Pierrefeu-du-Var is home to the family's flagship Château de L'Aumérade and sits just 20 minutes inland from the Mediterranean Sea. This eponymous bottling is comprised of 48% Cinsault, 30% Grenache and 22% Syrah. The grapes were sourced from three unique terroirs: 50% from Château de L'Aumérade in Pierrefeu, with its calcareous soils that impart spiciness and Provence's world-class acidity; 30% from the cool, seaside vineyards in La Londe, providing distinct aromas of rose petals and sea salt; and 20% from Hyères, noted for its sandstone soils and Mistral winds. Here, ripening is longer, helping to create a beautifully structured mouth feel. The result is a vibrant, complex rosé; delicately perfumed with red berries, a hint of rose-water and chalk. The palate shows tart red fruit, nectarine and a hint of salinity on the long, mineral finish.



## ROSÉ CLUB

■ RETAIL: \$22.00

WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Ham & Cheese Croissants



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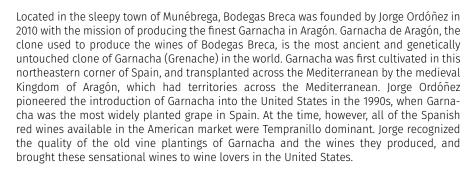








#### 2023 BODEGAS BRECA ROSÉ CALATAYUD DO, SPAIN



D.O. Calatayud has a unique, extreme terroir. The combination of radical altitudes, diverse slate soils, and drastic climate combine to create an unusual mesoclimate. As Spain's highest region for the production of Garnacha, Calatayud frequently sees temperature swings of 45°F between day and night. Due to its long vegetative cycle, Garnacha requires a relatively dry, hot climate to reach proper phenolic ripeness. The cold nights, dawn, and dusk, combined with a variety of slate dominant soils, allow the grapes to maintainhigh levels of acidity even as ripening progresses.

100% Garnacha de Aragón, sourced from Munébrega, southeastern D.O. Calatayud, in the valley formed by the Sierra de Pardos and Sierra de Peña Blanca. These organic, dry-farmed bush vines were planted between 1970 and 1980 and are cultivated completely by hand, with minimal human intervention. In fact, the majority of the vineyards receive no treatments whatsoever. The fruit was hand-harvested and stored in small baskets. The bunches were chilled overnight and pressed in a pneumatic press; the must was settled overnight in a stainless-steel tank. Fermented and aged for two months sur lie, entirely in stainless steel. Delicate aromas of summer fruits and orange-blossom. The palate shows flavors apricot, ripe strawberry, pink grapefruit and a hint of fresh mint. The finish is zesty and lingering with a pleasant mineral flourish.



RETAIL: \$18.00

WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Head-On Prawns w/ Chile, Garlic & Parsley



