MAY 2025 CLUB SELECTION





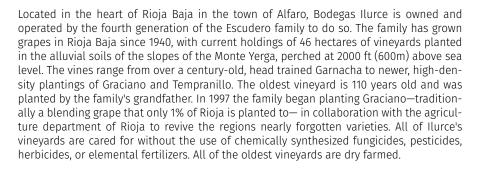








2024 RIO MADRE ROSÉ RIOJA DOCA, SPAIN



100% Garnacha from organically farmed vines planted in 1997, the fruit was harvested by hand and sorted at the winery. The remarkable color extraction was achieved via saignée. Fermentation was with indigenous yeast, in temperature-controlled stainless-steel tanks. Aged sur lie for two months in tank. Clarified, cold stabilized, and lightly filtered. Juicy, fruity flavors of strawberry, raspberry and watermelon with hibiscus tea, rose hips and red plum skins. This atypical style of rosé has loads of personality and is the perfect summer wine; this refreshing, near-ruby quencher can be served with your favorite comfort BBQ food—from baby back ribs to chicken apple sausage and potato salad; whether you prefer Kansas, Tennessee or Texas-style BBQ—this wine will hold up to it all! 500 cases produced.



ROSÉ CLUB

RETAIL: \$16.00

WINE CLUB MEMBER: \$13.60

■ SUGGESTED RECIPE: Elote



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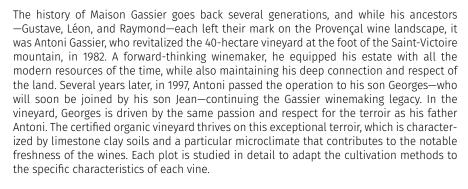








2024 GASSIER ROSÉ CÔTES DE PROVENCE AOP, FRANCE



A blend of Grenache, Cinsault, Syrah and Vermentino. The grapes were harvested at night, ensuring a cool temperature and limiting the risk of oxidation. This was followed by direct, slow and gentle pressing, reducing contact between the skins and the juice to preserve the freshness and lightness of the fruit, while avoiding excessive coloring of the juice. The juice was carefully fermented at a low temperature to preserve its fresh, delicate aromas. The palate opens with fresh flavors of strawberry, açaí and papaya, with a kiss of vanilla and a touch of peppery spice on the long, juicy, chalky mineral finish.



ROSÉ CLUB

RETAIL: \$24.00

WINE CLUB MEMBER: \$20.40

■ SUGGESTED RECIPE: Avocado Toast

