

MAY 2025 CLUB SELECTION



2024 RIO MADRE ROSÉ RIOJA DOCA, SPAIN

Located in the heart of Rioja Baja in the town of Alfaro, Bodegas Ilurce is owned and operated by the fourth generation of the Escudero family to do so. The family has grown grapes in Rioja Baja since 1940, with current holdings of 46 hectares of vineyards planted in the alluvial soils of the slopes of the Monte Yerga, perched at 2000 ft (600m) above sea level. The vines range from over a century-old, head trained Garnacha to newer, high-density plantings of Graciano and Tempranillo. The oldest vineyard is 110 years old and was planted by the family's grandfather. In 1997 the family began planting Graciano—traditionally a blending grape that only 1% of Rioja is planted to—in collaboration with the agriculture department of Rioja to revive the regions nearly forgotten varieties. All of Ilurce's vineyards are cared for without the use of chemically synthesized fungicides, pesticides, herbicides, or elemental fertilizers. All of the oldest vineyards are dry farmed.

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



MAY 2025 CLUB SELECTION



2024 GASSIER ROSÉ CÔTES DE PROVENCE AOP, FRANCE

The history of Maison Gassier goes back several generations, and while his ancestors—Gustave, Léon, and Raymond—each left their mark on the Provençal wine landscape, it was Antoni Gassier, who revitalized the 40-hectare vineyard at the foot of the Saint-Victoire mountain, in 1982. A forward-thinking winemaker, he equipped his estate with all the modern resources of the time, while also maintaining his deep connection and respect of the land. Several years later, in 1997, Antoni passed the operation to his son Georges—who will soon be joined by his son Jean—continuing the Gassier winemaking legacy. In the vineyard, Georges is driven by the same passion and respect for the terroir as his father Antoni. The certified organic vineyard thrives on this exceptional terroir, which is characterized by limestone clay soils and a particular microclimate that contributes to the notable freshness of the wines. Each plot is studied in detail to adapt the cultivation methods to the specific characteristics of each vine.

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, açai 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

