

# AUGUST 2023 CLUB SELECTION



## 2022 GUADAGNI *DANIELLE* GRENACHE ROSÉ DRY CREEK VALLEY, SONOMA COUNTY, CALIFORNIA



The Guadagni family has been farming in Sonoma County since the late 1800's when great-grandfather Raffaello Guadagni settled in the upper part of Dry Creek Valley. Raffaello's son Fred moved onto the current property with his family in 1941. At an early age Fred's two sons, Don and Joe Guadagni, worked diligently at his side for hours on end, as he taught them the skills necessary to produce the grapes that would make the wines of Dry Creek Valley so desirable. The Guadagni family's love of the land has been passed down for four generations now. In 2016 Bill Guadagni joined his father Don and uncle Joe in farming as well as becoming winemaker for the family after attending Fresno State for Enology. The idea of making his own wine from his own grapes was Raffaello's dream since he first started farming. Today his descendants work passionately to grow grapes and produce wines that reflect the unique flavor of Sonoma's Dry Creek Valley. Blending new-world technology with the old-world skills passed down from generation to generation has allowed them to produce wines that would surely make him proud!



2023 marks a great year for the Guadagni family. They recently broke ground and began laying the foundation for their new winery, complete with a dedicated tasting room and production facility on the family property with the hopes of being open in late 2023 or early 2024.



100% Grenache, this rosé made in the traditional way. The grapes were picked in the early morning hours and were processed while they were still extremely cool, going through a sorting on the conveyor before being pumped through a must pump and left on the skins for 45 minutes to extract a little color before being pressed. The Rosé lived in stainless steel from start to finish only going through primary fermentation, and skipping secondary fermentation to ensure the crisp acidity and brilliant clarity.



Ballet slipper pink. Subtle aromas of strawberry, banana, lemon peel and chalk dust. The palate is delicate with soft flavors of strawberry, raspberry, dried apricot, papaya and banana pudding. Graceful, but with notable texture and pleasant notes of citrus zest and minerality on the finish.



## R O S É C L U B

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: [Giant Summer Tomato Tart](#)

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## 2022 IZADI LARROSA ROSÉ RIOJA DOCA, SPAIN

The Anton Family founded Izadi in 1987 after years of managing both vineyards in Villabuena de Alaba and multiple restaurants, including the one-star Michelin restaurant *Zaldiaran* in Vitoria. The transition from a culinary family to one that also embraced winemaking began in 1997 when Don Gonzalo Anton hired Mariano Garcia (the former technical director of Vega Sicilia and the current director of Aalto in Ribera del Duero) to assess their vineyards and help construct a cellar to make their own wines. Located in Rioja Alavesa, Izadi produces expressive wines from varieties indigenous to Rioja: Viura, Malvasía, Garnacha Blanco and Tinto, Tempranillo Blanco and Tinto, Graciano, and Mazuelo.



Izadi owns 72 hectares of vineyards and contracts another 108 from neighboring growers. The vineyard plots are located within a triangle formed by the towns of Villabuena, Samaniego, and Ábalos—hence the triangle on their labels. Farming is sustainable with many organic practices as they are currently in the process of converting all their farming to certified organic. The average age of their vines is over 50 years old, planted in a mix of sandy clays and clay-limestone soils, typical of the vineyards at the foot of the Sierra de Cantabria. Stylistically they adhere to a middle ground between tradition and modernism, valuing the elegance of the former married to the fruit-forward qualities of the latter. Winemaker Ruth Rodriguez taps into this balance to create wines that are flavorful yet refined, modern, and elegant.



Larrosa is sourced entirely from head-pruned Garnacha planted in the early 1960s in the foothills of the Sierra Cantabria at nearly 800 meters above sea level. The combination of elevation and chalky soils ensures these vines produce an elegant, vibrant and fresh wine. Hand harvested, the grapes were destemmed, the free run juice was fermented in stainless-steel tanks, and aged an additional 3 months in tank, prior to bottling. Vegan.



Soft peach hue. Aromas of apricot, citrus peel and chalk. Flavors of yellow peach, pear, Rainier cherry. The palate is bright and juicy, with persistent acid, a chalky mineral component and a lovely, textural finish. Mouthwatering, clean and delicate, this charming rosé is sure to please.



## R O S É C L U B

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Grilled Tuna with Fried Manchego