

JUNE 2023 CLUB SELECTION



2022 MÜLLER FAMILY VINEYARDS ZWEIGELT ROSÉ NIEDERÖSTERREICH, AUSTRIA

This winery is located in the southern part of Austria's Kremstal wine region in the picturesque village of Krustetten. The estate was first mentioned in the archive of nearby Göttweig Abbey as early as 1270 A.D. as a *Lesehof*—or wine press house, and has been run as a family business by the Müller family since 1936 when the grandfather, Leopold Müller acquired a small vineyard in Krustetten and made the first Müller wines. Today, the fourth generation of Müllers, Stefan and Leopold, are managing the estate, which is now comprised 120 hectares of prime vineyards. Stefan works as the vineyard manager and Leopold as the winemaker and sales manager; their philosophy is simple: to produce wine in harmony with nature. The basis of this philosophy begins in the sustainable cultivation of the vineyards, which includes long-term greening and slope maintenance to achieve a steady growth of beneficial organisms and increased soil recovery.



They have a cellar that is built into the hillside on three floors. This allows them to use gravity flow to move the wine around the cellar, and naturally regulate the temperature of the wine while it ages in the barrels underground. Müller also uses their own spring water for all the work in the wine cellar, incorporating minimalist intervention practices during vinification.



100% Zweigelt, harvested in mid-October. The grapes were destemmed and crushed; after several hours the must was pressed. Fermentation followed in temperature-controlled stainless-steel tanks. After fermentation the wine was racked and filtered before being bottled.



Pale copper. The nose shows a medley of red berries, citrus and tropical fruit. The palate offers tart flavors of strawberry, watermelon, candied rhubarb and a whisper of white pepper. Light, refreshing and juicy all the way through the finish.



R O S É C L U B



- RETAIL: \$17.50
WINE CLUB MEMBER: \$14.88
- SUGGESTED RECIPE: White Peach Raspberry Almond Salad

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2022 FAMILLE BOURGEOIS LE VERT GALANT PINEAU D'AUNIS ROSÉ COTEAUX DU VENDÔMOIS AOC, LOIRE VALLEY, FRANCE



The Bourgeois family has been cultivating vines in the Loire Valley for eleven generations! In the 1950s, Henri Bourgeois planted five acres on the slopes of Chavignol, a hamlet in the Sancerre appellation that was fairly unknown at the time. Henri recognized the excellent potential of the land and the exceptionally diverse terroir that it offered. Joined by his sons, Jean-Marie and Rémi a decade later, the Bourgeois family became ambassadors for Sancerre, showcasing the purity of Sauvignon Blanc and Pinot Noir and the myriad of expressions that can be achieved from the mosaic of soils found throughout the Chavignol region. Today, the estate is run by Arnaud, Lionel, and Jean-Christophe Bourgeois who adhere to the original vision set forth by Henri. Each vine plot is isolated and worked with respect to its unique terroir. The vineyards are planted across 72 acres of the esteemed Sancerre and Pouilly-Fumé appellations in four diverse soil types: *Terres Blanches*, *Les Caillottes*, *Marnes Kimméridgiennes* and *Les Silex*, which all contribute different qualities to the wines; each soil type is tended to and farmed differently to bring out the truest expression of the terroir.



The family only uses organic fertilizers, and strives to meticulously maintain the vines by means of green pruning, managing water stress and using cover crops. The vineyard elevation allows for perfect sun exposure, while the nearby springs keep the vineyard soils cool. The gravity-flow winery employs gentle grape handling at each stage of winemaking, and in the maturation—on fine lees and even the bottling process.



100% Pineau d'Aunis—or Chenin Noir, a varietal indigenous to the Loire Valley, from parcels located in the Coteaux du Vendômois, the northernmost appellation of the Loire Valley. Made in a *vin gris* style, this wine was macerated for 36 hours to add texture, before being fermented at a low temperature and aged on fine lees for four months before being bottled. The label depicts Henri IV, King of France. During the battle of the city of Vendômois, he fell in love with the local Pineau d'Aunis wine; and as legend goes, he was quite the “romantic”, hence his nickname ‘Le Vert Galant’—an apt name for this flirty, French rosé!



Copper-orange. Savory herbal aromas of sage, thyme and tarragon mingled with fresh strawberries. The palate shows tart flavors of pineberry, raspberry and papaya. Vibrant and juicy with a notable mineral thread all the way through the finish.



R O S É C L U B

■ RETAIL: \$22.50
WINE CLUB MEMBER: \$19.13

■ SUGGESTED RECIPE: Roast Chicken with Rosemary, Lemon & Honey