OCTOBER 2024 CLUB SELECTION





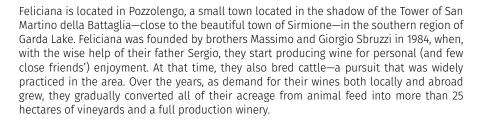








2023 FELICIANA 'FEUDO' CHIARETTO RIVIERA DEL GARDA CLASSICO DOP, ITALY



A blend of Marzemino, Groppello, Barbera, Sangiovese, the grapes were grown without the use of any type of fertilizer or chemical herbicides in the vineyard, relying instead on the use of cover crops. The grapes were carefully hand harvested. The red grapes underwent a quick maceration before being gently pressed. The white varietals were traditionally vinified in temperature-controlled stainless-steel tanks. The wines were then combined and aged four months on the lees before bottling, with an additional month of bottle conditioning before release.

Delightful bouquet with scents of red fruits and citrus. The pale if fresh and juicy with flavors of ripe yellow peach and nectarine, red currant, sour cherry and lemon. Gracefully textured with mouthwatering acidity through the bright finish.



ROSÉ CLUB

RETAIL: \$17.00

WINE CLUB MEMBER: \$14.45

■ SUGGESTED RECIPE: Pear & Prosciutto Crostini w/ Gorgonzola



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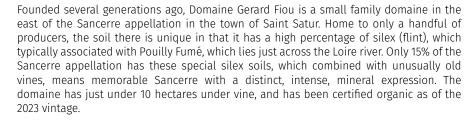








2023 DOMAINE GÉRARD FIOU 'TERROIR SILEX' ROSÉ SANCERRE AOC, LOIRE VALLEY, FRANCE



100% Pinot Noir from 60-year-old vines. This is a saignée rosé which was bled off after 48 hours of cold maceration. Vinified in temperature-regulated stainless-steel tanks and aged for four months on the fine lees.

Mineral-infused aromas of ripe red berries and tropical fruit. The palate is tart yet fruited, with flavors of red cherry, raspberry, pineapple and watermelon. Fresh, clean and balanced with a long, textured, minerally finish.



ROSÉ CLUB

■ RETAIL: \$23.00

WINE CLUB MEMBER: \$19.55

■ SUGGESTED RECIPE: Warm Mushroom Salad w/ Bacon Vinaigrette

