

SEPTEMBER 2024 CLUB SELECTION



2023 LE GALANTIN ROSÉ BANDOL AOP, PROVENCE, FRANCE



Bandol, a tiny appellation located directly on the Mediterranean coast, has a brilliant reputation for complex and structured wines. The ancient steep vineyards—first planted by Phocaean Greeks circa 600 BC—are the perfect home for Mourvèdre which is the majority grape in this organically grown rosé. Rosés, which represent about 65% of the appellation's production, are some of the world's most highly regarded. There is good reason for this—Mourvèdre is a difficult grape to grow and vinify, and only in Bandol does it produce results exquisite enough to warrant the effort. Most Provençal rosés, by contrast, are predominantly Grenache. This delicious rosé from Domaine Le Galantin offers one of the best values of the region. Achille and Lilianne Pascal have been building up the Domaine Le Galantin estate for over 40 years.

The 2023 rosé is a blend of 64% Mourvèdre, 20% Grenache and 16% Cinsault. The grapes were hand-harvested, fermented in stainless steel and bottled the spring after harvest. It is very consistent with previous vintages, showing its light, bright and breezy personality. Swirl a glass of this rosé wine to savor its rose-petal hue and cherry blossom aroma. With a bit of spice and minerality on the palate, this pink wine drinks with lovely depth and complexity. It's what we call a no-brainer rosé because there's really nothing not to like about it! Relish this beautifully balanced wine alongside grilled fish or mixed summer salads.

ROSÉ CLUB

- RETAIL: \$24.50
WINE CLUB MEMBER: \$20.83
- SUGGESTED RECIPE: [Grilled King Salmon w/ Meyer Lemon Relish](#)



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2023 SKYLARK 'PINK BELLY' ROSÉ MENDOCINO COUNTY, CALIFORNIA



Skylark Wines come to us from our friends, John Lancaster and Rob Perkins: two of the nicest, most humble, talented sommeliers on the San Francisco restaurant scene, who met across the street at the excellent Boulevard restaurant as co-Wine Directors. With their cumulative experience working with fine wines from all over the world, they were inspired to launch their own label in an attempt to create great wines at restaurant friendly prices. To that end, they set about sourcing fruit from trusted growers in Mendocino and Sonoma counties, and made their first wine (14 barrels of Syrah) from the 2002 vintage. Encouraged by the praise of that initial wine, they expanded their scope to work with other Rhône varietals like Grenache and Carignan as well as Pinot Blanc, Chardonnay and Cabernet Sauvignon. Today, they produce small quantities of about 10 different wines, and due to their great success, Rob now spends most of his time out in the field showing the Skylark wines to an eager and ever-growing fan base.

We have featured the Red Belly in our club before to wide praise, and this Pink Belly rosé made of 100% Grenache is sure to make just as many friends. It's not surprising that a wine crafted by two veteran sommeliers would be balanced, charismatic, food-friendly and approachable—something to recommend effortlessly and without hesitation. Inspired by the rosés of Provence, this bottling is made from fruit sourced from Kurt Ashurst's vineyard just outside of Hopland in Mendocino. Kurt farms this Grenache solely for Skylark's rosé production, picking early to preserve freshness and acidity, the hallmark characteristics of Pink Belly Rosé.

Aromas of ripe red berries, Meyer lemon and a hint of spice. The palate is delicate, with flavors of raspberry, wild strawberry, lemon, and red apple skin. Lean, clean and pithy with persistent fruit and a touch of white pepper on the juicy finish. 850 cases produced.

ROSÉ CLUB

- RETAIL: \$14.50
WINE CLUB MEMBER: \$12.33
- SUGGESTED RECIPE: [Chicken Shawarma](#)

