

# APRIL 2020 CLUB SELECTIONS



## 2019 MARGERUM RIVIERA ROSÉ, SANTA BARBARA COUNTY, CALIFORNIA

Doug Margerum found his passion for wine as a teenager in the caves of Clos de Papes on a family vacation. Twenty years later, a 13-course dinner in New Orleans gave Doug the opportunity he had been dreaming about: to follow his passion to make wine and established Margerum Wine Company in 2001. That same year, Fred Brander allowed Doug to produce his first wines in a 400-square foot facility Doug built behind Brander Vineyard. Since 2012, Margerum Wine Company has made its winemaking home in Buellton at a state-of-the-art facility on Industrial Way. The focus is red and white Rhône varieties from the Estate vineyard, Sauvignon Blanc from Happy Canyon and a variety of other wines from custom-farmed fruit purchased from growers in Santa Barbara County.

These grapes are picked specifically for the rosé production, then crushed and immediately pressed to stainless steel tanks for a long, cold fermentation. The wine is a blend of various lots of saignée Grenache (88%), Cunoise (7%) and Syrah (5%). Saignée is a winemaking process where the winemaker *bleeds* off a portion of (slightly pink) juice from a red must right after crush. The final blend was filtered and bottled early to capture brightness and vibrancy. This is a refreshing, dry rosé, perfect for the Spring and Summer!

Pale peach in color with a nose of candied peach and white flowers. The palate shows intense flavors of more peaches, nectarines, apples and white tea. The acidity is bracing yet balanced, the finish long and juicy.

## ROSÉ SELECTION

■ SUGGESTED RECIPE: Niçoise Salad with Basil and Anchovy-Lemon Vinaigrette

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00

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## 2019 OENOPS "APLA" DRY ROSÉ, DRAMA, GREECE

Nikos Karatzas cut his teeth at Ktima Pavlidis, a rising star winery in Drama, Greece's relatively youthful wine-producing region. Located in northeastern Greece at the base of the mountains that separate Macedonia from Bulgaria, Drama has a history of winemaking that dates back to antiquity, although the region did not emerge onto the modern winemaking scene until the 1980s. Nikos launched Oenops Wines in 2015 and partners with a variety of growers throughout the region to source high quality grapes and produce limited quantities of "clean wines with character and harmony that express the vineyard from which they came." He is particularly interested in utilizing old vines and native Greek varietals such as Xinomavro, Limniona, Mavroudi, Orange and Vidiano, and he strives to retain purity and "express varietal character with as much validity as I possibly can." Hence, Nikos forgoes the use of new oak during maturation. Instead, he employs a combination of stainless steel, amphora and neutral oak.

The grapes for crisp rosé were pressed immediately after sorting--some lots, whole cluster. The juice from each lot was fermented separately in a combination of stainless steel and concrete tanks with 4 months aging on the fine lees before bottling. The wine is a delightful blend of Xinomavro, Limniona, Mavroudi from vines ranging between 15 and 45-years-old.

Bright salmon color. The nose is dominated by notes of stone fruit, tangerine and red berries, with a slight hint of tomato—one of the unique aromas of Xinomavro. The palate shows underripe apricot and peach, wild strawberry and a touch of minerality—juicy yet crisp, with a long, fresh finish.

## ROSÉ SELECTION

- SUGGESTED RECIPE: Gemista (Greek Stuffed Tomatoes)
- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00