

JUNE 2020 CLUB SELECTIONS



2019 MIRABEAU CLASSIC ROSÉ, CÔTES DE PROVENCE, FRANCE

In 1983, Stephen Cronk fell in love with wine on a trip to Australia and dreamed of one day running a winery of his own. In 2008 and after a 15-year stint in the corporate world, Stephen turned down a promotion that would have meant more money but also more stress, longer hours and less time with his young family. The following year Stephen and his wife Jeany turned his dream into a reality when they left their corporate jobs, sold their beloved London home and, with barely a word of French spoken between them, packed all of their worldly possessions on the back of a truck and headed south to a small village called Cotignac, in the heart of Provence.

They spent the next year getting their bearings, learning to live the Provençal way and crisscrossing the country researching and finding the best vineyards where they might source fruit. Their principle objective was to make a Provence rosé that would be regarded as one of the very best from the region. In order to achieve this aim, the Cronks assembled a highly experienced winemaking team, including Angel Muir MW (Master of Wine), and lead winemaker Nathalie Longefay. They all threw their hearts and souls into the effort, utilizing top sites of Côtes-de-Provence to craft elegant, linear and expressive rosés from the local varieties of Grenache, Syrah and Cinsault. Now, a decade in, Jeany sits on the board of Wines of Provence, and Stephen has been nominated for the IWSC award for achievement in wines. Mirabeau has made its home at countless tables and gatherings across the world—winning medals and earning acclaim from some of the world's toughest wine critics.

The grapes for this thirst-quenching rosé (60% Grenache, 25% Syrah and 15% Cinsault) were night-harvested followed by gentle direct pressing, a partial cold maceration and temperature controlled fermentation. The wine was protected from oxidation by inert gas from vineyard to bottling.

Beautiful pink hue with lavish aromas of red berry fruit. Fresh flavors of tart cherry and red plum with beautiful concentration; the fresh acidity and a juicy finish make this perfect wine for any occasion!

ROSÉ SELECTION

■ SUGGESTED RECIPE: Grilled Seafood Platter

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

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2019 ELENA WALCH 20/26 ROSÉ, VIGNETI DELLE DOLOMITI IGT TRENTINO-ALTO ADIGE, ITALY

Successful for generations—and still in the hands of the founding family—Elena Walch is an eponymous woman owned and operated wine estate in the foothills of the Dolomites. Since 1985, Elena Walch has stood at the forefront of the Alto Adige quality revolution and has gained local and international acclaim for her efforts. An architect by trade, Elena Walch married into one of the oldest and most respected wine families of the region and brought new, modern concepts to the traditional establishment. Currently, the family business is being handed down to her daughters, Julia and Karoline Walch, making them the fifth generation to cultivate the estate. The philosophy of Elena Walch is rooted in its terroir—the idea that wines ought to be individual expression of their soil, climate and cultivation in the vineyard, and that this is best achieved by adhering to the principles of sustainability passed from one generation to the next. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. The 60 hectares in cultivation include the two top vineyards in Tramin, as well as prime vineyards overlooking the Lake of Kalteren, on a south-facing hillside with a uniquely mild climate. The famous Renaissance castle built by the Habsburg dynasty in 1620 rides the waves of the surrounding vineyards.

The strong core of Lagrein, tempered with the elegance of Pinot Nero and the roundness of Merlot, result in a graceful rosé with pronounced structure and great finesse. The grapes for this rose were carefully harvested and sorted. The vinification was carried out using the classical saignée method—after the grapes were crushed, the clear, rose-colored must was drawn off—with no pressing. Fermentation and subsequent aging took place in temperature-controlled stainless-steel tanks. The finished wine was gently fined and filtered before being bottled for release.

20/26 is an elegant rose with a fresh, fruity palate and balanced acidity. With a sugar gradation of 20°brix at harvest and a fermentation at 26 ° C, the first vintage of this cuvée was created and thusly named. Peach in color with salmon flecks, the bouquet is of red fruit and citrus. The palate is lively and shows strawberry, raspberry, guava and lime zest. The finish is long with a lovely, chalky minerality.

ROSÉ SELECTION

- SUGGESTED RECIPE: Gourmet Tuna Melt with Gruyère and Cherry Peppers
- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00