

OCTOBER 2020 CLUB SELECTIONS



2019 REEVE VECINO VINEYARD ROSÉ OF PINOT NOIR POTTER VALLEY, MENDOCINO COUNTY, CALIFORNIA

Noah and Kelly Dorrance are the husband and wife team behind Reeve Wines. The couple met and fell in love after college when they both returned to their hometown of Springfield, Missouri. Noah's work and growing interest in wine took them to Paris, then through the Tuscan countryside, where they married, before ultimately moving to Northern California to build a life together. In 2015 they launched Reeve Wines on a wild and rolling hillside estate property in Healdsburg, California, as an exploration of Noah's love for California wines produced from land that tells a story. What began as a creative outlet to complement the runaway success of Banshee Wines, the wine label Noah started with friends in 2009, soon grew to be something so singular it refused to be relegated to a side project.



After a one-year hiatus due to the fires of 2018, Reeve was once again able to make their signature rosé from the Vecino Vineyard situated in the northern corner of Potter Valley near the origin of the Russian River. The blend is comprised of three different Pinot Noir clones: 115, Pommard and clone 32. Clone 32 was brought over from France by Roederer in the 1970s for use in their sparkling winery in Anderson Valley. It contributes a pretty and high-toned aromatic quality to the finished wine, an appealing quality in young rosé.



The 2019 Reeve rosé was fermented mostly in stainless steel with a small percentage of neutral oak barrels (2%). It is a crisp, refreshing wine with a pale salmon color and expresses subtle red fruit, red apple skin, raspberry, watermelon, and citrus.



ROSÉ SELECTION

- SUGGESTED RECIPE: Clam Boil
- RETAIL: \$25.00
WINE CLUB MEMBER: \$21.25



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2019 VILLA WOLF ROSÉ OF PINOT NOIR, PFALZ, GERMANY

Founded in 1756 in the Pfalz region of Germany, the J.L. Wolf estate (now called Villa Wolf) was a successful and highly regarded winery for more than two centuries. It entered an especially glamorous era with the construction of its Italian estate house and villa in 1843. In the latter years of the 20th century, however, the estate languished, lacking a firm hand to guide its wine production. Ernst Loosen, of the Dr. Loosen estate, took over the vineyards in 1996, launching a dramatic turnaround in the estate's quality and reputation.



Since 2011, the estate has been managed by a talented and dedicated young team that previously worked at Dr. Loosen. Sumi Gebauer and Patrick Möllendorf have brought renewed energy and focus to the viticulture and winemaking at Villa Wolf. The goal at Villa Wolf is to produce wines that express the pure, authentic terroir of the Pfalz, which is both warmer and drier than, for example, the Mosel. This also makes it an excellent area in Germany for Pinot Noir.



In addition to Pinot Noir, Ernst and his team have expanded the Villa Wolf portfolio to include Pinot Blanc, Pinot Gris, Gewürztraminer and Dornfelder. To preserve the nature and high quality of the vineyards, Villa Wolf employs sustainable vineyard practices. Winemaking emphasizes gentle handling of the fruit and minimalist techniques such as fermentation and aging in large, neutral oak casks, and spontaneous fermentation with natural occurring yeasts. In their constant pursuit of improvement, Patrick and Sumi hope to capture the purity and special characteristics of the region, vineyard and grape variety in each of their wines.



Rosé of Pinot Noir often exemplifies delicacy. However, this wine is quintessentially German with an assertive fruitiness that is juxtaposed against mouthwatering acidity. The delicate aromas of red fruits burst with a juicy palate of strawberry and tart cherry. The finish is delightfully bright and refreshing.



ROSÉ SELECTION



- SUGGESTED RECIPE: Cold Paprika-Grilled Chicken with Marinated Bell Peppers
- RETAIL: \$15.00
WINE CLUB MEMBER: \$12.75