

SEPTEMBER 2020 CLUB SELECTIONS



2019 STOLLER FAMILY ESTATE PINOT NOIR ROSÉ WILLAMETTE VALLEY, OREGON

Stoller Family Estate is one of Oregon's most highly-regarded vineyards and wineries. Pioneering Oregonian and founder Bill Stoller purchased his family's second-generation farm in 1993, focused on cultivating an enduring legacy for his family's land. Over the last 20+ years, he has transformed the 373-acre property into the largest contiguous vineyard in the Dundee Hills and established his vineyard as a premier source of high-quality fruit. Winemaker Melissa Burr works in concert with vineyard manager Robert Schultz to oversee the site's continued refinement. The vineyard is divided into 101 meticulously-farmed sections at elevations ranging from 220 to 640 feet. The property features seven planted varieties: Pinot Noir (63%), Chardonnay (28%), Pinot Gris, Riesling, Tempranillo, Syrah, and Pinot Blanc.

Stoller Family Estate boasts a warmer microclimate relative to other areas of the Willamette Valley due to the surrounding mountains. This allows for a more consistent ripening. To continue to elevate the quality of the wines, Stoller combines sustainable farming practices, innovative techniques, and scientific research. Stoller is LIVE (Low Impact Viticulture and Enology) and Salmon Safe certified. Solar-powered weather stations provide up-to-the-minute data during harvest and an electrostatic sprayer is used to minimize drift. The vineyard irrigation system is fed by a rain pond and wells on the property. Stoller Family Estate is the first LEED® Gold certified winery in the North America. The building blends traditional gravity-flow winemaking with energy-efficient systems to reduce the environmental impact, and harvests 100% of its energy through a 236-panel solar panel installation.

Pinot Noir Rosé has been a cornerstone of Stoller Family Estate's production for more than a decade. Comprised of various clones of Pinot Noir, Melissa intentionally crafts this Rosé to be balanced and bright. It is whole-cluster pressed and fermented in stainless steel.

This Pinot Noir Rosé has a pale pink hue with salmon flecks. The aromatics and palate show tart wild strawberry with a hint of mint and sage. This is a very refreshing wine that exhibits generous fruit and mouthwatering acidity.

ROSÉ SELECTION

■ SUGGESTED RECIPE: Charred Romanesco with Anchovies and Mint

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

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2019 CHÂTEAU DE MONTFAUCON LIRAC ROSÉ CÔTES DU RHÔNE, FRANCE

The history of Château de Montfaucon dates back to the 11th century when the castle's first tower was built. The castle's role in the region was strategic, as the Rhône River was the border between the French Kingdom and the Holy Roman German Empire. Montfaucon was one of a line of castles and fortresses along the river constructed to guard the border, and later to tax ships carrying goods up and down the Rhône. In 1737 the first eleven towns forming La Côte du Rhône, including Montfaucon, decided to protect the quality of their wine by forbidding grapes from outside the towns to enter the blends. This can be considered one of the first attempts to establish a protected appellation of origin.

Fast-forward to the 20th century. Following his agriculture studies in France and California at UC Davis, Rodolphe de Pins began making wines at the renowned estates of Henschke in Barossa Valley, Australia, and Vieux Telegraphe in Châteauneuf-du-Pape. In 1995 he took over the Montfaucon estate, rebuilding the winery and making his first vintage of Château de Montfaucon.

"From the vineyards to the cellar we work delicately and with maximum care to preserve the quality and purity of the fruit. All grapes are picked by hand, and to enhance the balance of the wine, we co-ferment up to five varieties in the same tank. This increases the exchange and integration of different grapes during the important fermentation time. By controlling temperature and time on skins (typically 8 to 14 days) only soft and silky tannins are extracted."

This delightful rosé is a blend of 30% Grenache, 25% Cinsault, 25% Mourvèdre, 10% Carignan, 10% Clairette. It is part "saignée" (free run juice), with a maximum of 18 hours maceration time, and part direct press. After racking off the gross lees the juice was fermented at 65°F, a higher temperature than other rosé wines, the goal being to provide mid-palate weight while maintaining an elegant structure. The fermentation lasted a total of 13 days. Post fermentation the wine was left on the lees in concrete tanks for 5 months to enhance the body and texture. After a light filtration bottling took place in early February with minimal sulfur added.

A few shades darker than most rosés, this beauty from Lirac is deep pink in hue with blood orange highlights. The inviting nose reveals aromas of fresh red fruits and soft, wet clay. The palate is full of Bing cherry, red plum and raspberry. It has a fleshy body with refreshing acidity and an lengthy finish. The mouthfeel is substantial but with great minerality, resulting in a wine with remarkable balance.

ROSÉ SELECTION

■ SUGGESTED RECIPE: Pan-Seared Duck Breast with Roasted Grapes and Gastrique

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