

SEPTEMBER 2026 CLUB SELECTION



2020 AZIENDA AGRICOLA CIECK CALLIOPE EXTRA BRUT ERBALUCE DI CALUSO SPUMANTE, PIEDMONT, ITALY

Remo Falconieri comes from a long line of falcons, hence the family name, in Sicily. However, he left the island for a career in business and ascended to the north of Italy where he worked for 30 years at the Olivetti typewriter factory in Turino. With his success there, Remo was able to pursue another passion by becoming a vigneron and founding Azienda Agricola Cieck in 1985. Located in the hills of Alto Piemonte in San Giorgio Canavese, he chose to establish his estate in the land of Erbaluce, the ancient white varietal which was very à la mode in the 1800s and even served by Napoleon during important ceremonies. Remo's first production release was a sparkling Erbaluce made in the traditional Champagne method, or 'Metodo Classico', and he is referred to today as the 'King of Sparkling Erbaluce'. While the 16-hectare property is also planted to Barbera and Nebbiolo, Erbaluce makes up 85% of the vineyard holdings from which he produces three different still and two sparkling wines. Now 93, Remo still spends time in the cellar and vineyard, but the estate is run by his daughter, Lia and agronomist Domenico Caretto.

The name Erbaluce is derived from two words, 'erba' which means 'dawn' and 'luce' which means 'light' and "alludes to the striking copper color the grapes assume as the sun hits them on traditional pergola-trained vines." The 2020 Cieck Calliope Extra Brut, was made from grapes harvested from 30-year-old, southeast-facing pergola vineyards rooted in morainic soils at about 320 meters elevation. After gentle pressing, a portion of the base wine fermented and aged for nine months on its fine lees in small oak barrels, while the remaining portion was vinified in temperature-controlled stainless steel. The wines were then blended and bottled for a second fermentation in bottle by the traditional method. Following extended maturation on its lees—at least 48 months—the bottles were hand-riddled on *pupitres*, disgorged, and held for a further six months in bottle prior to release. The result is a finely structured, dry, millesimato Erbaluce with the depth and nuance, showing freshly sliced Golden Delicious apple, sweet lemon and a trace of marzipan. The finish is long, crisp and very refreshing.

SPARKLING SELECTION

- RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00
- SUGGESTED RECIPE: Prosciutto and Melon Salad



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NV PEZZUOLI LAMBRUSCO DI SORBARA BRUT EMILIA-ROMAGNA, ITALY

Azienda Agricola Pezzuoli is a fourth-generation, family-owned Lambrusco estate founded in 1932 by brothers Dario and Domenico Pezzuoli in Carpi, near Modena. In the years following World War II, the family relocated to the hills around Maranello, where the estate remains today. Now led by Alberto Pezzuoli alongside his father, Pietro Paolo, the estate farms roughly 85 hectares of family vineyards. Its work is centered on Modena's three principal Lambrusco denominations—Lambrusco di Sorbara, Lambrusco Salamino di Santa Croce, and Lambrusco Grasparossa di Castelvetro—with every wine made exclusively from estate-grown fruit. The Pezzuoli family farms its estate vineyards sustainably, with an ongoing move toward organic practices.

100% estate-grown Lambrusco di Sorbara, this dry sparkling red was vinified with temperature-controlled fermentation and maceration on the skins to build color, perfume, and structure. A secondary fermentation in sealed pressurized tanks, via the Charmat/Martinotti method, created its vibrant, frothy sparkle while safeguarding Sorbara's vivid acidity and fresh red-cherry and strawberry character. Bottled at 11.5% alcohol, it is a bright, brisk, dry expression Lambrusco: offering fresh raspberries, strawberries, blood orange and a subtle savory edge. Bright and energetic, it finishes crisp and gently tannic, with plenty of juicy acidity, making it incredibly versatile at the table.

SPARKLING SELECTION

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- **SUGGESTED RECIPE:** Fennel and Sausage Pizza



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NV VINCENT JOUDART BRUT RÉSERVE À FÈREBRIANGES, CHAMPAGNE, FRANCE

Champagne Vincent Joudart is located 30 km from Epernay, in the small village of Fèrebrianges, with just 120 inhabitants. Vincent and his wife farm their 8-hectare vineyard with sustainable viticulture, using environmentally friendly practices. Grower Champagne—known in French as Récoltant-Manipulant (RM)—is made by the same independent grower who farms the vineyards and produces the wine. Rather than sourcing broadly from across Champagne, these producers typically work primarily with their own estate fruit, resulting in bottlings that offer a more intimate expression of a particular village, set of parcels, and grower's point of view. Vincent Joudart's plots, set on sunny clay-limestone slopes, are planted predominantly to Meunier and Chardonnay, with Pinot Noir completing the picture. In the cellar, the duo produces a range of classically proportioned Champagnes—including Réserve, Blanc de Blancs, vintage bottlings, and the selective Spécial Club cuvée.

The non-vintage Vincent Joudart Brut Réserve brings together 45% Chardonnay, 45% Meunier and 10% Pinot Noir, combining the lift and precision of Chardonnay with Meunier's supple, earthy character and Pinot Noir's quiet structural influence. Finished with a restrained 6 g/L dosage, it is an expressive, terroir-led Brut that favors freshness, firmness, and the distinctive character of the Petit Morin Valley over overt sweetness or richness. Golden hue. Expressive aromas of Golden Delicious apples framed by notes toasted granola crumble. The palate is broad and enveloping yet lifted by bright acidity; a gracious red-fruit edge backed by layers of apple, lemon curds, and a lithe finish that is elegantly focused and pleasantly dry.

SPARKLING SELECTION

■ RETAIL: \$65.00
WINE CLUB MEMBER: \$55.25

■ SUGGESTED RECIPE: Roasted Pork with Sage, Rosemary and Garlic

