

MARCH 2024 CLUB SELECTIONS



2021 CAST BLANC DE NOIRS NAPA VALLEY, CALIFORNIA

Co-founded by John Miller, his wife, Jacki and Jim Demuth in 2012, CAST is boutique Sonoma County winery offering a variety of hand-crafted wines. It is also a winery with an unconventional business model, adopting a distributed ownership approach where numerous stakeholders invested in the vineyard and became shareholders. This not only secured the necessary capital but also fostered a sense of shared ownership and support within the community.



The estate is located in Sonoma's Dry Creek Valley, an area lauded for its distinctive qualities, and produces Zinfandel, Petite Sirah, Chardonnay, Pinot Noir, and Cabernet Sauvignon. They source their grapes from their certified organic estate vineyards, Grey Palm, as well as from sites in Russian River Valley and Alexander Valley. CAST is committed to sustainability, and has been a member of the California Sustainable Winegrowing Alliance since 2014.



Winemaker Ashley Herzberg has over 15 years of winemaking experience. She started as a Lab Technician at Owl Ridge and then moved up to Lab Manager, where she received mentoring from top Pinot Noir vintners in California. In 2007, she became an Enologist and then Assistant Winemaker at Mauritson Winery. In 2011, she started her own consulting winemaking business, making wine for small family-owned wineries in Sonoma County.



The 2021 CAST Blanc de Noirs is 100% Pinot Noir sourced from Napa Valley. Ashley took three press fractions (cuvée, taille and hard press), but only used the Cuvée cut for this wine. The base juice was cold fermented for about three weeks. The wine was then stored until the dosage in early 2023. The dosage was 6 g/L and included Chardonnay and 1/4 of a percent by volume of Cognac.



Remarkable rose gold hue. Aromas of fresh red berries and hints of pie crust. The palate is bright, vibrant and fruit-driven with flavors of red apple, Rainier cherry and melba toast. 440 cases produced.



S P A R K L I N G S E L E C T I O N

- RETAIL: \$36.00
WINE CLUB MEMBER: \$30.60
- SUGGESTED RECIPE: Beetroot, Kale & Hazelnut Quiche

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NV SCACCIADIAVOLI ROSÉ VINO SPUMANTE BRUT MONTEFALCO, ITALY

Founded in 1884, the Scacciadiavoli winery (from *scacciare diavoli* “to banish devils”) takes its name from an exorcist that lived in a town that borders the property and who used wine for his exorcism rituals. It was originally conceived by Prince Ugo Boncompagni Ludovisi as an imposing oenological complex, highly advanced for the time. In 1954 Amilcare Pambuffetti, then aged 71, bought the Scacciadiavoli property, where at the tender age of 14 he had worked as a farmhand. Upon his death in 1977 his sons Alfio, Settimio and Mario continued in their father's footsteps. In the year 2000 the Pambuffetti brothers—Francesco, Carlo, and Amilcare—the children of Settimio, decided to take the winery into their own hands, the oldest of its kind in the area. Now, the fourth generation of the family, Amilcare, Lacopo, Liù, Romeo and Fiammetta have joined the family business.



Although the winery never stopped its production since 1884, the year 2000 saw the beginning of extensive renovations. These were undertaken without modifying the original building and preserving all the historical architectural structures, while introducing new technologies and modern machinery. The winery sits on a hill, with a vertical building on four levels, one of which is below ground, allowing all the production to function via gravity-flow.



As it stands, the property consists of 130 hectares, 40 of which are under vine. The vineyards occupy various hillsides in the municipalities of Montefalco, Gualdo Cattaneo and Giano dell'Umbria. With an average altitude of 1300 feet above sea level, these sites are perfectly suited for late-ripening vine varieties such as Sagrantino.



100% Sagrantino, the grapes were carefully harvested, sorted, pressed and fermented in temperature-controlled stainless-steel tanks, all within 6 hours. This rosé spumante was created in the traditional Champagne method, wherein the effervescence is achieved through a secondary fermentation in the bottle. It was aged in the bottle for 24 months.



Aromas of red berries and grapefruit peel. The palate is focused with flavors of pink grapefruit, blood orange, tart strawberry and a sweet herbal note. Nicely structured with a creamy mousse and a broad finish.



S P A R K L I N G S E L E C T I O N

- RETAIL: \$34.00
WINE CLUB MEMBER: \$28.90
- SUGGESTED RECIPE: Venetian Shrimp with Polenta

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NV MICHEL GENET MG BB NATURE GRAND CRU BRUT CHAMPAGNE, FRANCE

Champagne Michel Genet is a family operation, located in Chouilly, in the Côte des Blancs, run by Antoine, Vincent, and Agnès Genet. The trio pride themselves on being personally involved in every stage of creating their Champagnes, from growing the grapes to vinification and maturation. The Genet family takes an artisan approach to winemaking, focusing on natural viticulture and vinification methods. They practice vine parcel supervision, use organic amendments, and employ sustainable pest control. Harvest is done painstakingly and by hand to ensure the highest quality.

The core of their range is the Blanc de Blancs Grand Cru Brut, made from 100% Chardonnay, crafted to convey the house's pure and upstanding style. Cleanly layered aromas of lemon, fresh apples, chalk and a hint of pastry dough. The palate is vibrant, with tart flavors of green apple, lemon flesh and freshly baked madeleines. Fine, persistent bead translates to a lively mouthfeel and a nicely focused, mineral finish. A delightful Blanc de Blancs, this is the perfect apéritif or companion at your next Sunday brunch.



S P A R K L I N G S E L E C T I O N



- RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75
- SUGGESTED RECIPE: Salmon Skin Chips