

SEPTEMBER 2023 CLUB SELECTIONS



2020 GEBRÜDER SIMON SEKT RIESLING BRUT MOSEL, GERMANY

Led by Kiki Pfitzer-Simon and Ingo Simon, Gebrüder Simon's winegrowing tradition dates back to 1724, and continues to this day, guided by passion, tradition and innovation. The current sparkling wine facility was built in 1995, and all their sparkling wines are made in the traditional or classic method. Ingo Simon is often found in other wine regions, producing sparkling wines, and flying as far as the Republic of Georgia to manage the production of several red wines. He is a real character—known for his wry wit, and his astute seriousness when it comes to his craft. He is the driving force behind this small family venture located in Lösnich, facing the impossibly steep, amphitheater-like slopes of the famous Ürziger Würzgarten, or '*Garden of Spices*', just across the Mosel river. The winery cultivates just 4.5 hectares of vines in the world-famous locations of Ürziger Würzgarten, Erdener Treppchen, Lösnicher Försterlay and Kinheimer Rosenberg.

The 2020 Gebrüder Simon Sekt Brut was made from 100% Riesling sourced from two of the Mosel's greatest vineyards: Ürziger Würzgarten and the neighboring Erdener Treppchen. All the aspects of production—beginning with the grape harvest, to the fermentation, bottling, riddling and disgorging—took place on the estate, ensuring complete quality control from grape to glass. Fermentation took place in the bottle in the méthode Champenoise. Like all the Gebrüder Simon sparkling wines, it was hand disgorged. The dosage was 7g/L and made with Eiswein. 600 cases produced.

Pale gold in the glass, this vibrant sparkler offers layered aromas of citrus zest and apricot punctuated with petrol, flint and gun powder. The palate is expressive and lively, with intense flavors of green apple, lemon slices and underripe lichi. Light and refreshing with chalky minerals and a slight earthy note on the finish. An exotic, slightly hedonistic sparkling wine that makes a wonderful apéritif.

SPARKLING SELECTION

■ RETAIL: \$29.00
WINE CLUB MEMBER: \$24.65

■ SUGGESTED RECIPE: [Potato Pancakes with Smoked Salmon, Caviar & Dill Cream](#)

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NV BARONE PIZZINI ANIMANTE EXTRA BRUT FRANCIACORTA DOCG, LOMBARDY, ITALY

Barone Pizzini was founded in 1870 by the noble family of the same name. It is one of the oldest wineries in Franciacorta and the first organic Franciacorta grower and producer! The winery is a keen proponent of biodiversity, developing farming models that have kept them at the forefront of mindful land stewardship in the region. At its core, Barone Pizzini puts the land first. Silvano Brescianini, Managing Partner, took over winemaking responsibilities in 1994, aimed at crafting low intervention wines, “defined less by artifice and more by location”.



Situated in some of the best areas for Franciacorta production, the winery’s 47 hectares of vineyards are divided into 25 parcels across four municipalities including Provaglio d’Iseo, Corte Franca, Adro and Passirano. The farming practices adhere to strict organic practices, using only natural elements to control parasites and maintain the soil’s fertility. As the current President of the Franciacorta Consorzio, Brescianini is spearheading the bold move to transform all Franciacorta into organically certified production!



Animante is a blend of 77% Chardonnay, 17% Pinot Nero, 3% Pinot Bianco and 3% Erbatat. The grapes were gently pressed and fermented in stainless-steel tanks for six months. The resulting wine underwent malolactic fermentation and was further refined in bottle on natural yeasts for 30 months until disgorgement. A dosage of 3g/L of organic sugar was added. Bottled April 2019.



Shimmering, pale gold. Inviting aromas of citrus flesh and ripe stone fruits and freshly sliced apple. The palate is tart and focused, with expansive flavors of green and yellow apples, salt-cured lemon and a pronounced vein of chalky minerality. Vibrant with a persistent perlage, and a delicate floral note on the long, slightly spiced finish.



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

■ RETAIL: \$46.00
WINE CLUB MEMBER: \$39.10



■ SUGGESTED RECIPE: Potato Pizza with Crème Fraîche & Bacon

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NV GUYOT-CHOPPIN BRUT CHAMPAGNE, FRANCE

Octave Haton founded this 4th generation, family-owned Champagne House in 1920, in the Marne Valley—in the town of Damery—7km from Epernay. His son René succeeded him and grew the estate with the purchase of additional vineyards. Today, the Haton family finds itself among the 30 largest producers of Champagne. They source fruit from approximately 80 crus, including eight from their own estates—which consists of 20 hectares of sustainably farmed vineyards—and purchase an additional 75 hectares worth of fruit from select sites all over Champagne, including Grands Cru and Premiers Cru vineyards.



Expertly crafted by winemaker Jean-Noël Haton, the Guyot-Choppin Brut Champagne is a blend of 60% Pinot Meunier and 40% Pinot Noir. The grapes were pressed, settled and then gravity racked, preserving the freshness and aromas of the juices. The primary alcoholic fermentation was regulated in stainless steel tanks at 18°C. Aging on the lees and malolactic fermentation add complexity and character. 10g/L MCR (rectified concentrated grape must) for the dosage— instead of sugar cane or sugar beet—for a more integrated, harmonious finish, it was then aged for 2 years in bottle prior to release.



Golden yellow, with lively, fine bubbles. The nose shows hints of brioche, fresh apples and floral notes. Crisp and fine with a lovely mousse, the palate is fresh, with vibrant acidity and flavors of both red and Pippin apples, stone fruit and beeswax. A delightfully balanced Blanc de Noirs, this Champagne is elegant and structured with a long, citrus-laced, creamy finish.



SPARKLING SELECTION

- RETAIL: \$50.00
WINE CLUB MEMBER: \$42.50
- SUGGESTED RECIPE: Clams in Garlic Sorrel Cream

