

APRIL 2024 CLUB SELECTION



2020 BOUZA TANNAT CANELONES, URUGUAY

Bouza Winery was built in 1942, early in that country's wine history, and has been a family run business for its entire existence. Tannat is a red wine grape, historically grown in Southwest France in Madiran and nearby appellations and is now one of the most prominent varieties in Uruguay, where it is considered the national grape. Tannat wines produced in Uruguay demonstrate a broad range of style—much more so than in Southwest France—and illustrate as well, the dynamism of Uruguay's small but fascinating wine industry. This wine is big with intense flavor, slightly spicy, well-structured with balanced acidity and ripe but firm tannins; it demonstrates the enormous potential that exists for Tannat's future in Uruguay. Introduced to Uruguay by Basque immigrants in the 19th century, Tannat is, like Malbec in Argentina, another native French variety enjoying a uniquely South American journey.



100% Tannat, the grapes were sourced from three maritime influenced sites—Melilla, a fairly cool climate site that surrounds the winery, Las Violetas, a warmer, clay driven site about 15 miles north of the winery; and Pan de Azucar, one of the country's premier coastal vineyards and a site that sits below the world-renowned rock formation of the same name, located about an hour east of Montevideo. Vineyard rows in Melilla are uniquely topped with two feet of pink granite from a local quarry to collect and radiate additional heat for their grapes. No irrigation—all the vines are dry farmed for maximum depth of flavor in the finished wine. This is a textbook Uruguayan Tannat with tremendous purity and sense of place, with buckets of black brambly fruit, licorice and cocoa, it is tannic yet fresh, and ideal with hearty meat dishes.



MIXED AND RED CLUBS

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Balsamic Braised Short Ribs



APRIL 2024 CLUB SELECTION



2022 SEMELI FEAST MOSCHOFILERO PELOPONNESE PGI, GREECE

Founded in 1979, Semeli is named after Semele, the mother of Dionysos: god of the grapevine, wine and joyous celebration. The estate is located in the picturesque village of Koutsi in the lush, upland valley of Nemea, characterized by bountiful vineyards perched on hillsides interspersed with ancient Cypress trees and olive groves. 250 acres are planted to the native grapes Moschofilero, Roditis, and Malagousia, along with international varieties including Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Gewürztraminer. The state of the art, gravity flow winery and surrounding vineyards are situated at 2,165 feet in elevation; taking full advantage of the sloping terrain, Semeli forgoes mechanical methods that can damage the grapes and rather, relies on the force of gravity in the pressing, barreling and bottling processes. Although it lacks official certification, Koutsi is considered by local winemakers to be a 'Cru' due to its unique microclimate, low yielding vineyards and propensity to produce balanced, concentrated wines. Although Nemea is known primarily for red wines and the native Agiorgitiko in particular, we have a soft spot for the region's fresh, aromatic and succulent white wines—like this delicious Moschofilero.

Comprised of 90% Moschofilero and 10% Roditis, the grapes were handpicked, then chilled to 45 °F in cold storage, followed by pneumatic press and vinified according to classic white wine vinification. Fermentation was at a controlled temperature of 60°F in stainless-steel tanks.

Pale golden yellow color. Intense aromatics, with typical scents of fresh citrus and roses. The nose is echoed on the well-balanced palate, with bright acidity and wonderful minerality through the smooth, satisfying finish.

MIXED AND WHITE CLUBS

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

■ SUGGESTED RECIPE: Greek Fish Stew

APRIL 2024 CLUB SELECTION



2022 PAUL DURDILLY ET FILS *LES GRANDES COASSES* BEAUJOLAIS, FRANCE

Domaine Paul Durdilly is a small father and son team with some of the highest altitude vineyards in the Beaujolais appellation. Paul tends to his 20 small parcels of vines, scattered in and around the tiny hamlet of Le Bois d'Oingt, according to *lutte raisonnée* principles, avoiding treatments whenever possible. Nearly half the region's soil is limestone, similar to the Côte d'Or—rather than the typical Beaujolais granite, lending a remarkable minerality to the wines. Durdilly's vines are mostly older, ranging in age from 40 (average) to 80-years-old.

100% Gamay. The grapes were hand-harvested and fermented on indigenous yeasts in cement tanks. It was aged in a combination of tank and older, large foudre, and then bottled unfinned and unfiltered. A pure, refined Gamay wine with a Burgundian personality, grown on soils more common to Vosne-Romanée than Beaujolais.

Inviting violet aromas. The palate shows flavors of dark cherry, black raspberry and red plum. Fresh and fruity with silky tannins and a supple, juicy finish.

RED CLUB

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Charcuterie Board à la Française

APRIL 2024 CLUB SELECTION



2020 DOMAINE OLIVIER MORIN *CONSTANCE* CHITRY BLANC BOURGOGNE, FRANCE

Since 1992, when Olivier Morin left a life in the music industry to take over his family's domaine in the medieval town of Chitry-le-Fort—trading in his turntables for a tractor—Olivier has never looked back. He and his wife, Nelly, tend some 30 acres of land in the department of the Yonne, between Auxerre and Chablis. The medieval village of Chitry-le-Fort is the center of the small Bourgogne Chitry appellation, and just a stone's throw from the village of Chablis, with identical soils - Kimmeridgian and Portlandian limestone - which are very chalky and mineral-rich.

The estate is not certified organic but adheres to organic farming practices, including fermenting on indigenous yeasts, planting natural herbs between vineyard rows to prevent erosion and using only organic fertilizer in the fields. The vineyard is plowed to encourage vine roots to dig deep into the region's chalky soils.

The 100% Chardonnay grapes were sourced from 10-25-year-old vines from north-facing estate vineyards on moderate slopes resting at 600 feet in altitude. Olivier's cellar is located partially underground, allowing him to move juice and wine via gravity. Very little sulfur is added at any step in the winemaking process, and wines are bottled unfiltered. After being harvested, the whole clusters were pressed directly, fermented in temperature-controlled, stainless-steel tanks on indigenous yeasts and aged in tank for one year.

Pale golden hue. Aromas of fresh summer citrus. Nicely textured with flavors of pineapple core, lemon curd, and underripe green pear. Elegant with a clean, energetic finish.

W H I T E C L U B

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Brown-Butter Shrimp with Hazelnuts](#)