

AUGUST 2023 CLUB SELECTION



2021 MARGERUM ESTATE CINSAULT, LOS OLIVOS DISTRICT SANTA BARBARA COUNTY, CALIFORNIA

Doug Margerum found his passion for wine in the caves of the iconic southern Rhône producer Clos de Papes. At the time he was a mere teenager and on a family vacation. Twenty years later, a 13-course dinner in New Orleans gave Doug the opportunity he had been dreaming about—to follow his passion to make wine and then establish Margerum Wine Company in 2001. That same year, Fred Brander allowed Doug to produce his first wines in a 400-square foot facility Doug built behind Brander Vineyard. Since 2012, Margerum Wine Company has made its winemaking home in Buellton at a state-of-the-art facility on Industrial Way. The focus is red and white Rhône varieties from the Estate vineyard, Sauvignon Blanc from Happy Canyon and a variety of other wines from custom-farmed fruit purchased from growers in Santa Barbara County.



This Cinsault was estate grown on Margerum's organically-farmed vineyard in the Los Olivos District of Santa Barbara County. It was co-fermented with a small amount of their estate grown Syrah. The grapes were pressed after fermentation and matured for 10 months in various seasoned and neutral casks, including large French oak foudre, puncheon and barrique.



Bright, translucent red. High toned aromas of fresh berries, bramble and baked earth. Flavors of sour cherry, red plum and rhubarb. Light yet structured, with a vibrant, juicy finish and moderate tannins. Serve slightly chilled.



MIXED AND RED CLUBS

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30



■ Herby Dijon Roast Beef with Rosemary Potatoes

AUGUST 2023 CLUB SELECTION



2020 VALCKENBERG PINOT BLANC RHEINHESSEN, GERMANY

PJ Valckenberg was established in 1786 by Peter Joseph Valckenberg, who founded the eponymous wine trading company in Worms, Germany, in the Rheinhessen wine-growing region. In 1808 he began producing wine, establishing *Weingut Liebfrauenstift*, with the purchase of part of the Capuchin monastery—*Stiftskirche Liebfrauenkirche*—and most of the original vineyards of the famous *Liebfraumilch*, following secularization. PJ Valckenberg began to garner much attention and success with the export of its wines to England and Scandinavia. Early customers included the Swedish royal family, the Duke of Norfolk and Charles Dickens. By the middle of the 19th century PJ Valckenberg's wine trade division exported its wines to all continents, and began to solidify its role as a premium trading house and brand ambassador for German wines to the world.

Today the majority of the estate remains family-owned by seventh generation descendant, Wilhelm Steifensand, including 90% of the original vineyard site—now renamed—*Liebfrauenstift-Kirchenstück*. Executive partners, Peter Bohn and Tilman Queins, self-described “amplifiers of German wine,” joined the team in 2016, and moved the company offices to their new, custom-designed headquarters in Westhofen in January 2020. In addition to curating an impressive portfolio of benchmark German wines, PJ Valckenberg remains dedicated to making authentic, traditional, single-varietal bottlings from carefully selected vineyard sites throughout Germany's finest winemaking regions with its Valckenberg Varietals label, conceived to showcase the quality and diversity of German wines through the lens of the varietals themselves.

This bottling from winemaker Tilman Queins, is 100% Pinot Blanc from select vineyard sites located in Rheinhessen. The grapes were carefully harvested and sorted. Gentle processing, with minimal intervention, cool fermentation with traditional white wine vinification techniques, and aging in stainless-steel tanks.

Pale bright yellow with green flecks. Floral aromatics of citrus blossom mingled with peach skin, pear and beeswax. The palate is refreshing with finely focused, bright acidity. Favors of tart green pear, Granny Smith apple, white peach and pineapple core. Fresh and fruity all the way through the racy finish.

MIXED AND WHITE CLUBS

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: [Barbecue Shrimp Bagna Cauda with Crudités](#)

AUGUST 2023 CLUB SELECTION



2015 ALTANZA RESERVA RIOJA DOCA, SPAIN

Located in the town of Fuenmayor, Rioja Alta, Bodegas Altanza was founded in 1998 by a group of four friends from winemaking families. They shared a passion for the wines and land of Rioja, and dreamed of producing “classic, timeless Riojas, with a modern touch and a lot of authenticity”. To this end, Bodegas Altanza is guided by three fundamental principles: estate-owned vineyards, the best Tempranillo grapes and intentional use of French oak. In true modern fashion, they built a contemporary state-of-the-art winery from the ground up, using local raw materials. The estate spans 300 hectares, 220 of which are under vine and planted exclusively to Tempranillo—accounting for approximately sixty to seventy percent of the grapes they need. The rest are sourced from trusted growers that undergo a strict selection process and adhere to sustainable growing practices.

Oscar Martinez continues the Rioja winegrowing legacy started by his family over 60 years ago. Yields are intentionally kept low; green pruning and careful selection with no more than 8-10 bunches left on every plant combine to produce an average yield of only 3 lbs. per vine. All the grapes are handpicked into small boxes and quickly taken to the winery. Only native yeasts are used. Malolactic is done in large Allier oak vats. Although most Rioja DOCa wineries traditionally use American oak, head winemaker Carlos Ferreiro converted to exclusive use of French oak barrels in the aging process to achieve a more round, elegant profile, with a light filtration before bottling. Wines are sustainable and certified vegan.

100% Tempranillo. 18 months in French oak barrels followed by 3 months in 22hL Allier French oak foudres. The 2015 Altanza Reserva is a gorgeous expression of Tempranillo. Beautifully textured with layers of supple fruit, this wine is drinking beautifully right now and illustrates all of the things we love about an optimally developed Rioja. An impressive effort, to say the least—a Rioja in its prime!

Deep garnet. Classic aromatics of dark berries, dried cassis and dusty earthy. The palate is plush and inviting with ripe, raspberry, blackberry, black cherry, strawberry preserves, and fig. Beautifully balanced, with solid, fleshed out acid back bone holding it all together. Closes with silty, mineral-laced tannins, and a graceful, tapered, slightly spicy finish.

RED CLUB

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Almost-Spit-Roasted Moroccan Lamb

AUGUST 2023 CLUB SELECTION



2021 SANGRO *TERRA REGIA* PECORINO ABRUZZO DOC, ITALY



Cantina Sangro was founded as a winery co-op in 1971, nestled in the heart of central Abruzzo, between the Maiella Mountain, the sunny hills and the Trabocchi Coast. The original 110 members all came from small family-owned/operated wineries and farms that had been there for generations. They joined forces to share their winegrowing expertise and maximize their natural resources. Located in the Sangro Valley, the vineyards span nearly the entire left side of the valley, facing south/south-east, and extend over the plateau above. They are planted almost exclusively to native varieties such as: Montepulciano, Trebbiano, Pecorino, Passerina and Cocciola. The deep soils, rich in silt and limestone pebbles, contribute a rich minerality to the wines of the region.



100% Pecorino, the grapes for this wine come from vines that are part of the Quality Vineyards Project. Harvest is done manually to ensure a careful selection of only the best grapes. The berries undergo a gentle crushing prior to pressing. Maceration in stainless steel without the skins. Fermentation with natural yeasts over the course of 12-15 days at a controlled, low temperature. Aged in stainless-steel with *bâtonnage* and subsequent bottle conditioning for about 4 months prior to release.



This is a unique expression of Pecorino that shows a lot of personality. It might divide the room—just like people with a lot of personality—and is sure to spark lively debate amongst wine enthusiasts and novices alike. An intense wine that is sure to leave an impression, enjoy with a wide range of cuisine and/or your favorite wine geek!



Pale bright yellow. Complex aromas of citrus and fresh green herbs. The palate is multi layered and very complex, showing robust herbal notes of tarragon and mint, with prominent flavors of grapefruit, lemon flesh, tamarind and basil. Very structured, with a unique flavor profile and an elegant, tapered finish with persistent minerality and loads of texture.



W H I T E C L U B

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Pad Thai with Chicken