

FEBRUARY 2023 CLUB SELECTION



2020 FONDO ANTICO 'NENÈ' NERO D'AVOLA SICILIA DOC, ITALY

This estate, owned by the Polizzotti-Scuderi family since the early 1800s, was originally dedicated to the cultivation of wheat and cotton. Around 1920 the first vineyards were planted, and the family started to produce wine. From 1960 when Giuseppe Polizzotti took over the management of the estate, the annual harvest had been shared amongst the local wine cooperatives. In 1995 he decided to transition to estate production, and Fondo Antico was born.



Tradition and heritage combined with knowledge of the terroir and state-of-the-art production techniques contributed to the winery becoming what it is today. 80 hectares of vineyards are planted to several indigenous varieties (Grillo, Nero d'Avola, Inzolia, Grecanico, Zibibbo), and a handful of carefully selected international varieties, all surrounded by prickly pears, olive trees and lemon groves.



This lovely bottling was named *Nenè*, after the protagonist of the story *Il Mare Colore Del Vino* (The Wine Dark Sea) by Leonardo Sciascia. 100% organically grown Nero d'Avola, the grapes were carefully harvested by hand and vinified and aged in temperature-controlled stainless-steel tanks.



Inky purple color. Aromas of sweet red berries, fresh basil and violet. The palate shows flavors of black fig, Rainier cherry and a symphony of red bramble fruits. Light body with some dusty tannins on the finish.



MIXED AND RED SELECTIONS

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



■ SUGGESTED RECIPE: Grilled Italian Sausage with Peppers & Onions

FEBRUARY 2023 CLUB SELECTION



2021 DOMAINE MARJAN SIMČIČ 'CLASSIC' PINOT GRIGIO BRDA, SLOVENIA

Domaine Marjan Simčič is a small winery located in the Goriška Brda wine region of Slovenia, where Josef Simčič began making wine in 1860. Five generations later, Marjan Simčič carries on the tradition along with his father, who is now 82 and still actively involved in day-to-day winery operations. Their 18 hectares of vineyards straddle the border between Italy and Slovenia, in the village of Ceglo. During the communist era, when this was part of Yugoslavia, everything had to be exported through local cooperatives. But Tito's regime was more liberal than most communist countries, and the border wasn't sealed. The growers could trade with their neighbors over in Italy, and were able to work vineyards on both sides the border. History preserved this small, superb wine region, and Marjan intends to do the same.



The Collio region, and Goriška Brda both refer to the Gorizia Hills area that connects the North-Easterly Friuli-Venezia-Giulia region in Italy into neighboring Slovenia. With less than 4000 hectares under vine in total, the zone is lesser known, yet its legacy of high-quality wines measures up to the most prolific in the world. Simčič's remarkable wines are the result of the region's many microclimates and mineral-rich calcareous soil, known as Opoka.



A Ramato style*, 100% Pinot Grigio from 15 – 35-year-old vines, hand-harvested. After a 48-hour cold maceration, the grapes were gently pressed and fermented with native yeasts in stainless-steel tanks. The resulting wine was aged for 6 months on the lees in stainless steel, with subsequent bottle maturation of at least a month before release.



Pale rose-gold hue. Complex scents of candied orange peel, pineapple and lemon peel, with a touch of yeast and spice. The palate is citrus driven with a rich mouthfeel, offering juicy tropical fruit and melon flavors with bright acidity and a salty mineral note on the phenolic finish.



*Pinot Grigio can have a bit of color in the skins.



MIXED AND WHITE SELECTIONS

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Grilled Stuffed Squid

FEBRUARY 2023 CLUB SELECTION



2018 GÓMEZ CRUZADO CRIANZA RIOJA DOCA HARO, SPAIN

Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the fuller, over-the-top modern style.



Founded in 1886 by Ángel Gómez de Arceche, in the heart of Haro's Barrio de la Estación, Gómez Cruzado is a historic winery and one of only sixteen *Bodegas Centenarias* (hundred-year-old wine cellars) in all of Rioja. The winery and vineyards were bought in 1916 by Rioja natives Ángel and Jesús Gómez Cruzado, for whom the winery is now named. In the early 2000s, the winery was purchased by the current owners—the Baños family—who, in 2008 brought in the leadership team of David González and Juan Antonio Leza, two young Riojan winemakers and viticulturalists, each with over a decade of winemaking experience in several different winegrowing regions.



Made with 80% Tempranillo (from the foothills of the Sierra Cantabria and from vineyards adjacent to the lower course of the Najerilla river) and 20% Garnacha (from the Alto Najerilla area). The grapes were harvested manually, and the bunches were then carefully sorted at the winery. The must saw a 3-day of cold pre-fermentative maceration, with daily pump-overs and delestage during fermentation, in temperature-controlled, stainless-steel, truncated, conical tanks. The resulting wine was aged for 12 months in predominantly American oak barrels.



Inviting aromas of red and dark berries mingled with baking spices. The palate is fruit-driven with flavors of dark cherry, pomegranate and juicy stone fruit. Supple, with nicely integrated tannins, well framed with juicy acidity through the medium long finish.



RED SELECTION

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: [Truffle Butter Chicken Thighs](#)

FEBRUARY 2023 CLUB SELECTION



2018 MÉLANIE PFISTER 'RENDEZ-VOUS EN BLANC' ALSACE, FRANCE



Mélanie Pfister's family has been making wine in Dahlenheim since 1740. The small village (under 800 residents) is located in the Bas-Rhin (the northern part of Alsace) approximately 15 miles west of Strasbourg and lays claim to a long winemaking history. Mélanie is the eighth-generation winemaker in her family. Of the five independent wineries in her village, Pfister is one of only two who make dry wines; the other three are solely dedicated to the production of sweet wines. Today, the family owns 10h of vines that were planted over two generations—first by her grandfather in the 1960s and then by her father in the 1980s.



Mélanie's father was a pioneer. He began the practice of Conservation Viticulture in the 1980's, a time when most others were spraying crops with pesticides and using synthetic fertilizers. He stopped spraying and instead began to plant grass and cover crops to fertilize the vineyard and protect the topsoils, where they act as mulch. The cover crops were selected by their use; some had big roots (aerating the soil and stopping erosion), some had small thin roots (water retention) some brought nitrogen to the soil—and they all increased biodiversity. Pfister is now completely organic, and were certified in 2021.



Mélanie took over in winemaking in 2008, producing fine-tuned wines of elegance and precision. This stunning white wine is a blend of 36% Pinot Blanc, 28% Pinot Gris, 28% Riesling and 8% Gewürztraminer, all declassified from Alsace! Each varietal was raised for around 18 months in stainless steel on its lees before being blended and then bottled. Under the Vin de France appellation it can be bottled in a more familiar Burgundy bottle rather than the traditional tall Alsatian bottle. Dry, fresh, and aromatic, the *Rendez-vous en Blanc* is an easy, delicious preface to Alsace!



Pale golden hue. Lovely bouquet of stone fruit and citrus mingled with delicate floral notes. The palate is bright yet layered, with mouthwatering acid and flavors of ripe nectarine, Bartlett pear, and peach pit, with a swath of chalky minerals on the long, elegant finish.



W H I T E S E L E C T I O N

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Spinach & Cheese Breadcrumb Dumplings