

JANUARY 2023 CLUB SELECTION



2019 CHÂTEAU CABRIÈRES *PETIT CABRIÈRES* VAUCLUSE IGP, RHÔNE VALLEY, FRANCE

While the history of Château Cabrières dates back to the fifteenth century, the story of the winery as we know it began when it was purchased by the Arnaud family, which has owned the property for three generations now. In 2009, Guy Arnaud handed the reins to his daughter Agnes, who along with her husband, Patrick Vernier, now manage the vineyards and cellar. The estate is situated 3 kilometers north of the village of Châteauneuf-du-Pape in the city of Orange. The terraced vineyards boast several parcels that were planted as early as 1900, growing the 13 gape varieties permitted in Châteauneuf-du-Pape. Historically, the harvest was sold to negociants; in 1955 the Arnolds began to produce, bottle and sell their own wine under the name Domaine Cabrières. At some point in the 1960s, the name was changed to Château Cabrières. The estate takes its name from one of the more prestigious lieux-dits where their vines are planted. This unique terrain consists mainly of alpine diluvium and chalk miocenian soil with large flint pebbles covering the surface, which act to conserve the heat of the day during the night.

The *Petit Cabrières*—a veritable “baby Châteauneuf-du-Pape”—is a blend of 80% Grenache, 10% Syrah and 10% Cinsault. At harvest, the grapes were selected and sorted—not once, but twice—by hand. The grapes were then destemmed and crushed. The musts were fermented and aged entirely in stainless steel, with each varietal vinified separately and then blended. The result is a bright and lively wine that showcases the marvelous terroir of Orange.

Dark burgundy with a touch of garnet. Inviting aromas of bramble fruit mingled with savory herbs, and dusty, chalky mineral notes. The palate shows stewed blackberry, dark plum and a touch of violet. The tannins are firm but smooth, with well-balanced acid through the long, slightly spicy finish.



MIXED AND RED SELECTIONS

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Red Wine Braised Oxtails



JANUARY 2023 CLUB SELECTION



2021 CASTELFEDER LAHN KERNER, IGT VIGNETI DELLE DOLOMITI TRENTINO-ALTO ADIGE, ITALY

The Giovanett family had been cultivating wine in Südtirol for over 100 years before that part of Austria was annexed by Italy after WWI. Growing up post WWII in the beautiful area of the Alps that is now called Alto Adige by the Italians—and Südtirol by its German speaking inhabitants—Alfons Giovanett knew he wanted to continue in the family vocation. He earned his Enology degree from the prestigious wine school, San Michele all'Adige, and became the winemaker for Cantina Terlano, the famous co-op that was launched back in 1893. In 1970, while still working at Terlano, Alfons founded his own winery, Castelfeder, in the village of Egna, about 25 kilometers south of Bolzano, the capital city of Alto Adige. Initially Castelfeder focused on small quantities of red wines primarily from the local grape varieties, Lagrein, Schiava and Pinot Nero (Pinot Noir) that he would often sell to other producers in the area. In 1989 Alfons' son, Gunther, took over and relocated the winery further south to Cortina, where he purchased more vineyards and expanded production.

Today, Castelfeder remains a family venture with Gunther's wife, Alessandra, handling the administrative side of the business, their son, Ivan taking on the role of winemaker since 2006, and his sister, Ines, who manages the wine sales and marketing. The estate covers 50 hectares of vines planted to the original red grapes noted above, along with Merlot and Cabernet Sauvignon and the white varietals: Chardonnay, Pinot Grigio, Pinot Bianco, Sauvignon Blanc, Gewürztraminer, Müller-Thurgau, Kerner and Moscato Giallo.

The Lahn is 100% Kerner (a cross between Trollinger and Riesling, named after the Swabian poet Justinus Kerner), grown at almost 900m above sea level in one of the highest vineyards in South Tyrol. In the local dialect, “Lahn” means avalanche. Some time ago, the mountains near the vineyard suffered a huge a mudslide that went adrift, impacting the nearby vineyards. Since then, the wines grown there have been given the name Lahn. The grapes for this bottling were handpicked, and underwent cold maceration for 12 hours before being gently pressed. The resulting juice was fermented entirely in stainless steel and aged for 6 months on fine lees.

Bright yellow. Intense aromas of stone fruit, pear and honeysuckle. The palate is intense and multilayered, with tart flavors of peach, nectarine, lemon, pineapple and passion fruit. Beautiful texture, with a graceful acid backbone artfully balanced against a subtle earthiness, and a prominent, chalky minerality on the jasmine-laced finish.

MIXED AND WHITE SELECTIONS

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

■ [SUGGESTED RECIPE: Thai Green Chicken Curry](#)

JANUARY 2023 CLUB SELECTION



2020 LIOCO *INDICA* RED TABLE WINE MENDOCINO COUNTY, CALIFORNIA

The idea for Lioco began as a casual conversation between two friends: Matt Licklider, who was selling wine for North Berkeley Imports in Los Angeles and Kevin O'Connor, who was the Wine Director for Spago Beverly Hills. It was in the alley behind Spago one day in 2001 where the two were discussing the bevy of heavy-handed California wines on the market and wondered if there was a way to make them in the more restrained European style. The discussion continued over the ensuing years until 2005 when the two put together a plan to produce "wines that favored nuance over power". Their initial focus was on Chardonnay and Pinot Noir with Burgundy as their model. They knew they needed to work from the ground up, and that meant doing everything they could to get their hands on the best possible grapes. Engaging with trusted growers in Sonoma, Mendocino and Monterey Counties, they found the right fruit to embark on their "winemaking odyssey"—as Matt likes to say. While it may be a bit more commonplace today, at the time Lioco was one of the first producers to forgo barrel fermentations for stainless steel, and to embrace the concept of taking the winemaking out of wine so that the provenance of the grapes become the focal point.



Lioco wines have been a big hit from the very beginning, as much for their restraint and purity of fruit as for their reasonable price points. Matt set the tone for many who followed, and we are proud to feature his Indica Red Table Wine as part of our first Wine Club release of 2023. It's not every day we see a wine made of 100% Carignan, but leave it to Matt Licklider to do something cool and different with his 2020 Indica bottling; made from organic, heritage, dry-farmed, head-trained old clone Carignan vines from a few historic Mendocino County ranches.



The fruit was hand-harvested and meticulously sorted. The must was fermented in a mix of open-top tanks and T-bins; once pressed, all the lots were aged separately in a mix of neutral oak barriques, puncheons, and stainless-steel tanks for 10 months prior to bottling.



Bright garnet with a magenta rim. Inviting scents of dark berries and fresh, sweet green herbs. The palate offers fresh olallieberry, black raspberry and ripe Bing cherry. The mouth-feel has a velvety quality with soft, stemmy tannins. The finish is long and graceful with beautiful fruit expression all the way through.

RED SELECTION

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Chicken Breast Wrapped in Bacon with Shallots

JANUARY 2023 CLUB SELECTION



2020 LES CHANCELIÈRES VOUVRAY AOC VAL DE LOIRE, FRANCE



Les Chancelières Vouvray is made at Alliance Loire, a co-op in the Saumur region of the Loire Valley. Alliance Loire was established in 2002 when several local wine producers decided to join forces. Over the last 20+ years, Alliance Loire has become an essential player in the Loire Valley AOC, offering a wide range of wines from all the regions along the Loire River, from Nantes on the Atlantic coast to Touraine—located 1,000 kilometers inland. Today, the group consists of nine winegrowers who have pooled their resources to produce the wines and manage their marketing and sales. By leveraging their combined talents, resources and vineyards, they are able to produce exceptionally well-crafted and delicious wines at an affordable price. Leaning on the core values of solidarity, sharing, respect, creativity and teamwork as the main forces driving quality and consistency, the co-op incentivizes its growers to farm as cleanly as possible by paying more for sustainably farmed grapes and even more for grapes that are certified organic.



The Vouvray vineyards span 2,000 hectares of clay-limestone soil to the east of Tours. Here, Chenin Blanc—also known as *Pineau de la Loire*—enjoys ideal sun exposure on the plateau overlooking the Loire River. The *Les Chancelières Vouvray* was crafted by winemaker Denis Meunier from 45-year-old organically farmed vines from his eponymous estate. The grapes were picked at a high degree of ripeness to retain some residual sugar after fermentation. The grapes were sorted and immediately pressed. After a light settling and clarification, the must was slowly fermented at a cool temperature in stainless-steel vats. The resulting wine was aged on fine lees for 6 months before bottling, resulting in a fresh, bright and fruity off-dry Vouvray.



Soft golden hue. Delightful aromas of poached pear, acacia blossoms, and beeswax. The palate is off dry, but with a vibrant, mouthwatering acidity. It shows flavors of perfectly ripe pineapple, quince jelly, Golden Delicious apple, and a pleasantly conspicuous, chalky minerality. This finish is long, and tapers off slowly with a touch of lemon chiffon.



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

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Spicy Crab Bisque