

JULY 2021 CLUB SELECTIONS



2018 DOMAINE MABY LA FERMADE ROUGE, LIRAC AOP RHÔNE VALLEY, FRANCE



The Mabys have been cultivating vines in the southern Rhône Valley village of Tavel since the early 19th century. Auguste Maby was the first in the family to focus entirely on producing wine from their 4.5 hectares of vines and would vinify them in the small cellar in the back of the family shoe shop. Auguste's 15-year-old son, Armand, joined him in helping to make the wines in 1936 when the family moved to a new house with a bigger cellar. By 1945, Armand was able to purchase vineyard land of his own. Then in 1950, Armand bought a house where he built a more modern, traditional cellar. That same year marked the first vintage of Domaine Maby Tavel from the now 30-acre estate.



In the early 1960s, Armand was joined by his son, Roger, his brother, Bertrand and his son in law, Christian Amido, who also owned vineyards in Lirac. Together the Mabys purchased 74 acres of land in Lirac and in 1970 planted vineyards to Syrah, Grenache Noir, Grenache Blanc, Mourvèdre and Picpoul. Roger guided the Maby estate through the rest of the 20th century and his son, Richard, took over in 2005. Today, Domaine Maby covers 148 acres of vines in Tavel, Lirac and Côtes-du-Rhône which are all sustainably farmed.



This blend is made of 70% Grenache, 20% Syrah and 10% Mourvèdre from select parcels grown in the free-draining, clayey-limestone soils covered with rounded river pebbles, terrain that is known for lending structure and aging potential to Lirac rouge. The grapes were hand-harvested, and the lots were cold-fermented separately. The Grenache and Syrah were aged in stainless steel while the Mourvèdre was aged in oak casks before being assembled into the final blend.



Deep purple color. Complex aromas of ripe black plum, blackberry compote and baked ham. These flavors carry over to palate where they are met with richer flavors of stewed cherry and cassis, and with pleasantly chewy tannins on the spice-laden finish.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Herb-Crusted Saddle of Lamb with Sweet & Sour Shallots

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

JULY 2021 CLUB SELECTIONS



2019 MONTE TONDO SOAVE CLASSICO DOC VENETO, ITALY

It is believed that wine production in the Veneto dates back to the Bronze Age, making it one of the oldest wine-producing regions in the world. Home to the iconic cities of Venice and Verona, Veneto today is also Italy's second most prolific region in terms of wine production. There are at least 28 DOCs and 14 DOCGs with Prosecco, Soave, and the red wines of Valpolicella all calling Veneto home. From coastal flatlands to subalpine hills, a vast diversity of microclimates lends to this wine region's uniqueness.



Founded in 1968, the Soave DOC is one of Veneto's best-known and most esteemed designations for white wine, with the hilly Classico area occupying center stage. A reasonably large growing zone, the Soave DOC includes over 4000 planted hectares, resulting in over 4 million cases of wine annually. Roughly half of these come from a single co-op, but smaller, family run estates have done much since the 1990s to bolster the reputation of the DOC by focusing on Soave's traditional grape variety Garganega and by emphasizing quality over quantity.



In almost every way, the small, family operated estate of Monte Tondo sets itself apart and represents a true artisanal minority—not only are their wines low yield, single estate and picked by hand, but instead of grapes grown in the vast alluvial flatlands, Monte Tondo's whites come from various crus on the hillside above the town, each complete with its own unique soil profile. What Gino Magnabosco and his daughter, Marta, are doing in the appellation is quite remarkable, creating tiers of Garganega-driven whites with a wide array of personalities!



This crisp, refreshing white is made from 100% organically grown, dry-farmed Garganega. The grapes were picked by hand, processed and then matured in stainless steel for 3 months—with a subsequent 3 months in bottle before being released.



Pale golden hue. Inviting aromas of citrus, white fruit and wet stone. The palate is delicate, showing apple, lemon flesh and distinct minerality on the bright, juicy finish.



MIXED AND WHITE SELECTIONS

- SUGGESTED RECIPE: Creamy One Pan Creamy Gnocchi With Shrimp and Spinach
- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

JULY 2021 CLUB SELECTIONS



2019 DOMAINE DE THULON ROUGE, BEAUJOLAIS-VILLAGES AOC BURGUNDY, FRANCE

The Domaine is located on the old 15th century estate of Château de Thulon. The 8 hectares of vines as well as the farm buildings were successfully purchased by Annie and René Jambon in 1987 - after being sharecroppers on the property for 20 years. In 2002, their children Carine and Laurent joined them, and now run what has grown to a 16-hectare estate with vines in Morgon, Chiroubles, Régnié and Beaujolais-Villages.



The Beaujolais slopes are too steep for machinery, so the vines are maintained by hand throughout the year, with the whole family participating in the cultivation and subsequent harvest. To preserve the environment (and produce as naturally as possible), Domaine de Thulon adheres to strict, sustainable agricultural practices.



100% Gamay, the grapes were harvested by hand and underwent carbonic maceration, with a light pressing of fruit occurring beforehand, to bring out deeper color and a greater concentration of aromas. The grapes were then vinified and aged entirely in stainless steel, resulting in an approachable, fresh, fruit-driven red wine.



Intense ruby color with magenta rim. This classic Beaujolais is packed with aromas of ripe red berries and a hint of violet. The palate is fresh and fruity, showing juicy and delicious red cherry, wild strawberry. This is a well-structured and delightful red blend. Try it slightly chilled on a warm summer day – and please, invite us!



R E D S E L E C T I O N

■ SUGGESTED RECIPE: Jambon Persillé



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

JULY 2021 CLUB SELECTIONS



2020 ALMA DE CATTLEYA SAUVIGNON BLANC SONOMA COUNTY, CALIFORNIA

Born and raised in Colombia, Bibiana González Rave had little exposure to wine culture. At the time, wine was not part of everyday life in her native country—it was considered a luxury item to enjoy only on special occasions. She would sip from her father's glass and became fascinated by the nuances of wine. By the age of 14, she knew she would become a winemaker—the only question was how to get there.



In Colombia, she studied chemical engineering and business, and later moved to the birthplace of modern winemaking, France, to study viticulture and oenology in Cognac. She earned a bachelor's degree at the University of Bordeaux, graduating with honors. Bibiana's first vintage in California was 2004. By taking advantage of opposite seasons in northern and southern hemispheres she managed to work six harvests in three years, traveling to South Africa to work harvests at Soronsberg Cellars in the Tulbagh region. Back in California, she worked at La Crema, Peay Vineyards, Au Bon Climat and Qupé before Lynmar Estate, where she was winemaker from 2009 through early 2012. Bibiana is married to winemaker Jeff Pisoni and together they craft Shared Notes, an homage to Sauvignon Blanc and their only joint winemaking venture. Bibiana created her Alma de Cattleya wines to represent the uniqueness of Northern California: Alma means "soul" in Spanish—and Cattleya is the national flower of her native country, Colombia.



This wine is comprised of a selection of Sauvignon Blanc clones (Clone 1 and Musque), and is a blend of five different vineyards from beautiful hillside locations across Sonoma County. The fruit was harvested at night and immediately sorted at the winery. Following a gentle pressing, the juice was settled overnight, then racked to remove the heavy lees. The juice was then carefully transferred to French oak barrels for fermentation. Meticulous care during fermentation allowed for the preservation of Sauvignon Blanc's unique, intense, and refreshing aromatics. This wine was aged on its lees in neutral French oak barrels for six months before bottling.



Pale straw with a hint of green. Very aromatic, showing complex herbal notes. The palate is bright and refreshingly crisp, with flavors suggesting underripe mango, papaya and fresh lemon. The finish is long and juicy with beautiful, chalky minerality.



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

■ SUGGESTED RECIPE: Ligurian Pesto with Spaghetti

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