

JULY 2023 CLUB SELECTION



2022 DOMAINE LA GRANGETTE SAINT JOSEPH VIEILLES VIGNES CÔTES DU RHÔNE AOP, FRANCE

This old vine Côtes du Rhône is from a property that was historically referred to as Domaine St. Joseph, not to be confused with St. Joseph AOC. In 2015, the 135-acre single vineyard, located next to the Ouvèze River, was acquired by the venerable producer, Alain Jaume, which has been dedicated to the art of winegrowing in Châteauneuf-du-Pape since 1827. Alain Jaume had actually been sourcing fruit from this particular vineyard for the production of their Côtes du Rhône for over 20 years. When the owners decided to sell the property, it only seemed natural for Alain Jaume to purchase and continue to cultivate the vineyard. And so, Domaine La Grangette Saint Joseph was established as a secondary label, focused exclusively on wines produced from this property.



The Côtes du Rhône has various soil types, but is mainly made up of limestone terraces with sand and red clay. The intense sunshine, low rainfall and dry mistral wind experienced in the region all contribute to the overall health of the vines and quality of the grapes grown there. The Grangette Saint Joseph yields are intentionally low, and achieved by *green harvesting*—the process of removing extra grape bunches from the vines, with the aim of balancing the leaf area and fruit weight. This manual intervention promotes the qualitative selection of the grapes by only promoting the growth of clusters that are ideally exposed as they come to maturity.



A blend of old vines, the 2022 Vieilles Vignes Côtes du Rhône bottling is 70% Grenache Noir, 20% Syrah, 10% Cinsault & Mourvèdre, each contributing to the overall balance and drinkability of this delicious wine. Grenache Noir constitutes the backbone, bringing both fruitiness and a supple opulence. Syrah offers the deep purple color and amplifies the intensity of the aromas. Cinsault offers reds fruit flavors and bright acidity. Mourvèdre adds richness through the complexity of its aromas of ripe fruit, and the potency of its fine tannins. Traditional wine making and ageing was performed entirely in stainless-steel vats. The finished wine was bottled after just 10 months and was lightly filtered.



Deep, purple-tinged plum color. The mouthwatering aromatics are bright and fruity with a slight note of bacon fat. The palate is full-flavored, bursting with black raspberry, red plum, fresh strawberry and crushed incense. The finish is juicy with a touch of spice and powdery, mineral-laced tannins. Absolutely delicious and priced for everyday drinking!



M I X E D A N D R E D C L U B S

- RETAIL: \$17.50
WINE CLUB MEMBER: \$14.88
- SUGGESTED RECIPE: Herb Crusted Lamb Chops

JULY 2023 CLUB SELECTION



2021 COLUMNA GRANITO ALBARIÑO RÍAS BAIXAS DO, GALICIA, SPAIN

Vinos Atlántico was founded in 2002 by Alberto Orte and Patrick Mata's, both from families that have been producing wine, independently, throughout Spain since the late 1800s. The duo currently produces wines from 18 different appellations along the Iberian Peninsula. Always searching for great vineyard-sites in new production areas, their fundamental mission is to produce wines of superior notability from native varietals.



Made from 100% estate grown Albariño grapes grown in granite soils next to the Miño river, and within the Condado de Tea subzone of Rías Baixas. Out of the 5 Subzones of Rías Baixas, Condado de Tea is the most southern subzone and furthest from the Atlantic Ocean. Of the more than 200 indigenous grapes found in this area, Albariño is the queen. Sourced from sustainably farmed vines that were planted in 1988, the *Granito* is an unoaked expression of Albariño in a style that is bright, floral, mineral and at the same time rich.



Traditional white wine making, the grapes were macerated at cool temperature half of the day. Natural fermentation with native yeasts, aged in stainless-steel tanks. Bottled young and fresh after a light filtration.



Pale yellow with hint of green. Floral nose, with top notes of fresh citrus fruits. The palate is clean and focused with tart flavors of sour peach and apricot, Meyer lemon and pineapple. This finish is long and acid-driven with a notable chalky minerality. Absolutely delicious and perfect for sunny day sipping!



MIXED AND WHITE CLUBS



- RETAIL: \$22.50
WINE CLUB MEMBER: \$19.13
- SUGGESTED RECIPE: Grilled Oysters w/ Chorizo Butter

JULY 2023 CLUB SELECTION



2021 DOMAINE DE LA DENANTE PINOT NOIR BOURGOGNE AOC, FRANCE

In 1975 Robert Martin started Domaine de la Denante with two hectares of vineyards. Named after nearby river La Denante which runs through the village of Davayé just west of Mâcon, with winery itself is at the foot of the historic Rock of Solutré. With the help of his son Damien who joined him in 2012, the domaine now consists of 27 hectares spread across Davayé, Verzé, Saint-Véran and Pouilly-Fuissé. Under Damien's guidance, there is a renewed focus on the individual vineyards, and vinifying different sites and parcels independently to give a greater range of base wines for villages blends. His desire to explore the differing styles and potential of the various sites has allowed for more experimentation which, in turn, has led to the bottling of singular, superior lieux-dits. With this approach and with his exacting care of the vineyards, Damien crafts pure and precise wines from these unique sites, with a terroir-focused approach.



100% Pinot Noir, the grapes for this cuvée come from their best old vine parcels. The fruit was harvested by hand and completely destemmed, before undergoing traditional fermentation in stainless-steel vats. The resulting wine was then aged for 8 months, entirely in stainless steel, prior to bottling.



Rich garnet color. Appealing aromas of grilled plum, blackberry, baking spices. The palate is round and graceful, with flavors of dark cherry, blueberry, bramble berries with black plum skin tannins all the way through the slightly earthy finish.



R E D C L U B



- RETAIL: \$22.50
- WINE CLUB MEMBER: \$19.13

- SUGGESTED RECIPE: Butterflied Chicken w/ Herbs & Cracked Olives

JULY 2023 CLUB SELECTION



2021 NIGL FREIHEIT GRÜNER VELTLINER NIEDERÖSTERREICH, AUSTRIA

The Nigl family has been farming their vineyards in the shadow of the Senftenberg Mountains in the Krems Valley of Austria for over 200 years. In 1985, Martin Nigl convinced his parents they should be making their own wine instead of selling their grapes to the local co-ops. Today, Nigl is now revered as one of the finest producers in all of Austria. The estate consists of 25 hectares of vines planted to 40% Grüner Veltliner—including some very old vines (75 years in age), planted on loess soils that contribute more opulent fruit and a creamier texture, 40% Riesling, 10% Chardonnay, 4% Sauvignon Blanc and 2% others.



Martin practices organic farming, never using herbicides or insecticides, plants cover crops of legumes and herbs, and avoids copper, a mainstay in the biodynamic arsenal, but which he considers detrimental to his vines' vitality, and harmful to the soil. In the cellar, Nigl works almost exclusively in stainless steel, never destems, uses only ambient yeasts, settles musts by gravity only, racks twice, and never fines before bottling.



This bottling is 100% Grüner Veltliner sourced from four different vineyards in the hills above the city of Krems, where the temperature is moderated by the steep elevation, drawing out the ripening season and contributing spiciness and depth to the wines. *Freiheit* means "freedom" in honor of the legacy of the first privately held vineyards in the valley not owned by the Church or a feudal estate. It's a bottling that always over delivers for the price point and shows honest depth of fruit. The fermentation and élevage were carried out exclusively in stainless steel; the wine was bottled at night when the cellars are the coolest, as Martin feels this helps preserve the freshness of the wine.



Pale golden yellow. Aromas of fresh citrus. It shows tart flavors of peach, apricot and lime, with the precise acidity typically associated with Grüner Veltliner. Light yet layered, it dazzles the palate with its lively fruitiness, elegantly punctuated with a well-balanced spicy note on the long, mouthwatering finish.



WHITE CLUB



- RETAIL: \$17.50
- WINE CLUB MEMBER: \$14.88
- SUGGESTED RECIPE: Grilled Garlic Caesar Salad