

MARCH 2021 CLUB SELECTIONS



2017 MOHUA PINOT NOIR CENTRAL OTAGO, NEW ZEALAND

A family-run winery, Mohua was founded in 2009 to create wines showcasing some of New Zealand's finest winegrowing regions. A focus on merging that vision with sustainable farming practices allows Mohua to craft wines that capture the essence of their terroirs, thus honoring the character of land from which they are produced. The Mohua is a small colorful bird that can only be found in the pristine and majestic forests of New Zealand's South Island. Once abundant, they are now classified as an endangered species, surviving only in remote areas. Mohua Wines is committed to helping ensure that these "stunning choristers flourish and regain their rightful place among New Zealand's unique fauna".



The winery and its vineyards are located in Central Otago, the southernmost grape growing region in the world at the southernmost end of New Zealand's South Island. It is a region of towering mountains, scenic river valleys, and multiple micro-climates. The Pinot Noir grapes for this wine were sourced from three sub-regions (50% Pisa, 39% Bendigo and 11% Gibbston), each selected for the distinct characteristics they bring to the wine. The grapes were all hand-harvested and fermented with minimal intervention; the resulting wine was aged 12 months in neutral French oak barrels.



Ruby hued. Bright red fruit and savory aromas. The palate is plush and round with Bing cherry, red plum and garrigue. A luscious and fruit forward Pinot Noir with slight dried herb notes, and soft tannins.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Buttery Herb Roasted Chicken



■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

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2019 GARCARÉVALO FINCA TRESOLMOS VERDEJO LÍAS RUEDA DO, SPAIN



Founded by Jose Antonio Arévalo and Benicio Garcia in 1991, Garcarévalo is a family-owned winery in the town of Matapozuelos, in the heart of the Rueda wine region in Castilla y León. Garcarévalo is producing some of the most vibrant white wines in Spain, while also breathing economic life into the small village of one thousand inhabitants. Antonio Arévalo originally studied economics, as his parents encouraged him to work in anything other than rural agriculture. Yet, like his parents, he felt a deep commitment to his family village and a connection to its historic vineyards, joining the family winery in 1995. The current generation is a young, vibrant team led by Antonio and Manuela Arévalo.



Garcarévalo specializes in old-vine Verdejo, with minor plantings of Viura. While many newcomers to the region planted Sauvignon Blanc (which is ill-suited to the climate), Garcarévalo has always promoted and exalted the indigenous varietals of the region. Their estate vineyards consist primarily of vines that are over 100-years-old, including a plot of pre-phylloxera Verdejo vines between 130 and 145-years-old, all planted in the traditional bush-vine system.



Tresolmos is 100% Verdejo from 25-year-old vines. After spontaneous fermentation in temperature-controlled stainless steel tanks with daily bâtonnage, the wine was aged for 6 months on the lees before bottling.



Pale yellow with a slight green hue typical of youthful white wines grown in cooler climates. Aromatic, citrus fruit with a hint of grass. The palate explodes with citrus pastille and a mouth-watering acidity, tempered with wet stone minerality. Super refreshing with a long bracing, finish.



MIXED AND WHITE SELECTIONS

- SUGGESTED RECIPE: Merluza en Salsa Verde
- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

MARCH 2021 CLUB SELECTIONS



2016 CORINO NEBBIOLO LANGHE DOC LA MORRA, PIEDMONT, ITALY



In 1952 Celeste Corino moved with wife and children to Annunziata, in La Morra, to work as a sharecropper growing grapes and fruit trees. Celeste's son Giovanni (the father of the current company owner Giuliano), grew up following in his father's footsteps and eventually founded the Corino Azienda Agricola, focusing his attention on the vineyards. Initially, most of the grapes produced were for sale; but in the mid 1980s, when a still very young Giuliano started to work in the family company, the first Corino Barolo was bottled. In 1987 the Corino sons, Giuliano and Renato, took over management of the property and embarked on improving the quality of the farming. They also purchased their first fermentation tanks and oak barrels. In 2005, Renato left to start his own company. Corino Azienda is now run by Giuliano, with the help of his wife Stefania and their children Veronica and Andrea—the newest generation. The whole family is involved in the production process, from the care of the vineyard, to the winemaking and marketing of the wines.



Today the company has 9 hectares of vineyards in the area of La Morra, planted to Nebbiolo, Barbera and Dolcetto. All farming is organic and sustainable. Stylistically, Corino's wines are classic expressions of these grape varieties and the region.



100% Nebbiolo. The grapes saw 5-7 days of maceration in temperature-controlled rotary fermenters at 77-86°F. After pressing, the resulting wine was racked and left to mature for 8-10 months in stainless steel tanks before being bottled.



Light ruby red with the transparency typical of Nebbiolo. Classic red berry and savory aromatics. Beautifully balanced palate, with a complex mélange of red raspberry, cherry and fresh cranberry, with green, slightly stemmy—then powdery tannins. Persistent, flavorful finish. Lovely at room temperature or with a slight chill.



RED SELECTION

■ SUGGESTED RECIPE: Italian Sausage Tomato Sauce

■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

MARCH 2021 CLUB SELECTIONS



2019 PIKASI PINELA VIPAVA VALLEY, SLOVENIA

Vipava Valley is right on the border of Slovenia, just north of the Italian port city of Trieste. The area is made up of steep hills, where the continental climate of the Alps collides with the more moderate mild Mediterranean climate from the Adriatic. Here, the vineyards are located on steep, karst mountain tops, where the temperature is cooler and the soil contains mineral-rich marl, which is incredibly helpful with regard to rainfall drainage. Pikasi's organic vineyards are dry-farmed and need little intervention beyond careful pruning.



This native yeast fermented bottling is made of the indigenous Slovenian grape Pinela (a rare indigenous varietal with only about 50 hectares currently cultivated), and hails from the region of Brje, in Slovenia's Vipava Valley. The grapes were hand-picked, de-stemmed, and immediately pressed. Spontaneous fermentation was in temperature-controlled stainless steel tanks. The wine was then matured on the lees (the yeast sediments) in stainless steel for 11 months, then lightly filtered before being bottled. The wine benefitted from 2 months of subsequent bottle ageing before release. Only 200 cases produced in total.



Pale lemon yellow. Earthy aromatics. Delicate stone fruit flavors, plus underripe pear, lemon pith and a delicate floral note. Vibrant and lively in texture. Fresh and fruity when served cold—but reveals more layers and complexity closer to room temperature.



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

■ SUGGESTED RECIPE: Shrimp Scampi



■ RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00