

MAY 2021 CLUB SELECTIONS



2018 DOMAINE DE L'AMAUVE "LA VIGNE DE LOUIS" VAUCLUSE IGP, PROVENCE, FRANCE



M. Christian Voeux has a long and storied history in the southern Rhône valley. After 24 years as the Maître de Chais (cellar master) at the renowned Château Mont-Redon in Châteauneuf-du-Pape, he left Mont-Redon to run Château la Nerthe, another well respected Châteauneuf-du-Pape property. When his parents retired in 2005, Christian decided to take over the family property in Séguret and began making the wines. The results have been stunning.



Located just a stone's throw from Gigondas and sharing the same soils and terroir, the village of Séguret is built into the side of a steep limestone cliff. It is inside the larger Vaucluse appellation used for this particular wine. The vineyards grow down the hillside to a gravelly plateau. The terroir is a mix of disintegrated limestone with alluvial gravel, sand and clay on a limestone bedrock. Farming at Domaine de l'Amauve is organic, green harvesting is employed to reduce yields and native grasses are encouraged to develop natural diversity in the vineyard. The Mediterranean climate ensures favorable conditions for quality grapes each year.



The blend in this vintage is 60% Syrah, 40% Grenache. Harvesting is done by hand, over several passes, to select the best clusters at optimal ripeness. The grapes are gently crushed and sent to small stainless steel tanks where the fermentation begins spontaneously with the native yeasts. Extraction of color and tannins are enhanced by both daily pump-overs and punching down of the cap. The temperature was controlled at 82 - 86 °F with a total maceration time of 25 days. After racking the wine was aged on the fine lees to help preserve the freshness and aromas of the young wine until bottling (approximately 8 months after the harvest). The finished wine was bottled in May 2019 and is Certified Vegan—no animal products were used in the winemaking process.



Dark garnet with a touch of purple. Lush aromas of dark fruits, lavender and a hint of herbes de Provence. The flavors follow with black cherry, fresh red berries and velvety, fine grained tannins. The finish is long and plush. Classic Southern Rhône style. Santé!



MIXED AND RED SELECTIONS

- SUGGESTED RECIPE: Roast Pork Loin with Garlic and Rosemary
- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60

MAY 2021 CLUB SELECTIONS



2020 BEAUMONT FAMILY WINES CHENIN BLANC BOT RIVER, SOUTH AFRICA

Beaumont is a family owned and managed farm situated in the heart of the town of Bot River ("Botter Rivier") in the Overberg. The farm, home to the region's oldest wine cellar, was originally established in the 1700's by the Dutch East India Company. In the 1940's the wine business was re-started but then production was discontinued again in the late 1960's.



Jayne and Raoul Beaumont bought the farm Compagnes Drift in 1974 and set about replanting the vineyards. The creation of wines under the family name was only initiated years later, however, and now bear the crest of the Beaumont family. Originally found in the family signet ring, the roaring lion in the family crest represents honor and courage and serves as a symbolic message of balance—a quality they strive to replicate in the wines.



The Beaumont Chenin Blanc is made from 95% Bot River fruit and 5% from the Overberg. This was only the second time that Beaumont had to source from outside the Bot River appellation (yields were very low due to the drought). A cool, wet winter helped vines rest but the summer was dry, resulting in tiny berries, high natural acid levels and great fruit purity with absolutely no rot!



The grapes were picked early to preserve freshness and balance in the finished wine. Fermentation was very slow and cool, and a new press (used for the first time) produced very clean juice. Batches were fermented separately, in concrete and stainless steel tanks, with different yeast strains for added complexity. The batches were then blended after fermentation and aged for 6 months on gross lees in tank. The 2020 vintage is a beautiful expression of Chenin Blanc, capturing the full flavor and potential that the Bot River terroir has to offer. It is a delicious example of cooler climate Chenin Blanc, dry and refreshing.



Pale golden hue. Enticing, peachy aromatics that are echoed on the palate, but intensified. This crisp, lively wine shows flavors of underripe apricot and yellow peach, quince, ripe yellow apple, Meyer lemon and a trace of honey on the bright, mouthwatering finish. Absolutely delicious!



MIXED AND WHITE SELECTIONS

- SUGGESTED RECIPE: Grilled Scallop Scampi Kebabs with Arugula and Herb Salad
- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40

MAY 2021 CLUB SELECTIONS



2018 TENUTA DI ARCENO CHIANTI CLASSICO DOCG TUSCANY, ITALY



For centuries, the finest Sangiovese has been produced from within Chianti Classico, the historic heart of the Chianti region in the hills of Tuscany. Tenuta di Arceno lies among these hills and is home to this special wine. A modern Tuscan estate with a rich history, the winery is situated in the commune of Castelnuovo Berardenga on one of the regions' most historic estates, comprised of 2,500 acres, only 220 of which are planted to vines. The vineyards of Arceno are planted to a broad spectrum of clones (19 for Sangiovese alone) to maximize each variety's potential. A selection of older Sangiovese clones provides an earthy, bright backbone, while newer clones have been added to provide more color, power and complexity to the wines. Arceno possesses an enviable diversity of elevations, aspects, soils and mesoclimates, a situation that is ideal for the cultivation of Sangiovese (half of their production), and several other "international" varietals (the remainder being planted to Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot).



Since its establishment in 1994, Tenuta di Arceno has employed sustainable farming practices to improve the overall health of the vineyard, soils and quality of life for those working with the vines. The estate does not employ use of herbicides and avoids unnecessary use of fungicides, and plants cover crops to encourage microbiological activity, and increase aeration. Planting of cover crops also aids in balancing vine vigor. The use of physical, hands-on and labor-intensive methods under the rows helps avoid the use of sprays for weeds and other naturally occurring vegetation. In certain vintages, green harvesting is employed to ensure that the entire crop will attain physiological ripeness, a practice all but unheard of in Chianti!



Additionally, the estate recycles all organic vineyard material back into soil to boost nutrients and essential microbes. Tenuta Arceno benefits from two different weather stations on the estate to appropriately gauge and limit use of the drip irrigation systems managed block by block, and deployed with careful attention to water conservation.



After a vigilant sorting process, the grapes were transferred to micro tanks for separate lot vinification. Aged in French oak for 10 months, this primarily Sangiovese-based Chianti Classico is blended with 15% Merlot, and true to its origins, is lifted and floral.



Deep ruby color. Delightful brambly berry aromatics. Big, ripe dark cherry fruit with a hint of maraschino, violets and black tea. The tannins typical of Sangiovese have some grip, and the wine ends with a long, spiced-laced finish.

RED SELECTION

- SUGGESTED RECIPE: Crostini Neri
- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40

MAY 2021 CLUB SELECTIONS



2019 BRUNO COMERAIS FOLLE BLANCHE GROS PLANT DU PAYS NANTAIS AOP, MUSCADET, LOIRE VALLEY, FRANCE



Domaine Bruno Cormerais is located in St Lumine-de-Clisson, perhaps the top subregion of Muscadet, and has been farmed by the same family for 4 generations. Bruno Cormerais took over the small farm after the death of his father in 1971, which included 7 hectares of vines planted in 1936, the year of official recognition of the Muscadet appellation by the INAO. He soon decided to specialize in viticulture, and from 1979 on, he and his wife, Marie-Françoise, worked diligently to expand their little farm into the winery it is today. In 2009, Bruno and Marie-Françoise retired, handing the reins over to their son Maxime, who strives to continue the family legacy.



The modern story of Muscadet in some ways mirrors the recent revival of Beaujolais. Both were “bistro” wines that fell victim to their own success in the 1970s and 1980s, when quantity mattered more than quality. But both regions are now home to some of the most adventurous producers in France, who, in different ways, are making serious high-quality wines that offer an affordable alternative to the increasingly pricey wines of some of the surrounding regions.



The Bruno Comerais wines capture the diversity and potential of this region, and range from younger vine bottlings aged six to nine months on the lees, to wines from vineyards up to seventy years old, rooted deep in the granite bedrock, and aged on the lees two to four years (or more). These wines are among those leading the way to a new appreciation of the region: wines that are rich without being fat, piercingly mineral and savory, and with remarkable longevity in bottle.



Made from 100% Folle Blanche from 30-year-old vines, this vivacious wine was macerated on the skins to temper the acidity, and was aged 9 months on fine lees before being gently filtered and bottled for release.



This vibrant summer sipper shows beautiful waxy, floral and topical fruit aromatics. The palate is bright and tart, with citrus and underripe nectarine. A charmingly vivacious white wine, perfect for sipping on its own, yet a versatile pairing to a multitude of cuisines.

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

■ SUGGESTED RECIPE: Chilean Sea Bass with Spinach-Avocado Pesto

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60