

# OCTOBER 2021 CLUB SELECTIONS



## 2017 PIETRO BECONCINI IXE TEMPRANILLO TOSCANA IGT, ITALY

The history of this winery began in the early 1950's when current owner Leonardo Beconcini's grandfather, Pietro Beconcini, purchased the land he and his family had been working as sharecroppers from the Marquis Ridolfi. Their family was one of the first in Tuscany to free themselves from the then-prevalent sharecropping system. Pietro Beconcini Agricola initially produced a variety of products, but eventually (under the direction of Leonardo's father) became focused solely on winemaking.



Leonardo's desire to grow only indigenous grape varieties began to take shape in the 1990s, with the first vintage of a monovarietal Sangiovese in 1995. After taking the reins of the business from his father, in 1997, while making selections from ancient vines, Leonardo came across an unfamiliar grape variety—simply called "X" at the time—that dated back over 150 years. Leonardo continued to plant and cultivate "X" for several years, making noteworthy wines from its fruit. After repeatedly hitting dead-ends trying to identify the grape, in 2004, Leonardo invested in DNA analyses; the tests confirmed the mystery grape was in fact Tempranillo. Today Pietro Beconcini lays claim to being the only producer of Tempranillo in Tuscany.



100% Tempranillo, fermented in temperature-controlled cement vats with indigenous yeasts, with a 30-day maceration on the skins. Aged for 15 months (50% in French Oak and 50% in cement vats), with an additional 6 months in the bottle before being released.



Deep burgundy robe with heady aromas of dark fruit and toffee. The palate exhibits stewed blackberry and blueberry fruit, black plum skin, coffee, and a hint of roasted herbs. The finish is long with just enough acidity to balance the grippy tannins.



## MIXED AND RED SELECTIONS



- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Herbed Leg of Lamb with Olive Butter and Roasted Tomatoes

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## 2020 FONDO ANTICO *GRILLO PARLANTE* SICILIA DOC, ITALY



The estate, owned by the Polizzotti-Scuderi family since the early 1800s, was originally dedicated to the cultivation of wheat and cotton. Around 1920 the first vineyards were planted and the family started to produce wine. From 1960 when Giuseppe Polizzotti took over the management of the estate, the annual harvest had been shared amongst the local wine cooperatives; but in 1995 he decided to stop and produce an estate wine—Fondo Antico was born.



Tradition and heritage combined with knowledge of the terroir and state-of-the-art production techniques contributed the winery becoming what it is today; the estate boasts 80 hectares of vineyards planted to several indigenous varieties (Grillo, Nero d'Avola, Inzolia, Grecanico, Zibibbo), and a handful of carefully selected international varieties, all surrounded by prickly pears, olive trees and lemon groves.



A play on words, Grillo Parlante is Italian for “talking cricket” (Pinocchio’s Jiminy Cricket). 100% Grillo, the grapes were hand-harvested, gently pressed, then vinified and aged in temperature controlled stainless-steel tanks.



Pale yellow with a vibrant green tint. Delicate aromatics of citrus blossoms and green apple skin. The palate bursts with flavors of Meyer lemon, underripe nectarine, lychee and lemongrass. The finish is long and juicy, with a soft, dusty mineral note.



## MIXED AND WHITE SELECTIONS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Spaghetti with Parmesan, Pine Nuts and Brown Butter Sauce

# OCTOBER 2021 CLUB SELECTIONS



## 2018 WRATH WINES *POMMARD 4/777* PINOT NOIR MONTEREY, CALIFORNIA



Wrath is the result of Michael Thomas' two main passions: archeology and Italian food and wine. Michael was always enamored with the cultures of the Etruscans and Romans and received a Ph.D. in Classical Art and Archeology from the University of Texas at Austin. While on excavations in Italy and living in Rome, he enjoyed the wonderful local cuisine and took up the study of Italian wine with great zeal. He soon realized that with all his experience working in the soil of his archaeological digs and his intense passion for wine, owning and farming a vineyard could be a natural new vocation. So, in 2007, he and his mother, Barbara, purchased San Saba Vineyards in Santa Lucia Highlands and set about revitalizing the vineyard, re-planting it to Pinot Noir, Chardonnay and Syrah. With a goal of creating "wines that express the pure flavors of varietal and vineyard" he crafts wines from his estate as well as some neighboring vineyards. Wrath produces over 20 different wines including nine vineyard-designate of Pinot Noirs.



We have been big fans of just about every Wrath wine we've tasted and are thrilled to feature this charming, dark-fruited yet earthy Pinot Noir. An equal blend of the Pommard 4 and the 777 clones from the San Saba Vineyard; the grapes were carefully fermented—with 24% whole-cluster (for added structure). The resulting wine was aged in French oak (20% new).



Bright garnet robe with bright flashes. The nose shows black cherry, rose and white mushroom. The palate is silky with flavors of dark cherry, blueberry compote laced with baking spices. The finish is juicy with an elegant taper—the perfect Autumn sipper!



## RED SELECTION



- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Roast Beef Tenderloin with Sautéed Mushrooms

# OCTOBER 2021 CLUB SELECTIONS



## 2020 SKINNER VINEYARDS GRENACHE BLANC EL DORADO, CALIFORNIA



Skinner Vineyards was founded in 2007 by Mike and Carey Skinner after their son, Kevin, made an interesting discovery about his ancestors one day driving back from Lake Tahoe. Kevin and his wife were following a different route home when they noticed the name Skinner on an old map near the town of Placerville. After a little detective work, they learned that Mike was the great-great-great grandson of James Skinner, a Scottish miner who established one of the first wineries in the area back in 1861. Once they realized the extent of James' enterprising influence in the region, they decided to "buy property, plant vines and reclaim the family legacy."



As they embarked on this new venture, they decided to champion the grapes of the Rhône Valley in France, and planted their vineyards to most of them, including Syrah, Grenache, Mourvèdre, Counoise, Viognier, Grenache Blanc and Picpoul. As a tribute, they also planted the classic varietals from James' era (Zinfandel, Petite Sirah and Mission), paying homage to James and re-establishing the Skinner name anew in El Dorado County.



100% Grenache Blanc, the grapes were cold pressed as individual lots. The juice saw no sulfur, allowing for a "brown-out" process to take place. The oxidation of the juice over the course of several days and subsequent racking-off of gross lees encouraged any harsh, bitter phenolics to drop out, yielding softer, clarified juice. The fermentation took place in a combination of Concrete Tank (56%), French Oak (34%) and stainless steel (10%). The resulting wine was aged for 3 months sur lies before undergoing a gentle filtration before being bottled.



Pale straw-yellow hue. Subtle aromas of pear mingled with mineral notes. The palate shows a delicious mix of floral notes, lemon meringue, apple sauce, yellow plum, and a touch of salinity on the finish

## W H I T E   S E L E C T I O N



- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Apple, Radish and Fennel Salad with Hazelnuts and Mint