

SEPTEMBER 2020 CLUB SELECTIONS



2018 CASTELLO ROMITORIO CHIANTI COLLI SENESI DOCG TUSCANY, ITALY

At first it was a temple, then a fortress and a monastery, then a castle, a manor house, a shelter for shepherds and their flocks, and finally an art workshop and winery. From the Etruscans to the Romans, through the Middle Ages, abandonment and then finally, restoration. Castello Romitorio's second life began in 1984, the year it was bought by artist Sandro Chia, who made the old manor his home and art studio. In addition to the Castle, Chia took over the vineyards, Holm Oak woods and heathland. The objective was immediately apparent—Romitorio could only shine once more if, after renovation of the Castle, its ancient affinity with wine-growing was also revived. In the second half of the 1980's, Montalcino was an experimental region. Vineyards and wineries innovated with respect for their traditions, and were in pursuit of a new identity. Sandro Chia was at the forefront, understanding the importance of creating classic, representative wines while looking fearlessly to the future.

Castello Romitorio inaugurated its new cellar in 2005. The 14th century manor now adorned with the works of Sandro Chia, was designed to blend the avant-garde with a thousand years of history and antiquity. The same year Sandro's son, Filippo Chia, joined the company and started a process of updating the winemaking style, betting on the elegant single varietal Sangiovese to embody the characteristics of the terroir. After thirty years of hard work in the area, Castello Romitorio is now an internationally recognized winery specializing in Sangiovese.

Chianti Colli Senesi is an illustrious example of the classic Tuscan winemaking tradition. It is a Sangiovese of distinct character, expressing the elegance of wines cultivated in the hills around Siena. Since the time of Antiquity, this area has been known for producing extremely high quality red wines with Burgundian elegance. The rolling hills of Siena, Colli Senesi, are noted for their rivers and thick oak forests, and are a patchwork of small medieval towns, fields, vineyards and olive groves. The cool-climate Chianti Colli Senesi appellation covers a vast area of southern Tuscany which has remained surprisingly pristine for centuries.

This new-age Chianti from a classic producer is made from 100% Sangiovese grapes which were harvested and sorted by hand. After fermentation, the resulting wine was then matured for 10 months in oak before bottling.

Aromas of dried red fruits and dusty earth grace the nose. The bright flavors on the palate suggest dried strawberry, cranberry, plus a hint of roses and oak with a pleasantly lingering finish.

MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Ethiopian Spiced Lamb Stew

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

SEPTEMBER 2020 CLUB SELECTIONS



2018 DOMAINE OLIVIER MORIN “CONSTANCE” CHITRY BOURGOGNE, FRANCE

Since 1992, when Olivier Morin left a life in the music industry to take over his family's domaine in the medieval town of Chitry-le-Fort – trading in his turntables for a tractor – Olivier has never looked back. He and his wife, Nelly, tend some 30 acres of land in the department of the Yonne, between Auxerre and Chablis. The medieval village of Chitry-le-Fort is the center of the small Bourgogne Chitry appellation, and just a stone's throw from the village of Chablis, with identical soils – Kimmeridgian and Portlandian limestone – which are very chalky and mineral-rich.



The estate is not certified organic but adheres to organic farming practices, including fermenting on indigenous yeasts, planting natural herbs between vineyard rows to prevent erosion and using only organic fertilizer in the fields. The soil is plowed to encourage vine roots to dig deep into the region's chalky soils.



The 100% Chardonnay grapes were sourced from 10 – 25-year-old vines from north-facing estate vineyards on moderate slopes resting at 600 feet in altitude. Olivier's cellar is located partially underground, allowing him to move juice and wine via gravity. Very little sulfur is added at any step in the winemaking process, and wines are bottled unfiltered. After being harvested, the whole clusters were pressed directly, fermented in temperature-controlled, stainless steel tanks on indigenous yeasts and aged in tank for one year.



This wine has a beautiful pale golden hue with mustard flecks, and aromas of citrus pith, lemon and flint. With ripeness like that of the 2018 vintage, it is nicely textured with flavors of pineapple core, Meyer lemon, and under-ripe stone fruit, and expresses a clean, energetic finish.



MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Croque-Monsieur

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



SEPTEMBER 2020 CLUB SELECTIONS



2018 LIEVLAND VINEYARDS "BUSHVINE" PINOTAGE PAARL, SOUTH AFRICA

Lievland, directly translated, means "love land," and there are few who visit that aren't charmed by its bucolic beauty. Twenty years ago, Lievland was considered one of South Africa's top estates. The farm is at the northern end of Stellenbosch, along what is referred to as the Simonsberg "Golden Mile" of wine estates, and is situated within a horseshoe-shaped valley on the northwestern slope of the Simonsberg mountain. The unique bowl shape of the property gives it a wide range of microclimates with south, west, and north-facing slopes and elevations from 590-1475 feet with clay-rich decomposed granite soils.



In 1934 the property was sold to the Baron and Baroness von Stiernhjelm of Latvia who planned to immigrate, looking to escape their homeland. The Baron died before the family left Europe, and the widowed Baroness moved to South Africa with her five children and took over the farm. Hendrika, the Baroness, renamed the farm Lievland, after the birthplace of her husband and children. She was, at the time, unique in being a single woman managing a large Cape wine farm, and though inexperienced in farming and wine production, Hendrika established the vineyards and developed quite a reputation for her wines. Initially selling door-to-door, she eventually managed more than 173 acres of vineyards. Over the years Lievland became known as one of Stellenbosch's top Syrah producers. Along the way it garnered several firsts: it is said to be the first to have a female winemaker and the first to produce a certified barrel-fermented Chenin Blanc. José Conde and Tyrrel Myburgh, partners in MAN Family Wines, purchased the farm in late 2017 with the goal of resurrecting it to its former glory.



The grapes (85% Pinotage, 8% Grenache, 4% Syrah and 3% Cinsault) were hand-picked into small lug boxes in the cool early mornings of February 2018 after which they were taken to the winery for destemming, crushing, and chilling. After two days of cold maceration, fermentation commenced with pump-overs three times daily. Due to Pinotage (a cross between Pinot Noir and Cinsault) having a naturally thick skin and a correspondingly high phenolic content, the wine was separated from the skins immediately after fermentation and racked directly to barrel for 13 months aging, all in French oak (15% new) before being bottled in June 2019 with a light filtration.



This is a reemergence of Pinotage in a modern, elegant style with a deep garnet robe. The nose shows dark cherry, savory herbs and a hint of smoked meat, but on the palate is lush black cherries, pomegranate, a touch of menthol, and a long finish. Try it slightly chilled!



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

■ SUGGESTED RECIPE: Tuna Steaks with Chermoula

■ RETAIL: \$20.00

■ WINE CLUB MEMBER: \$17.00

SEPTEMBER 2020 CLUB SELECTIONS



2019 LA MAREA "KRISTY VINEYARD" ALBARIÑO MONTEREY COUNTY, CALIFORNIA

After founding the Le P'tit Paysan wine label that focuses on Rhone varietals, winemaker Ian Brand started La Marea to focus on single vineyard Iberian varietals most commonly planted in Spain. This Albariño comes from the Kristy Vineyard in Monterey County, located on the western bench over the Salinas River and on an alluvial fan of siliceous and calcareous soils. This is a special site, and the vineyard reaches full phenological ripeness at low potential alcohols and bright natural acidity due to abundant California sunshine, cold nights and near constant coastal breezes off the Monterey Bay.



Ian whole-cluster pressed the grapes and cold-fermented them to preserve aromatics and freshness. He did not allow for any secondary fermentation in order to maintain the vibrancy of the fruit and to keep the wine nice, light and bright. As with his P'tit Paysan wines, Brand works with fruit harvested at lower brix, ferments using a combination of native and cultured yeast, and favors neutral oak.



The 100% Albariño grapes were 1/2 whole-cluster pressed, 1/2 destemmed and left on skins for three days. Both fermentations were inoculated with separate "pied de cuvée" yeast cultures harvested in the vine rows at Kristy. The must was cold-fermented in stainless steel to preserve minerality, aromatics and freshness. The resulting wine was aged on lees for four months and sterile filtered before bottling.



This wine has a light yellow color and aromatics of mango, stone fruit and floral notes. On the palate, you'll find flavors of ripe dragon fruit, yellow apple, pear, and a hint of bitter almond with a crisp, refreshing finish.



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

■ SUGGESTED RECIPE: Saffron Shrimp with Tomatoes and Feta

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

