

SEPTEMBER 2021 CLUB SELECTIONS



2018 HERDADE DE COELHEIROS TINTO ALENTEJO DO, PORTUGAL

Herdade de Coelheiros is a picturesque estate located in the Alentejo region of Portugal. The property stretches over 800 hectares, with 50 hectares of vineyards, 40 hectares of a walnut orchard and a vast cork forest. The winery was founded in 1991, but the history dates back to 1467 when the property was offered as a dowry to Dom Ruy de Sousa and D. Branca de Vilhena. Despite changes in ownership over the centuries, the philosophy remains the same: resilience through balance, the pursuit of excellence, and preserving the land's natural biodiversity.

The winery is a family project comprised of a talented group of oenologists and viticulturists who have been led by Luís Patrão since 2016. Luis inherited the legacy of António Saramago (the iconic Coelheiros winemaker) who remains an instrumental part the team.

The wine is a blend of 50% Touriga Nacional and 50% Alicante Bouschet coming from the emblematic Vinha do Taco and Vinha da Sobreira vineyards. These dry-farmed vineyards are known for producing beautifully concentrated, perfectly matured grapes. The wine was made using wild yeast fermentation in stainless-steel tanks and then aged for 12 months in neutral French oak barrels.

Inviting aromas of black fruit laced with cedar lead to a palate of juicy, brambly fruit and a touch of baking spice. The mouthfeel is rich and textured with a graceful balance of acidity and fine tannins, with a long velvety finish.



MIXED AND RED SELECTIONS

■ SUGGESTED RECIPE: Party -Ready Pork Roast

■ RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85



SEPTEMBER 2021 CLUB SELECTIONS



2020 BASA LORE TXAKOLI, GETARIAKO TXAKOLINA DO BASQUE COUNTRY, SPAIN



Founded in 1930 and located in the northern part of Zarautz (about 30 minutes from the French border)—where the ocean meets the forest—Basa Lore is one of the six wineries that founded the Getariako Txakolina D.O. Basa Lore is Basque for "wildflower from the forest" and alludes to the location as well as the effervescent green hue of their classic Txakoli. Proprietor Jose Angel is the fourth generation of his family to serve as winemaker and has been tending to the vineyards all his life using as few chemicals as possible, hand harvesting and producing the wines naturally.



This is first and only 100% natural, zero added sulfites Txakoli on the market. Made from 100% Hondarrabi Zuri, the grapes were hand-harvested and naturally fermented. Once the fermentation was finished, the wine was cooled to below 40°F to preserve all the CO₂ produced during the fermentation and maintain the nerve and freshness characteristic of the varietal, then aged 10 months on lees.



It is pale in color but vibrant with aromatics of tart green apple and peony. Fresh, light and fruity, the spritzy palate shows key lime, underripe stone fruit, green strawberry and a charming savory note. The finish is bright and juicy with an elegant display of salinity. Absolutely delightful!



MIXED AND WHITE SELECTIONS

■ SUGGESTED RECIPE: Marmitako (Basque Tuna and Potato Soup)



■ RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15

SEPTEMBER 2021 CLUB SELECTIONS



2016 CHÂTEAU BERTIN MONTAGNE SAINT-ÉMILION AOC BORDEAUX, FRANCE

The Saby family has been making wine in Bordeaux for nine generations and is now led by heirs to the family passion Jean-Christophe and Jean-Phillippe. The winery holdings, centered around Libourne, are comprised of 70 hectares and include Château Rozier (Saint-Émilion Grand Cru), Château Bertin (Montagne-Saint-Émilion), and Château Hauchat (Fronsac).



Montagne Saint-Émilion sits northeast of Saint-Émilion proper on the right-hand side riverbank of the Barbanne. The vineyard is on a plateau of clay and limestone that slopes down towards the river. Hand-harvested and aged in a mixture of new and used oak, this Bertin cuvée consists of 80% Merlot and 20% Cabernet Franc.



Dark ruby in color with aromas that are a complex mix of black and blue fruits, bell pepper, black olive and graphite, all of which are echoed on the palate along with ripe blackberry, plum and blueberry compote. The tannins are perfectly integrated with the long, tapered finish. This is a quintessential right-bank Bordeaux, and an amazingly rare value. Enjoy this scrumptious red any day and with a variety of dishes.



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

■ SUGGESTED RECIPE: Entrecôte Bordelaise

■ RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15



SEPTEMBER 2021 CLUB SELECTIONS



2020 VINCENT ROUSSELY 'L'ESCALE' SAUVIGNON BLANC TOURAINES AOC, LOIRE VALLEY, FRANCE

Vincent Rousselet is the fourth-generation winemaker at his family's beautiful 8-hectare vineyard site in the heart of Chenonceaux, in the village of Angé on the Cher River. Since 2007 he has farmed the vineyards certified organically, transitioning from machine and horse to everything being done by hand, greatly improving the quality of the wines.



Planted mainly to Sauvignon Blanc, the soil is a mixture of clay and limestone with pockets of Silex where the oldest vineyards are situated (many of which are over 80 years old). There are some smaller parcels planted to Cot (Malbec), Pinuea d'Aunis, Cabernet France and Gamay.



The cellar is dug into a tuffeau stone tunnel underground, and underneath the vines. All fermentations are spontaneous and naturally very slow. The resulting wine was aged 6 months in stainless steel before bottling.



Made from 100% Sauvignon Blanc, l'Escale is an elegant expression of the varietal. Pale straw color with layered aromas of grapefruit peel and chalk. Light and bright in texture, yet surprisingly fruit-driven, with flavors of lemon flesh, apricot, pineapple and savory herbs. The finish is generous with classic Touraine minerality.



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

■ SUGGESTED RECIPE: Skillet-Grilled Catfish



■ RETAIL: \$21.00
WINE CLUB MEMBER: \$17.85