

# SEPTEMBER 2022 CLUB SELECTION



## 2020 OCHOA 'CALENDAS' TEMPRANILLO NAVARRA DO, SPAIN

Bodegas Ochoa is located in Olite, the medieval capital of Navarra, where the Ochoa family has been making wine since 1845. With the Pyrenees mountains in the north, the Bardenas Reales desert in the south, and the Bay of Biscayne one hour away, the Navarra DO is home to an interesting confluence of 3 climates: Atlantic, Continental and Mediterranean (traveling north to south). Combined with a range of soils, this allows Navarra to produce a variety of styles of wines from many different varietals. Fifth generation proprietor Javier Ochoa has now passed the torch to the sixth generation: his two daughters, Adriana and Beatriz Ochoa. Winemaker Adriana has had extensive training in Bordeaux and Australia, and was awarded 'Best Young Female Winemaker in Spain' by several publications. With the previous momentum of their father's work, Adriana moves Ochoa forward in the vineyard and winery, while her sister Beatriz manages marketing and sales.



Certified organic since 2018, maintaining the estate's biodiversity is of the utmost importance to Bodegas Ochoa. Their 145 acres of vineyards and olive orchards are managed using sustainable, organic practices, such as working with green covers and insect houses to promote natural harmony.



100% Tempranillo from 26-year-old vines, *Calendas* was named after the Roman calendar (which starts when the vine begins to first bud, dictating the rest of the year), and is a fresh and fruit-forward young wine. The grapes underwent a short maceration prior to fermentation with autochthon yeast at a low temperature. The wine was vinified and aged in temperature-controlled stainless-steel vats prior to bottling, with absolutely no use of oak.



Bright garnet. Inviting aromas of fresh red fruit. The palate is sappy, fresh and delicious, with bright flavors of red currant, strawberry and raspberry. The tannins are soft and artfully balanced with juicy acidity through the finish.



## MIXED AND RED SELECTIONS

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: [Marinated Manchego Tapas](#)

# SEPTEMBER 2022 CLUB SELECTION



## 2021 DOMAINE ZAFEIRAKIS 'MICROCOSMOS' MALAGOUSIA PGI TYRNAVOS, GREECE



Located in the Palaioomylos region of Tyrnavos and nestled in the foothills of Mount Olympus, Domaine Zafeirakis is one of the most exciting new wine producers in Greece. After completing his oenology master's degree at the University of Milan and consecutive harvests in Tuscany, Piedmont, and Alto Adige, Christos returned to Tyrnavos in 2005 and built a state-of-the-art winery to honor the four generations of winemakers that preceded him. He immediately began setting new standards, creating the first organic vineyard in the area and extending the family's holdings to 8 hectares. Christos also worked tirelessly to reintroduce the obscure native varietal Limniona, which was nearly extinct due to the phylloxera epidemic a century prior.



Zafeirakis' obsession is primarily with his soils, which are clay with a high concentration of flint. All of his wines are certified organic and the product of spontaneous yeast fermentation. Additionally, an intensive *selection massale*\* is taking place in the vineyards in an effort to refine the clonal selection and to raise the bar of the wines year after year.



The 2021 Microcosmos is 100% Malagousia from 20-year-old vines, and was made using classic white wine vinification methods with indigenous yeasts, in temperature-controlled stainless-steel tanks.



Pale yellow. Subtle aromas of orchard fruits, citrus blossom and a touch of spice. On the palate, the wine shows underripe apricot, white peach and a delicate floral note. A light to medium-bodied, textured expression of Malagousia, with pleasant acidity and charming a mineral layer all the way through.

**\*Selection Massale** is the practice of replanting new vineyards with cuttings from exceptional old-vine plantings from the same or nearby property.



## MIXED AND WHITE SELECTIONS

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- [SUGGESTED RECIPE: BBQ Creamy Garlic Butter Chicken](#)

# SEPTEMBER 2022 CLUB SELECTION



## 2020 ERSTE + NEUE LAGREIN SÜDTIROL-ALTO ADIGE DOC, ITALY

The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for large, high-quality co-operative wineries. Erste + Neue means 'First + New'. The name represents the merger of the first ('erste') co-op cellar in Caldaro, which was founded in 1900, and the newest ('neue') co-op cellar founded in 1925 after Alto Adige became a part of Italy following World War I. The two co-ops united under one label in 1986. In 2016 Erste + Neue incorporated a third co-op, Cantina Kaltern, but continues to operate under the name Erste + Neue.



Today, E+N makes a range of white wines including Sauvignon Blanc, Pinot Bianco, Pinot Grigio and Müller Thurgau, and three excellent reds: Schiava, Pinot Nero and Lagrein. Gerhard Sanin, the enologist for E+N, favors a bright, restrained winemaking style that really allows the varietal to shine. Lagrein makes for a bold red wine full of dark fruits and smooth tannins.



100% organically farmed Lagrein from 32-year-old vines. Ten days maceration at low temperatures in thermoregulated stainless-steel fermenters with selected yeasts. The wine was aged for 4 months in large wooden casks, then fined with Bentonite and sterile filtered before bottling. Made to drink young.



Deep purple. Inviting aromas of ripe bramble fruits. The palate is fresh and juicy, with flavors of fresh blackberry, marionberry and black cherry. Medium-bodied and fruit-driven with pleasant acidity and soft, well integrated tannins.



## RED SELECTION

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Memphis-Style Dry Ribs



# SEPTEMBER 2022 CLUB SELECTION



## 2020 LA QUERCIA 'SANTAPUPA' PECORINO COLLI APRUTINI IGT, ABRUZZO, ITALY

La Quercia is located in the town of Morro d'Oro in the small, coastal province of Teramo. It is protected on one side by the Adriatic Sea and flanked on the other by the Apennine Mountains. These natural barriers form a beautiful "pocket" with 300 days of sun per year and comparatively few climate variations. A dedicated farmer and steward of the land, winemaker Antonio Lamona is totally invested in his wines. Antonio's farm is entirely self-sustaining: they produce their own salami, bread, vegetables, olive oil, and cheese. Although his father also grew grapes, Antonio is the first in the family to bottle his own wine and, beginning in the late sixties, began cultivating vines that are entirely organic. While Antonio is winemaker and enologist, ownership of La Quercia is shared with three of his lifelong friends: Elisabetta Di Bernardino, Fabio Pedicone and Luca Moretti. So, when it's "all hands-on-deck", La Quercia has four families lending assistance in cultivating and harvesting the 46 non-contiguous hectares of vineyards spread about town.

Once widespread throughout Marche and Abruzzo, the Pecorino grape nearly went extinct in the mid-twentieth century before being rediscovered. Experiencing a renaissance, this crisp, lush varietal is naturally high in both acidity and sugar content. Pecorino thrives in areas with high altitude and cool breezes. Enter La Quercia—situated in the windswept hills of the Teramo, with their SantaPupa Pecorino, both well-structured, and approachable.

100% Pecorino. The grapes were harvested by hand and immediately pressed. After a short cryomaceration, the wine was bottled fresh, and bottle-aged for 4 months prior to release.

Golden hue. Complex aromas of mellow fruit, cheese rind and a touch of clove. The palate is fresh with flavors of Golden Delicious apple, pear, peach and pineapple. Lovely texture with a long, crisp finish.

## WHITE SELECTION

- RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Grilled Swordfish with Tomatoes & Oregano