

FEBRUARY 2023 CLUB SELECTION



2021 ERNEST PINOT NOIR SONOMA COAST, CALIFORNIA

Yes, there was a man named Ernest. He was an entrepreneur, a risk-taker and a role model for his grandson, Todd Gottula, who founded Ernest Vineyards with his wife, Erin Brooks, in 2012. Ernest produces an array of Chardonnay and Pinot Noir from the westernmost reaches of the Sonoma Coast, delivering elegant, cool-climate wines that are brighter in natural acidity, lower in alcohol and expressive of the vineyard in which they're grown. Todd and Erin are not only co-founders and owners of the winery; they are active in every aspect of the business, except the winemaking—which they leave to their winemaker, Joseph Ryan. A champion of minimal intervention winemaking, over the last decade Joseph has refined his techniques while working as assistant winegrower at Porter Creek, a family-run estate in the Russian River Valley, and as director of grower relations for Flowers Winery.



100% Pinot Noir, and a blend of 115,667, Calera, 777 and Pommard clones. This Sonoma Coast bottling is a blend of fruit-forward barrels from the Freestone and Petaluma Gap vineyard sites. The combination offers density of fruit and color while maintaining the aromatics that define the appellation. Primary fermentation with native yeasts and a small amount of stem inclusion. Aged in 228L French oak barrels, 25% new. Bottled at 8 months of élevage with a light filtration. Todd's grandmother was a professional artist and is the source of the original Ernest portrait that adorns the label.



Deep, dark red. Multifaceted aromas of red fruit, pine, pepper and savory herbs. The palate is surprisingly bright, with red fruits, dried mushroom and plum. Medium-bodied with dusty tannins and a touch of toasted oak.

Cellaring Recommendation: 3 – 5 years



RED CELLAR TRIO SELECTION

- RETAIL: \$35.00
WINE CLUB MEMBER: \$29.75
- SUGGESTED RECIPE: Chicken Yakitori

FEBRUARY 2023 CLUB SELECTION



2018 DIRUPI VALTELLINA SUPERIORE DOCG LOMBARDY, ITALY

Located in the Valtellina region of Lombardy, just south of the Swiss border, Dirupi is the brainchild of Davide Fasolini and Pierpaolo Di Franco, a pair of extremely talented young Italian winemakers. The two played basketball together during primary school and reunited while at University where they both studied winemaking. Neither had inherited land to work after graduation, and were both—in a word—broke. Ultimately their passion and drive to showcase the wines of Valtellina prevailed, and they managed to scrape together enough money to rent a few vineyards and embark on their winegrowing dream.



They started Dirupi in 2004, renting 15 small, terraced sites, planted to the Chiavennasca clone of Nebbiolo and working Monday through Friday to get the vineyards healthy. Typical to the region, all sites vary in some degree when it comes to exposure and altitude, but the terraces are predominantly sandy and poor. Organic fertilizers are used, wild ground cover is trimmed back with scythes, and all harvesting is done by hand. Plots are harvested as individual lots and brought down the slope to be vinified together based on the altitude of the vineyards the fruit came from.



Davide and Pierpaolo work to maintain organic practices in the vineyards, but the humid climate of Valtellina makes it difficult. So, it is all the more impressive that three of their wines achieved organic certification with the 2015 vintage. Their determination has inspired other local wine makers to reconsider their methods and practices, offering a fresher face for Valtellina and Nebbiolo from the Alps.



100% Nebbiolo (Chiavennasca) from vines that are up to 100 years old. The grapes were carefully harvested by hand and meticulously sorted at the winery. The grapes saw extended skin maceration of 15-30 days based on the altitude of the source vineyard. The musts were fermented using locally selected yeasts, in temperature-controlled, stainless-steel tanks. The resulting wines were aged for 12 months in neutral French barrels before being blended and bottled.



Deep ruby. Enticing aromas of fresh and dried red berries, and crushed rose petals. The palate is remarkably soft and supple, with flavors a red and black cherries, currant and rosewater. The tannin is fine and polished, and in graceful balance with its firm acid core. Absolutely beautiful!



Cellaring Recommendation: 3 – 5 years

RED CELLAR TRIO SELECTION

- RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00
- SUGGESTED RECIPE: Braised Rabbit Pappardelle

FEBRUARY 2023 CLUB SELECTION



2018 BODEGAS BRECA 'BREGA' CALATAYUD DO, SPAIN

Located in the sleepy town of Munébrega, Bodegas Breca was founded by Jorge Ordóñez in 2010 with the mission of producing the finest Garnacha in Aragón. Garnacha de Aragón, the clone used to produce the wines of Bodegas Breca, is the most ancient and genetically untouched clone of Garnacha (Grenache) in the world. Garnacha was first cultivated in this northeastern corner of Spain, and transplanted across the Mediterranean by the medieval Kingdom of Aragón, which had territories across the Mediterranean. Jorge Ordóñez pioneered the introduction of Garnacha into the United States in the 1990s, when Garnacha was the most widely planted grape in Spain. At the time, however, all of the Spanish red wines available in the American market were Tempranillo dominant. Jorge recognized the quality of the old vine plantings of Garnacha and the wines they produced, and brought these sensational wines to wine lovers in the United States.



100% Garnacha, sourced from two mountain plots outside Munébrega, Zaragoza, in the southern part of the Calatayud DO. These ancient, dry-farmed vines were planted between 1900 and 1918. The fruit was hand-harvested and stored in small baskets. The bunches were destemmed and the whole berries were transferred to stainless-steel temperature-controlled vats. Fermentation was initiated with a *pie de cuve*; a process where a small amount of grapes are picked several days before harvest, and allowed to start fermenting. This builds the native yeast population on the grapes. This culture is then added to the rest of the harvested grapes. After an eight-day maceration, the wine was pressed sweet, in a vertical basket press over the course of twelve hours. The wine finished primary and underwent malolactic fermentation in puncheons and demi-muids. It was then aged for 22 months in oak barrels, 50% new, 50% second and third use.



Deep, dark burgundy. Concentrated aromas of dark bramble fruit and exotic spices. The palate is big, bold and fruit forward. Ripe and bursting with blackberry, black plum and cassis, voluptuous in the mouth with baking spices and a touch of sandalwood on the long, juicy finish. Decadent, powerful and flamboyant—enjoy!



Cellaring Recommendation: 5 – 7 years



RED CELLAR TRIO SELECTION

- RETAIL: \$50.00
WINE CLUB MEMBER: \$42.50
- SUGGESTED RECIPE: Leg of Lamb with Garlic & Rosemary