

NOVEMBER 2020 CLUB SELECTIONS



2013 PODERI SAN LAZZARO "GRIFOLA" MONTEPULCIANO OFFIDA ROSSO DOCG, MARCHE, ITALY



The history of the Poderi San Lazzaro winery starts with Lorenzo Capriotti, Paolo's father, who after years of hard work was able to purchase a farm in the hills of Offida. The property was an excellent location for viticulture, situated atop a hill 290 meters above sea level and only 15 kilometers (9 miles) from the Adriatic Sea and 25 kilometers (15 miles) from the Apennine mountains. Offida is in the heart of the Rosso Piceno Superiore DOC (one of the most historic Denominazione di Origine Controllata). Lorenzo began by planting vineyards of Montepulciano, Sangiovese and Passerina grapes. The clay-rich soil vineyards benefit from south, south-west and north-west exposures.



Paolo Capriotti, with his wife Elisetta, took over in the farm and winery in 2003. The original cellar was a small 1,000 year-old cottage! They added a modern wine making facility in 2012 that is surrounded by vineyards with a view of the town of Offida, the Apennines and the Adriatic. They have also expanded the amount of Passerina vines and added Pecorino and Grenache vineyards in the area around the winery. The estate now has 9.5 hectares of vineyards with plots between 15 and 60 years old, two hectares of olive trees and two more of forest.



Offida was once part of the Rosso Piceno DOC but received its own classification in 2001. They were further promoted to full DOCG status in June 2011. Offida Rosso requires a minimum 85% Montepulciano. The remainder can be up to 15% other authorized red varietals from the province of Ascoli Piceno. They must be aged for at least 24 months before release. Of this, 12 months must be spent in barrel. In order to produce quality wine that fully reflects the characteristics of the terroir of Offida, they have adopted organic farming and wine making techniques.



100% Montepulciano, hand-picked in mid-October. Submerged-cap with frequent pump-overs daily for ten to fifteen days at 77-86°F. Aged for sixteen months in new French oak and an additional six months in bottle before being released.



This wine is meaty, deep, and dark in color. It is a tannic, complex wine with rich fruit characteristics of black cherry and plum compote, accented by hints of licorice and fennel. The finish is long and lingering.

6,000 bottles produced.

RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Casarecce with Pork & Fennel Sausage Ragù

■ RECOMMENDED CELLARING: 5 - 10 years

■ RETAIL: \$42.00
WINE CLUB MEMBER: \$35.70

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2018 SAN LORENZO "ROCK GARDEN HILLSIDE RED" ZINFANDEL ALEXANDER VALLEY, SONOMA COUNTY, CALIFORNIA



When the Seghesio family sold its namesake winery in 2011, the historic San Lorenzo vineyard was not included in the sale of the winery. Pete inherited that 40-acre vineyard from his mother, Rachel Ann Passalacqua Seghesio, and it has been part of the Passalacqua family heritage since 1896. His great-grandfather was a cook in the California goldfields and paid 10 gold coins for the land. The 7-acre plot is 70 percent Zinfandel, and the rest is a mix of Petite Sirah, Carignane, Grand Noir and Negrette, a "field blend" approach quite typical of early California vineyard plantings. Eleven years later Pete has returned and is crafting some amazing Zinfandels. He does much of the farming and winemaking with the aid of his sons, Joe and Will, and wife, Cathy.



This wine is produced from the Rock Garden vineyard block which derives its name from the large cobbles in the soil and is one of the steepest parts of the San Lorenzo Estate. This rough and rocky soil stresses the vines and produces strong healthy fruit. It is centered on one of Pete's favorite Zinfandel variations, The Padrone clone, which grows just below the family's house.



The grapes were harvested at night, double sorted, then placed in small 4-ton, open top tanks where they cold-soak for 5 days at 55°F. Gentle pump-overs ensued until day 6 when the cooling was turned off and the must inoculated to begin fermentation. Fermentation lasted for 10 – 12 days with daily punch down and pump over. Total time on the skins was 16 – 18 days, allowing for slow and careful extraction. The wine and cap was then drained and gently pressed at < 1 Bar to reduce the extraction of harsh tannins. Aging was in 100% Francois Freres barrels, 1/3 each of new, one-year old and two-years old. The wine was bottled unfinned and unfiltered.



This Zinfandel has a dark berry color with a ruby rim. You'll find ripe red and black fruit on the nose and blackberry, black raspberry, cassis, and dried cherry on the palate. It is a full bodied red with balancing acidity, and finishes with plenty of fine-grained tannin.



312 cases produced.

RED CELLAR TRIO SELECTION

- SUGGESTED PAIRING: Journeyman 'Il Pio' Salumi
- RECOMMENDED CELLARING: 7 - 10 years
- RETAIL: \$48.00
WINE CLUB MEMBER: \$40.80

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2019 REEVE VECINO VINEYARD "YA MOON" PINOT NOIR POTTER VALLEY, MENDOCINO COUNTY, CALIFORNIA

Noah and Kelly Dorrance are the husband and wife team behind Reeve Wines. The couple met and fell in love after college when they both returned to their hometown of Springfield, Missouri. Noah's work and growing interest in wine took them to Paris, then through the Tuscan countryside, where they married, before ultimately moving to Northern California to build a life together. In 2015 they launched Reeve Wines on a wild and rolling hillside estate property in Healdsburg, California, as an exploration of Noah's love for California wines produced from land that tells a story. What began as a creative outlet to complement the runaway success of Banshee Wines, the wine label Noah started with friends in 2009, soon grew to be something so singular it refused to be relegated to a side project.

This wine is made from 100% Pinot Noir grapes (Clones 115 and Pommard) from the Vecino Vineyard, which is biodynamically farmed. Biodynamic farming goes beyond using just organic fertilizers and methods, and includes such techniques as combating powdery mildew with tea made from stinging nettles, and spreading compost during ascending moons. Winemakers and gardeners alike believe the results of biodynamics extend right into your wineglass, thanks to the power of the moon. The lunar calendar categorizes days into four groups (flower, fruit, leaf, and root) based on where the moon is in accordance with various constellations. Fruit days occur when the moon is in any of the fire signs, like Sagittarius or Aries, so grapes might be optimal for pruning and picking at these times because grapes are a fruit. Some people dismiss biodynamics as nonsense. Others note that if the moon is strong enough to generate ocean tides, it is strong enough to influence plant metabolisms and therefore taste. In the end, it's what makes the name of this wine—Ya Moon—so appropriate.

After a one year hiatus due to California wildfires, 2019 brings a triumphant return for the Vecino Vineyard "Ya Moon". The wine was made using primarily carbonic maceration. In this process the whole clusters are sealed in a vessel that is rich in CO₂. Fermentation then begins largely inside each individual grape at an intercellular level. The stylistic result is wines that are bright, fresh and light as they do not extract as much from the skins and have reduced exposure to oxygen. The wine was then aged for only three months in a mixture of old French oak and stainless steel. It was bottled with a bare minimum amount of sulfur for shelf stability.

This wine is a bright ruby red color and has complex aromas of red fruit and herbs. The palate shows red cherry and cranberry, with savory herbs and a touch of sassafras. With great structure and a lovely balance of tannin to acid, this is the perfect wine to enjoy slightly chilled with your Holiday feast!

RED CELLAR TRIO SELECTION

- SUGGESTED PAIRING: Herbed Roasted Turkey
- RECOMMENDED CELLARING: 1 - 2 years
- RETAIL: \$25.00
WINE CLUB MEMBER: \$21.25