

SEPTEMBER 2023 CLUB SELECTION



2022 LUNARIA RAMORO PINOT GRIGIO TERRE DI CHETI IGP, ABRUZZO, ITALY



Founded by Camillo Zulli and six other growers in 1964, this cantina has grown to a cooperative of more than 600 farmers (over 450 winegrowers and 150 olive growers), working to achieve a greater level of integration and sustainability between themselves, the terroir—and nature itself— through organic and biodynamic farming. The coop is located in the Majella National Park, one of the largest and most diverse parks in all of Italy. The presence of distinct flora and fauna right next to the vineyards allows for rich biodiversity and quality soil. Biodynamic farming and winemaking are about reciprocity with the earth's ecosystems and protecting the interconnectedness of living organisms in each unique community, with biodynamic calendars having been developed to indicate the optimal times for sowing, cultivating and harvesting.



The Lunaria label was developed to showcase wines that, “mix the authenticity of place and terroir with a strong and bold yet everyday personality.” Completely biodynamic, organic, and vegan, they are made from varietals that are historically intrinsic to Abruzzo. Though Earth-conscious, there is a philanthropic side to the brand as well. To honor the local traditions Lunaria uses the traditional, old-country-style rope for the wine seal. The rope tying process is entrusted to BABALU, a charity organization that helps provide employment to help integrate those with special needs into the community.



This ramato-style Pinot Grigio (100%) was achieved via whole cluster pressing the grapes immediately after harvest. The must underwent a spontaneous (native yeast) fermentation with skin contact and subsequent aging in stainless-steel tanks for 30 days.



Bright copper. Aromas of freshly peeled tangerine, cantaloupe and yellow stone fruit. The palate is bright yet textured, with an intriguing, savory profile. Flavors follow of orange marmalade, mango, dried papaya, candied orange peel with a hint of mineral earth. Multilayered and fleshy through the remarkably refreshing finish.



R O S É C L U B

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Pasta Aglio e Olio

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2022 SKYLARK *PINK BELLY* ROSÉ MENDOCINO COUNTY, CALIFORNIA



Skylark Wines come to us from our friends, John Lancaster and Rob Perkins: two of the nicest, most humble, talented sommeliers on the San Francisco restaurant scene, who met across the street at the excellent Boulevard restaurant as co-Wine Directors. With their cumulative experience working with fine wines from all over the world, they were inspired to launch their own label in an attempt to create great wines at restaurant friendly prices. To that end, they set about sourcing fruit from trusted growers in Mendocino and Sonoma counties, and made their first wine (14 barrels of Syrah) from the 2002 vintage. Encouraged by the praise of that initial wine, they expanded their scope to work with other Rhône varietals like Grenache and Carignan as well as Pinot Blanc, Chardonnay and Cabernet Sauvignon. Today, they produce small quantities of about 10 different wines, and due to their great success, Rob now spends most of his time out in the field showing the Skylark wines to an eager and ever-growing fan base.



We have featured the *Red Belly* in our club before to wide praise, and this *Pink Belly* rosé made of 100% Grenache is sure to make just as many friends. It's not surprising that a wine crafted by two veteran sommeliers would be balanced, charismatic, food-friendly and approachable—something to recommend effortlessly and without hesitation. Inspired by the rosés of Provence, this bottling is made from fruit sourced from Kurt Ashurst's vineyard just outside of Hopland in Mendocino. Kurt farms this Grenache solely for Skylark's rosé production, picking early to preserve freshness and acidity, the hallmark characteristics of Pink Belly Rosé.



Pale salmon color. Aromas of red berries, Meyer lemon and a hint of sweet summer herbs. The palate is delicate and refined, with flavors of Rainer cherry, strawberry, lemon pith, pink grapefruit and passion fruit. Lean, clean and pithy with a charming chalky texture through the juicy finish.



ROSÉ CLUB



■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Tandoori Chicken