

MAY 2022 CLUB SELECTION



2021 VAL DI TORO 'ANNA'S SECRET' ROSATO MAREMMA TOSCANA DOC, TUSCANY, ITALY



Val di Toro is a small, family-owned winery in the heart of Maremma in Southern Tuscany, near the sea. Founders Anna Maria Cruciata—originally from Sicily—and her husband, Hugh Constable Maxwell moved to Maremma, drawn by the beauty of the countryside and with the dream of starting their own winery. They repurposed the fields that were formerly used for breeding Maremman bulls, turning them into vineyards—hence the name of the winery. Val di Toro is comprised of over 60 acres of farmland and vineyards, with about 33 acres under vine, planted to varieties typical to the area: primarily Sangiovese, with a little Montepulciano, and Vermentino and Grechetto for the whites. The winery, set up in 2003, is certified organic in every aspect of production. Both in the field and in the cellar, the winemaking process is conducted with the highest level of care and respect for the environment, and with minimal intervention.



100% Sangiovese, the grapes were harvested by hand and carefully selected specifically for making rosé wine via the saignée method. The vinification took place entirely in temperature-controlled stainless-steel vats, and the wine was aged an additional 5 months in stainless steel before being bottled.



Delicate aromas of red fruit. Delightful flavors of alpine strawberry, mandarin, melon and orange blossom. Bright and juicy with a chalky mineral finish.



ROSÉ SELECTION



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: [Vegan Thai Curry Vegetables](#)

MAY 2022 CLUB SELECTION



2021 GROUNDWORK GRENACHE ROSÉ PASO ROBLES, CALIFORNIA

Growing up in East Los Angeles, Curt Schalchlin didn't try his first wine until he was in college at Cal Poly San Luis Obispo, where he majored in Business. It was through his part-time job during school at Trader Joe's that he discovered bottles from all over the world and his casual interest in wine tasting on the weekends turned into an eventual fascination and ultimately, his vocation. Later, Curt took the opportunity to help his friend McPrice Myers, who was starting his own winery. It was while working with McPrice and Russell From, of Herman Story and Barrel 27 wineries, that Curt first fell for Rhône varietals*. A trip to the actual Rhône Valley in France and a conversation with Bernard Grippa—a third-generation grower in Saint Joseph—inspired Curt to start his own wine label and call it 'Sans Liege' which means "without allegiance" in French. In his words, Sans Liege is "a relentless search for independence. It is equally aligned with the freedoms of the New World and the heritage of the Rhône Valley but is careful not to hold too closely to either. Instead, I trust my intuition as to the microcosms of each vineyard site and vine to guide my work through each vintage."

Groundwork is Curt's second label focused on single varietal wines, all of which are sourced from select vineyards on the Central Coast. Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for Sans Liege, Curt seeks to bring his experience to a new set of wines that embrace the soul and simple living of the Rhône and other wine-producing areas of Europe.

100% organic Grenache hand harvested from Kopak Vineyard in Templeton, California. The grapes were sent directly to press upon arrival at the winery and were fermented in stainless-steel tanks with native yeast. Aged four months in stainless steel. Bottled unfiltered and unfiltered with minimal SO₂ added.

Subtle aromas of summer fruits. It bursts from the glass like a fresh fruit salad with juicy flavors of strawberry and watermelon mingled with a savory herbal note. Juicy, lip-smacking finish. 540 cases produced.

** We note with some irony that while Grenache is widely referred to as a "Rhône varietal," it is not originally from France. Depending on who you ask or what text you read, it is originally from Spain (Garnacha), or possibly from Sardinia (Cannonau).*

R O S É S E L E C T I O N

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: : Chicken Fajitas