

# APRIL 2021 CLUB SELECTIONS



## 2020 SAINT ROCH LES VIGNES ROSÉ COTES DE PROVENCE AOP, FRANCE

Saint Roch les Vignes is not an individual domaine, but rather a modern production facility in Cuers serving most of the family winegrowers in that small hillside village. Built in 1911 with the combined effort and assets of 143 growers, the winery was upgraded with state-of-the-art equipment in recent years and now handles vinification for more than 200 local vigneron.



The wines of Saint Roch are held to a higher standard than normal French cooperative wineries, as growers must not only adhere to Appellation Contrôlée laws, but also meet the quality standards of the Maîtres Vignerons de Saint Tropez, who oversee Saint Roch's international sales and marketing. This group consists of seven highly-regarded, limited production Côtes de Provence domaines headed by Edgar Pascaud, proprietor and director of Château de Pampelonne.



This blend of Cinsault (50%) and Grenache (50%) was crafted from direct pneumatic press juice after maceration on skins to attain the signature pale pink color typical of Provence rosé. Fermentation with selected yeast took place in temperature-controlled stainless-steel tanks. No malolactic fermentation. Brief élevage on the lees before being filtered and bottled in January 2021.



Pale salmon hue. Delicate red fruit and floral aromas. The palate is lively, showing tart apricot, strawberry and underripe papaya. The finish is crisp and refreshing with juicy, mouthwatering acidity. The perfect summer wine to share in the shade.



## R O S É S E L E C T I O N

■ SUGGESTED RECIPE: Herbed Tomato Gratin



■ RETAIL: \$19.00  
WINE CLUB MEMBER: \$16.15

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## 2020 DANCING CROW VINEYARDS ROSÉ OF SYRAH LAKE COUNTY, CALIFORNIA

One cool, Spring day in the shadow of Mt. Konocti, a family came to lay out their vineyard using straws to mark where the vines would be planted. While enjoying their midday lunch they saw a murder of crows dancing around the straws, which made them laugh. Yet, when they looked again, the crows and the straws were gone. The family learned two things that day: be wary of dancing crows, and what to name their vineyard ;>).



Lake County sits at the northeast edge of California's North Coast, one of the world's most prestigious wine regions. The seven AVA sub-appellations exclusive to Lake County are attracting national and international acclaim for their exceptional quality and unique characteristics. Lake County's volcanic topography, ancient fresh water lake—the oldest in North America—clean air, varied soils, and mountain climate all combine to produce ideal viticultural conditions. Mt. Konocti is actually still classified as an active volcano. Long, hot summers at high altitude supply a stronger ultraviolet light beneficial to growing grapes. In addition, the lake's late afternoon breezes cool down the vines, an important advantage in high quality grape production.



This Rosé comes from 25 - 30-year-old Syrah vines in the Smith Lane Vineyard, whose name alone tells you how long the Smiths, who own the property, have lived and farmed here. The vineyard is located at 1,300 feet on the lower portion of the Kelsey Bench AVA and is planted on dark clay-loam soils.



The Syrah grapes were hand-picked, with half of the grapes put through a classic white wine pressing program and the other half through a Champagne pressing program. The former gives more flavor and color, while the latter lends to a wine intriguing aromas and a more elegant texture. Combining the two optimizes the qualities of the fruit and creates a fresh, subtle and complex wine, with just a bit of Sauvignon Blanc blended in for brightness and aromatics. The final blend (83% Syrah and 17% Sauvignon Blanc) was then aged for 3 months in stainless steel before being bottled.



Beautiful pale pink hue. On the nose, aromas of red fruit and a hint of jasmine. The palate shows flavors of wild strawberries and Bartlett pears. The finish delivers—long and juicy—with bright acidity balanced with a refreshing minerality. Light, bright and complex, this rosé is the perfect complement to a wide range of cuisine.



## ROSÉ SELECTION

■ SUGGESTED RECIPE: Salmon Avocado Salad

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00