

AUGUST 2020 CLUB SELECTIONS



2019 RES FORTES CÔTES DU ROUSSILLON ROSÉ LANGUEDOC-ROUSSILLON, FRANCE

Moritz Bak spent many summer months as a child with his grandfather in the South of France, who would talk for hours with great passion about wine, and even let him try a little. Moritz's nascent fascination with grapes was furthered during family ski trips, travelling by train across Europe and seeing the Swiss Alps with its terraced vineyards covered in snow. By the age of 16 he was hooked, and by 2010 he had completed a degree in Wine Science at Brighton University's Plumpton College. Moritz then travelled the world making wine in both the Northern and Southern Hemispheres in the USA, South Africa, France, New Zealand, Germany, Australia, and in well-known regions such as Sonoma Valley, Paarl, Roussillon, Bordeaux, Barossa Valley, Hawkes Bay, Riverland and the Mosel. Working for some of the world's best wine producers broadened Moritz's understanding of the processes and techniques required to make high quality wines from different grape varieties.

In 2014 Moritz decided it was time to use what he had learned from all over the world and create his own premiere vintage—which were pleased to feature as part of our White Wine Club Selections in May. This passionate mountaineer's winery Res Fortes is named in tribute to his own love for a hard climb and to the fortitude of those like him who share that pursuit. This month we are excited to follow-up with Res Fortes' exceptional rosé!

This lively rosé is a blend of 50% Grenache Noir, 30% Syrah and 20% Grenache Gris from 40–60-year-old dry-farmed, head-trained vines. The grapes were carefully harvested and whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After settling, the juice was racked off the lees and prepared for fermentation, after which the wines were racked again and left to age until bottling on the 20th of January 2020.

A deceptively delicate, floral nose which does not quite prepare you for the bright, bold flavors on the palate. The flavor profile suggests underripe stone-fruit, apple skin and pink grapefruit with a touch of fennel. The acidity is fresh and bracing, adding to the vibrant texture and long juicy finish of this charming rosé.

R O S É S E L E C T I O N

- SUGGESTED RECIPE: Courgette & Goat Cheese Ciabatta
- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00

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2019 THIERRY DELAUNAY 'LA VIGNETTE' ROSÉ TOURAINÉ, VAL DE LOIRE, FRANCE

Although established in 1965, this domaine has been in the hands of the Delaunay family for five generations, with Thierry Delaunay only recently taking over from his father Joël. The estate covers 21 hectares on the banks of the Cher in the appellation of Touraine in the Loire Valley. The first wines from the Domaine were bottled in 1971, and today all wines are produced and bottled on site. The combination of clay and flint soils, known locally as “perruches”, permit a diverse range of grapes to grow successfully in this region. The Delaunays, however, choose to only grow the grape varieties historically associated with the appellation. Their wines have steadily gained a reputation both in France and abroad as exceptionally well-crafted, modern-styled expressions of Touraine wines. As demand has grown for his wines both inside France and abroad, Thierry has begun sourcing grapes not only from his own vineyards but from local growers as well. The La Vignette Touraine Rosé offers exceptional value in a charming, refreshing, classic Loire Valley style.

This rosé (70% Gamay, 25% Cabernet Franc and 5% Malbec) is a blend assembled by Thierry Delaunay from his cuvées that best express the qualities of the different terroirs of the region. The grapes were directly pressed after harvest, vinified in stainless steel and aged on the lees for three months before bottling.

Brilliant, salmon pink hue. Enticing aromas of red currants, strawberries and raspberries. Well balanced, with flavors of apricot, white raspberry and underripe strawberry; the finish is long, juicy and graceful.

R O S É S E L E C T I O N

■ SUGGESTED RECIPE: Quiche Puffed with Sainte Maure

■ RETAIL: \$20.00

■ WINE CLUB MEMBER: \$17.00