

# JULY 2020 CLUB SELECTIONS



## 2019 DOMAINE DE FIGUEIRASSE *GRIS DE GRIS* SABLE DE CAMARGUE IGP, FRANCE

For more than a century, the Saumade family has tended vines on the sandy shores of the Camargue delta in the south of France, establishing Domaine de Figueirasse in 1905 with its vineyards located just 200 yards from the Mediterranean Sea. The influence of the moist, salty air helps keep the vines from suffering hydric stress, while sea salt, acting as a natural antiseptic, keeps rootstock healthy. The soils are sandy and well-draining, with barley and rye planted between rows during the winter months to prevent wind erosion. In the spring, the crop is tilled under as a natural fertilizer—organic viticulture here is as natural as the tides and the call of the seabirds overhead.



*Gris de Gris de Sable* is a particular style of rosé wine made especially in the Camargue, most typically a blend of Grenache and Cinsault, pressed gently to extract a delicate, pale salmon color. The grapes for this rosé, a field blend of Grenache Noir, Grenache Gris, Grenache Blanc and Cinsault were hand-harvested overnight (when temperatures were coolest) and were immediately pressed gently and then fermented in temperature-controlled, stainless steel vats on indigenous yeasts. The wine was also aged in tank and bottled in early winter to preserve the vintage's fresh fruit.



Crisp and bright, with aromas and flavors of tart red berry fruit, *Gris de Gris* doesn't just signal the start of summer—it may have inspired the season in the first place!



## R O S É S E L E C T I O N

■ SUGGESTED RECIPE: Halibut Brochettes Provençale



■ RETAIL: \$15.00  
WINE CLUB MEMBER: \$12.75

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## 2019 RAILSBACK FRÈRES WINERY *LES RASCASSES* ROSÉ SANTA YNEZ VALLEY, CALIFORNIA

Railsback Frères began as a rosé project in 2014 by brothers Lyle and Eric Railsback, who call their rosé Les Rascasses (scorpion fish in French) as an homage to Lulu Peyraud. Lulu is the 101-year-old proprietress of benchmark producer Domaine Tempier in Bandol, maker of their favorite rosé in Provence. Lyle does National Sales for Kermit Lynch, the importer of Tempier among other French greats. His brother Eric started Lieu Dit wines in Santa Barbara, inspired by wines of the Loire valley, and is a partner in Verve Wine in NYC and San Francisco.



Eric approached his brother when he found access to some Mourvèdre, Carignan and Cinsault in the Santa Ynez Valley, producing their first rosé with the 'original recipe' of Bandol: direct-to-press, vinified and aged in neutral French oak barrels for 6 months, and with malolactic completed for a slightly more rounded texture. Two years later they partnered with Presqu'île Winery in Santa Maria, where they now make the wines using only wild yeast fermentation. The blend in 2019 is 40% Cinsault, 35% Grenache, and 25% Mourvèdre hand-picked from September 19th to 30th. All the fruit came from the Camp Four vineyard in Santa Ynez. Built on the site of an original Stagecoach stop, today Camp Four is owned by the Chumash Native American tribe and has a unique terroir of marine sedimentary "loam" soils. Daily coastal breezes here help maintain cold nights and a greater diurnal temperature shift.



Deceptively austere aromas of red fruits. The palate delivers more intensity than the nose suggests is in store, with complex flavors of green apple, tart raspberry and a lovely earthiness. The texture is broad and round with a long, languid finish.



## R O S É S E L E C T I O N

- SUGGESTED RECIPE: Bouillabaisse
- RETAIL: \$25.00
- WINE CLUB MEMBER: \$21.25

