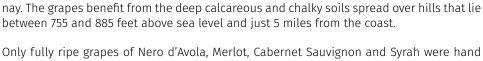
TERRE SICILIANE IGP, ITALY





# 4



The 30 hectares of vineyards are mostly planted to Nero d'Avola (60%) and Grillo (25%). The rest are split among Insolia, Catarratto, Syrah, Cabernet Sauvignon, Merlot and Chardon-

In the chalky white soils south of the town of Campobello di Licata in the province of Agrigento in Sicily lies the Bonetta family property of Baglio del Cristo di Campobello, meaning "Beautiful Field." Angelo Bonetta and his sons, Domenico and Carmelo, used to sell bulk wine, but they have revamped their business in the new millennium. In 2000 they planted new vineyards on their 50 hectare property, and in 2006 they opened their new

2018 BAGLIO DEL CRISTO DI CAMPOBELLO 'CDC' ROSSO

state of the art winery, and released their first vintage in 2009.

harvested in small crates. Each varietal was vinified separately in order to preserve their individual characteristics. They used traditional red wine vinification, with maceration on the skins for 10 to 15 days at controlled temperatures and then the final blend was aged for six months in stainless steel tanks and a further six months in bottle.







### MIXED AND RED SELECTIONS

- SUGGESTED RECIPE: Six-Hour Pork Roast
- RETAIL: \$19.00WINE CLUB MEMBER: \$16.15













#### 2019 ZAHEL 'ORANGE T' ORANGETRAUBE, VIENNA, AUSTRIA

The Zahel winery has been family owned and operated for several generations. After a brief career as a race car driver, Richard Zahel joined the business in 1989 at which time the winery had only half of a hectare of vineyards and a four-table Heurigen wine tavern. During the same year, Richard began writing "Wiener Gemischter Satz" on Zahel's wine labels, and in doing so, began formally connecting this local, tradition-rich Viennese "field blend" to its city of origin. Vienna is the only major city in the world that has vineyards within its city limits, and Zahel is the only winery in Vienna with vineyards in all of the city's growing districts, allowing them to incorporate the unique terroir of each area into their wines.

Alexander Zahel is the fourth-generation winemaker and general manager of Winery Zahel. Since joining his uncle in the business in 2005, Alex has focused his efforts on transitioning the winery toward organic and biodynamic production, a process which was completed with full certification as of the 2018 vintage. Though his winemaking focus lies firmly in traditional Austrian varietals and the quintessential Viennese field blend, he also draws inspiration from his extensive travels in France and time working on vineyards in Australia and New Zealand.

Orangetraube is a rare golden yellow and aromatic white grape variety that is most often found in Austrian field blends. The grapes' skin takes on a slightly orange tint when fully ripe, hence the name Orangetraube, which literally translates to "Orange Grape." Orangetraube was originally selected from wild vines by the influential German viticulturist Johann Phillip Bronner in 1840. Since it's recognition in the "Lexicon der Rebsorten" (Lexicon of Grape Varietals) by August Wilhem von Babo in 1954, it's been cultivated in Germany and Austria, though most entirely as part of a field blend and rarely as a single-variety wine.

Orangetraube has been a part of Zahel's Gemischter Satz field blends since the winery began in 1930, but only since 1966 did Karl Georg Zahel select the variety and isolate it in a single vineyard. He had noticed that the Orangetraube gave his Gemischter Satz a unique quality and sought to highlight the little-known grape as a single varietal wine.

Two generations later, Zahel is still the only Austrian winery that produces a wine composed of 100% Orangetraube. After being carefully harvested from 42-year-old vines, the grapes were fermented and aged completely in stainless steel.

The Orange "T" presents juicy and refreshing under-ripe peach and apricot stone fruit, with a subtle minerality. The wine's fine acidity is well-balanced and beautifully integrated.

### MIXED AND WHITE SELECTIONS

SUGGESTED RECIPE: Spaghetti Alla Primavera

RETAIL: \$21.00
 WINE CLUB MEMBER: \$17.85













#### 2017 BORNE PINOT NOIR, ANDERSON VALLEY MENDOCINO COUNTY, CALIFORNIA

Jason Enos began discovering the world of fine wines while living in Los Gatos and working in tech. Thanks to his successful 25-year career in Silicon Valley, he was able to purchase a five-acre vineyard estate in Dry Creek Valley in 2004. While his expertise was in the business world, it was the first harvest in 2005 from his Enos estate that inspired him to think more seriously about the wine industry. After getting to know his Healdsburg neighbor, Chris Fitzgerald-who was also successful in tech and had started the Bench wine label-the two new friends founded Brack Mountain Wine Company in 2008. Brack functions as a négotiant of sorts, creating wines under a collection of different labels. Chris's son Daniel, who had been the head winemaker at Pellegrini Family Vineyards, joined the company a year later as the Director of Winemaking. Daniel's experience working in the cellars at Williams Selyem, Robert Sinskey, and Coldstream Hills Winery in Australia's Yarra Valley taught him much about making great wines. We have carried many great Brack Mountain wines over the years, including selections under the Bench, L'Oliveto, Cypress and Daniel labels. Borne is a label started by Daniel for wines sourced exclusively from vineyards in the Anderson Valley of Mendocino County. The name Borne comes from Daniel's years living in Belgium where the mile markers are called "bornes" and 33.89 is the mile marker at the entrance to Anderson Valley.

This is 100% Pinot Noir sourced from Beaujolais Vineyard west of Navarro. The location is in the "deep end" of the Anderson Valley and benefits from its proximity to the Pacific Ocean. The vineyard was planted in the 1970's and is 100% dry farmed. The grapes were harvested, 66% de-stemmed and transferred by gravity to open top fermenters. The other 33% was left whole cluster and added to the bottom of the tank. After a 5-day cold soak, the must was fermented with indigenous yeast to promote complexity and terroir. The fermented wine was pressed off slightly before dryness to minimize harsh phenols and retain its core fruit flavors. Malolactic fermentation was completed with indigenous flora, and then the wine was aged for 15 months in 30% New French oak.

This wine has a dark red color and the nose is fragrant with loads of red fruit and baking spices. The palate shows flavors of ripe red cherries, strawberry preserves and marionberry. It has an appealing texture, savory tannins, fine acidity, and a lingering finish.

### RED SELECTION

- SUGGESTED RECIPE: Grilled Vegetable Stacks
- RETAIL: \$21.00 WINE CLUB MEMBER: \$17.85









#### 2020 CATALINA SOUNDS SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Catalina Sounds is named after the majestic Catalina flying boats that once flew across the vast Marlborough Sounds, and represents a journey begun in 2005 with an ambition to produce some of the best wines in Marlborough. When you're born and bred in Marlborough, the wine industry is bound to rub off on you, and for winemaker Matt Ward, that was very much the case. Having honed his craft at some of New Zealand's most renowned wineries including Mahi Wines, Seresin Estate and Wither Hills as well as vintages at Domaine De Montille in Meursault, France, Penner-Ash in Oregon and Weingut J.L. Wolf in Wachenheim, Germany, Matt is proud to now call Catalina Sounds home. Matt's aspiration at Catalina Sounds is to produce excellent quality wines of beautiful fruit expression, interest and finesse. He strives to create wines of great honesty and integrity that are true to their site, while working to build complexity and longevity into the wines.

The Sound of White vineyard is the home of Catalina Sounds. Fourteen years ago, this land was a blank canvas and a peaceful, remote haven in the snowy shadows of the majestic Waihopai Ranges. Now it is the bedrock of this estate, with the exceptional beauty of the region providing ready inspiration.

The Sauvignon Blanc grapes for this wine were sourced from Sound of White (35%), VB Premium at Fairhall (24%) and Murphy's vineyard at the Spring Creek end of Rapaura Road (17%). The balance was sourced from Grovetown, Blind River, Central Wairau and Renwick. Approximately 5% of the wine has been fermented in oak to add texture.



In the glass, the wine offers an aromatic profile of citrus and tropical fruits, with a soft herbaceous note. The palate is generous and soft, showing grapefruit and guava with ripe acid, and a precise and cleansing finish with a touch of jalapeño. This flavor profile is quite typical of New Zealand Sauvignon Blanc.



#### WHITE SELECTION

- SUGGESTED RECIPE: Lobster, Avocado and Prawn Salad
- RETAIL: \$19.00
  WINE CLUB MEMBER: \$16.15