

APRIL 2023 CLUB SELECTION



2021 CELLERS CAN BLAU *BLAU VERD* MONTSANT DO, SPAIN

Comprised of ten artisanal wineries from across Spain's major wine regions, Gil Family Estates takes a small-production approach to winegrowing, focusing on organic farming and native varietals. Each wine is distinctive, reflecting the soil type and climate of its respective region, as well as the unique touch of the winemaker. Located south of Barcelona in El Molar, Tarragona, Cellers Can Blau—a solar powered winery—is the Gil Family's most distinctive project in terms of varietals and soil types. Cellers Can Blau only produces three red blends, all sourced from their estate vineyards. The grapes are dry farmed, without any pesticides or herbicides. The resulting wines are complex, with notable mineral characteristics due in large part to the remarkable slate soils that make this area unique.



Cellers Can Blau has 86 acres of vineyards planted on the sloping hillside of the Sierra de Montsant, at an altitude of 2,000 feet. The vines are on average 40-years-old, and consist of just three varietals: Mazuelo—or Cariñena (Carignan), Garnacha (Grenache), and Syrah. Each is planted in soils to which they best adapt, naturally enhancing the personality of each grape. The Carignan is planted in sandy and clay soils; the Garnacha is planted in slate soils (known locally as llicorella), and the Syrah—in limestone soils. 'Blau Verd' is an unspecified blend of hand-harvested Carignan and Grenache, fermented in stainless steel, before being transferred to French oak barrels for aging.



Vivid garnet color. Rich scents of dark berry compote and baking spices. The palate is medium bodied with flavors of fresh blackberry, blueberry and black raspberry fruit. Well balanced with fresh, fruity acidity and softly polished tannins. The finish is long, and fruit laced with a touch of exotic spice. Certified Vegan.



MIXED AND RED CLUBS

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



■ SUGGESTED RECIPE: [Lamb Chops with Cherry Glaze](#)

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2022 GROOM SAUVIGNON BLANC ADELAIDE HILLS, AUSTRALIA

We have procured Groom wines for past wine club releases because they represent tremendous value for their remarkably high quality. And they are always really popular! Daryl Groom is an affable Aussie with a quick smile and rosy disposition. He also happens to be a seriously talented winemaker, and has been dubbed a “flying winemaker.” Daryl lives in Northern California where he makes wine for his California wine brand, Colby, his Sonoma wine label, DXG, and his San Francisco wine brand, Foggy Bridge. Leveraging the reversed seasons, he flies to Australia to make Groom Wines at his winery in the Barossa Valley. Daryl’s original claim to fame was as the Senior Winemaker at Penfolds, where he oversaw the production of the legendary Grange, including the 1986 vintage, considered one of the finest wines in the world. Longing to produce wine with his family under the Groom label, he and his wife purchased half of a 100-acre property next to Penfolds’ Kalimna vineyard and planted 42 acres to Shiraz in 1996. Besides Shiraz, or Syrah, Daryl’s other passions are Sauvignon Blanc and Zinfandel. Knowing that Sauvignon Blanc would not do well in the hot climate of Barossa, he planted a 20-acre vineyard in the cool climate appellation of Adelaide Hills from where he makes this lively wine.

Daryl’s Sauvignon Blanc is always delicious and a real crowd pleaser, as evidenced by its successful runs in our past wine clubs. 100% Sauvignon Blanc. The grapes were harvested and meticulously sorted before going to press. After fermentation it was aged for a few months in stainless steel, to preserve that excellent acidity; the end result is a breezy, cool and dry Sauvignon Blanc that will make for an ideal spring and summer companion.

Pale yellow. Aromas of tangy citrus, green apple and a touch of jalapeño. The light-bodied palate bursts with zesty acidity and vibrant tropical fruit flavors of passion fruit, mango, papaya and lemon, with pronounced grassy and vegetal notes. The finish is zippy, with loads of mouthwatering acidity.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Vietnamese Lemongrass Grilled Pork (Thịt Nướng)

APRIL 2023 CLUB SELECTION



2021 DOMAINE MAESTRACCI CLOS REGINU ROUGE CORSE CALVI AOC, FRANCE

The modern-day Domaine Maestracci can trace its origins back to 1893 when Pierre-Paul Tomasini purchased a farm at the foothills of Monte Grossu in the upper Reginu Valley of northern Corsica. Situated on a granite plateau in E Prove, this is an area long associated with wine growing, and held in high esteem by the locals for its' famous microclimate. There was a large olive mill on the property that was built in 1850 and supplied most of France with its olive oil. However, by the end of the 19th century, grape vines were beginning to replace the olive trees on the estate, and in 1945 the olive mill closed down. Pierre-Paul's grandson, Roger Maestracci, saw an excellent opportunity for wine, and took over. He started acquiring more land over the next several decades, eventually planting the estate's vineyard in 1973. He quickly gained a reputation as one of the island's leading producers making distinctive wines from his Niellucciu (Sangiovese), Sciaccarellu (Mammolo), Vermentinu (Vermentino) and Grenache vines. In 1981, when he was ready to retire, he passed the domaine on to his daughter, Dominique, and his son-in-law, Michel Raoust. They have since handed the reins to their daughter, Camille Anaïs, who now presides over the 29-hectare estate, which now also includes plantings of Syrah, Mourvèdre and Ugni Blanc.



Clos Reginu is a blend of 35% Niellucciu, 30% Grenache, 15% Sciaccarellu, 15% Syrah, 5% Mourvèdre from 5–25-year-old vines, grown in clay, sand and granite soils. All the grapes were picked by hand and vinified separately before being blended. Given the particularity of the terroir and the diverse influence of the temperature variations and granite soils, Camille allows her red wines an extended time to age and mellow in large oak casks before bottling and release.



Deep, dark ruby hue. Inviting aromas of juicy, red and black fruit and garrigue. The palate is fresh and young, with prominent flavors of black and red cherry, blackberry and currant. Medium bodied, with plenty of fruit, and a solid acid backbone balanced with moderate tannins through the finish.



RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Brocciu Cannelloni

APRIL 2023 CLUB SELECTION



2020 TERRES SECRÈTES CHARDONNAY BOURGOGNE AOC, FRANCE

If we had our way, we would drink Burgundy much of the time, but the realities of life don't often support this sentiment. That's why we were over the moon to feature—once again—Terres Secrètes, meaning *'secret lands,'* a collaboration between one of our favorite vendors, California-based North Berkeley Imports, and a winery cooperative in the Mâcon region of Burgundy in operation since 1951. The idea behind the project is to produce quality Bourgogne AOC wines for decidedly un-Bourgogne-like prices, and to showcase Burgundy's legendary limestone terroirs. The vineyard sources for this venture are sustainably farmed older-vine fruit, from the Mâconnais' top terroirs, including Vergisson, Saint-Véran and Viré-Clessé, among others, with soils featuring Burgundy's classic mix of clay and limestone.

100% Chardonnay, from 20- 50-year-old vines, sourced from various mature vineyards in and around the greater Mâconnais region, mostly near the village of Prissé. The grapes were harvested by hand, and fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. The resulting wine was aged in tank and lightly filtered before being bottled. We were thrilled to feature this Chardonnay as one of our Monthly Wine Club selections. While undoubtedly lighter in style, it offers a complexity and elegance rarely seen at this price point.

Bright, straw-gold hue. Delicate scents of white orchard fruit, citrus and honeysuckle. Clean flavors of freshly sliced pineapple, applesauce, peach and Meyer lemon on the palate. Well-balanced, with a soft texture and a charming, noteworthy, earthy mineral element on the supple, refined finish.

W H I T E C L U B

- RETAIL: \$20.00
WINE CLUB MEMBER: \$7.00
- SUGGESTED RECIPE: Basil-Rosemary Grilled Trout