

DECEMBER 2022 CLUB SELECTION



2020 DOMAINE LES GRYPHÉES MOULIN-À-VENT AOP, CRU BEAUJOLAIS, FRANCE



Pierre Durdilly and his wife, Cécile, have been crafting serious Gamay in the village of Le Bois-d'Oingt at the southern end of Beaujolais, France since 1973. Their son, Guillaume, took over the winemaking in 2007 and is ambitious about expanding their vineyard holdings; seeking out older-vine, cru vineyards that have been abandoned and bringing them back to the greatness of which they are capable. Today, they farm about thirty-five acres of vineyards throughout Beaujolais. Domaine Les Gryphées is named for the fossilized seashells that crunch underfoot as one walks through the vineyards. This unique terroir, with its mineral complexity, sets its wines apart from other more rustic bottlings from the region. Moulin-à-Vent—French for *windmill*—is referred to as the King of Beaujolais. Its wines are known for both their power and longevity, atypical of other Beaujolais Crus.



100% sustainably farmed Gamay sourced from 20-50-year-old vines from their estate vineyards, located on steep hillsides, at 1,050 feet and higher. The family plants beneficial herbs between vineyard rows to prevent erosion and combat pests, avoiding chemicals and adhering to organic practices whenever possible. The fruit was hand-harvested and whole-cluster fermented on indigenous yeasts in stainless steel tanks. The resulting wine was then aged in older foudres and was bottled unfined and unfiltered.



Garnet robe. Complex aromas of dark and red berries mixed with savory herbal notes. The palate is plush and fruit-driven, with flavors of ripe black cherry, fresh blackberry, raspberry preserves, and a touch of minerals. It shows beautiful structure with a velvety mouthfeel and well-integrated, fine-grained tannins on the juicy finish.



MIXED AND RED SELECTIONS



- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Cranberry-Stuffed Pork Chops](#)

DECEMBER 2022 CLUB SELECTION



2021 CANTINE BORGA MANZONI BIANCO VENETO IGT, ITALY

Cantine Borga was founded in 1940 in the Treviso area of the Veneto in northeastern Italy. The winery is 30km from Venice, located between the mountains and the sea. Borga is owned and managed by four cousins descended from the winery's founders. Martino manages logistics, Caterina is the sales manager, Antonio is the production manager, and Riccardo manages the vineyards.



Cantine Borga has 33 hectares of vineyards located at 6m above sea level on the plains of the Municipality of Chiarano. The soils are a mixture of sand, clay and silt. The area is rich and fertile, thanks to mineral deposits from the Piave river—and its tributaries—and the Livenza river, which crosses the estate surrounded by ancient woods.



100% Manzoni Bianco (a cross of Riesling and Pinot Bianco), the clusters were brought to the cellar immediately after harvest and de-stemmed. Before pressing, The grapes underwent cryomaceration at 41°F for about 8 hours, to extract the primary aromas. The free-run must was inoculated with select yeasts and fermented in temperature-controlled stainless-steel tanks for 10 days. The resulting wine was aged for 6 months in stainless steel before bottling.



Straw yellow. Exotic aromatics of lychee, wax, and apricot with a charming floral note. The palate offers up tropical fruit, with more lychee, guava and passionfruit mingled with stone fruit. Light, bright and delicate in the mouth with a pleasingly soft finish.



MIXED AND WHITE SELECTIONS

■ RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60



■ SUGGESTED RECIPE: Chicken Carbonara

DECEMBER 2022 CLUB SELECTION



2020 TERRA VIVA/KERMIT LYNCH RED WINE LANGUEDOC CABRIÈRES AOP, FRANCE

Kermit Lynch is a legendary figure in the wine world and a very charismatic gentleman. For almost 50 years, Kermit Lynch has championed small producers and their authentic, beautifully made European wines. Along the way, he has shaped our tastes, and through his love of the wines and stories of the people who created them, he has helped to elevate the American wine and food experience. He opened Kermit Lynch Wine Merchant in Berkeley, California in 1972 and thanks to his top-quality import business and his James Beard Award winning books on wine, he continues to educate America on the wonders of old-world wines from Europe. In fact, he has had so much success shining the spotlight on small, artisan producers that he has been knighted by the French government and awarded the top honor bestowed on civilians in France: Chevalier de la Legion d'Honneur.

Every year, Kermit collaborates with select growers to create a wine that showcases the region in all its glory. This particular bottling is the product of his longstanding relationship with Jean-Claude Zabalia, one of the Languedoc's most talented vigneron. Jean-Claude spent over twenty years working at Saint Martin de la Garrigue before striking out on his own in 2012 to start Château des Deux Rocs, which focuses on the high-elevation appellation of Cabrières. Tucked away in the mountains of the Languedoc at over 1000 feet above sea level, the vines benefit from the long summer days while the elevation provides a much-needed cooling effect each night, giving the wines a freshness that is uncharacteristic for the region.

The fruit for this delicious blend was sourced from Jean-Claude's own holdings. The blend is 50% Syrah, 35% Grenache, 10% Carignan and 5% Cinsault from 30-year-old vines. The grapes were harvested by hand. Each varietal was vinified separately with indigenous yeasts for an average of 20 days, in stainless-steel tanks, with twice daily pump-overs—or *délestage*. The young wines underwent malolactic fermentation—also in stainless steel—before being blended. The resulting wine was then aged for 12 months in a combination of 70% stainless-steel and 30% oak (foudres and demi-muid barriques), before it was bottled unfiltered and unfinned.

Deep burgundy. The nose shows characteristic aromas of dark berry fruit and garrigue. The palate is bursting with flavors of brambly dark berry fruit. The mouthfeel is quite velvety, with a juicy, lip-smacking acidity juxtaposed with a mineral note and dusty tannins on the slightly spicy finish. Easy drinking and a great value at this price point.

RED SELECTION

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: Rack of Lamb with Garlic & Herb

DECEMBER 2022 CLUB SELECTION



2020 CASTELL-CASTELL SILVANER TROCKEN FRANKEN, GERMANY



The Castell winery is a very picturesque estate in Northern Bavaria, between Frankfurt and Munich, that has remained family-owned for 26 generations. The origins of the Castell family can be traced back to the year 1057, when Rupert de Castell was the first of the family to be mentioned in the archives. The oldest record of the family's right to bear the title of count can be found in a royal charter of 1205. Almost 700 years later, Prince Regent Leopold of Bavaria raised the Castell-Castell and Castell-Rüdenhausen lines to the rank of princes, who, even with such titles, remained devoted to agriculture, forestry and viticulture.



The family vineyard holdings located in Franconia's scenic Steigerwald—or *elevated forest*—are characterized by a continental climate and heavy gypsum-loam-clay soil, which lends to the minerally profiles of its wines. The Castell harvest records have been kept since the 16th century and document the production of their first two firkins of red wine. Today, however, the majority of Castell's 70 hectares of vineyards are predominantly planted to white wine grapes, primarily Silvaner—which was planted for the first time in Germany, in Castell in 1659. They also grow some Müller-Thurgau, Riesling, Bacchus, Weissburgunder (Pinot Blanc), and a small amount of Spätburgunder (Pinot Noir).



Made from 100% estate grown Silvaner, the grapes were harvested by hand. After pressing, the must was fermented in temperature-controlled, stainless-steel tanks and left on fine lees for 3 months. The result is a very well-balanced wine with great aging potential.



Pale golden hue. Aromas of crushed chalk and citrus. Fresh, fruity and dry on the palate, with flavors of yellow grapefruit, green apple and lemon zest with a touch of fresh tarragon. Bright and refreshing with vibrant acidity and a long, mineral-kissed finish.

W H I T E S E L E C T I O N



- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Brown-Butter Crab Roll](#)