

# FEBRUARY 2022 CLUB SELECTION



## 2020 QUINTA DO GRADIL 1492 TINTO IG LISBOA, PORTUGAL

Seven centuries of winemaking—the oldest written references to Quinta do Gradil are found in a royal document of King João II dated February 14, 1492, although the property is even older. In the 16th century, Quinta do Gradil was a royal hunting lodge, then in the 17th century, Quinta do Gradil became a farmhouse known for producing wines. In 1765, King José I began pulling out the vineyards in the region, instead cultivating various cereals; Quinta do Gradil however, was able to escape this fate due to a survey concluding the land far more suited to winegrowing. The Marquises of Pombal owned the Quinta through most of the 20th century, until it was sold to Isidoro Maria d'Oliveira in 1963. Hailing from a family of wine merchants, Luís Vieira learned all the tricks of the trade from his grandfather António Gomes Vieira, and in May 1999, he purchased Quinta do Gradil. Located in what is now the municipality of Cadaval, the property consists of two hundred hectares of which 120 are planted with vineyards.

The Geographical Indication (IG) Lisboa is an important Portuguese wine region located along the Atlantic coastline. Most prominently, it is the home to the nation's capital, Lisbon. The climate is temperate, due to the influence of the Atlantic, with a mild summer. It is cooler and wetter closer to the ocean, warmer and drier in the areas shielded by the Serra de Montejunto hills. This multifaceted region encompasses several denominations of origin (DO) with distinct characteristics. The region's most famous red wines come from Alenquer, which has a reputation for producing complex, full-bodied wines made from Touriga Nacional and Tinto Roriz (Tempranillo). Overall, more than thirty different grape varieties can be found in Lisboa, and although Portuguese grape varieties are favored, international varieties such as Cabernet and Merlot are also grown.

Crafted by winemaker Tiago Correia, Quinta do Gradil's 1492 Tinto is a blend of 50% Tannat and 50% Touriga Nacional, fermented in stainless steel vats. 70% of the lot was aged in French oak barrels, resulting in a rich yet balanced and versatile wine.

Plump and round with loads of blackberry, black plum and blueberry fruit with toasted notes and baking spices. The palate is gracefully balanced with a long, juicy finish and pleasantly gripping tannins.

## MIXED AND RED SELECTIONS

■ RETAIL: \$17.50  
WINE CLUB MEMBER: \$14.88

■ SUGGESTED RECIPE: [Lamb and Mint Pies](#)

# FEBRUARY 2022 CLUB SELECTION



## 2021 GIORNATA *IL CAMPO* BIANCO, PASO ROBLES, CALIFORNIA

Being a proud Italian American, Brian Terrizzi grew up with a love and fascination for all things Italian, especially when it came to food and wine. His career in wine started at Rosenblum Cellars across the bay in Alameda. His second job was working in Tuscany with Paolo DeMarchi at Isole e Olena, followed by travel throughout Italy to learn its old-world winemaking traditions. Back in California, he enrolled in the enology program at Fresno State University where he met his future wife, Stephanie, who was studying for a degree in Enology, Chemistry and Plant Sciences. With Stephanie's vast experience managing vineyards in Napa, Sonoma and the Central Valley plus Brian's winemaking skills, they co-founded Broadside Wines with partner Chris Brockway. Giornata in Paso Robles followed a few years later, and was the realization of a mutual dream of creating a label focused exclusively on Italian varietals. The name is taken from an Italian art term meaning 'a day's work'. Giornata sources Italian grapes from select sites along the Central Coast, including the organically certified Luna Matta Vineyard which Stephanie manages. In modeling their winemaking approach after their beloved Italian producers, Brian and Stephanie pick their grapes at lower sugar levels, handle the must gently in the cellar and strive to showcase balance and subtlety rather than intensity and extraction.

The 'Il Campo' Bianco bottling is made up of mostly Falanghina (72%) from the Castoro Jack Knife Vineyard in the Estrella District of Paso Robles. The balance is Pinot Grigio (28%) from the Santa Margarita Vineyard in southern-most part of Paso Robles. The Falanghina grows on silty clay-loam with excellent drainage on a 50% slope facing Northeast. The vines are own-rooted and are organically-farmed. The Pinot Grigio grows on soils made up of ancient seabed, shale and rocky alluvium at an elevation of 1200 feet. After harvest the grapes were destemmed, crushed and soaked on skins for a few hours. They were then small-basket pressed into stainless steel and fermented using native yeasts.

A real crowd-pleaser. Broad and round yet poised—like a California Chardonnay in weight and texture, but without the oak. Flavors of juicy yellow apple, apricot and ripe melon. In a word: seductive.

## MIXED AND WHITE SELECTIONS

- RETAIL: \$22.50  
WINE CLUB MEMBER: \$19.13
- SUGGESTED RECIPE: Pistachio-Crusted Scallops

# FEBRUARY 2022 CLUB SELECTION



## 2021 ONWARD ZINFANDEL NOUVEAU, MENDOCINO, CALIFORNIA

Born on a tiny island in British Columbia, Canada and traveling to school in a little boat called “Onward”, Faith Armstrong Foster could hardly have seen her future as a winemaker—even with a crystal ball. After working in marketing and sales in the boating industry in Canada, Faith discovered her interest in winemaking by taking a position in wine marketing and sales in California. The more she learned about wine, the more her interest grew. Her leap into production came from spending a day helping out at a winery, where she shoveled her first tank and was hooked!

What followed was a full Regents Scholarship to the University of California at Davis, and a Degree in Viticulture and Enology with Highest Honors in 2006. After graduation, Faith began working for Frank Family Vineyards, where she was soon promoted to Assistant Winemaker. A desire to work more closely with all aspects of the wine business coupled with the demands of a growing family (four children), contributed to the decision to go into business for herself. With the purchase of her first grapes in 2009, Faith launched her own brand, which she named in homage to her unusual childhood, choosing the name of the little boat in which she went to school every day.

The Zinfandel vines from Hill Vineyard were planted in the early 1970s and are organically farmed by the Johnsons, who are fifth generation growers. The Onward Nouveau-style is the result of a 100% whole cluster semi-carbonic fermentation as often practiced in the Beaujolais region of France—limiting skin contact time by pressing off mid fermentation and then finishing the fermentation with only the juice. After alcoholic fermentation was complete, the wine was briefly settled in neutral French oak and then hand-bottled in December 2021 to maintain its youthful expression and interesting array of aromas and flavors.

The personality of this wine is unique, showing crunchy red fruits and bright acidity. Delicious slightly chilled—think: Beaujolais meets California Zinfandel!

## RED SELECTION

■ RETAIL: \$22.50  
WINE CLUB MEMBER: \$19.13

■ SUGGESTED RECIPE: Turkey Roulade

# FEBRUARY 2022 CLUB SELECTION



## 2020 DOMAINE DE LA FOLIETTE *CUVÉE L'ORIGINE* MUSCADET SÈVRE ET MAINE SUR LIE, LOIRE VALLEY, FRANCE

Domaine de la Foliette is located near Nantes in the heart of the Loire Valley. The history of winemaking in this region dates to the Roman times (276 A.D.) in the era of Emperor Probus. The oldest written mention of la Foliette is in documents that date back to 1635, detailing the exchange of vine plots of a white grape variety. The Brosseau family took over the estate in 1936 (the same year that AOC Sèvre et Maine was recognized). Today, Denis Brosseau along with his partner Eric Vincent (also from a local wine-growing family), combine their expertise and passion to create a range of terroir-driven Muscadet wines. Their approach is one of respect for tradition that also embraces modern innovations. As members of Terra Vitis, they are committed to the principles and production methods that safeguard the environment. The estate uses only organic and natural cultivation methods and makes wines that express the distinctive character of the region. The domaine boasts forty hectares of the highest rated vineyards in La Haye-Foussière, Haute-Goulaine & Vertou that range from 20 to 50 years-old.

100% Melon de Bourgogne, the Cuvée l'Origine was made in the traditional method: no use of chemicals or pesticides, limited production, and rigorous selection. The grapes were hand-harvested and fermented in temperature-controlled stainless-steel tanks, using indigenous yeasts to highlight the expression of the terroir. The wine was held 6 months sur lie to obtain richness. The finished wine saw no fining to better protect the delicate aromas.

Classic, fresh, ready for your shellfish platter, ideally as served in a traditional Paris bistro. Green apple, lemon pith, wet stone.

## W H I T E   S E L E C T I O N

- RETAIL: \$17.50  
WINE CLUB MEMBER: \$14.88
- SUGGESTED RECIPE: Clam and Mussel Toasts