

JUNE 2023 CLUB SELECTION



2020 MAS DE GOURGONNIER ROUGE LES BAUX DE PROVENCE AOP, FRANCE



If we are going to talk seriously about “natural” wines, then we will have to include Mas de Gourgonnier in the conversation. Back in the 1970s, this family estate, located in the heart of Provence, was one of the first officially certified organic wineries. Back then such an idea was seen as fiscally foolish for winegrowers if they actually wanted to make a living. However, Mas de Gourgonnier’s organic roots go back even further. Since the eighteenth century, the Cartier family has worked these fields, providing the local abbey with freshly grown fruits, vegetables and grain; but it wasn’t until in the 1950s that they planted their first vines. The rest is history. Mas de Gourgonnier doesn’t have to “sell” a natural philosophy; it’s simply who they are, and who they’ve always been. This purity of focus and flavor is still true today, under the winemaking of Luc Cartier and his daughter, Eve.



The estate vineyards are basically a mini paradise, surrounded by pine trees and garrigue in the commune of Mouriès—just south of the granite Alpilles Mountains. The savory aromas of flowering rosemary, wild sage and juniper and the freshness of the cooling mistral winds are all echoed in the Mas de Gourgonnier wines. The soil here is a mix of decomposed granite and limestone, and is very rocky and dry. The estate makes its own compost (from cow/sheep manure) and plows between vineyard rows; they also plant beneficial herbs to control pests and moderate vine growth.



The grapes are harvested by hand in the early morning hours or late in the evening when temperatures are cooler, and are fermented on indigenous yeasts in temperature-controlled tanks. Very little to no sulfur is added during the fermentation process. This bottling is a blend of 50% Grenache, 24% Syrah and 26% Cabernet Sauvignon—sourced from 20-30-year-old vines, and was aged in a combination of stainless-steel tanks and older French casks. It was bottled unfined and unfiltered, in a “Normandy” or Calvados bottle, which was originally used by Luc Cartier’s father for the family’s first wines in the 1950s.



Dark garnet. Aromas of blueberries, bramble fruit and spice. The palate shows dusty black fruits and dark cherry, with notes of tobacco, leather, lavender and herbes de Provence.



MIXED AND RED CLUBS

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Grilled Brown Sugar Skirt Steak

JUNE 2023 CLUB SELECTION



2021 CURATOLO ARINI PACCAMORA CATARRATTO TERRE SICILIANE IGT, ITALY



In 1875 Vito Curatolo Arini built a small winery and set off in pursuit of his dream to make great Marsala wine and sell it throughout the world. That was quite an ambitious step for a young farmer from Sicily whose family only had 3 hectares at the time. However, he did in fact become one of the first companies in Sicily to ship wines to Europe and the Americas. Over the decades, the family continued to grow the winery, and today—after nearly 150 years, they are the longest standing family-owned Marsala producer. As Marsala’s popularity waned in the 20th century, the family began to develop their vineyard holding with native varietals, the aim being an expansion of their portfolio to non-fortified still wines. Today, after five generations, Vito’s dream is kept alive with the same passion by his direct descendants Riccardo and Alexandra, and their respective fathers Roberto and Sergio, in collaboration with veteran winemaker Antonino Reina and Tuscan oenologist Alberto Antonini. Curatolo Arini has garnered many accolades as a contemporary winery with an incredible heritage, and as such, they continue to make a small amount of Marsala in the old way with mosto cotta cooked over an open fire, carrying the traditions of the past proudly into the future.



The Paccamora Catarratto is part of Curatolo Arini’s monovarietal project, focused on highlighting multiple territorial expressions of indigenous Sicilian grape varieties. The coastal region of Marsala with its sun and heat, mitigated by the constant winds and night humidity brought by the sea, together with the generosity of the red soil, make this terroir the ideal place to grow Catarratto—known for its distinctive, fragrant aromatics.



Made from 100% organically farmed Catarratto, handpicked in early September. The grapes were destemmed and saw a cold maceration on the skins for several hours, followed by soft pressing and fermentation in temperature controlled stainless-steel tanks; it was aged sur lies for 50 days prior to bottling.



Bright yellow. Layered aromas of lychee, stone fruit and lemongrass. The medium-bodied palate is remarkably savory with a lot of personality, texture and complexity, showing flavors of starfruit, ginger and tropical pâte de fruit. Clean with a saline freshness and prominent mineral note on the tapering finish.

MIXED AND WHITE CLUBS

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30

■ [SUGGESTED RECIPE: Marinated Goat Cheese with Herbs & Spices](#)

JUNE 2023 CLUB SELECTION



2021 VIOLET HILL PINOT NOIR SANTA BARBARA COUNTY, CALIFORNIA

Although a native of Napa, Rob Fischer had no plans to pursue a professional path in winemaking. That quickly changed when he landed a summer job in the tasting room at Domaine Carneros. His seasonal employment soon morphed into a series of fortuitous opportunities, quickly jumpstarting his winemaking career. Upon graduating with a degree in Enology from Fresno State, Rob joined Etude Wines as associate winemaker, and for the next 9 years advanced to winemaker positions at Etude, Lyric and Beaulieu Vineyards. He is currently the director of winemaking for Valravn, Averaen and Marine Layer. Violet Hill is Rob's latest project, with a mission to produce affordable, single-appellation, terroir-driven wines, sourced from vineyards up and down the West Coast. We are happy to feature this bottling from their inaugural vintage as part of our monthly wine club.

100% Pinot Noir from Santa Barbara County, half of which was sourced from the Santa Maria Valley sub-appellation. The Santa Maria Valley, with its chilly winds and fog from the Pacific Ocean, is cold enough to extend the length of the growing season in the region, making it among the longest in the world. Primary fermentation was in small vats, followed by malolactic conversion and ten months of aging in a French oak and tank regimen.

Deep red. Aromas of cherry cola and baking spices. The palate is supple, with flavors of red berries, freshly baked cherry pie and a kiss of toffee on the slightly spicy finish.

R E D C L U B

- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: Grilled Honey Mustard Chicken Sausages

JUNE 2023 CLUB SELECTION



2022 VOŠTINIĆ KLASNIĆ ŠKRLET MOSLAVINA, CROATIA

Now run by Tomislav “Tomba” Voštinić—the Young Prince of Škrlet (pronounced Shkirlet)—Voštinić Klasnić was established in 1936, when Tomislav's great-grandfather planted the first vines of Škrlet in this area, some of which are still growing in the vineyards today and some of the oldest living Škrlet vines in existence. The winery is a beautiful and humble estate surrounded by vineyards and orchards, in the Moslavina region of Croatia.



Although not certified, the estate is organically farmed, and all fermentations are done with native yeasts, most often early in the morning under cold temperatures so as to maintain the amazing aromatics inherent to Škrlet. While it is a lesser-known varietal that was near extinction not so long ago, it is regaining popularity, due in large part to it making fresh, light and extremely aromatic wines with refreshing acidity. Interestingly, the name of the grape stems from the German word *scharlach* (scarlet fever), due to the typical red dots that occasionally appear on the vine. Voštinić Klasnić offers several different styles of Škrlet including a fuller, riper style—Unikat, their Natur, a skin contact, underground fermented version, and the extremely limited production Fraktal—an amazing sparkling iteration. Škrlet shows itself to be an incredible and unique grape with amazing versatility and drinkability.



100% Škrlet from Moslavina, a micro-region of continental Croatia. The grapes were harvested by hand in the early morning hours when the temperature was at its lowest. The grapes were immediately pressed and transferred to stainless-steel. The must is allowed to settle naturally, and fermentation follows with native yeasts. The wine was aged in stainless-steel tanks until it was bottled.



Pale yellow. Delicate scents of pineapple with a slight herbal note. The palate is light and fresh with flavors of dried pineapple and mango, lemon flesh and white peach. A refreshing white wine, perfect for warm weather and a wide variety of seafood dishes.



W H I T E C L U B

- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- [SUGGESTED RECIPE: Charcoal Roast King Prawns](#)