

NOVEMBER 2022 CLUB SELECTION



2020 ROSARIO VERA 'AMONA' TEMPRANILLO RIOJA ALAVESA, 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.



Rosario Vera is Gil Family Estates newest winery. Founded in 2016 it is named after the Vera family matriarch and co-founder of the label. The winery is located in the town of Laguardia, with vineyards in Rioja Alta and Rioja Alavesa (the two northernmost sub-regions of the Rioja DOC), close to the Sierra Cantabria mountain range. The temperate climate, terroir (clay-rich limestone soils), and high altitude, make it the perfect place to grow Tempranillo. The vineyards are clustered in small plots and were planted between 15 and 60 years ago.



2020 is the inaugural release of *Amona*—Basque for Grandma—and was crafted in honor of their grandmother. The label shows a protection amulet symbolizing their grandmother, nine branches representing her nine children, and leaves that represent each of the grandchildren. Made from 100% organically farmed Tempranillo. The grapes were hand-harvested and underwent traditional vinification, with 15% carbonic maceration in stainless steel. The resulting wine was finished in French oak.



Garnet robe. Aromas of stewed and fresh bramble fruit. The medium palate is fresh and fruit forward, with flavors of fresh blackberries and red plum skin. Smooth texture with a kiss of oak on the juicy finish.



MIXED AND RED SELECTIONS

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

■ SUGGESTED RECIPE: [Mushroom Burger](#)



NOVEMBER 2022 CLUB SELECTION



2018 QUINTA DO PINTO 'ESTATE COLLECTION' VINHO BRANCO IG LISBOA, PORTUGAL



A family-owned estate located just north of the Portuguese capital of Lisbon; Quinta do Pinto was established in 2003 by fifth-generation agriculturist Antonio Cardoso Pinto. Nestled between the Montejunto Mountains and the Tagus River, Antonio fell in love with the tranquility of this property on his first visit and believed in its untapped viticultural potential. Today, he works alongside his children, Rita, Ana, and Francisco to produce some of the finest wines in the Alenquer-Lisbon region. In fact, the wines produced on this estate have always been held in high esteem. Two centuries ago, the wines were already heralded as being exceptional, and worth more *Pintos* (the old gold coin currency of the region) than any other local wines! Coincidentally, Pinto is the surname of the current owners.



Quinta do Pinto employs sustainable vineyard practices. The 300-acre estate has 160 acres under vine, and is planted to twenty-seven different native and international grape varieties—the oldest of which are almost 50 years old. The vineyards surround the 17th century manor house and a traditional Portuguese wine cellar. The wines are produced using non-interventionist winemaking techniques, including using indigenous yeasts, and fermenting the wines in concrete tanks.



A blend of 20% Fernão Pires, 20% Viosinho, 20% Chardonnay, 11% Arinto, 18% Roussanne and 11% Chenin Blanc. Each varietal was vinified separately. The grapes were harvested and then carefully hand-sorted, completely destemmed and gently pressed. The must was clarified by natural settling in refrigerated vats over three days, with *bâtonnage* in the first 24 hours. Fermentation was carried out in temperature-controlled cement tanks—except for the Roussanne—which was fermented and aged in a combination of new and second oak barrels with frequent *bâtonnage*.



Bright yellow with golden highlights. Enticing aromas of citrus fruit mingled with chalky mineral notes. The palate is bright and fresh with flavors of lemon curd, yellow peach and a subtle floral note. Beautifully balanced with a lively acidity and a long and persistent finish. 580 cases produced.



MIXED AND WHITE SELECTIONS

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Honey Glazed Spiral Sliced Ham

NOVEMBER 2022 CLUB SELECTION



2017 GUADAGNI FAMILY WINES 'ROCCA' ZINFANDEL DRY CREEK VALLEY, SONOMA COUNTY, CALIFORNIA



The Guadagni family has been farming in Sonoma County since the late 1800's when great-grandfather Raffaello Guadagni settled in the upper part of Dry Creek Valley. Raffaello's son Fred moved onto the current property with his family in 1941. At an early age Fred's two sons, Don and Joe Guadagni, worked diligently at his side for hours on end, as he taught them the skills necessary to produce the grapes that would make the wines of Dry Creek Valley so desirable. The Guadagni family's love of the land has been passed down for four generations now. In 2016 Bill Guadagni joined his father Don and uncle Joe in farming as well as becoming winemaker for the family after attending Fresno State for Enology. The idea of making his own wine from his own grapes was Raffaello's dream since he first started farming. Today his descendants work passionately to grow grapes and produce wines that reflect the unique flavor of Sonoma's Dry Creek Valley. Blending new-world technology with the old-world skills passed down from generation to generation has allowed them to produce wines that would surely make him proud!



The Zinfandel block is a pre-prohibition planting in Dry Creek Valley dating back to the 1880's. The vineyard is 100% head trained and dry-farmed, with vines that are up to 140-years-old. The vines endure natural stress without water, creating incredibly concentrated fruit in a beautifully structured form. 99% Zinfandel and 1% Petite Sirah aged in French oak barrels, 25% new.



Dark ruby. Scents of raspberry, blackberry and brambles. The palate shows ripe flavors of blackberry, blueberry and strawberry preserves with a rich toffee thread, and a hint of spice. Well-balanced, with ample acidity and savory tannins on the finish.



RED SELECTION



- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Oven-Roasted Pulled Pork](#)

NOVEMBER 2022 CLUB SELECTION



2021 RAMÍREZ DE LA PISCINA BLANCO RIOJA ALTA, SPAIN

In 1945, Julio Ramírez de la Piscina started cultivating the family vineyards to produce and sell grapes. In 1973, the family decided to build their own winemaking facility, and Bodegas Ramírez was founded. His sons, Julio, Cecilio, and Pilar took over the winery in 1980. In 1987 the name was changed to Bodegas Ramírez de la Piscina, the ancient aristocratic family surname, which originated from the 12th century Romanesque church near the vineyards called Santa María de la Piscina.



Today, Ramírez de la Piscina produces a range of traditional Rioja wines. All of the vineyards are estate owned and the vast majority of the plantings are Tempranillo. The Viura, Chardonnay, and Malvasía for the Blanco come from multiple proprietary vineyards located in Ábalos and San Vicente de la Sonsierra subregions of the Rioja DOC.



A blend of 85% Viura, 10% Chardonnay and 5% Malvasia, the fruit was harvested entirely by hand. After the grapes were carefully sorted, they were destemmed and transferred to stainless-steel tanks for 24 hours of skin contact. The maceration was temperature-controlled to avoid spontaneous fermentation. The grapes were gently stirred in the tank using hydraulic paddles, to homogenize the mixture and help extract the phenolic and aromatic compounds that give the wine its mouthfeel and characteristic aromas. The must was gently extracted using a pneumatic press. The juice was cold settled for 24 hours then fermented at 59°F over a period of two weeks.



Pale straw yellow. Exotic floral aromas mingle with stone fruit and chalky minerality. The palate shows layers of Asian pear, yellow apple, citrus zest, guava and yellow dragon fruit. Bright with mouthwatering acidity and a touch of crushed minerals through the juicy finish.



WHITE SELECTION

- RETAIL: \$16.00
WINE CLUB MEMBER: \$13.60
- SUGGESTED RECIPE: [Mussels Escabeche](#)

