

NOVEMBER 2023 CLUB SELECTION



2021 JIMÉNEZ-LANDI *EL CORRALÓN* RED WINE DO MÉNTRIDA, CASTILLA-LA MANCHA, SPAIN

Established in 1963, Bodegas Jiménez-Landi is a family-owned, boutique winery located in Toledo, Castilla-La Mancha, Spain. With its romantic gardens and cave which date back to the 16th century (and was used by their ancestors who made wine in clay vats), the estate has always been passed down through the family along with its rich history of winemaking and viticulture. The estate vineyards are planted on the lower scrubland of DO Méntrida, and in the rugged hills around El Real de San Vicente. The majority of the vines are Grenache (with some small plots of Syrah and other varietals), and are managed by winemaker José B. Jiménez-Landi. The farming is completely biodynamic, to maintain balance with the local flora, and the wines are made with native yeasts and minimal additions. Always committed to biodiversity, sustainability and transparency in winemaking, Jiménez-Landi is at the forefront, pioneering end-to-end product traceability, from the vineyard to wine consumer.

A blend of 65% Grenache, 30% Syrah and 5% Cabernet Sauvignon, the fruit for the 2021 El Corralón was sourced from 15-70-year-old vines, from plots perched over 2,000 feet above sea level on granitic soils. After a 4-day cold pre-maceration, the must (35% whole-cluster) underwent alcoholic fermentation with indigenous yeasts and at controlled temperature between 59°-71° F. Maceration lasted 20-30 days (depending on the plot), with gentle extraction by pumping over and racking.

Garnet red, this wine is expressive. Aromas of ripe, brambly red and black fruit and sun-scorched earth. The palate is fruit-driven, juicy and well-balanced, with flavors of red currant, dark cherry compote and blackberry pie. Medium-bodied with tongue-coating, firm tannins through the long, peppery finish.

MIXED AND RED CLUBS

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Lamb Stew

NOVEMBER 2023 CLUB SELECTION



2019 GÓMEZ CRUZADO 2º AÑO BLANCO RIOJA DOCA, SPAIN



Gómez Cruzado is a boutique winery located in the well-known Barrio de la Estación, the railway station district in Haro (La Rioja). A unique place with a long history and tradition in winemaking, it is considered the birthplace of Rioja wine. Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta and Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the fuller, more fruit-forward modern style.



Founded in 1886 by Ángel Gómez de Arteche, Gómez Cruzado is a historic winery and one of only sixteen Bodegas Centenarias (hundred-year-old wine cellars) in all of Rioja. The winery and vineyards were bought in 1916 by Rioja natives Ángel and Jesús Gómez Cruzado, for whom the winery is now named. In the early 2000s, the winery was purchased by the current owners—the Baños family—who, in 2008 brought in the leadership team of David González and Juan Antonio Leza, two young Riojan winemakers and viticulturalists, each with over a decade of winemaking experience in several different winegrowing regions.



A blend of 75% Viura & 25% Tempranillo Blanco. The grapes come from a singular plot, located on a slight slope in a high-altitude area of Haro, with a deep limestone layer, stony alluvial soil, and a mantle of pebbles at the surface. The fruit was handpicked, and hand sorted at the winery, the grapes saw a light pressing using 50% whole clusters. Fermentation was in stainless-steel with indigenous yeasts at constant temperature with minimal SO₂. Élevage half in French oak and half in concrete tank—on the lees. The concrete tanks were constructed in 1924 and have been completely restored; the French oak is not toasted but bent with steam. Blanco Segundo Año refers to the time that the wine spends in the cellar before being released—sometime during the second year following the harvest.



Pale yellow with slight green tint. Complex aromatics with layers of citrus zest, grapefruit, lime and notes of honeysuckle. The palate is mineral-laced and beautifully textured, with flavors of underripe nectarine and apricot, lime, yellow grapefruit, tarragon and toasted hazelnut; the oak is seamlessly integrated. The finish is long and citrusy with a slight weightiness and, bright, juicy acidity.



MIXED AND WHITE CLUBS

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

■ SUGGESTED RECIPE: Roasted Quail with Wild Mushrooms

NOVEMBER 2023 CLUB SELECTION



2021 DOMAINE OLIVIER HILLAIRE *VIEILLES VIGNES* CÔTES-DU-RHÔNE AOP, FRANCE

In addition to owning a local brasserie and a boulangerie in Châteauneuf-du-Pape, Olivier Hillaire is a rugby legend in his local hometown of Bédarrides. As if that weren't impressive enough, he is now celebrated as a formidable talent in the world of wine. Olivier's winemaking career began almost 30 years ago at Domaine des Relagnes, owned by his then father-in-law, Henri Boirin. In 2005, after working for over 20 years as winemaker at the estate, Olivier created his own, eponymous label, spurred by Henri's decision to retire and sell the domaine. Ever the charmer, Olivier was able to convince Henri to keep a several prime hectares of vines, so that Olivier could rent the parcels to get his label started; and naturally, Olivier chose the very best plots!



Olivier Hillaire's 2012 Côtes-du-Rhône 'Viellies Vignes' is a blend of 60% Grenache and 40% Syrah, from vineyards located in Bédarrides (Vaucluse) and Pouzilhac (Gard). All of Olivier's vineyards are farmed using 100% organic farming techniques. He likes to allow nature to work its magic, while keeping a watchful eye. He works the soil of his mostly sandy parcels to discourage any growth in between the rows that might steal nutrients away from the vines. He implements green harvest to reduce yields, minimal use of chemicals and manual harvests. Olivier takes a more modern approach when vinifying and aging his wines. The grapes are usually destemmed (if the vintage will allow it) and everything co-ferments in small, metal tanks for about a month; aging took place in the same stainless-steel tank for six months before bottling.



Dark garnet. Nice balance of fruit and savory aromas. Layers of red and dark berries mixed with earthy notes, lavender and sweet herbs. The palate is fresh and bursting with red fruit, Bing cherry, raspberry and plum skin, with notes of bacon and fennel. Expansive mouthfeel with pleasant, grippy tannins, and hints of black tea and tobacco on the soft, tapering finish.



RED CLUB

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



■ SUGGESTED RECIPE: Prosciutto Wrapped Turkey Roulade with Pomegranate-Port Reduction

NOVEMBER 2023 CLUB SELECTION



2022 MEYER-FONNÉ GENTIL WHITE WINE ALSACE AOC, FRANCE



Meyer-Fonné is a third-generation producer located in the village of Katzenthal in Alsace. The Meyer family originally descended to the area from Switzerland in 1732 and Félix Meyer founded the estate 145 years later in 1877. Félix' daughter, Lucie, who married a Fonné, helped her father run things and then her nephew, François joined the domaine in the 1960s when he bottled the first Meyer-Fonné wines and sold them commercially. It was François' son, Félix, however, who came on board in 1992 and changed the course of the family business for good. In addition to developing sales in export markets, Félix also modernized the cellar and expanded the estate's vineyard holdings to 12 hectares in some of the finest sites, including several important grand crus of Alsace. He farms his precious vineyards organically, which are planted to the typical Alsatian varieties of Riesling, Pinot Blanc, Pinot Auxerrois, Pinot Gris, Muscat, Gewürztraminer, Chasselas and Pinot Noir. Félix produces over 30 different wines from single varietal, vineyard designated or lieu-dit bottlings, blends, Vendage Tardive (Late Harvest) dessert wines and a sparkling Crémant d'Alsace. All that hard work is paying off since he has cemented his place as one of Alsace's finest winemakers representing one of its finest estates.



We love Meyer-Fonné wines and have featured them before in past club selections because they are always pure, clean expressions of Alsatian terroir, characterized by stunning aromatics and a signature backbone of minerality and nerve—plus, they are tremendous values! Enter Gentil, a traditional, fragrant blend of 50% Riesling, 25% Muscat, 20% Pinot Blanc, 5% Sylvaner and Pinot Gris.



Golden hue. Very fragrant, with scents of ripe apricot, nectarine and yellow apple, mingled with gardenia, white rose and wet stone. The palate is full of ripe, golden fruits juxtaposed with vibrant acidity. Bright and textured, it teases the palate with fresh yellow peach, dried mango and chalky minerals. Remarkable texture through the graceful, floral, waning finish.



W H I T E C L U B



■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

■ SUGGESTED RECIPE: Grilled Crawfish with Spicy Tarragon Butter