

# AUGUST 2021 CLUB SELECTIONS



## 2017 VILLA CALCINAIA CHIANTI CLASSICO DOCG TUSCANY, ITALY

Villa Calcinaia is situated in the center of Chianti Classico near the town of Greve-in-Chianti. This historic estate has been home to the Counts Capponi since 1524 and is maintained by Sebastiano Capponi and his brother Niccolò. Calcinaia is at the heart of the Capponi family, and each generation brings something new to the vineyards and the wine cellar. Every vintage is a portrait, captured in a bottle, of the hopes, worries, care, and joy that come with making honest wines. The Villa Calcinaia philosophy has always been: "Love for the land, respect for tradition, and the rightful pride in bearing the name of Capponi."



Organic farming has been the standard at Villa Calcinaia since Sebastiano took over the estate's management in 1992, and the wines have been certified as being produced with organic grapes since the 2014 vintage. The estate's 75 acres of vineyards are planted primarily with Sangiovese, Merlot, Canaiolo, Grechetto, Vernaccia, Trebbiano and Malvasia. There are also a few blocks of the rare, indigenous varietals Mammolo and San Forte.



The grapes for this wine (90% Sangiovese and 10% Canaiolo) were hand-harvested. Each block was macerated separately for 12-18 days. Fermentation was in stainless steel tanks for eight days at 84°F, followed by 20 months aging in wood tonneaux and barriques, again separated by vineyard block. The separate vineyard blocks were then blended in cement vats for another six months before bottling.



Deep garnet. Complex aromas of brandied cherries blood orange and star anise. On the palate, the wine is structured and well balanced with cherry, cranberry, and strawberry, with notes of borage and acacia. The closing is very persistent with firm tannins and a slightly dusty, mineral finish. This exemplary Chianti Classico was crafted with food in mind. It is elegant, perfumed, and savory yet refreshing, with a beautifully restrained vigor that ensures longevity.



Cellaring Recommendation: 5 - 7 years



## RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Tuscan Beef Stew

■ RETAIL: \$26.00  
WINE CLUB MEMBER: \$22.10

# AUGUST 2021 CLUB SELECTIONS



## 2017 AVID SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA

Hossein Namdar came to California in 1978 and went to school at USF in San Francisco, where he obtained a degree in Theology and Philosophy. In 1982 he was hired by Domain Chandon in Yountville, California as a vineyard technician specializing in grafting. After three years, he was transferred to work at their cellar. At the same time, he attended UC Davis studying viticulture and enology.



In 1986 he became partners with Domaine Chandon, whose CEO at that time was John Wright. They purchased a 214-acre vineyard on Lakeville Highway in the area now known as Petaluma Gap, and by 1995 had planted ninety acres of Dijon clone Pinot Noir grapes. In 2005 they bottled their first vintage under the label "Robert Goyette" also a partner and joint winemaker. The same team ultimately launched Stephen Vincent Wines as well.



In 2017 Hossein and Bob launched a new brand called Avid. With limited production of not more than 1000 cases per varietal, Avid wines are sourced exclusively from designated appellation vineyards in Napa Valley and their own single vineyard in the Petaluma Gap AVA within Sonoma County.



The Avid Spring Mountain Cabernet Sauvignon was blended from several vineyard sites on the eastern slopes of the Spring Mountain District in Napa Valley. The soils in that region produce extremely low yields of intensely flavored, long-lived wines and exceptional quality Cabernet Sauvignon. The grapes were fermented in stainless steel, and then aged in a combination of 70% (30% new) French and 30% American oak barrels for nine months.



The 2017 vintage is showing classic characteristics of Spring Mountain. Deep plum robe with ruby rim. Aromas of black plum, blueberry and caramel. The palate shows boysenberry, plum and a hint of cocoa integrated with a layer of bright red fruits. Smooth oak and tannins balance out the fruit on the long, tapering finish. 850 cases produced.



Cellaring Recommendation: 7 - 10 years

## RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Grilled Beef Skirt Steak with Onion Marinade

■ RETAIL: \$45.00  
WINE CLUB MEMBER: \$38.25

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## 2019 BREWER-CLIFTON PINOT NOIR SANTA RITA HILLS, CALIFORNIA

In 1995, Greg Brewer and Steve Clifton met while working on a committee of the Santa Barbara Vintners' Association. At the time both held production jobs at Sunstone and Beckmen, respectively, and forged an immediate friendship that would ultimately germinate in the creation of Brewer-Clifton just one year later. After brief periods being housed within other wineries, Brewer-Clifton created their first standalone facility in Lompoc in 2000, nestled between the local legend Rick Longoria and the upstart Sea Smoke. Y2K proved pivotal both for Brewer-Clifton and Santa Rita Hills, which was approved as an American Viticultural Area (AVA) that same year.

Today, Brewer-Clifton's estate vineyards now include sixty acres across four separate parcels within the AVA. And with Greg just named Wine Enthusiast's 2020 Winemaker of the Year, we count ourselves incredibly lucky to have secured a limited amount of this highly sought-after bottling for our Red Cellar Trio Club.

This 100% estate Pinot Noir is a blend comprised of fruit from the 3D, Machado, and Hapgood vineyards, and was entirely whole-cluster fermented and aged in neutral oak.

Bright, ruby red. Beautiful aromas of red fruit and baking spices. The palate is supple and shows ripe cherry, delicate, savory tannins and a hint of eucalyptus. The finish is generous and beautifully balanced.

Cellaring Recommendation: 3 - 5 years



## RED CELLAR TRIO SELECTION

- SUGGESTED RECIPE: Coq Au Vin
- RETAIL: \$44.00  
WINE CLUB MEMBER: \$37.40

