AUGUST 2022 CLUB SELECTION













2021 GONDAK CELLARS GRENACHE, CAMPBELL MCKINNEY VINEYARD RUSSIAN RIVER VALLEY, CALIFORNIA

A full-time side hustle, Gondak Cellars was established by Will Gondak in 2015 to focus on producing elegant, small lot wines that highlight the unique features of each vineyard involved. According to Will, it is all about the vineyard. "The potential quality of a wine is created in the vineyard. It is the winemaker's task to guide the expression of that quality and to shape the style of wine. This might technically be a one-person show but there are too many influences, teachers, and experiences to list that all come into play. It's a collective effort."

Will Gondak has been living the dream, making wine in Napa, Sonoma, Australia, New Zealand, France, Santa Cruz, and South Africa. That, plus studying winemaking and viticulture at Cal Poly, San Luis Obispo and Napa Valley College has yielded one curious wine geek! He has been calling Sonoma County home since 2015, and is looking forward to his 15th harvest in 2022. It promises to be a busy one, since Will still spends most of his time helping make wines for several other producers.

Grenache can vary greatly in style, depending on where it is grown. This mystery clone, from the Campbell McKinney Vineyard, was planted in 1993. The combined cool climate, eastern exposure, and well drained soils of the site contribute to the elegance of this beautiful wine. Each step of the winemaking process was taken to display the youthful, bright, light, and refreshing personality of Russian River Valley Grenache. The grapes were carefully harvested and sorted, then fermented with native yeast and a small portion of whole clusters at cool temperatures to preserve the delicate aromatics. It was then very lightly pressed to avoid the over-extraction of tannins, and aged for 7 months in neutral French oak barrels before being bottled unfiltered. 125 cases produced.

Bright ruby red. Aromas of red fruit. The delicate palate shows red cherry, raspberry and strawberry with a hint of green herbs and chalky tannins. The finish is long and graceful with a mouth-pleasing acidity.

Cellaring Recommendation: 2-5 years

RED CELLAR TRIO SELECTION

■ RETAIL: \$31.00

WINE CLUB MEMBER: \$26.53

■ SUGGESTED RECIPE: Pasta Alla Norma

AUGUST 2022 CLUB SELECTION













2019 TWO OLD DOGS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA

Chris Iannetta and Vernon Wells started Two Old Dogs after a wine-fueled conversation in 2012. Major League teammates and both dads—they share passions in wine and family. While teammates in Los Angeles, they were both injured and rehabbing together when they discovered the Napa Valley and a shared love for wine and the rest is history. Add Julian Fayard, one of Napa Valley's most respected winemakers, and the result is the production of California varietals with a French finesse.

Originally from France, Julien began his career as a winemaker producing quality rosé at his family's winery in Provence. In Bordeaux he worked at Lafite Rothschild and Smith Haut Lafitte before relocating to Napa Valley.

100% Cabernet Sauvignon. The vineyard source is sustainably farmed in the Stag's Leap District across the Silverado Trail from Darioush Winery. Aged in 100% French Oak, 65% new. 700 cases produced.

Dark burgundy. Classic aromas of ripe black fruits. Full-bodied. The palate is rich and rewarding with flavors of blackberry, bramble fruit and loads of cassis. Hints of olive and bell pepper are followed notes of vanilla, mocha and cedar throughout the long, grippy finish. The firm tannins are artfully balanced by a solid acid backbone. Perfect for drinking now or saving for a special celebration!

Cellaring Recommendation: 10-15 years

RED CELLAR TRIO SELECTION

■ RETAIL: \$55.00

WINE CLUB MEMBER: \$46.75

■ SUGGESTED RECIPE: Braised Beef Short Ribs

AUGUST 2022 CLUB SELECTION













2019 BISTUE CELLARS SYRAH, YOUNTVILLE NAPA VALLEY, CALIFORNIA

Bistue Cellars was born out of passion for exploring different wine regions while creating remarkable wines. It began in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon grew into something more. After earning her Masters in Viticulture and Enology at UC Davis, Carolina Bistué worked at La Perla del Priorat in Spain and at Paul Hobbs' Viña Cobos in Mendoza, Argentina as part of their winemaking teams. Carolina employs minimal-intervention winemaking techniques and subscribes to the belief that great wines begin in the vineyard, "We carefully select our vineyards based on the ideal location for each grape varietal and the style of wine that we want to achieve."

Named after George Calvert Yount, who planted the first vineyard in the area around 1836, Yountville is located in the southern third of Napa Valley and was granted its own AVA status in 1999. Its cooler growing conditions result in elegant wines with strong tannins and great aging potential.

The grapes, 100% Syrah (Certified Organic) were harvested before sunrise and carefully sorted in the field and again at the winery. The must underwent a cold soak with dry ice, for 5 days on the skins before fermentation in bins with multiple daily punch-downs, followed by 10 days of post-fermentation maceration. The resulting wine was aged for 12 months in 300L French oak barrels, 50% new, 50% second fill. Only 90 cases produced.

Deep garnet. Aromas of ripe blackberry, plum and a touch of cracked black pepper. The palate shows flavors of rich dark fruit and white pepper; blackberry, olallieberry, dried blueberry and baking spices with a touch of black olive and cedar. The supple tannins are well integrated through the long, spiced finish.

Cellaring Recommendation: 7-10 years

RED CELLAR TRIO SELECTION

■ RETAIL: \$30.00

WINE CLUB MEMBER: \$25.50

■ SUGGESTED RECIPE: Portobello Mushrooms with White Beans & Prosciutto