

# FEBRUARY 2021 CLUB SELECTIONS

## 2018 THE ROYAL NONESUCH FARM RED BLEND YORK MOUNTAIN, PASO ROBLES, CALIFORNIA



Another exciting project from winemaker Andrew Yount, known for producing noteworthy white wines under his Kinero label (currently featured in our February White Wine Monthly Club). He and his wife own and operate Royal Nonesuch in the York Mountains AVA of Paso Robles. Nine years ago, they purchased a tiny piece of property high up in the Santa Lucia range in this historic, rugged, and almost forgotten appellation. Their first vines were planted in 2013 — own rooted, bushvine Grenache. Situated at 1800 feet above the Pacific ocean between the towns of Cambria and Templeton, this little vineyard boasts an incredibly diverse set of soil profiles, including: rocky limestone, clay, and sand. Rainfall is almost 4-times that of the nearby town of Paso Robles, allowing the Younts to dry farm many of the young vines. They call it the Royal Nonesuch Farm, as “a reference to the great “tragedy” of Huckleberry Finn and a constant reminder to never take ourselves too seriously.”

The extreme weather, diverse soils and steep topography create unforgiving farming conditions and minuscule yields — yet deliver incredibly intense and character driven fruit. Andrew showcases the uniqueness of his vineyard by being as light-handed and transparent as possible in the winery — co-fermenting when possible, lots of whole cluster fermentations, native yeast, and a mix of concrete and large format neutral oak aging.

Today The Royal Nonesuch Farm has 7-acres planted to a mix of Grenache, Graciano, Syrah and Clairette Blanche. They only make one wine—a blend of everything that they grow—their way of allowing the vineyard to speak louder than the winemaking. They don't make very much wine (just 327 cases last year), and never will, but what they do make is unique, complex and elegant. Three generations of the Yount family now call this place home, raising their livestock, and growing fruits and vegetables. For this and so many other reasons they never use herbicides, fertilizers, or pesticides on the farm.

100% Estate grown, this wine is a blend of 67% Grenache, 18% Syrah, 14% Graciano, and 1% Clairette. The grapes were cold-soaked for 7 days with twice daily pump-overs, then fermented with wild yeasts in concrete tanks and foudre with twice-daily pumpovers for 17 days total maceration. Fermented 60% whole cluster, aged for 20 months in 500L barrels, 10% new Hungarian oak, and bottled without fining or filtration.

Deep purple with a magenta rim, and a heady aroma of spice and dark fruit. The palate reflects the nose with blackberry, blueberry, and ripe black plum. The acid is well balanced with a firm tannic structure and lingering, spicy finish. Perfectly focused and in spite of its power a very graceful wine.

## RED CELLAR TRIO SELECTION

■ SUGGESTED PAIRING: Butter-Basted Rib Eye Steaks

■ RECOMMENDED CELLARING: 5 -7 years

■ RETAIL: \$49.00

■ WINE CLUB MEMBER: \$41.65

# FEBRUARY 2021 CLUB SELECTIONS



## 2018 DOMAINE MICHEL ECARD SAUVIGNY-LÈS-BEAUNE AOC BURGUNDY, FRANCE

What strikes you when you first experience Burgundy from Michel Ecard is the undeniable sensation that this is the sort of Burgundian Pinot Noir for which you've been searching all along. The wines are upfront and honest, captivating and convincing – truly how handmade, small-batch Burgundy should be. There are few other Burgundy villages that consistently offer such quality-for-value like Savigny-lès-Beaune, and few winemakers in this village that deliver such quality every vintage like Michel Ecard. His well-balanced wines are not only deliciously complex but also age beautifully, a rare trait for Burgundy so reasonably priced.



Michel Ecard learned the trade by working with his father, Maurice Ecard, a highly respected artisan in Savigny who has since retired. Michel founded his own domaine in 2005. This was very much a micro-operation with Michel in the cellar and fields, and his wife, Joanna, handling everything else. They farm these vineyards with sustainable practices ("lutte raisonnée") and avoid the use of pesticides or herbicides.



This 100% Pinot Noir is a blend of grapes from four different vineyards in Savigny that were planted in the early 1960's. The grapes were hand-harvested, destemmed and fermented on indigenous yeasts in a temperature-controlled stainless steel tank. They were pressed in an upright, hand-cranked press and then aged in older French oak barrels. The finished wine was bottled unfinned and unfiltered.



This wine has a bright ruby hue, juicy aromas of red fruit and dried herbs. The palate is dazzling and tart, showing multiple layers of red fruits, cherry and a whisper of garrigue. This labor of love is light, lively, and charming, exquisitely balanced with powdery tannins and mouth-watering acidity.



## R E D C E L L A R T R I O S E L E C T I O N



- SUGGESTED RECIPE: Lapin à la Moutarde
- RECOMMENDED CELLARING: 3 - 8 years
- RETAIL: \$33.00  
WINE CLUB MEMBER: \$28.05

# FEBRUARY 2021 CLUB SELECTIONS



## 2018 ACUMEN "MOUNTAINSIDE" RED BLEND NAPA VALLEY, CALIFORNIA

In 2012, building on a love affair with wine that was first cultivated while studying in Paris, entrepreneur Eric Yuan came to Napa Valley to found Acumen. Eric has been guided by a team that has included legendary winemakers Phillip Titus, the late Denis Malbec, and acclaimed viticulturist Garrett Buckland. In Acumen, Yuan established an estate that features 116 organically certified acres of vines spread across two remarkable vineyards on Napa Valley's Atlas Peak. From these coveted grapes, the Acumen team makes a small portfolio of estate-grown wines, with a focus on mountain-grown Cabernet Sauvignon and Sauvignon Blanc.



Acumen acquired its first vineyard on Atlas Peak in 2012. Originally planted in 1992 and featuring 32 acres of vines with a northeast exposure, the Attelas Vineyard was the 'home vineyard' of Dr. Jan Krupp, predating his famed Stagecoach Vineyard by three years. The next year, Acumen crafted its debut vintage of estate-grown wines. In 2014, Acumen expanded its estate program with the acquisition of the Edcora Vineyard, which features 84 acres of vines 350 feet higher up on Atlas Peak. Like the neighboring Stagecoach Vineyard, Edcora's high altitude, along with its southwestern exposure, means that it is 10-to-15% warmer on average than Atlas, adding to the diversity of Acumen's estate program. This provides the winemaking team with a remarkable palette of fruit during blending, adding to the layered sophistication of the wines.



Echoing the charm and longevity of the great Napa Valley Cabernet Sauvignons of the '60s, which are revered for their harmony and structure, Acumen's wines have emerged as new benchmarks for Atlas Peak, recognized for their vibrant purity and precision.



The Acumen Mountainside Red is blend of 61% Cabernet Sauvignon, 27% Merlot, 9% Petit Verdot, and 3% Zinfandel.



This wine is deep garnet in color with ruby highlights. It has tantalizing aromas of fresh marionberries and black raspberries. The palate is fruit driven, showing great balance with flavors of red and black cherries, currants, hints of spice, and supple tannin. It is very approachable now, but has excellent aging potential over the next several years.

## RED CELLAR TRIO SELECTION

■ SUGGESTED RECIPE: Crispy Potato Tarte Flambée

■ RECOMMENDED CELLARING: 3 - 5 years

■ RETAIL: \$33.00  
WINE CLUB MEMBER: \$28.05