

APRIL 2022 CLUB SELECTION



2021 LU & OLY 'FLOWERHEAD' ROSÉ COLUMBIA VALLEY, WASHINGTON

Mark Ryan McNeilly started making wines in a friend's garage in 1999. Largely self-taught, he combined his own studies with the advice of experienced wine producers. After 4 years of transient winemaking, Mark Ryan Winery found its home in Woodinville, Washington. Head winemaker Mike Macmorran made his first foray into wine while on a break from medical school. Instantly hooked, he decided to apply his extensive knowledge of chemistry and biology to oenology instead. Building upon Mark's foundation, Mike uses his skills to select the best barrels and yeast strains to use, while also focusing on crafting wines that reflect the characteristics of their vineyard sites.



Mark's two daughters, Lucia and Olivia, are the namesakes behind Lu & Oly—the latest addition to the Mark Ryan Winery portfolio of wines. The artwork displayed on the Flowerhead Rosé label was created by Kyler Martz, an illustrator and tattoo artist in Seattle, Washington, who has created several labels for the project.



A blend of 77% Syrah and 23% Sangiovese. The Sangiovese comes from the newest Washington AVA: Candy Mountain. At 815 acres, Candy Mountain currently has just 110 acres planted to vineyards, and is Washington's smallest viticultural area. It is part of a series of four mountains in the area (which also include Red Mountain, Badger Mountain, and Little Badger Mountain), collectively referred to as "the rattles" due to their alignment with the larger Rattlesnake Mountain. Flowerhead is a direct to press method rosé. The grapes are not crushed, but pressed straightaway, minimizing the skin-contact and resulting in just the slightest pink color; the juice was then fermented in stainless-steel tanks.



Pale peach-pink hue. Fresh aromatics of strawberry and citrus. The palate is bursting with tart red fruit, yellow peach and lemon zest. Mouthwatering, easy drinking with bright acidity and a hint of minerality. This juicy rosé has a lengthy, lip-smacking finish and is sure to please as an apéritif or paired with a variety of cuisines.



ROSÉ SELECTION

- RETAIL: \$21.00
WINE CLUB MEMBER: \$18.85
- SUGGESTED RECIPE: Tuna Niçoise Salad



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2021 ICONIC 'SECRET IDENTITY' DRY ROSÉ, CALIFORNIA

Founded in 2011, Iconic Wines is the brainchild of NYC wine veteran Birk O'Halloran and Karl Antle. The pair met in college and quickly became great friends bonding over their mutual love for whiskey, comics and all things nerdy. They also wanted to make the kind of wines that they liked to drink: affordable wines with balance and complexity while showing a strong connection the place from which they come. Iconic's first vintage was 90 cases of Chardonnay in neutral oak named Heroine - a nod to its "grace and elegance - while still reflecting the powerful terroir of California." They loved the idea of putting comic book art, a truly "American art form," on the label of their American wine. They sold out in 6 just weeks! After several years splitting his time between production and sales, and building a network of amazing fruit sources, Birk finally made winemaking his full-time job.

The name "*Secret Identity*" came from the desire to make the best dry rosé for the buck. Rather than showcasing a single region or grape, the goal is achieving the ideal balance of fruit and freshness. So, while not a secret per se, the blend of grapes each year isn't the focus and changes from vintage to vintage. This year is a blend of roughly 80% Chenin Blanc from 15-year-old vines from Clarksburg. The other 20% is 25-year-old Mourvèdre from a small organic site in the Sierra Foothills, Carignane and Zinfandel from an 85+year-old vineyard in Mendocino, skin macerated Pinot Gris from Glen Ellen and Riesling from Mendocino. The Riesling (only about 1.5% of the final blend) is from 60+ year old bush grown vines of original Johannesburg Riesling clone. All the vineyards were farmed organically or are certified sustainable.

The Chenin was fermented in temperature-controlled stainless-steel. The wine finished primary in about 7 days. The Mourvèdre and Riesling were fermented separately on their skins for about 10 days. All the other components were cold soaked for 1-3 days on the skins before being pressed and barrel fermented in neutral French barriques. None saw SO2 until just before bottling. As a result, they each went through partial malolactic fermentation and were aged in tank for 8 months. The final blend was competed a few days before bottling.

Bright pink. Inviting aromas of red berries and stone fruit. The palate is ripe and juicy with flavors of tart plum, peach and apricot. Lively, fresh, fruity, and readily drinkable. Simply delicious, it begs for sunshine and good conversation!

Label Art: Cliff Chiang.

R O S É S E L E C T I O N

■ RETAIL: \$19.00
WINE CLUB MEMBER: \$16.15

■ SUGGESTED RECIPE: Leek & Potato Galette with Pistachio Crust