

AUGUST 2021 CLUB SELECTIONS



2020 IPPOLITO 1845 ROSATO *PESCANERA* CALABRIA IGT, ITALY



Ippolito is one of the oldest continuous viticulture sites in Calabria, established over 175 years ago by Vincenzo Ippolito in 1845 in the comune of Cirò. After World War I Don Vincenzo Ippolito, wishing to continue his grandfather's legacy, returned to build the first modern wine cellar in Cirò, and over the years the wine industry began to really flourish in the area. Following in their father's footsteps, Vincenzo's two sons, Antonio and Salvatore Ippolito, implemented new and modern viticulture techniques.



Now the company is run by the fifth generation and is made up of three estates in the heart of the Cirò DOC: Mancuso, Feudo and Difesa Piana, covering a total of 100 hectares, and sprawling from the rolling hills to the sunny flat lands leading out to the Ionian Sea. The soils consist of sandy-silt, alluvial, and limestone matrix. The winery remains focused on celebrating the region's indigenous grape varieties, including Gaglioppo, Greco Nero, Greco Bianco, Calabrese and Pecorello.



Made entirely of Greco Nero, the grapes for this charming rosé were hand-harvested from the finest vineyards along the Calabrian Coast. They were gently pressed without maceration and vinified entirely in stainless steel.



Bright copper color. Tropical aromatics of papaya and pineapple core, with lemon verbena. Bold flavors of ripe papaya, Meyer lemon and blood orange. It closes with a refreshing wet stone minerality on the super-long finish.



ROSÉ SELECTION

■ SUGGESTED RECIPE: Capri Lobster Salad

■ RETAIL: \$22.50
WINE CLUB MEMBER: \$19.13

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2020 ARMAS DE GUERRA ROSADO MENCIA BIERZO DO, SPAIN



Founded by Don Antonio Guerra in 1879, Vinos Guerra is the oldest winery in the Bierzo appellation located in the northwestern region of Castilla y León, Spain. Guerra was a pioneer in the industry; he was the first to bottle méthode Champenoise wines in Spain, and also produced a variety of spirits from Agua Ardiente to Vermouth and Anisettes. The winery became a cooperative in 1963 and began producing wines under a plethora of different labels, which they still do today. Vinos Guerra is a giant force in the Bierzo appellation—out of the 7,413 acres under vine in Bierzo, they farm 2,471—yet they only produce wine with the best 10% of grapes. Vinos Guerra's primary focus is the native grapes Mencia and Godello, yet they also farm Garnacha, Doña Blanca, Malvasia, and Palomino. With a rigorous grape selection process, very old vines that are 50+ years of age, and their tradition of producing unoaked wines, Vinos Guerra offers an impressive lineup of reds, whites and rosés that show incredible depth, purity, and aromatics.



This 100% Mencia rosé comes to us from almost 60-year-old vines in the lower valley of the Bierzo region. The free-run juice is drained at low temperature without previous maceration and under an inert atmosphere. Alcoholic fermentation in stainless steel tanks for 12 days at 54°F. The resulting wine was subsequently aged in stainless steel before being bottled for release.



Palest peach color. Bright aromas of Alpine strawberry and banana peel. The palate shows soft red fruit: wild strawberry, raspberry, and a hint of freesia. The finish is vibrant and closes with a juicy, crisp, mineral flourish.



ROSÉ SELECTION

■ SUGGESTED RECIPE: Tortillitas de Camarones



■ RETAIL: \$17.50
WINE CLUB MEMBER: \$14.88