

# DECEMBER 2021 CLUB SELECTIONS



## 2017 LICHEN ESTATE BLANC DE NOIR, ANDERSON VALLEY MENDOCINO COUNTY, CALIFORNIA

In the year 2000, Douglas and Ana Lucia Stewart bought a 203-acre farm in the heart of Anderson Valley, located halfway between Boonville and Philo. They founded Breggo Cellars in 2005, buying fruit from the most renowned vineyards in Anderson Valley. Soon after releasing their first vintage, accolades for their wines started rolling in; Breggo became the highest rated winery in Mendocino County history. In 2009 they sold the brand but kept the land, with an eye toward starting a new venture—Lichen Estate—focused on sparkling and still wines made from their own estate fruit. In 2008, they planted seven acres to Pinot Noir (75%) and Pinot Gris (25%). Looking to reset the bar for Anderson Valley wines, and inspired by the Grand Cru vineyards of Burgundy and Champagne, they chose high-density, meter-by-meter spacing. This meant planting four times more vines per acre than most vineyards in the area—a whopping 30,000—which they have farmed organically from the outset.

Made of 100% Pinot Noir from their Martini & Pommard clone blocks, the grapes were harvested and immediately whole-cluster pressed. This Blanc de Noirs contains only the *Cœur de Cuvée* (the “heart” of the cuvée). The cœur cut delivers higher acidity and a more focused fruit character, which contributes to the wine’s complexity and longevity. Fermentation was in stainless-steel tanks, then the wine was moved to Hungarian Oak puncheons for three months, then back to tank. The blend benefited from 32 months *en tirage* and delivers classic grower-producer Champagne characteristics. Quite a feat for a sparkling wine from Mendocino County, and one of the reasons why we are so happy to feature it as part of our Wine Club.

11.0 g/l dosage. 239 cases produced.

Soft golden hue, with a fine, persistent mousse and aromas of citrus, cherry and a touch of pastry dough. The palate is broad and inviting, showing cherries upon cherries, more red fruits, and a lively, acid backbone. A generous bubbly that strikes a balance between California opulence and classic French elegance.

## SPARKLING SELECTION

■ SUGGESTED RECIPE: Aged Gouda Crème Brûlée with Cheese Tuiles

■ RETAIL: \$49.00  
WINE CLUB MEMBER: \$41.65

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## NV GIMONNET-GONET L'ORIGINE BLANC DE BLANCS GRAND CRU CHAMPAGNE, FRANCE

Each born into vigneron families, it is not surprising that Anne Gonet and Philippe Gimonet decided to follow the footsteps of their ancestors. In 1986, they bottled their first Champagnes together as Champagne Gimonet-Gonet. Phillipe and Anne started with just five hectares, which have since grown into 13.5, mostly in Grand Cru villages of the Côtes des Blancs: Chouilly, Cramant, Oiry, Oger and Le-Mesnil-sur-Oger. They also have smaller holdings of Pinot Noir and Meunier in the Vallée de la Marne in the villages of Bouquigny, Vincelles, Verneuil and Trélou. In 2012, their son, Charles, joined the team, and together the family works as naturally as possible in both the vineyard and the cellar, producing Champagnes of elegance and distinction.



Gimonet-Gonet's l'Origine is made from 100% Chardonnay from the Grand Cru villages of Oiry, Chouilly, Oger, Cramant and Le-Mesnil-sur-Oger, and from vines that are an average of 35 years-old. Harvesting was done by hand. The grapes underwent two presses: one vertical, the other pneumatic. Primary and malolactic fermentations were done in small, individual steel vats—by parcel—blended with 30-45% reserve wine and then aged in bottle for 36 months. 6g/l dosage.



Bright straw color with a delicate yet persistent stream of tiny bubbles. Aromas of sliced green apples and honeycomb. The palate is focused and textured with flavors of Granny Smith apples, Meyer's lemon and Asian pears. The finish shows great concentration and length, with a lovely mineral note.



## SPARKLING SELECTION

■ SUGGESTED RECIPE: Roast Oysters



■ RETAIL: \$59.00  
WINE CLUB MEMBER: \$50.15

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## 2020 CANTINE BORGA BRUT PROSECCO ROSÉ DOC VENETO, ITALY

Cantine Borga was founded in 1940 in the Treviso area of the Veneto in northeastern Italy. The winery is 30km from Venice, located between the mountains and the sea. Borga is owned and managed by four cousins descended from the winery's founders. Martino manages logistics, Caterina is the sales manager, Antonio is the production manager, and Riccardo manages the vineyards.



Borga's 33 hectares of vineyards lie at 6m above sea level on the plains of the Municipality of Chiarano. The soils are a mixture of sand, clay and silt. The area is rich and abundant, thanks to the Piave river and its tributaries, as well as the Livenza river that crosses the estate, surrounded by ancient woods.



The clusters were brought to the cellar immediately after harvest and de-stemmed. The Pinot Noir grapes were gently pressed, and the must macerated on the skins long enough to give the wine its pink hue, prior to alcoholic fermentation. This cuvée is a blend of 85% Glera and 15% Pinot Noir that underwent a 60-day secondary fermentation to gain effervescence, utilizing the *Martinotti*—or Charmat—Method. This technique is typical of Prosecco, and emphasizes fruit over the secondary and tertiary flavors associated with the Champagne method.



Delicate, pale pink hue, with pin-point bubbles. The fragrant bouquet is deceptively sweet, showing wild strawberry, banana cream and cotton candy. The palate is clean, dry and straightforward, with strawberry, raspberry and white peach. This lip-smacker finishes with a tart, fruity flourish and is sure to please throughout the holiday season—and beyond.



## SPARKLING SELECTION

■ SUGGESTED RECIPE: Bite-Size Almond Raspberry Spoon Cakes



■ RETAIL: \$17.00  
WINE CLUB MEMBER: \$14.45