

Let's *Wine*
About it



SYRAH

Pronunciation: "Shar-dun-nay"

Taste: Yellow citrus (Meyer lemon), yellow pomaceous fruits (like yellow pear and apple), tropical fruits (banana, pineapple), and often a touch of butterscotch, vanilla or toasted caramel notes from oak.

Style: Medium- to Full-Bodied White Wine.

Description: Chardonnay is a dry full-bodied white wine that was planted in large quantities for the first time in France. When oak-aged, Chardonnay will have spicy, bourbon-y notes. Unoaked wines are lighter and zesty with apple and citrus flavors

Food Pairing: lobster, crab, shrimp, chicken, pork, mushroom, French, cream sauces, soft cheeses such as triple cream brie, medium-firm cheeses like Gruyère.

WE NEED YOUR HELP!

In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

PLEASE NOTIFY US BY CALLING (888) 646-5446, Ext. 13.

Any information received after the 20th of each month will not take effect until the following month. Change of address updates, for the upcoming shipment, called in after the 20th, may be subject to a special handling fee.

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Mix & Match

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6

PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Meniketti 2017 Pinot Noir		\$48.00	\$36.00	\$38.40
Scott 2019 Chardonnay		\$36.00	\$27.00	\$28.80
Comanche 2019 Petite Sirah		\$38.00	\$28.50	\$30.40
JUNE SELECTIONS	PRICES EXPIRE 08/31/2022			
Craftwork 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Wrath 2020 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
Wrath 2019 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
MAY SELECTIONS	PRICES EXPIRE 07/31/2022			
District 7 2019 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Carys 2020 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Joullian 2017 Zinfandel		\$35.00	\$26.25	\$28.00
District 7 2020 Chardonnay		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS	PRICES EXPIRE 06/30/2022			
VDR 2020 Red Blend		\$26.00	\$19.50	\$20.80
Montoya 2019 Montoya Rosé		\$16.00	\$12.00	\$12.80
Montoya 2019 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Morgan 2020 Albarino		\$24.00	\$18.00	\$19.20

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

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AGE & Wine

Hey, how will you age??? This is obviously an inappropriate question to ask a person we've just met. However, it is an entirely appropriate question to ask when we encounter a bottle of wine.

After all, aging is a very important element of wine, even in ways you may not have thought about before. Your first association with wine and aging may be to picture rows of stacked bottles gathering dust in a damp cellar, or, more likely – the wine rack (or box in a closet) where we keep our own “special” wines at home. And while this is certainly one element, and an important one, to consider with wine, the concept of aging wine begins far earlier.

Aging actually begins in the vineyards, with the decision on when to harvest grapes. This fundamental decision can lead to drastic impacts on the character of wines to be produced from harvested grapes. For example, too soon and the grapes could produce overly tart wines; too late and you could have wines skyrocketing in alcohol content (though this is a goal for some winemakers); way too late and one could end up with a vineyard full of moldy, useless grapes.



The next aging considerations occur during the winemaking process. Winemakers will decide how long to allow certain levels of the process to occur in attempts to shape a desired style of wine. This could include how long red wines are allowed to stay in contact with grape skins or how long some white wines are allowed to age with lees (dead or residual yeasts).

Aging continues to be involved in the process as a winemaker determines how long to let wines age in tanks or barrels before bottling. Even after bottling occurs, you will rarely see wines with vintages from within a year or two of the present date (the glaring exception to this rule is nouveau wines, but these wines are meant to be released immediately after being bottled). Although many winemakers, especially from smaller wineries, would love to be able to sell their wines immediately after bottling, their decision to withhold a release is directly related to allowing their wines to develop as much as possible before their release.

Now, finally...we've come to the image we first encountered of bottles tucked away somewhere gathering dust. But how long should they be held on to? All red wines age well, and all white wines do not. Right? Nope, not right. All wines with corks, as opposed to screwtops or plastic corks, will age well and are meant to be aged. Right? Nope, not right either.



Continued Inside

Reserve Wine Selections

MENIKETTI - 2017 Forever Pinot Noir



Winery: Wine lover and rock star, Dave Meniketti, had been tempted by friends in the wine industry to start his own brand of fine wines. So with his wife, Jill, he started Meniketti Wines, sourcing grapes from premium California vineyards in the renowned Santa Lucia Highlands and Monterey appellations. Like everything Dave does in music and in life, he approaches wine with passion and taste. “After many years of traveling and tasting wines all over the world, Jill and I strive to produce wines that impress our palates and make us proud. We’re truly excited to make these fine wines available to you.” – Dave Meniketti

Winemaking: Meniketti aims for eco-friendliness wherever possible. They buy their grapes directly from vineyards that implement SIP (Sustainable in Practice) certified farming. They’re proud to support farmers who are certified as practicing sustainability. Meniketti purchases their oak barrels made-to-order from a top French cooperage that selects trees from the most renowned, sustainably managed forests in France. They bottle their wines with lighter weight glass (manufactured in the USA), which requires less energy and less water to produce, resulting in a reduced carbon footprint. They bottle using 100% natural cork, which is a biodegradable and renewable resource. Natural corks can be composted or recycled. Their wines are vegan and do not use animal products to fine the wines.

Tasting Notes: This Pinot Noir is luscious, medium-bodied with a solid structure, beautifully fruit-forward, and well-balanced without harsh tannins. Notes of spicy dark fruit, fresh blackberry and cherry, with well-balanced earthiness and acidity. Authentic Tondré Pinot Noir. Aged 10 months in 25% new French oak barrels.

Accolades: Gold award winner ~ 2020 San Francisco Chronicle Wine Competition

Meniketti
2017
Forever Pinot Noir
Alcohol
14.6%
AVA
Santa Lucia Highlands
Composition
100% Pinot Noir
Aging Potential
6-8 years

SCOTT - 2019 Chardonnay



Winery: Named after the winery owners’ grandfather, the Scott Family Estate wines are produced from Dijon Clones grown on their estate vineyards in the Arroyo Seco appellation of Monterey, CA. This area of the state is known for its warm days – often hot - and cool nights. This terroir is ideal for producing high-quality Chardonnay and Pinot Noir wine grapes. With such outstanding grapes, their winemaker Steve Rued crafts wines with aromatic elegance and opulent flavors.

Vineyard: Arroyo Seco (“Dry Creek”), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season (often 2 to 4 weeks longer than Napa Valley). This added hang time allows for greater fruit ripening and brighter acidity. The Estate’s vineyards, inland from Big Sur, have deep, gravelly soils, ideal for premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

Tasting Notes: Vibrant aromas of stone-fruit, green apple, and slight sweet oak. This Chardonnay features a creamy mid-palate with a soft finish, bright acidity to compliment citrus and mineral flavors.

Scott
2019
Chardonnay
Alcohol
14.5%
AVA
Arroyo Seco
Composition
100% Chardonnay
Aging Potential
5-6 years

COMANCHE - 2019 Petite Sirah



Winery: A long time ago, there was a boy named Michael who delivered his newspapers astride Comanche, his trusty steed. One day, a stray dog adopted the pair, and Maverick, as he became known, trotted faithfully alongside never missing a day. Here’s to forgotten varieties and the unforgettable pleasure they bring.

Vineyard: Comanche Cellars is located on California’s Monterey Peninsula, and they take advantage of the wealth of vineyards in their incredible region. They have created long-standing relationships with local vineyard owners to source some of the finest fruit in California

Tasting Notes: Petite Sirah has deep rich flavors and velvety tannins. New to their portfolio, this single varietal wine is big, bold and full bodied with aromas of dark fruit, vanilla and bayleaf. It truly is a unique grape, just don’t confuse it with Syrah!

Comanche
2019
Petite Sirah
Alcohol
13.5%
AVA
San Antonio Valley
Composition
100% Petite Sirah
Aging Potential
8-10 years

Cover Article Continued

The majority of people are not sitting on vast cellars and are instead more interested in consuming their wines not long after purchasing them. The wine industry has recognized this trend, and in response, more and more wines are crafted to be enjoyed young or after minimal aging. Sure, there are still the major agers being produced, but they are not as common as they used to be.



This is evidenced in the growing popularity of screwtops and plastic corks being used in bottles. Yes, the world is running out of cork trees, but these alternative seals would arguably have surged in use in the last decade even if we had a surplus of cork trees. Why? Exactly because with a screwtop or a plastic cork, a winemaker is bottling a wine that is not meant to age. These wines are normally intended and expected to be enjoyed as soon

as they are released. And, it’s also worth noting that not all wines would even improve significantly with age. Some experts believe that only ten percent of red wines and five percent of white wines will improve significantly between opening them now or in five years.

Wines are these days often crafted to be opened within a few years after their release. This is true regardless of varietal. But, there are certain varietals, both reds and whites, which do have more potential to improve with time. Typically, wines high in tannins, such as Cabernet Sauvignon, Syrah and Nebbiolo are good examples of wines to age. This also explains why when tasting, you often hear wine described as having harsh tannins that will likely smooth out with age.

And, let’s not forget the whites! Although white wines will not have high tannins to carry them through an aging process, whites with high acidity are considered to age well. Examples of white wines with high acidity to age include Riesling, Chenin Blanc, and Semillon.



And, what actually occurs when wine ages? Its bouquet becomes more complex and developed. Aromas which may be faint when the wine is young will be more pronounced later in the wine’s life, and new aromas which were at first indistinguishable may even become present. Wines that have aged well will have a fuller mouth-feel, soft tannins, and the finish will linger on.

You’ll often hear wines described as “peaking.” This term refers to a wine having reached its pinnacle of maturity. While at this stage the wine has reached its personal state of perfection, it also means that it has aged long enough and decline will inevitably follow. A wine aged too long will taste bland, with high levels of acidity. So, don’t hold onto those precious bottles for too long!

Bryce Ternet - contributing editor and is the author of three books. See <http://www.mbryceter.net.com/> for more.

Entertain with Wine



THE 5 DOS & DON'TS OF WINE STORAGE

Whether you’ve got 5 wine bottles or 500, you probably don’t want your wine to go bad or the taste to be compromised before you get a chance to drink it. Unfortunately, not all of us wine lovers have the luxury of a personal cellar, so it’s important to know how to keep your wine fresh until you’re ready to uncork and enjoy.

The easiest way to make sure you’re not doing a disservice to your stash is to follow these 5 Dos and Don’ts of wine storage:

DON’T: Keep your wine in your kitchen fridge long term.

DON’T: Store your wine on top of your refrigerator.

DON’T: Store your wine upright for long term.

DON’T: Keep your wine at room temperature long term.

DON’T: Keep your wine in an area of harsh interior lighting or direct sunlight.

DO: Keep your wine chilled. (45-65 °F)

DO: Store your wine somewhere convenient.

DO: Keep your wine somewhere where viewing and selecting a bottle is easy.

DO: Store your wine on its side.

DO: Keep your wine at a constant temperature.