

JULY 2024 CLUB SELECTION



2020 HENDRY 'HRW' ZINFANDEL NAPA VALLEY, CALIFORNIA

George Hendry and his family have been growing grapes on their 203-acre farm located at the foot of Mt. Veeder (just northwest of the city of Napa) for over 80 years. A portion of Hendry Ranch sits on some of the earliest vineyards planted in Napa, dating back to 1859. The site has seen a wide range of ups-and-downs, from Phylloxera devastating the vines in the late 1800s to the onset of Prohibition in 1920. The Hendry family began making wine in 1992—prior to that, they sold their grapes to other winemakers; and now make their wine solely from estate-grown fruit. The maritime microclimate lends itself well to over a dozen grape varieties, especially Zinfandel, commonly referred to as, “California’s heritage grape.”

HRW, Hendry’s companion label, is dedicated to producing affordable Napa Valley appellation-designated wines. 100% Zinfandel, the 2020 HRW Zinfandel was sourced from the following Hendry vineyard blocks: Block 7-A, B, C and D, planted in 1974, FPS (UC Davis) Clone 2, Block 12, planted in 1992, FPS (UC Davis) Clone 2, Block 28, planted in 1998, BMV (Brandlin Mountain Vineyard) Selection, Block 29, planted in 1999, “Mendocino” clone. Primary fermentation took place in stainless-steel tanks. Upon completion of fermentation, the wine was pressed to barrel for secondary malolactic fermentation. Aging was for twelve months in French oak barrels (10% new).

Medium garnet hue. Aromas of dark berries mingled with mocha. The palate is fruit-driven with great structure; flavors of brambly blackberries, chocolate covered blueberries, toffee and café au lait. Medium plus body, with fresh, stemmy tannins, and classic Zinfandel peppery spice through the dry finish. Rich but not overdone, and a great value at just \$20 retail.

577 cases produced.

MIXED AND RED CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Sophisto Joes](#)



JULY 2024 CLUB SELECTION



2022 JEAN-FRANÇOIS QUÉNARD 'CHIGNIN' BLANC SAVOIE AOP, FRANCE



Located next to the Tour Villard, part of the ruined Château de Chignin, lies the Savoie domaine of Jean-François Quénard, who took over operations from his father Jean-Pierre in 1987; continuing a family legacy of winemaking there, which dates back to 1644! After studying at wine school in Dijon, Burgundy, Jean-François also studied winemaking in Bordeaux and California. Together, with his wife Catherine, the couple has grown the domaine from its original 5-hectares to its current 19-hectare size; and are now joined by their daughter Anne-Sophie, who received a degree in viticulture/viniculture from the prestigious Beaune wine school.

They are well on their way to full organic conversion, and have always treated the land with the utmost respect. In fact, the family has a unique viticultural philosophy, believing that there is a “spiritual dimension to tending to the vines” that “humbles” them. Yields are deliberately kept low, harvests are 90% by hand, and each parcel is vinified separately using indigenous yeasts. The 2022 ‘Chignin’ blanc is 100% Jacquère from 40-year-old vines planted on clay and limestone soils. Fermentation was in stainless-steel tanks, with partial malolactic fermentation.

Pale straw-yellow hue. Delicately scented, with notes of freshly peeled pears and yellow apples. The palate shows lovely texture, with flavors of ripe apricot and white peach, a bit of chalky mineral and a hint of almond. Simply delicious, this beauty is refined and refreshing, displaying a graceful, dry finish.

MIXED AND WHITE CLUBS

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Cheese Fondue



JULY 2024 CLUB SELECTION



2022 DE VESCOVI ULZBACH 'ROSSO ULZBACH' TEROLDEGO VIGNETI DELLE DOLOMITI IGT, ITALY

De Vescovi Ulzbach is a historic wine producer with over seven hectares of certified organic vineyards in the heart of Campo Rotaliano. The de Vescovi family has owned the estate since the late 1600s and has made wine there since about 1700. However, it was not until just over twenty years ago—in 2003—that they first bottled wine under their own label.

Made from 100% Teroldego grown in the Piano Rotaliano area near Trento and planted between 1950 and 1997, this is a fresh, charming example of this distinctive variety. Native to the region of Trentino, in north central Italy, Teroldego is related to Syrah, Lagrein, and Pinot Noir. The grapes were harvested at the end of September. The fruit was destemmed and partly crushed; half of the must was macerated at a warm temperature for 3-5 days in wooden vessels, drained off, and finished fermentation in unlined cement tanks, followed by natural malolactic fermentation. The rest of the must was macerated at a low temperature in the press, then pressed off and fermented in stainless steel, with malolactic fermentation blocked. Selected yeasts were used in both cases; after blending, the resulting wine was fined with Bentonite, filtered with .65µm mesh and cold stabilized prior to bottling.

Ruby robe. Aromas of red berryed fruits and sweet green herbs. The palate shows fresh, fruity flavors of tart red cherries, strawberries and rhubarb with notes of marjoram and crushed rock. Youthful and lively, this sappy little red is easy sipping all summer long and is particularly refreshing with a slight chill.

RED CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Spaghetti Carbonara



JULY 2024 CLUB SELECTION



2022 DOMAINE LA TOUR BEAUMONT SAUVIGNON BLANC HAUT-POITOU AOP, LOIRE VALLEY, FRANCE



The Haut-Poitou AOP is a small wine region south of the Touraine appellation in the Loire Valley, with a history of viticulture that dates back to the third century. The local viticulture eventually flourished with the help of Dutch wine merchants who imported wines from the region to Flanders and Holland in the seventeenth century. The Morgeau family established Domaine la Tour Beaumont in the 1860s—with a mere 1 hectare of vines. Today the twenty-six-hectare family domaine is run by Pierre Morgeau. The vineyards are spread across two hillsides that he farms organically to encourage biodiversity, in partnership with the LPO (league for the protection of birds). In 2019 the domaine was granted HVE (Haute Valeur Environnementale) status.

Pierre relies on traditional, “natural” winemaking techniques, including native yeast fermentation, no chaptalization and the minimal use of sulfites. This bottling is 100% estate-grown Sauvignon Blanc. Temperature-controlled vinification in stainless steel, resulting in a fresh and juicy white wine. Enticing aromas of fresh citrus; the palate shows Meyer lemon, passion fruit, pineapple core, a slight herbaceous note. Light and vibrant with zippy acidity and a cool wet stone, mineral finish.

WHITE CLUB

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Cantaloupe, Arugula & Goat Cheese Salad](#)

