

# APRIL 2024 CLUB SELECTION



## 2023 DONNA LAURA ALI ROSATO ITALY



Founded in 2004 by Canadian Lia Tolaini-Banville, Donna Laura Wines is a tribute to her Aunt Laura, whom she met at the age of six on her family's annual summer vacation to their ancestral home in Italy. Laura was mother to three boys and immediately bonded with her young niece. Over the years, and many visits with her aunt, Lia gained an appreciation for Italian culture, history, music and most of all—art. After graduating from university, she returned to live in Florence to study art and spend as much time as possible with Aunt Laura and her family in nearby Lucca. After she married her sweetheart in Canada and returned to live there, Lia continued to visit Aunt Laura with her own children so that they would also have an opportunity to get to know this special and incredibly wise woman who was so dear to her.



Aunt Laura died suddenly of a heart attack in March of 1996. In 2004 an opportunity arose to honor her legacy; Lia started her own winery, and it was only natural that she would name it in honor of the woman who been such an amazing influence on her life.



Made from 100% Sangiovese, the grapes were harvested at the end of August. The bunches are carefully sorted in the vineyards and then by an optical sorter as soon as they arrive at the cellar. The berries were crushed, and the juice is left in contact with the skins for 2 hours before pressing. Fermentation in stainless steel tanks.



Light pink hue. Aromas of strawberry, red apple and a delicate floral note. The palate in nicely balance with flavors of red summer berries and mandarin, with a touch of vanilla bean. Named after her daughter, *Ali* means “wings” in Italian, and is a tribute to her “little angel.” The label features a detail of Cupid from an original artwork by Rik Olsen.



## R O S É C L U B

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Stuffed & Seared Duck Breasts

# APRIL 2024 CLUB SELECTION



## 2023 CHÂTEAU LA COSTE ROSÉ VIN DE PROVENCE, FRANCE



Spanning some 200 hectares, Château La Coste produces beautiful wines from Coteaux d'Aix-en-Provence and IGP Portes de Méditerranée. Founded in 1682, Château La Coste boasts a winemaking history which dates back even further, to Roman times. Its vineyards lie in a picturesque setting, located amongst the cypresses, stone pines, olive trees and oaks. Inspired by the exceptional terroir, Château La Coste tends to its vines using organic processes and biodynamic principles, prioritizing quality over quantity. In 2009, Château La Coste' wines were given the "Organic Farming" label, and the vineyards later received Demeter's Biodynamic certification in 2013.



Half manual and half mechanical harvest. Grapes were pressed using the direct method. Must was fermented in temperature-controlled stainless-steel vats on fine lees. A mélange of Grenache, Cinsault, Cabernet Sauvignon, each vinified separately and then blended in a state-of-the-art vat room, equipped to bring out the fruit's natural flavors and aromas, resulting in a fresh young wine that conveys the subtleties of the terroir of Provence.



Pale pink. Delicate aromas of red berries open to flavors of cherry, wild strawberry, fresh lemon and chalky minerality. In true Provence style, this rosé is crisp, refreshing and dry, with a wonderful burst of juicy acidity on the finish.



## R O S É C L U B



- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Spring Cobb Salad