

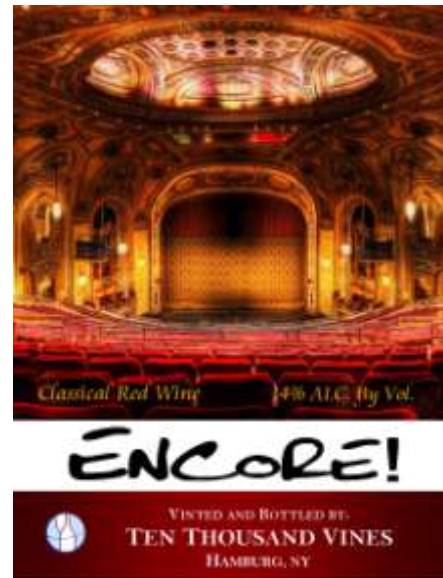


FEBRUARY 2015

## Encore!, Italy 2013

I don't know how many opera fans we have in the Explorers Club, but you will want to stand and cheer for more after tasting this rich red wine which is made from Sangiovese and Merlot grapes grown in Italy.

Pour some in the glass and you immediately will notice the deep color. Through the light, you will notice the wine is not garnet or brick colored, but rather deep red with a blue hue. When you see this bluish color in a red wine, you can often expect a fruit forward and young tasting wine.



The nose of this wine also hints at what is to come. Fresh strawberries and cream leap out even before the expected cherry and plum. Take a sip and let the wine linger on the tongue. Extremely fruity, rich and supple...just as the color and the aroma foreshadowed. The Sangiovese grape gives this wine soft tannins and just the right amount of acidity for structure. It is known for lending a slight savory component not often found in other reds. Sangiovese also contributes the strawberry and red fruit flavors. The Merlot grape give this wine its velvety texture and round, chewy character. The hint of vanilla on the nose and the flash of spice in the finish are courtesy of the Hungarian oak used in the aging process.

Take time to allow the wine to linger on the palette. Enjoy the elegance and the subtlety with all your senses. Whether you are planning a romantic evening at home, or an extravagant dinner before heading to Shea's Theatre, you will find yourself wishing it would not end. Just one more Encore!

(Total Production: 10 cases)

Regular Price: \$19.99

**Club Price: \$16.99**

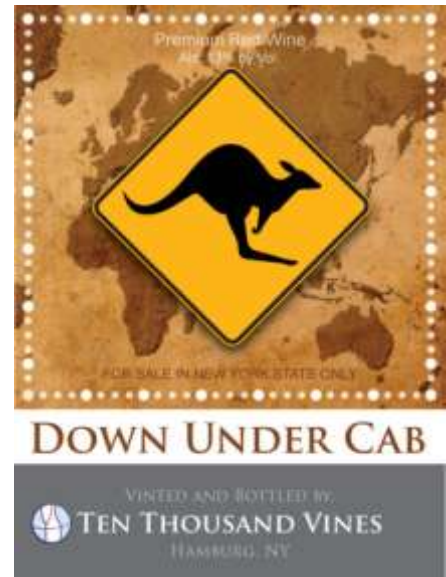


FEBRUARY 2015

### Down Under Cab, Australia 2013

You may recognize the label. We have indeed been making our Down Under Cab for many years. You may ask why we are including it in our new club releases.

Winemaking is not only a science, but it also is an art. We made some minor tweaks with this latest batch of Australian Cabernet Sauvignon and the results were amazing! Bright fruit, bold tannins, complex structure, layers of oak...everything you can ask for in a Cab from Down Under.



Size Matters...we made a smaller batch this time around and bulk aged the wine before bottling. The size of the vessel (be it a bottle, tank, or barrel) changes the aging profile of a wine. By making this batch in a smaller tank, we allowed the wine to age gracefully, maximizing CO<sub>2</sub> release while minimizing O<sub>2</sub> exposure.

This wine is aged in American Oak. This gives the wine a graceful layered taste profile where the oak flavors are never overpowering the fruit, but always just below the surface. Adding depth and length on the palette. Enjoy this wine with a dry aged NY strip.

(Total Production: 10 cases)

Regular Price: \$16.99

**Club Price: \$13.99**

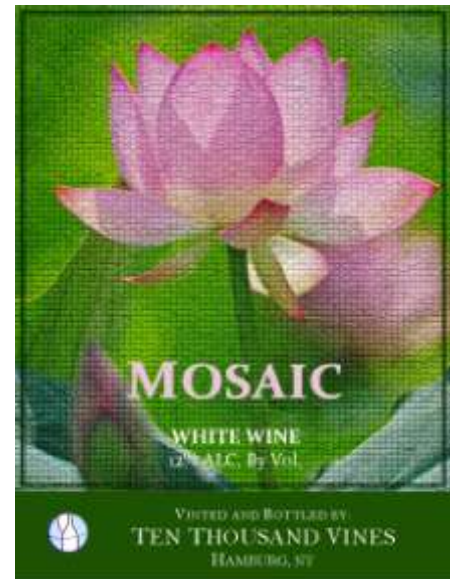


FEBRUARY 2015

### **Mosaic, South Africa 2013**

One of the finest wine producing areas in the Southern Hemisphere is Paarl, South Africa. It is a small valley North East of Cape Town. It's vineyard's are planted on the valley floor, which is well protected by huge granite rock formations. The soil is high in mineral content and well drained. The vineyards are held to very limited yields, producing highly concentrated and intensely flavored grapes.

Three different white grapes were grown in Paarl and blended to make our Mosaic. Each contributes its own unique characteristics which, when arranged perfectly, combine to paint a picture greater than the sum of its pieces. The Viognier grape is known for its stone fruit qualities...primarily apricots and peaches. The Chenin Blanc grape is known for its hints of tart apple (both red and green) and quince, sometimes accompanied by a touch of honey. The third grape, Roussanne, is most typically used as a blending grape due to its highly herbal character.



This dry white combines the best qualities of all three grapes for an intensely fruity wine. The intensity is immediately apparent in both the smell and the taste. Fresh apricots dominate, but the tartness of green apples provides a resolute backbone. Perhaps the most enticing character, however, is the subtle hints of herbal tea and chamomile that are revealed after the fruit layers fade.

The richness and the crispness of Mosaic make it a perfect wine to accompany food, with plenty of acidity to cut through heavy cream sauces. To really excite your senses, serve with a Moroccan chicken over couscous and see how the dish's sweet spices interact with the wine's herbal finish. Also great with spicy foods and creamy soups.

(Total Production: 29 cases)

Regular Price: \$16.99

**Club Price: \$13.99**



FEBRUARY 2015

### **Gewürztraminer, California 2013**

It is arguably the most recognized grape varietal and yet it is also the hardest to spell! Gewurztraminer is a favorite go to wine for many, especially when ordering Asian food. The grape can be traced back to Germany originally, but has been made famous by the Alsace region of France.

We made this batch from California grown Gewurztraminer. It is slightly sweet, and it exemplifies the perfumed aromas that the grape is best known for. The intense nose displays both floral and fruit characteristics, most notably daisies and grapefruit.

Equally intense is the flavors this wine presents. It starts with grapefruit but quickly fades to pineapple and lychee in the mid palette. The soft round finish is clean with a flash of nutmeg just before fading away.

Many people regard Gewurztraminer wines as their "go to" when serving Asian food, particularly spicy Thai food. Another suggestions would be to serve this wine with baked sea bass and ginger lime sauce.

Aside...I am always cautious when describing Gewurztraminer wine as tasting like lychee, but their flavors have all but become synonymous. Not many of us have tasted fresh exotic Asian lychee and canned lychee loose all their distinctive flavor. In my vino-centric world, I wonder if Wikipedia™ will describe lychee as tasting like Gewurztraminer wine. As it turns out, they describe it as being floral, fragrant and sweet—no mention of grapes....



(Total Production: 10 cases)

Regular Price: \$14.99

**Club Price: \$12.99**



FEBRUARY 2015

## Singin' the Blues

Our sweetest wine of this release is a light bodied Pinot Noir wine sweetened with blueberries.

It is a pale red in color with the aroma of fresh baked blueberry muffins. Your first sip will conjure memories of childhood, picking berries in the blueberry patch.

Like most of our fruit wines, we start with a base of grape-based wine. In this case we chose Pinot Noir because it already has a berry taste in its profile. It also is lighter in body, which keeps the finished wine lighter and more fruity, not syrupy. In this particular batch, we added blueberries to the initial fermentation, and we also added blueberry concentrate after fermentation for added sweetness and taste.

This wine is a great wine to serve chilled either by itself or with lighter cheeses. Try it with goat's milk cheese on a cracker with a fresh blueberry on top!



(Total Production: 10 cases)

Regular Price: \$10.99

**Club Price: \$8.99**