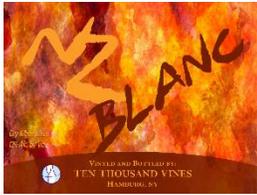


New Releases, May 2019

As Summer approaches, we may find ourselves reaching for more white wines in the warmer weather. With this in mind, I can't wait for you to explore the three new whites we are releasing. All three are rather unique and interesting all by themselves. The side by side comparison of their similarities and differences allows for greater appreciation of all three. These wines will show us how sweetness and acidity can complement each other and how aromatic wines can be elegant without being heavy.



NZ Blanc
2017 Sauvignon Blanc

New Zealand
10 cases

Regularly \$20.99
Club Price \$19

A medium bodied wine with intense aroma of lime, grapefruit and a touch of orange blossom. Flavors also include pineapple, citrus and cilantro. This aromatic wine shows bright acidity, without being harsh, and it finishes dry. Of our three whites being released, this has the least residual sugar and least acidity.

New Zealand is the source of these grapes and is the third largest grower of Sauvignon Blanc after France and Italy; providing 15% of the world's production. Sauv. Blanc is often compared to and substituted for Chardonnay. It is arguably a better choice for summer wine than Chardonnay because it is far more aromatic—showing a variety and range of aromas including both fruit and herbs—without being heavy or overly complex.

This wine pairs well foods seasoned with green herbs, particularly asparagus risotto, roasted Brussel sprouts, anything pesto, and grilled flaky fish (trout, halibut) with a sprinkle of lime juice. Let the grilling season begin!



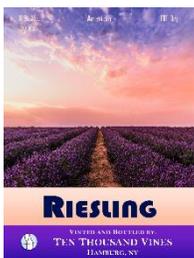
Groovy
2018 Grüner Veltliner

Seneca Lake, NYS
20 cases

Regularly \$17.99
Club Price \$17

The Grüner Veltliner grape is the national grape of Austria. (75% of the world's Grüner Veltliner is grown in Austria) It has been grown there for centuries with much mystery surrounding its heritage. It has long been known that Gruner was the offspring of the Traminer grape, making it the sibling to Gewurztraminer. Only recently, however, has DNA testing found the grape's other parent. A single grapevine, over 500 years old, was found in an abandoned orchard in rural Austria and has been identified as the other parent of Grüner. It is the only known vine of its varietal and is now considered a natural monument in Austria as oenologists attempt to take cuttings and replant them. (Those of you joining us for the winery's Wine Cruise 2020 will tour the Grüner vineyards and taste many spectacular wines of Austria and the Danube River Valley).

Our Groovy (shorter and easier to say than Grüner Veltliner) comes from a vineyard in the Finger Lakes. The climate is similar to the river valleys of Austria, but the soil is quite different. Their vineyards are clinging to the sides of steep hillsides. The years have washed much of the soil away, leaving rocks and gravel. The vineyards in the Finger Lakes, conversely, have relatively fertile soil and the vines are not nearly as stressed. Where Austrian Grüner is often flinty and minerally, ours is softer and more spicy. Ours displays flavors and aromas of citrus, nectarine, passion fruit, and just a dash of pepper. It is bright, with higher acidity and a dry finish. It makes for a decisively edgy wine and challenges us to find the perfect food pairing. May I suggest Vietnamese Banh Mi (Or any less spicy Asian food), sushi, coconut shrimp, or spinach salad. I particularly like pairing it with Vietnamese dishes due to the prevalence of coriander as a spice.



Riesling
2017 Riesling

Washington State
10 cases

Regularly \$16.99
Club Price \$15

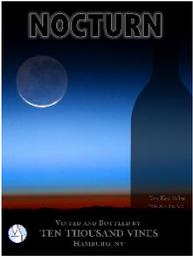
The Riesling grape is not nearly as close on the family tree as Sauvignon Blanc and Gruner Veltliner, but it also benefits from naturally high levels of acidity in the grape. In fact, Riesling is the most acidic of all the noble grapes. The worldwide success of the Riesling grape is largely due to winemakers striking a balance between the wine's sweetness and its acidity. When the grape is grown in cooler climates, such as in Washington and New York, the ripe grape is naturally more acidic than when it is grown in a more sunny climate. To make sure the higher acidity does not make the wine harsh, the winemaker will often make a sweeter wine. The result is a wine that does not seem nearly as acidic nor as sweet as it actually is. Many may be familiar

with the International Riesling Foundation's sweetness scale. It is precisely the fact that Riesling's acidity skews the perceived sweetness of the wine that the IRF developed this scale. It does not simply correspond to a measurement of Residual Sugar (sweetness). The IRF scale is a calculation of the ratio of sugar to acid. The more sugar there is relative to acid, the farther to the right the wine is on the IRF scale. Our 2017 Riesling lands in the medium dry range.



Our Riesling comes from the Columbia River Valley, which is also home to the best known US producer of Riesling, Chateau Ste Michelle. It presents classic Riesling aromas of green apple and pineapple with a very fruity flavor profile including apple, peach and mango. The grape's acidity provides a *Zing* to the wine, while the residual sugar softens the edges, revealing a lively wine that isn't harsh—well balanced sugar and acid.

Riesling is an extremely food friendly wine and ours is no exception. It has sweetness to compliment spicy dishes. It has acidity to tame salty snacks. It has slightly lower alcohol to keep the wine less heavy alongside most foods. And it has enough flavor to not get lost with more powerful dishes. Some foods I would serve this wine with are spicy Asian foods, prosciutto and fig pizza, grilled Cajun spiced shrimp.

**Nocturn**

2016 Grenache, Syrah, Mourvedre, Cinsault 28 cases

Languedoc, France

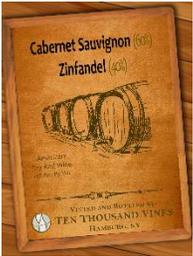
Regularly \$19.99

Club Price \$18

A whole lot happens in the last couple of days before a grape is harvested. Acids are converted to sugars, water is beginning to evaporate out through the skin, and the berries become more susceptible to spoilage. In the Languedoc regions of France, they have addressed these issues by harvesting at night. The cooler temperatures and the lack of sunlight halt the forces of nature momentarily so that the grape can be picked at its peak. As in life...good things happen at night!

The grapes in this wine were harvested following the local nocturnal traditions of the Languedoc. The resulting wine is highly concentrated in the nose and mouth. It has a very dark complexion with a palate of dark plum, black raspberry and mocha. It starts out fruity, with soft, round tannins. It finishes dry, eventually fading away to a hint of milk chocolate. It is lighter in body, but big on flavor, making it a great summertime red.

Nights on the patio just got better! This wine is perfect for an evening of grilling, whether it be a dry aged steak or a gourmet burger with your top secret ingredient. (My secret is making the burger patty with meatloaf mix and a sprinkle of cocoa powder...shh, don't tell anyone!) Invite your family and friends to the patio this summer and celebrate the night with Nocturn!

**Cab/Zin**

2017 Cabernet Sauvignon/Zinfandel Blend 10 cases

Dry Creek, Sonoma, California

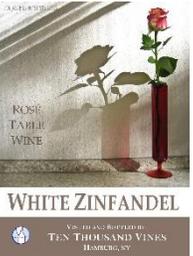
Regularly \$23.99

Club Price \$21

In the North end of Sonoma County, the Zinfandel vines quietly goes about their business—ripening their grapes in the warm sun and producing high sugar levels in the berry's pulp. Many of these vines had been planted long before Prohibition. In more recent times, the area has become known for its Cabernet Sauvignon and the resulting angularity of its wines. Today, old meets new as we blend the two grapes to make a robust but easy drinking wine.

Our Cab/Zin blend is deep in color and rich in flavor. Its nose is plummy with a touch of tobacco leaf. Swirl the wine and see how it clings to the side of the glass, confirming the higher alcohol content and resulting fullness. The Zinfandel grape produces higher sugar content in its ripe berries than most grapes. In this case, we allowed the yeast to consume all the sugar during the fermentation process, resulting in a dry wine with slightly higher alcohol content. Zin also boosts the fruity nature of the wine while introducing a spicy character in the mid palate. Meanwhile, the Cab Sauv adds tannic structure, depth of flavor, and a darker side. But we didn't stop there! We fermented and finished this wine with some oak chips made from used Kentucky Bourbon barrels. The barrel chips add subtle nuances of smoke, vanilla and caramel to the finish. The end result is a multi-dimensional wine with intensity, complexity, and drinkability.

Try our Cab/Zin blend with barbeque brisket or a thick T-bone steak with mushrooms and onions. If you inexplicably find yourself done with dinner and the bottle isn't empty, enjoy the rest with a piece of dark chocolate.

**White Zinfandel**

2017

California

10 cases

Regularly \$13.99

Club Price \$13

As mentioned above, the Zinfandel grape produces a higher sugar content when ripened in the warm California sun. Back in the 1970's, the winemaker at Sutter Home extracted some of the free run juice from his batches of Zinfandel. The process, called saignee in France, has long been practiced in Europe as a way to add depth and intensity to their dry red wines. The free run juice is removed from the process and the rest of the grapes, pulp and skins alike, proceed to make the red wine.

Back at Sutter Home, the winemaker set this excess juice aside and it started to ferment. As this juice fermented, the weather turned cold and the yeast went dormant, creating a dreaded "stuck fermentation." When the distracted winemaker got back to check on his project, he found a light pink wine with low alcohol and high residual sugar. He decided to bottle it and the rest is history.

Our White Zinfandel is not a by-product nor an afterthought. Ours is made by lightly pressing the fresh Zinfandel grapes and immediately separating the red skins from the juice. With this method, we get a little more color in the wine. We then ferment the juice as we would any other sweet white wine. The result is a White Zinfandel with a little deeper pink color and higher alcohol than the original prototype. Ours is fuller bodied with more flavor as well.

Try our White Zinfandel poolside or with pizza and burgers. For a special treat, enjoy with milk chocolate covered strawberries.

**Jest Do It**

2018

California

20 cases

Regularly \$15.99

Club Price \$14

Back by popular demand, our Jest Do It is a semi sweet red wine flavored with Acai and raspberries. The base wine is a young, fruity Cabernet. We then sweeten it with concentrated Acai and raspberry. The result is a lighter bodied and fruity wine which is both sweet and tangy.

Serve slightly chilled. Try it with grilled pork chops, BBQ chicken, or chocolate.