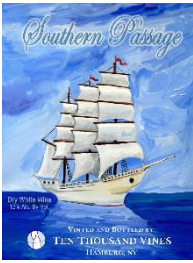


New Releases, August 2019



Southern Passage

2017 Chenin Blanc (55%) Chardonnay (45%)

South Africa

30 cases

Regularly \$19.99

Club Price \$18

Capetown, South Africa was founded by the Dutch East India Company in the middle 1600's for the purpose of resupplying the ships that sail from the Netherlands to South East Asia. The officer in charge of creating the settlement was Jan Van Riebeeck and one of the first crops he planted was wine grapes. He believed, wrongly so, that wine could protect sailors from scurvy. The first Vintage of South African wine was fermented in 1659.

Only 29 years later, the French Huguenots were expelled from France and many resettled in South Africa to continue making their wine. With them came French winemaking methods and French grape varieties, including Chenin Blanc and Chardonnay. Today South Africa grows over half of the world's production of Chenin Blanc, which the locals call Steen, and has become the country's signature wine.

Our Chenin Blanc is blended with Chardonnay for additional body and complexity. The wine is pale in color with an incredible nose. Tart green apple is the cornerstone of Chenin Blanc. Our wine's aromas offer plenty of green apple, but also swirl in lemon, green tea and candied ginger. The wine is dry and light in body with its fruity flavors of green apple, melon and lemon supported by edgy acidity. As the wine lingers, the softer character of the oaked Chardonnay gains the advantage allowing the wine to finish softer with hints of honey and vanilla. It even has a hint of savory in the finish.

Southern Passage is a very food friendly wine. South African cuisine is loaded with seafood dishes ranging from rich tomato based stews (Potjiekos) to whitefish steamed in banana leaf. The light and zesty character of this wine accompanies any of these well. But if Wegmen's is out of banana leaf again, try baking some cod in a parchment bag with a couple lemon wedges. Richer dishes such as seafood or chicken in cream sauces would also be a great dish to serve with this wine.



Reflection

2018 Pinot Grigio (67%) Riesling (33%)

Italy/California

8 cases

Regularly \$16.99

Club Price \$14

Traditionally, Pinot Grigio and Riesling grapes don't grow side by side and therefore are seldom blended together. But every once and a while, we like to break from traditions. This is one of those times! We hoped to create a Pinot Grigio-like wine with a bit of a twist. This wine certainly displays the expected traits of Riesling—pale straw color, highly aromatic and fruity nose (cooking apple, pineapple), slight minerality in the mid palette and bright acidity. But this wine is only 1/3 Riesling. It is mostly Pinot Grigio. You can find classic Pinot Grigio

characteristics as well—hints of honeysuckle and lime zest, softened nutty notes, and a clean finish. And for good measure, we left the wine with a slight sweetness for a round, soft finish. Like a reflection in the water, we can recognize the profile of both grapes in this wine, with the more dominant being Riesling.

Try it with grilled vegetables (eggplant, bell pepper, and pineapple sprinkled with cinnamon) or Asian dishes such as Hunan orange chicken.



Distant Peaks

2016 Cabernet Sauvignon

Chile

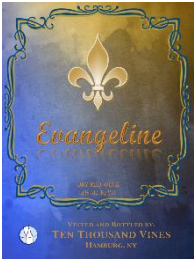
25 cases

Regularly \$16.99

Club Price \$15

This Chilean Cabernet boasts a gorgeous garnet color which is met by a nose of red fruit, vanilla, tobacco, oregano, and spice. Medium bodied, look for mineral notes, black currant, and dried cranberry as you taste a wine as complex and beautiful as the steep slopes, snowy mountains, and deep valleys of the Andes. Finishes pleasantly, leaving you content sip after sip.

Pair with Fennel-rubbed Flank Steak with Grilled Oranges and Roasted Baby Potatoes, Pastel de Choclo (Chilean Corn Pie), or Chilean Beef Empanadas.



Evangeline
2016 Cabernet Sauvignon

France
30 cases

Regularly \$21.99
Club Price \$20

We chose to name this wine after the French name that comes from the Greek meaning “the bearer of good news.” It truly is good news that the French, albeit perhaps unwillingly, shared their Cab Sauv with the rest of the world! Cabernet Sauvignon is perhaps the most recognized grape varietal in the world. This classically French styled Cab is elegant and complex, with a mysteriously inky deep red color worthy of royalty. Her nose bursts with dark plum and spices. And she tastes like ripe cranberries and blackberries, eventually giving way to layers of green peppercorn, tobacco and vanilla. Swirl in your glass to reveal beautiful long legs, indicating a higher alcohol percentage (14%). She is full bodied with a dry finish.

Serve this wine at 60-65 degrees F to best enjoy her depth and complexity. In Bordeaux, this wine may be paired with Entrecôte steak in a red wine reduction sauce. Entrecôte is a cut of beef similar to a thin ribeye cut and pan fried. Or perhaps, you may want to share a romantic dinner of Chateaubriand for two...just don't forget to invite Evangeline also!

An interesting footnote: The French have been planting, responsibly managing and harvesting oak tree forests for almost two centuries for the sole purpose of making wine barrels. The oak used to age this wine was grown in the Limousin forests in South-Central France. This forest is best known for producing the oak used in the barrels to make the finest Cognac.



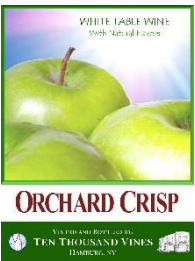
Tailgate Red
Red Blend

California
5 cases

Regularly \$17.99
Club Price \$16

Break out the foam fingers and get ready to grill! Tailgate Red is an off-dry wine that cheers for the home team. Look for hints of red licorice, blue raspberry, and caramelized apple in the nose while blackberry, plum, currant, and spiced vanilla tackle your tongue. Rich in the mouth with super smooth tannins, this wine is an easy to drink treat that demands your finest game day feast.

Circle the Wagons! Pair with smoked sausage piled high with peppers and onions, angus burgers with sharp cheddar, smoked bbq ribs, or even beef on Weck and wings... bring on the flavor, this wine can handle it. Let's Go Buffalo!



Orchard Crisp
Green Apple

California
30 cases

Regularly \$14.99
Club Price \$13

Imagine walking through a green apple orchard mid-summer, the sun shining on your face, and a warm breeze in the air, and the smell of crisp fresh apples all around. You reach for a perfectly ripe apple and take a bite...It's all of that, and more. We call it Orchard Crisp, and you can call it delicious!

Pair with a cheese board, Roasted Pork and Root Vegetables, or Gouda and Gruyere Mac & Cheese.



Pink Perfection
Pink Grapefruit/Passion Fruit

California
12 cases

Regularly \$16.99
Club Price \$15

I'm not sure what makes a Flamingo pink, or why it stands on one leg when it sleeps. I do know that you don't have to travel to the high desert of Chile (or even the fountains of Las Vegas) to appreciate Pink Perfection! This slightly sweet Rose wine is sweetened with pink grapefruit and a splash of passion fruit. Its sweetness is perfectly balanced with the tangy and bold grapefruit flavors. And the citrusy passion fruit provides an extra burst of lively fruit goodness.

Serve this wine well chilled with a light salad for to start the meal. But save a glass and reward yourself with some German chocolate cake for dessert!