

FALL 2021 WINE CLUB RELEASE

Go For Austria!



Weingut Sattlerhof, Gamiltz, Sudsteiermark, Austria. Courtesy of Jancis Robinson.

Quick Links: [Tier I](#), [Tier II](#), [Tier III](#), [Tiers IV & V](#)

We want to thank our wine club members for the overwhelming support you've shown for our month-long celebration of the wines of Austria! Austrian wine has a messy history at Blanc & Rouge. Before her sommelier exam in 2016, Mina spent months studying the history, grapes, and sub-regions of the major wine-growing nations. On the day of her written exam, she was panicked to receive no questions on Burgundy and *three* on Austria-- a country that had, until that moment, been low on her study agenda. She answered all three questions, "Kremstal," "Kremstal," "Kremstal," and crossed her fingers that the rest of her answers would earn a passing score. The entire Blanc & Rouge team is grateful that she may proudly don her sommelier pin and host this Austrian wine educational series, culminating with an Austrian-focused Wine Club release.

This November, we are particularly excited to feature the wines of Weingut Sattlerhof. Just a stone's throw from the Slovenian border in Südsteiermark (South Styria), multigenerational winemaking families produce some of the most intriguing and food-friendly Sauvignon Blanc in the world. Known as the

“Green Heart of Austria,” these lush rolling hills issue bright, highly-aromatic wines that clearly demonstrate a sense of place. Located in the small village of Gamlitz, Weingut Sattlerhof is in the epicenter of this dramatic countryside. While the area around Gamlitz is one of the largest wine-growing communities in Styria, it also attracts hikers, cyclists, and others who appreciate its natural beauty.

Since 1887, the Sattlers have been pioneers in Styrian wine production. In the 1970s Willi Sattler was the first Styrian winemaker to bottle high-quality dry white wine under his own independent label. He is a leading member of STK (Styrian Terroir and Classic Winegrowers), a prestigious association which classifies quality standards for Styrian viticulture. Together with his wife Maria and their sons Andreas and Alexander, the Sattlers have set the bar globally for classic Styrian Sauvignon Blanc. They farm their 40-hectare estate organically and in 2021, joined *respekt-BIODYN*, a biodynamic certification group for Austrian, German, and Italian wineries.



Weingut Sattlerhof, Ried Kranachberg. Courtesy of Austrian Wine.

It may seem odd that we’ve focused our Fall Club Release on a country best-known for its white wines, but as we face this cold, Pacific Northwest winter we find ourselves reaching for sunny, food-friendly whites that pair with *everything*. Paul Shinoda, Ally’s grandfather and Washington winemaker, once said that Sauvignon Blanc is the wine you can carry into any gathering, and much like a gracious, elegant dinner guest, the wine will pair perfectly with the food, good company, and great conversation. The Sattlerhof Südsteiermark Sauvignon Blanc was the last bottle of wine that Ally shared with her “Gramps” before he passed away in July. It was enjoyed with a simple meal of tomato soup and a couple hours of ‘talking story,’ reaffirming Paul’s belief in the value of a well-made Sauv Blanc. In that spirit, we feel

these wines deserve a spot at the table this holiday season alongside your Burgundy, Champagne, and Cabernet.

Every quarter, our wine club presents a carefully-curated collection of bottles that are unique, sustainably-produced, and food-friendly. We thank you for supporting Blanc & Rouge and exploring the world of wine with us! The tasting notes below represent the core wine selections for the November 2021 club release. We may have included a special selection in your bag, so please contact Ally at wineclub@blancandrougewine.com if you would like any additional information about your club wines. Prost!

TIER I

REDS

Evolucio Blaufränkisch (Burgenland, Austria)

#AustrianWine

Evolúció Blaufränkisch comes from the Burgenland region. The Burgenland region is located on the eastern side of the country by the Hungarian border and it is the oldest vine-growing region in Austria. Burgenland covers 13,840 hectares of vineyards. The region is famous for producing some of the richest and best red wines in Austria, especially made from Blaufränkisch and St. Laurent, both red varieties that thrive in Burgenland due to the hot, continental Pannonian climate. Talk about a Blanc & Rouge OG selection... this Blaufränkisch from Evolucio has been, at times, one of only one or two Austrian wines on our shelves. Its longevity is well-deserved. It over-delivers at its Open-On-A-Tuesday-Night price point, and it pairs beautifully with many fall dishes such as mushroom risotto and squash ravioli. This medium-bodied wine is fresh with notes of dark cherry and spice on the palate. Biodynamic.

Erasmus “Riserva di Calibora” Bordeaux-Style Red Blend (Maule Valley, Chile)

Included At Special Pricing! Paper-wrapped.

60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

We are blessed to have amazing partnerships with some of the country’s best importers. Occasionally, those partners are able to treat us to special pricing on wines for our wine club members. This is one such example. In 1995, Count Francesco Marone Cinzano, owner of the eminent Col d’Orcia estate in Montalcino (Tuscany), visited the Maule Valley in Chile on a trip to the Conquistadores Trail. He fell in love with the land – an area he felt exhibited a true “Harmony of Nature” - and felt there was immense potential for the production of world-class wines. Count Cinzano and longtime consultant Maurizio Castelli settled on the area of “Riserva di Caliboro” in the Maule Valley to establish Erasmus. The decision to farm organically was paramount from the beginning. In fact, the Caliboro area was chosen because of the allowance of dry farming. This wine demonstrates harmonious aromas of wildflowers, cherry, blueberry and blackberry preserves with a backing of licorice. There are persistent notes of cherries and blackberries on the palate, backed by velvety and elegant tannins. Full-bodied with a long, lingering finish, this wine is well-matched with roasted meat, hearty pastas and hard cheeses. It is rare to find a wine with this amount of age and quality at this price point. If you are new to aged red wine, make sure to pull the cork on this wine at least an hour before you serve, to allow the wine time to aerate and “open up.” A little sediment at the bottom of the bottle is completely normal for a wine 10+ years old!

La Quercia Aglianico (Puglia, Italy)

Aglianico is known as one of the best red grapes in Italy, alongside Nebbiolo and Sangiovese. With notes of plum, sweet tobacco, and dried herbs, this wine is the perfect balance of fruity and savory. Blame it on the global shipping delays, this Aglianico was supposed to be a part of our Summer Wine Club release. Thankfully, this wine is perfect for fall cuisine, especially braised dishes such as Osso Bucco. One of our favorite distributors, who was previously a chef in downtown Seattle, loves to pair Aglianico with a simple dinner of smoked mussels in a spicy tomato sauce over angel hair pasta.

Umberto Cesari MOMA Rosso (Emilia-Romagna, Italy)

80% Sangiovese, 20% Cabernet Sauvignon. We don't often bring in wines from the Emilia-Romagna region. They tend to be pricey and difficult to source, so to stumble across a blend that presents this quality and value was a happy surprise. A tribute to the art world, MOMA – short for My Own Masterpiece—is Umberto Cesari's masterful blend of Sangiovese and Cabernet Sauvignon. The Sangiovese grapes provide their charisma as well as an intense scent of purple plums. The Cabernet Sauvignon grapes, harvested late, give it softness and class. Pair this wine with classic Tagliatelle pasta (a regional specialty) or hearty roasts.

Three of Cups “Le Chariot” Red Blend (Columbia Valley, Washington)

It's getting more and more difficult to source value-oriented Northwest wines that aren't in every grocery store wine department. Shortly after Mina was a judge in the Seattle Wine Awards, we were on the hunt for wines from highly-lauded Woodinville winery, Three of Cups. We were delighted to taste this blend of Petite Sirah, Cabernet Sauvignon, Malbec, and Syrah. At its modest price point and tiny 160-case production, this is a “unicorn” in Washington wine. “Le Chariot” offers aromas of loganberry, dark cherry, and blackberry. On the palate, notes of dark chocolate, cedar, and leather are balanced with an explosion of tart, brambleberry. Give this wine 30 minutes to open up for optimal enjoyment. Pair with chili, sausages, or BBQ.

Notre Dame des Pallières Côtes du Rhône Rouge “Les Rieus” (Rhône Valley, France)

60% Grenache, 30% Syrah, 5% Clairette Rose, 5% Cinsault. Domaine Notre Dame des Pallières is a very old family estate, whose name comes from a place of pilgrimage visited by the Provençal people in the middle ages who believed that the fountain on the property would protect them from the plague. Claude Roux and his cousin Jean-Pierre have so many generations of Gigondas wine making experience in their family that they don't know exactly how many of their relatives have been involved up to now – Antique writings suggest that this Domain existed in the 900's. Fortunately this tradition is continuing with Claude's children, Isabelle and Julien, gradually taking over the day to day responsibilities of farming, production, and administration. This wine is deep garnet red in color. The nose gives aromas of fresh red fruits, cherry, and strawberry coulis. We note a beautiful roundness in the middle of the mouth and the red fruit notes are persistent on the finish. Pair this wine with mushroom risotto or dishes featuring Mediterranean spices.

WHITES

Sattlerhof Sudsteiermark Sauvignon Blanc (South Styria, Austria)

#AustrianWine

See the introduction to these tasting notes for more information about this producer. This Sauvignon Blanc is lively with notes of ripe stone fruit, stone, and nettle. Bone dry with a light effervescence, this wine pairs well with difficult-to pair vegetables and seafood. We particularly enjoy this wine with tomato bisque.

Landhaus Mayer Grüner Veltliner (Niederosterreich, Austria)

#AustrianWine

Vienna (Wien), Austria is home to over 600 wineries, making it the only major city in the world with a robust winemaking community within city limits. 700 hectares of Vienna is covered with 400 vineyard sites. Wine is a vital part of the city's culture, and the wineries have built the foundation for world-class Viennese cuisine. Landhaus-Mayer is a modern winery in the heart of Vienna producing wines with the traditional grapes of Riesling, Gruner Veltliner, and Zweigelt, including a delicious rosé of Zweigelt. The winery team blends traditional winemaking techniques with modern technology and extreme attention to detail. This cooperative of growers from Lower Austria (for the white wine varieties) and Burgenland (for the Zweigelt) produces value-oriented wines that transport wine lovers to the popular wine taverns (heuriger) in Vienna. Pear drop, fresh green pear and creaminess are only hinted at on the shy nose, but they all appear on the slender, dry palate. A lovely peppery kick of pith and texture gives an edge to the body and lets this resonate with yeast and spice. Pair this wine with artichokes, asparagus, Japanese food, Thai curry, or basically anything. Grüner is such a versatile food-pairing wine.

Prisma Sauvignon Blanc (Casablanca Valley, Chile)

Yes, we are giving you two Sauvignon Blancs in this club release. This is to highlight the versatility of the grape, and showcase how, like a chameleon, this grape takes on the unique characteristics of the *terroir* in which the vines are grown. In this case, both the Sattlerhof Sauv Blanc and the Prisma Sauv Blanc are entirely unoaked, but clearly demonstrate the differences in the land where they are grown. Prisma Sauv Blanc is produced from a blend of two Casablanca Valley vineyards' fruit: Belén and El Principal. The sandy, clay soils and cool, coastal climate contribute to a bright, fresh character in the wine. Passionfruit and mango aromas jump out of the glass with underlying citrus notes of lemon, lime, and grapefruit, combined with a mineral undertone, which lead to a crisp, elegant, and well-balanced finish. Pair with goat cheese, delicate white fish, or briny, herbal dishes.

Cantine Povero Roero Arneis (Roero, Piedmont, Italy)

Arneis, whose origin is lost in the mists of time, is cultivated since ancient times in the hilly and sandy soils of Roero. Here the Tenuta Fratelli Povero owns the organic vineyards, from which Roero Arneis is made. Arneis ranks now among the greatest white wines of Italy. The floral and fruity aromas are intense and fresh. Its dominant characteristics, more or less accentuated depending on the vintage, are fresh hay, peach, pear, pippin apple, pineapple, and lime. Medium-bodied, the palate is dry and delicate, with a persistent finish with an almond hint. Pair with light appetizers, pureed soup, light fish dishes, vegetarian pasta, salads, Chinese food (chicken and broccoli in a brown sauce, fried rice), Thai food (eggplant in a basil sauce).

Monte Tondo Corvina Rosato Frizzante (Veneto, Italy)

For the first time ever, Monte Tondo has created a delightful rosé companion to their spectacular, affordable Garganega Frizzante. After a nose of dusty raspberry and pencil lead, the palate is straightforward and fruity, followed by a pleasant, balanced finish. The light frizzante touch makes it the perfect aperitivo or companion to salumi, roasted mushrooms, and Taleggio cheese.

Cantina del Morellino Cala Civetta Trebbiano (Tuscany, Italy)

Trebbiano is one of the most prolific and widely-planted varietals in Italy, even in the DOC zones. It has been described by Jancis Robinson as the “crisp mouthwash” of Central Italy, and most of the time, it is about as memorable as a boy-band pop song. In this case, the Cantina at Morellino delivers something lovely, even special, with its Cala Civetta. Low-yields (about 1200g per plant), vine age (oldest planted in the 90’s), and unusual skill combine to offer an affordable, delicious wine that is zippy and floral, with notes of honeydew, sweet grass, and crushed salt. Pair this wine with hard cheeses, seafood or pesto pasta dishes, and roasted chicken.

2 Copas Brut Rosé (Central Valley, Chile)

100% Cabernet Sauvignon. “Dos copas” is Spanish for “two wine glasses”, which is all you need to enjoy this aromatic and lively sparkling wine. Made with hand-picked grapes from Chile’s cool and sunny Central Valley, 2 Copas is a great wine for every occasion. A perfect pink rose color with lively aromas of strawberry, raspberry, mandarin and lime. Smooth bubbles and refreshing acidity. Running from the Maipo Valley in the north, to Maule Valley in the south, the Central Valley is the most important, volume-producing region of Chile. Because of its size, there are several climates and soil-types that can be found, allowing for a vast variety of grapes to thrive. The climate is relatively cool with dry summers and mild winters. This creates ideal wine-growing conditions. Enjoy this wine as an aperitif or with a simple cheese and fruit course after dinner.

TIER II

REDS

Judith Beck Blaufränkisch (Burgenland, Austria)

[#AustrianWine](#)

The Judith Beck estate is based in the Burgenland commune of Gols, in the Neusiedlersee region, on the eastern—and warmest—side of the Lake Neusiedl. Gols is part of the larger Burgenland region in easternmost Austria, which enjoys a very warm climate defined by the Pannonian plain to the east and the Lake. Judith’s parents, Matthias and Christine Beck, founded the family estate in 1976. Judith Beck made her first vintage in 2001, and in 2004 she assumed full control of the winery. Judith and Matthias practiced sustainable viticulture from the outset, then converted to biodynamic practices with the 2007 vintage. Judith uses only native yeasts in the fermentation process. This wine has a chewy, plush texture with generous dark cherry, cassis and plum fruit nuanced by herbs and a touch of minerality. This highly versatile wine complements virtually all types of food and cuisines, but we particularly appreciate it with lentil stew, bratwurst, and wild mushroom spaetzle. A mere 12.5% alcohol.

Bodegas Calar Vino de la Tierra de Castilla “Abrego” (La Mancha, Spain)

Named for the south-easterly wind that brings rain. Made from 100% Tempranillo grapes grown on the La Loma plot, at an altitude of 650m, has a sandy loam terroir and its location provides optimal aeration,

favoring the vines' health. Complex and fruity. Red fruit aromas mix with wild berries and mineral aromas such as damp soil and stones. It is balanced and fresh on the palate, with a long and persistent finish, in which the fruity and mineral notes stand out. Pair with smoked duck, paella, or roasted root vegetables.

La Quercia Montepulciano d'Abruzzo Riserva (Abruzzo, Italy)

A "true blue," grizzled farmer-type, winemaker Antonio Lamona is both utterly likeable and totally invested in his wines. Although his father also grew grapes, Antonio is the first in the family to bottle his own and, beginning in the late sixties, began cultivating vines that are entirely organic. As Antonio says, "I would rather forgo an entire vintage than put man-made pesticides in my soil." Located just 3 km uphill from the Adriatic and a morning's drive from the 9,000-foot Gran Sasso, Antonio's farm is entirely self-sustaining: they produce their own salami, bread, vegetables, olive oil, and cheese. Montepulciano d'Abruzzo is always a crowd pleasing, juicy Italian red wine that goes great with a wide variety of foods but this is La Quercia's Riserva Montepulciano which is aged longer and in oak barrels that really elevates this normally rustic wine. Their 2016 Riserva is dark, rich and smooth with ripe plum and blackberry fruits and notes of earth and spice. Pair with hearty pasta dishes and braised meats.

Ruca Malen Terroir Series Cabernet Sauvignon (Uco Valley, Mendoza, Argentina)

Bodega Ruca Malen Cabernet Sauvignon is made from 100% Cabernet Sauvignon grapes grown in the high-altitude Uco Valley region of Mendoza. Bodegas Ruca Malen was the first Argentinian winery to found a high-end restaurant on their winery property, with the mission of educating visitors about food and wine pairings. Aromas of blackberries and preserved figs fill the nose, with peppery notes emerging slowly. It is ripe on the palate, rounded, and elegant with sweet tannins and a pleasant acidity. The long finish shows notes of chocolate and vanilla. Pair with marinated flank steak with chimichurri sauce or hearty mushroom dishes.

Cantine Goretti Montefalco Rosso (Montefalco, Umbria, Italy)

Included At Special Pricing!

Ally first enjoyed this bottle of wine at Amaro Bistro in Bothell when she and her father went out to dinner for Father's Day. To our delight, it was available via one of our small, Seattle-based distribution partners, Genesis Imports, who offered this wine to us at special pricing for our Wine Club members. With global shipping delays and supply shortages on imported wines, we knew we needed to bring in all of the remaining inventory of this red blend, so don't forget to grab a couple of extra bottles for the upcoming holiday season, as Blanc & Rouge purchased the last of this wine to available in the Northwest. A blend of Sangiovese, Merlot and the hallmark Umbrian grape-- Sagrantino. Ripe blackberry, currant and berry preserve aromas are supported by an array of vanilla and cinnamon spice, and light but gripping tannins. Ally and her dad thoroughly enjoyed this wine with roasted lamb shank, but it would also pair well with pasta with tomato-based sauces or a hot bowl of spicy chili (vegetarian or otherwise).

De Stefani Redentore Raboso (Veneto, Italy)

The family of De Stefani dates back to the later half of the 1800's, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family's 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to

combine for 40 hectares of total estate. In 1971, Tiziano De Stefani (Alessandro's father), moved his family to the Fossalta di Piave where they could grow many different grapes on the clay soils of the old river plain, while retaining their esteemed Glera vineyards for Prosecco production. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. Do not mistake this bottle for the Redentore Refosco that has been a longstanding favorite on our Italy rack. 100% Raboso. Sourced from the De Stefani estate's youngest vines, this wine presents intense notes of cherry, raspberry and delicate floral hints. It is charming with its bright acidity, aroma and structure. This is a perfect food-pairing wine for the season. It would pair as well with spiced roasted squash as it would with a leftover Thanksgiving turkey sandwich.

WHITES

Sattlerhof Sudsteiermark Sauvignon Blanc (South Styria, Austria)

#AustrianWine

See the introduction to these tasting notes for more information about this producer. This Sauvignon Blanc is lively with notes of ripe stone fruit, stone, and nettle. Bone dry with a light effervescence, this wine pairs well with difficult-to pair vegetables and seafood. We particularly enjoy this wine with tomato bisque.

Judith Beck Weissburgunder (Burgenland, Austria)

#AustrianWine

100% Pinot Blanc (Weissburgunder). The Judith Beck estate is based in the Burgenland commune of Gols, in the Neusiedlersee region, on the eastern – and warmest — side of the Lake Neusiedl. Gols is part of the larger Burgenland region in easternmost Austria, which enjoys a very warm climate defined by the Pannonian plain to the east and the Lake. Judith's parents, Matthias and Christine Beck, founded the family estate in 1976. Judith Beck made her first vintage in 2001, and in 2004 she assumed full control of the winery. Judith and Matthias practiced sustainable viticulture from the outset, then converted to biodynamic practices with the 2007 vintage. Judith uses only native yeasts in the fermentation process. A brilliant pale gold-yellow in the glass. An aromatic nose of white peaches and pears. On the palate, ripe and rich yet elegant with a vibrant acidity and a touch of spice from the oak. The finish is lingering. This is a beautifully balanced and well structured wine which suggests good ageing potential. Try with roast pork with plum chutney or baked eggs with cheese and bacon.

Ebner-Ebenauer Grüner Veltliner (Weinviertel, Niederösterreich, Austria)

#AustrianWine

Deep in a four hundred year old cellar, a quiet, studious man weighs careful decisions to create exquisite wines from each of the special parcels in the Weinviertel. He asks his accomplished, exuberant wife to join him in crafting the perfect blends that reflect their passionate partnership. Once upon a time...this is how fairy tales usually begin. But sometimes real life is a fairy tale, and that is the case for Marion and Manfred Ebner-Ebenauer. While the Ebner-Ebenauer label was born in 2007, when the two winemakers decided to share their lives, the history of winemaking in Manfred's family stretches back fourteen generations. Today Ebner-Ebenauer is a mixture of old and new, the 400 year old cellar and the modern

style of a careful winery renovation. Traditional winemaking, gravity fed, gentle pressing are practiced, and they use new methods when appropriate. “Respect the traditions but change if not useful.” Notes of green pear and the riper flesh of yellow pear combine into a nose of ripe freshness. The palate then brims with vivid lemon acidity that tingles with zesty intensity on the slender, bright, brisk palate. This wine is light but fresh, enlivening and invigorating in its weightlessness. Delicious with classic Peruvian ceviche, arugula and parmesan salad topped with a lemony vinaigrette, or pan-seared tuna with a lime-pepper crust.

Cambados Urban Winery Desconcierto Albariño (Rías Baixas, Spain)

Paper-wrapped.

There are plenty of well-made white wines that grace the “audition bar” at Blanc & Rouge. Few wow us enough to make it onto our shelves. We can count on less than one hand how many of those standouts are made of the Spanish grape, Albariño. A few months ago, the sales manager from California’s Wine Bridge Imports paid us a visit on her tour of the Pacific Northwest. She brought in a knockout lineup, which included this Albariño that had us thinking, “Burgundy? Ripe Burgundy?” Cambados is a boutique urban winery created by Winemaker Antonio Galiñanes Fernández with the commitment to express the unique terroir of the Cambados subregion of D.O. Rias Baizas in Galicia, Spain. Antonio combines traditional, modern and local influences in his winemaking, handcrafting truly unique wines. Very intense nose with ripe fruit aromas reminiscent of white peach, pear and apples. Light notes of vanilla and yeast, a result of aging and lees stirring in the vat. Wide palate, full and creamy. Well-integrated fixed acidity which gives it freshness and citrus notes. Albariño is the soulmate of seafood. Oyster season is coming. Pair this wine with a freshly-shucked dozen Kumamotos.

Bertani Soave Vintage Edition (Veneto, Italy)

Bertani’s impact on Veneto wine making, particularly in Amarone production, is so considerable that ‘Bertani’ and ‘Amarone’ are nearly synonymous. Their 150+ year history is dotted with groundbreaking initiatives and royal accreditation. While respectful of their past, Bertani strives towards innovation, using progressive techniques and equipment allied with extensive experience and a deeply felt respect for tradition to provide wines of uncompromising quality. Don’t mistake this Soave for the inexpensive glass pour at the local pizzeria. Intense notes of white flowers and gooseberry bring to mind something original. It continues with notes of peach and apricot, suggesting its complexity and surprising personality. On the palate the acidity is vibrant, softened by intense notes of gooseberry, peach and apricot, all accompanied by a richness of taste that makes the aftertaste long and lingering. A white with a great personality and complexity, it goes well with flavorsome white meats and intensely-flavored fish dishes such as French brandade.

TIER III

REDS

Weingut Wagentristsl Blaufränkisch (Burgenland, Austria)

#AustrianWine

Johann and Julianna Wagentristsl laid the foundation stone for today's winery in 1888. With her wedding, Julianna took over what was then "Hof (farm) Nr. 135" in Großhöflein. In addition to agricultural land, this farm also included vineyards. In the following decades my family devoted itself increasingly to viticulture. Little by little, livestock farming disappeared, while viticulture became the focus. Now in their

third generation of winemaking, Rudi Wagentristl creates beautiful, clean wines, including this Bläufrankisch, which is one of the favorite Austrian reds we've enjoyed in the past few months. Strong ruby garnet. Attractive dark berry fruit, blackberries, cherries, earthy-spicy nuances. On the palate, full-bodied, juicy, robust structure with a subtle fruity sweetness, long-lasting finish. A versatile food companion! We recently enjoyed this wine with our bratwurst with homemade sauerkraut.

Domaine La Bastide Blanche Bandol Rouge (Bandol, Provence, France)

When it comes to the grape Mourvedre, you can do no better than the stunning wines of Bandol, France. This tiny region along the Mediterranean coast is known for its hearty Mourvedre-based reds as well as iconic rosé wines that are the ideal pairing with Thanksgiving turkey. The Bandol Rouge is a blend of 93% Mourvèdre and 7% Grenache. This is a hardy, yet polished wine with aromas of woodsmoke, plum, blackberry, licorice, and herbs. The palate follows with similar flavors of earthy garrigue, cassis and a slight bit of chewiness. More flavors of smoky black fruits, mulberry, plum, cedar box and the tell-tale peppery notes of Mourvedre. This wine pairs well with gamey meats such as venison, bbq beef ribs, and can stand a little heat or pepperiness from dishes with cumin or white pepper.

Ribbon Ridge Winery Ridgecrest Old-Vine Gamay Noir (Ribbon Ridge AVA, Willamette, OR)

If you're a fan of Willamette Valley wine, you have the pioneering estate of Ridgecrest and their famed Ribbon Ridge Winery to thank. Their story begins forty-one years ago, when Harry Peterson-Nedry purchased a plot of land in Ribbon Ridge, which was then the furthest anyone had dared to venture in the cold, foggy western edge of the Willamette Valley. It took another twenty-five years before this area was officially recognized as the Ribbon Ridge AVA, a subregion of Willamette Valley and the smallest in the state. The fruit is from an own-rooted block of 1.5 acres planted 1985, the oldest in Oregon. The nose is vibrant cassis and herb mixed with macerated plum and raspberry over fresh-cut strawberry crowns. The palate entry is sleek, fine grained vitality of fresh blue and black plum along with subtle violet pastille and underlying black pepper spice. All of this occurs against a backdrop of a beguiling wine that borrows from Syrah, Cunoise, Pinot Noir, Grenache and Loire Valley Cabernet Franc. Serve this wine slightly chilled and pair with roasted poultry (Thanksgiving turkey, anyone?).

Rosso del Palazzone Vino Rosso (Montalcino, Tuscany, Italy)

A couple of months ago, we had a wonderful visit with Daniel Hubbard, the National Portfolio Manager for MS Walker Imports. He poured us this delightful Sangiovese that got Mina so excited that she literally dreamed about that night. She woke up and knew we needed to feature it in the Wine Club. All grapes in the Rosso del Palazzone were cared for and held to the same regulations as if they were destined to become Brunello. During the aging process, the wines are declassified to create the Vino Rosso blend. The component wines have spent 10-24 months in large Slavonian oak barrels on average. This deep purple wine offers a typical Montalcino Sangiovese nose of cranberries, strawberries, spice, earth and tobacco. The palate is very silky and fresh, presenting tartness and concentrated ripe fruit, with a great balance of acidity and a nice lingering finish. Pair with a smoked pork loin or high quality eggplant parmesan.

Boschis Francesco Dogliani Superiore Vigne Sori San Martino (Dogliani, Piedmont, Italy)

In the little-visited township of Dogliani (located a few kilometers south of Barolo), Dolcetto is king. Nebbiolo is not suited to the terrain, and few choose the challenge of making a living from Dolcetto and

Barbera alone. The Boschis family has been producing wine on their family property since 1919, but only began bottling their own juice in 1968. Plantings are at 550 meters, about 200-300 meters higher than those in Barolo and Barbaresco, resulting in a powerfully enhanced bouquet; old vines (40-60 years) result in richly complex and age-worthy wines. Intense ruby red colour with violet reflections, aromas of marasca cherry, plum and slightly balsamic. The palate gives notes of game, white pepper, smoke, wild red cherry and dried rose petal which lend striking nuance to this potent, deeply-flavored Dogliani. Pair with baked ziti or BBQ chicken pizza. This is a fantastic pasta and pizza wine. The watercolors and engravings on the labels are from local artist Teresita Terreno. Each label depicts a particular season and distinctive feature of the family's land.

Kevin White “La Fraternite” GSM (Yakima Valley, Washington)

Established in 2010, Kevin and his wife Stefanie set out to produce limited, hand crafted wines that are complex, balanced, and pair well with food. Kevin's love for wines from the Rhone Valley in France have led him to focus primarily on Syrah, Grenache, and Mourvedré from cooler climate and higher elevation vineyards in the Yakima Valley. These vineyards produce wines with depth and power along with the finesse and delicateness required to complement food. La Fraternité pronounces bright red fruit from the moment you pull the cork. This Grenache, Mourvèdre, and Syrah blend is a lively wine with layered aromas and flavors of strawberries, raspberries, kirsch, violets, and spice. On the palate, these flavors wrap around a silky medium body with a smooth, fresh, and lingering finish. This wine pairs nicely with roasted chicken, grilled pork, Ahi tuna, and salmon dishes.

WHITES

Sattlerhof Gamlitz Sauvignon Blanc (South Styria, Austria)

#AustrianWine

See the introduction to these tasting notes for more information about this producer. Notes of nettle and moss meld with elderflower on the nose. The palate adds ripe Mirabelle and zesty lime to turn this into an immensely appetizing, fruit-laden wine. A zesty core keeps it all tense and bright. This Sauvignon Blanc pairs well with salad greens and other sharp ingredients like tomatoes and vinaigrettes, as well as sautéed white fish, oysters, smoked salmon, and foods flavored with fresh herbs. Styrian Sauvignon Blanc pairs well with charcuterie and other simple fare found in the region's Buschenschank (wine taverns.)

Tiare Sauvignon Blanc (Collio, Friuli, Italy)

Yes, we are giving you two Sauvignon Blancs in this club release. This is to highlight the versatility of the grape, and showcase how, like a chameleon, this grape takes on the unique characteristics of the terroir in which the vines are grown. This wine comes from the Collio DOC from silty clay soils with grapes expressing pure Sauvignon. Friuli is one of the top two most important white wine- focused regions in Italy. This wine, pale straw color with green reflections, presents aromas intense and characteristic of Sauv Blanc, reminiscent of elderberry, ruby grapefruit, and mango in perfect harmony. The palate reveals fresh, optimal structure with power. It pairs well with spring vegetable risotto, shellfish, and seafood.

Domaine Jean Philippe Fichet (Rully, Burgundy, France)

Included At Special Pricing!

Rully Blanc is a French white wine from Burgundy produced by Domaine Jean Philippe Fichet. It is made from Chardonnay grapes and is located under the appellation of Rully, in the district of Cote Chalonnaise.

This area is characterized by a very particular prized terroir, with clay-limestone matrix soils. To this must be added the meticulous work of Jean Philippe Fichet, who acts according to principles of sustainable agriculture and vinifies each climat (separate vineyard site) separately to enhance the characteristics of the terroir, creating fresh, vertical and easy-to-drink wines. Bright straw yellow color, it expresses fresh aromas of green apple and lemon zest to the nose. In the mouth it is straight, pleasant with spicy, intense and slightly mineral flavors. Pair with sea scallops, lemon chicken, stuffed acorn squash, or moules frites.

TIERS IV & V

REDS

Ridolfi Brunello di Montalcino (Montalcino, Tuscany, Italy)

Brunello is one of Italy's most highly-regarded wines, and some of the best demonstrations of the Sangiovese grape in the world. Founded in 2011, the Ridolfi farm actually dates back centuries. It was the property of the historic Ridolfi family, nobles from Florence who had considerable land holdings in Montalcino. Ridolfi winemaker Gianni Maccari is one of the last disciples of Giulio Gambelli, whom many believe was the greatest Tuscan winemaker of all time. And when owner Giuseppe brought Maccari on board, he offered him carte blanche. Maccari immediately set about building a brand-new, state-of-the-art winemaking facility, purchasing casks (mostly large-format botti from top French, Austrian, and Italian coopers), and introducing organic growing practices in the vineyard. Leafy underbrush, new leather, dark berry and chopped herb aromas waft out of the glass. The fresh palate doles out succulent wild cherry, ripe raspberry, white pepper and cinnamon notes, blanketed in smooth, round tannins. A licorice note caps off the finish. Pair with roasted leg of lamb with rosemary, aged hard cheeses, bistecca alla fiorentina, or pappardelle with wild boar bolognese.

Au Bon Climat Pinot Noir *La Bauge Au-dessus* (Santa Maria Valley, Central Coast, CA)

In 1982, Jim Clendenen decided, along with Adam Tolmach, to start a winery dedicated to Burgundian varietals in leased quarters. Adam left in 1990 to pursue his own efforts leaving Jim solo at the helm. Through careful re-investment from its own production, Au Bon Climat (which means "a well exposed vineyard") has grown to over 50,000 cases annually. Au Bon Climat sources fruit from several of the most highly regarded vineyards in the Central Coast. These include Clendenen's own Le Bon Climat Vineyard and estate plantings at the legendary Bien Nacido Vineyard – both in Santa Maria Valley, along with Sanford & Benedict Vineyard in Sta. Rita Hills, Los Alamos Vineyard (Santa Barbara County), and San Luis Obispo County's Talley Vineyard. Drawn from Bien Nacido and the Clendenen Family vineyards, this wine's smoky black-cherry fruit gets richer with air, lingering on a scent of mulled berries. The flavors remain smokey and dark, with a concentrated but elegant savor, quiet and refined, structured for a long cellar life. Jim Clendenen passed away in May of 2021, and we are grateful for his immense contributions to the wine industry. Pair this Pinot with Coq-au-vin. This wine would also make a wonderful addition to your Thanksgiving table.

Story Cellars Old-Vine Cabernet Sauvignon (Yakima Valley, Washington)

We were excited to welcome Woodinville's Story Cellars in for a Friday night tasting last month. The wines from this small boutique winery was a treat for a packed house that night, the showstopper being this Old Vine Cabernet Sauvignon. 100% Cabernet Sauvignon from French Creek Vineyard. These vines, planted in 1982 in the heart of Yakima Valley, prove that quality is better than quantity. Low-yielding but

mature and beautiful grapes produce an elegant and refined wine from start to finish. Subtle oak, pepper and vibrant berry flavors make this a wine for the finer occasions.

Valdemar Estates Red Wine (Columbia Valley, Washington)

Fifth generation Spanish winery Bodegas Valdemar announced its arrival in Washington in 2018 by building a 20,000-square foot production facility and tasting room in Walla Walla Valley that is as grand as any in the state. The winery, named Valdemar Estates, subsequently opened in the spring of 2019. The winery also smartly hired Marie-Eve Gilla to make its wines. Gilla previously made her mark at Forgeron Cellars, crafting classy Rhône and Bordeaux-style wines as well as some best-in-state Chardonnay. She has been a long time favorite winemaker at Blanc & Rouge. We now have the first of Gilla's Valdemar wines, and they are nothing short of extraordinary. This red blend is a fantastic introduction to Valdemar's Washington red wines. Done in a Bordeaux style, this wine is rich with robust dark cherry and black fruit notes. Pair this wine with a holiday roast or enjoy sitting around a fireplace with your family and friends.

Principiano Ferdinando 2016 del Comune di Serralunga d'Alba (Barolo, Piedmont, Italy)

It wouldn't be a fall club release without a gorgeous nebbiolo-based wine. Rose petal, camphor, perfumed berry and forest floor are just some of the aromas you'll find on this gorgeous, radiant red. It's delicious and loaded with an earthy finesse, delivering succulent red cherry, ripe strawberry, licorice, game and almost salty mineral notes. Taut, refined tannins and fresh acidity keep it impeccably balanced. Drink through 2031. Lay this one down for another couple of years, if possible. If you are ready to enjoy this bottle now, pair it with rich truffle dishes or a piece of fatty red meat, which will play beautifully with the tannins.

WHITES

Weingut Sattlerhof Ried Kapellenweingarten Morillon (South Styria, Austria)

[#AustrianWine](#)

See the introduction to these tasting notes for more information about this producer.

^Morillon, a local synonym for Chardonnay, first arrived in Styria in the early 19th Century, courtesy of Archduke Johann von Habsburg. Ried Kapellenweingarten is the estate's highest vineyard at an elevation of 550 meters. The high altitude contributes freshness while calcareous sand and gravel soils give the wine its structure and mineral character.

^Champagne R. Dumont & Fils Brut NV (Aube, Champagne, France)

The Dumont Brut NV is a blend of 90% Pinot Noir and 10% Chardonnay. The grapes from their vineyard have qualities that seem less aggressive and more sumptuous than those from the northern districts. In addition, vinification of whole berries at low temperatures enhances this quality of soft elegance. The NV is a blend of vintages typically between two and five years old. It is aged for two years on the lees before disgorgement. Dosage is 7 grams.

Champagne Bernard Gaucher Réserve Brut (Aube, Champagne, France)

Located in Aube, near Arconville, Urville and Ailleville, in the heart of "la côte des Bar," the wines of Champagne Bernard Gaucher are classic and elegant. In true grower-producer fashion, the family has planted their property to Chardonnay and Pinot Noir vines, and they farm leased vineyard land nearby for

additional fruit. This wine is 90% Pinot Noir and 10% Chardonnay., with complex notes of green apple, cream, light citrus, and chalky minerality. Its elegance overperforms for its price point.