**This Wine Club release pays homage to Argentina**

South America is a major contributor to the global wine industry, with Chile and Argentina consistently among the world’s 10 largest wine-producing countries. The land is defined in extremes—the longest continental mountain chain in the world, the driest place on earth, far-reaching coastlines, and glacial plains—all working together to create remarkable wine regions.

A large green field with mountains in the background

Description automatically generated with low confidence

**Mendoza vineyard in the shadows of the Andies**

Viticulture was brought to South America with Spanish missionaries at the beginning of the 16th century, and the continent was first planted to European grapes that were carried over by explorers. One early example was the cultivation of the Canary Islands grape Listán Prieto, subsequently referred to as País in Chile, Criolla Chica in Argentina, and Mission in California. Spain influenced—and at times purposely stifled—South America’s early wine industry. But after Chile and Argentina gained independence in the early 19th century, they turned their attention toward France. Bordeaux varieties became widespread in both countries; today, they continue producing the most respected wines in South America. Despite political turmoil throughout the 1900s, by the end of that century, both Argentina and Chile had emerged as major forces within the global wine industry, with investment from some of Europe’s most notable wineries. Today, these two countries continue expanding their viticultural boundaries, while Uruguay, Bolivia, and Brazil support burgeoning wine regions.

**Alto Limay Pinot Noir $24  
Argentina**From the Patagonia region in the southern tip of Argentina, this wine is vibrant red in the glass with fresh floral aromas mingling with ed currants, strawberries and raspberries. Medium-bodied pinot noir with ultrafine tannins and a refreshing balance between fruit, mushroom, and mineral notes. Hints of spice and cocoa from aging in oak barrels. 91 points James Suckling

**Andeluna Torrontes $20  
Argentina**Brilliant silver color. Very intense and complex. White peach and pear notes stands out. Elegant floral aroma with jazmin standing out. Medium body, delicate acidity.

**Becker Riesling $16  
Germany**This is a fine example, from the Rheingau region, of a “New World” style Riesling: Fruit-forward with fruit and floral components. Bright green apple and notes of jasmine and honeysuckle greet you, while natural sugars balanced with elevated acid provide structure.

**Budureasca Noble Five Red Blend $27  
Romania**Dark ruby in color with an elegant structure and a fruity taste the develops a long finish. This wine shows its true potential with time. A blend of Cabernet Sauvignon, Pinot noir, Merlot, Shiraz and Feteasca Negra.

**Casanova Chianti Reserva $24  
Italy**All Sangiovese from a single vineyard produces this dry and velvety wine. Sents of flowers with notes of berries, violets and Mediterranean spices. On the palate it is dry, savory and velvety. 10,000 bottles produced.

**Chateau Greysac Bordeaux $57  
France**From the Medoc area of Bordeaux this wine has aromas of currants and cedar. Medium body, juicy fruit, firm and silky tannins with a delicious finish. A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. 90 points James Suckling

**Chateau L'Ermite D Auzan Rosé $20  
France**Biodynamic. Blend is 50% Grenache, 25% Syrah, 25% Mourvedre. Produced by a 4th generation family on the South side of the Costiéres de Nîmes. Fruity and fresh with flavors of bright red fruits, soft florals and spices. Bright and intense. 90 points Wine Enthusiast.

**Chiara, Pfalz Pinot Noir $19  
Germany**Gorgeous, silky and elegant. Velvety flavors of cherry and raspberry are persistent, followed by a hint of vanilla and spice. Beautiful complexity from the Pfalz region. Enjoy with pasta, pizza and grilled meats. Serve at room temperature or slightly chilled.

**Colonia las Biebres Bonarda $23  
Argentina**Organic. Bonarda is the most planted grape in Argentina that had to stand in the shadows as a blending grape until 2003. This bistro/trattoria wine has moderate alcohol and good freshness. Notes of crunchy red fruits, fresh summer cherry tomatoes and a distinctive note of licorice. This is a one-of-a-kind red wine that blends pleasure with freshness and intensity. Perfect with pizza and light meats. 90 points Robert Parker.

**Colonia las Liebres Cabernet Franc $34  
Argentina**Bright nose of crushed flowers and red berries. Tis exceptional Cabernet Franc exudes class and restraint. Flavors of dark raspberries and a juicy, fine finish to the medium body. 91 points James Suckling.

**Colosi Salina Bianco $17  
Italy  
Nose of flowers and vibrant fruit. Round with generous fruit and excellent length. Excellent with fish and** seafood.

**Columna Albarino $23  
Spain**This approachable expression of Albarino comes from the Rias Baixes area which is warm and dry. This is an extremely versatile wine that goes well with Seafood, clams and oysters. It can also stretch to pair with Sushi, Indian or Thai dishes like cold sesame noodles, chicken tidda masala, pad thai and tacos. 93 points Wine Spectator. 92 points Wilfred Wong.

**Conde Valdemar, Rioja Blanco $23  
Spain**Clean and bright. Aromas of flowers acacia and almond. Flavors of pear and melon. Fresh on the palate, good acidity. Soft and delicate.

**Conde Valdemar Rioja Tempranillo $31  
Spain**A young style of Rioja sourced from the family’s own vineyards. This wine display intense red fruit aromas including blackberry, cassis and floral notes of violet and lilac. The palate is round, smooth, with fresh fruit flavors. Pairs with roasted and grilled meat. Particularly good with roasted lamb.

**Chateau de La Grave Cote de Bourg 2016 Bordeaux $33  
France**A classic blend of 80% Merlot and 20% Cabernet Sauvignon this stunner comes from the Right bank Bourg-sur-Gironde area of Bordeaux. It is an outstanding value (actually a killer deal). This selection is popular, authentic and modern. The Château’s history goes back to the 15th century, becoming a Chateau in 1868. In 2020 a commitment was made to convert the vineyard to Organic.

**Corazon del Sol Malbec $28  
Argentina**This wine comes from a high-elevation site in one of Mendoza’s rockiest areas. It is adjacent to a stone covered river bed on the threshold of the Andes, planted with 100-year-old cuttings of Malbec. Floral and high-tones fruit aromas, accented by superfine tannins the speaks to the solar intensity and cool nights of the Uco. Valley.

**Delille Cellars Metier Cabernet Sauvignon $41  
Washington**Direct aromas of blueberry, plum, green pepper and cumin lead to plump, accessible blue-fruit flavors. Soft Tannins. This selection has a whole lot of undeniable appeal, made in a forward, accessible style. 91 points Wine Enthusiast.

**Demarie Langhe Arneis $24  
Italy**This wine is a pleasure to drink. A dry style and heady aromatics of white flowers, apricot, grapefruit and fresh herbs. If you love Sauvignon Blanc this is the wine for you.

**Domaine Bousquet Sauvignon Blanc $15  
Argentina**Organic. Vegan. Light body with a dry structure. Flavors of green apple, citrus, Honeydew melon and tropical fruit. Clean and fresh with nice crispy natural acidity.

**Domaine du Bois de la Croix Cabernet Franc $22  
France**From Saumur-Champigny, a small appellation in the Loire Valley, this selection with all its purple-fruited, violet-scented, mineral-etched glory, has an underpinning of earthier, classic elements including violets, crushed gravel, sage, red pepper and allspice. Medium-plus body with a brisk freshness that enlivens the palate. Fine tannins frame the dark-fruited core. No discernible oak to mask the ripe fruit and riot of purple flowers and crush rocks on the finish.

**Dunham Cabernet Sauvignon 2018 $68  
Washington**This Cabernet leads with aromas of cocoa, aged cedar and spice before you get to the notes of blackcurrant, dried cranberry and plum. On the palate this selection shines with robust red fruit, freshly baked strawberries and raspberries. Serious depth and finesse here. Supple tannins and fresh acidity is the icing on the cake. 92 points Wine Enthusiast. 93 points James Suckling. 93 points Owen Bargreen. 92 points Jeb Dunnuck.

**Dunham Trutina $30  
Washington**Gorgeous aromas of dark cherry, plum, star anise and tobacco leaf. Flavors of dark fruit, dried apricot and espresso. Elegant, polished tannins. Velvety and delicious finish. A blend of 48% Merlot, 43% Cabernet Sauvignon, 8% Malbec and 1% Petit Verdot.

**Felino Cabernet Sauvignon $28  
Argentina**Dry, medium-body, concentrated and unfined. This wine has all one could expect out of renowned winemaker Paul Hobbs. This juicy red is spicy with blackberry, black currant, spiced plum and savory herb flavors. Grapes ae sourced from high-altitude sites in the Uco Valle6y. A “heavenly hamburger wine” says Natalie MacLean giving this selection 90 points.

**Florentino Barbera $38  
Washington**Deep flavors of plum and blackberry with some great minerality. This wine is like bramble berry pie in a glass. A touch of spice – pepper and anise- adds a great touch. Even with all this fruit, this wine exhibits some length. Pairs nicely with turkey and pork.

**Four Vine “Biker” Zinfandel $18  
California**Bold and daring with a touch of roughness around the edges. Hailing from the west side of Paso Robles, ground zero for top-notch zin. The Biker is wild berry and layers of spice.

**Fraga do Corvo, Monterrel Godello $23  
Spain**Fresh floral aromas. Intense fruit notes of apple and pear, citrus and aromatic herbs. Creamy texture with well-balanced acidity.

**Frey-Sohler Riesling Vieilles Vignes $25  
Alsace, France**Crémant Riesling is floral, supple, and well-balanced. Lively, fruity, and full of elegance. It makes a refined aperitif and an ideal cocktail or reception drink. It also goes well with turkey.

**Goulart “The Marshall” Malbec $29  
Argentina**Big and bold and decidedly dry this selection pays tribute to the winery’s founder Gastao Goulart, a Brazilian military leader who bought and cultivated the property while in political exile in Argentina in 1915. Fruit from the oldest rows is used to craft this Malbec. Complex fruit flavors. Well-structured and balanced acidity with big tannins. The Marshall pairs well with grilled red meats. Enjoy, our distributor is out of The Marshall….we bought all they had!

**Hiruzta Txakolina Berezia $32  
Spain**From the Basque country in North Spain this is a Txakoli. Clean & sparkling.. Scents of pear and apple, grapefruit and tropical fruits. Very balanced and fresh with a spicy sparkle. Hiruzta means “a three-person harvest” referring to winery owners Asensio Rekalde and his sons who dreamed and created a winery in their village and make it a reality. Txakoli production in this village dates back to 1186 and was lost in the early 1600s due to sieges ad battles.

**House of Brown Chardonnay $22  
California**This Chardonnay has 5% Vermentino, taming the Lodi fruit. Scents of night blooming jasmine, tropical guava, starfruit, lychee and key lime. It is juicy yet zesty, lithe and bright with silky, creamy texture. Medium body. Serve with oysters, crabcakes, classic roast chicken and quiche.

**Idiot’s Grace White Blend $33  
Oregon**Organic vineyard in the Columbia Gorge. Compelling harmony between the Sauvignon Blanc and Sémillon. A complex &vibrant, mouthwatering wine. 225 cases produced.

**JB Neufeld 2018 Old Goat Cabernet Sauvignon $80  
Washington**Winemaker Justin Neufeld claims this is the best wine he can make. The label is by Nikki McClure, a local artist who creates using an X-Acto knife and one black piece of paper. Old Goat was Justin’s collage nickname, dubbed for his climbing across the region. The wine is from Red Willow vineyard in Washington. While there are bright red fruits and good acidity and woodsy flavors, he recommends laying this one down for a couple of years.

**La Vielle 2016 Cure Fronsac $75  
France**With its twenty hectares in one single plot in Fronsac, Château La Vieille Cure is one of the benchmark producers in the right bank of Bordeaux. The soil found in this site is heavy on limestone, lending the two wines at this estate a remarkably fresh quality. The average of the vines are 40+ years old and are all hand harvested. Indigenous yeasts are used in the cellar and the wines are aged in barrique, with about 30% of the barrels new. This wine has the ability to age gracefully for decades and are delicious textbook examples of pristine Bordeaux.

**Lopez Herdia 2009 Tondonia Rioja Grand Reserva Tinto $80  
Spain**For 145 years, four generations of the López de Heredia family have devoted themselves to producing exceptional and unique wines. Masterpieces which have achieved what the founder of the company, Rafael López de Heredia y Landeta, defined in the late nineteenth century as the "Supreme Rioja". Many consider this wine mimics Bordeaux. This esteem comes from vineyard care, scrupulous selection of grapes, ageing in oak barrels in the heart of deep underground galleries, and then later further ageing in bottles. Tondonia is famous throughout the world. A must have for any serious cellar. 98 points Robert Parker. 97 points James Suckling. 97 points Wine Spectator.

**Lopez Heredia Tondonia Reserva $60  
Spain**The kid brother of the Grand Reserva, this selection offers up all the pedigree of the house’s big brother. Rich, smooth and developed with firm tannins and good balance. 75% Tempranillo with Garnacho 15%, Graciano and Mazuelo 10% all estate fruit. Enjoy a paring of leg of lamb at least once in your lifetime.

**Madrona Bay Cabernet Sauvignon  
Washington**This winery has the sole distinction of being in Lynnwood. The winemaking brother team site vineyard selection as the key to their success. The duo carefully chooses vineyards that will reflect their vision. This Cabernet is their first foray into that grape. They have found the Horse Heaven Hills fruit it to be unique – bursting with raspberry, cherry, vanilla with a good mineral backbone.

**Domaine Magdalena $36  
Washington**Biodynamic certified, this wine is pure and elegant, with somewhat dusty, dark, plum/cassis fruit and lovely fine-grained tannins to match. For sure it could be called a balanced wine, though it does not clobber, but rather, speaks eloquently and firmly of its roots, the Red Mountain AVA of Washington State.

**Mariell Blauburgunder $25  
Austria**Pinot noir from the Germantic area of Burgenland. Light, smooth and dry this wine has a acidic lift with flavors of cherry, blackberry, blueberry, eucalyptus and pepper. This selection pairs well with beef, game and paultry.

**Mestres 1312 Cava Reserva Rose $32  
Spain**Here's a delicious dry Spanish sparkling blend of 50% Trepat, 30% Monastrell and 20% Pinot Noir. Look for flavors of strawberries and' cream, wild rasperries, sour cherry, light red flowers and a slight hint of baby bella mushroom. Zippy, tangy, richly textured bubbles.

**Naveran Brut Cava $23  
Spain**Naveran Brut has expressive and zesty floral, toasted bread and citrus aromas. Tangy, suave, light and clean citrus and stone fruit flavors on the palate have a fresh and crisp character. Tasted bind, it is easy to mistake this for great Champagne. Certified organic and vegan. 90 points Wine Advocate.

**Ochoa la Foto de 1938 $24  
Spain**The label almost is as alluring as the wine. Pictured is Adriana Ochoa and his friends from 1938. This photo pays homage wo Ocho’s 4th generation. Adriana is credited with continuing to run the bodega/winery during the Spanish civil war. The photo shows the Spaniards celebrating life, despite the hardships of the time and reminds all to enjoy what you have and squeeze out what you can until the last drop. The wine has great concentration, medium-firm tannins, balanced acidity and a basket-full of red and black fruit.

**Pasqua Amarone della Valpolicella $66  
Italy**Aromas of black currents with some dried-fruit character, as well as vanilla-pod and spice. Full-bodied with a tight, focuses palate and lots of oaky tannin and flavor. Bright, currant and spice finish. Git it some time to integrate better. Best enjoyed in 2023 and beyond. The winery was founded in 1925 in Verona. Three generations later, the wine continues to show its international soul and Veronese heart.

**Pasqua Amarone della Valpolicella Reserva $72  
Italy**This is a massive wine on all levels, from the heavy black bottle and heavy wax seal, to the enormous richness and intensity of the liquid inside. Despite its heft and brawn, the wine also shows an elegant side thanks to a careful evolution over the years that has added tones of licorice and cola to the natural base of ripe fruit. 92 points Wine Enthusiast.

**Peju Merlot $48  
California**This Napa beauty comes from the Rutherford area, known for wines that finish with the finest hint of “dust.” Peju’s complex and multi-layered Merlot greets the nose with hints of dark fruit and anise. Bright flavors follow that including dried cherries, raspberries, white pepper and savory notes getting into the mix. This wine has sell-defined tannins, which you would expect with the 24% of Cabernet added to the mix. This brings texture and length to the finish. There will be a long life in the cellar….if you can wait.

**Picamelot NV Cremant $26  
France**From the Burgundy region this selection has a lemon gold color, with a rich but discreet foam. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle; a lovely balance between vinosity and crispiness.

**Preignes le Neuf Marselan $17  
France  
The Laserre family own and manage this large estate, a fine source for well-made, inexpensive but** characterful wines. The Chateau at Domaine de Preignes le Neuf is a beautiful classical building sitting in a sea of vines and garrigue. Owned for five generations by the Laserre family the entire operation is proof that big can be beautiful and production figures don’t tell us much about quality. These are great wines, well made, precise, characterful and importantly, fantastic value. A winner of the price-value quotient.

**Rhonea Vacqueyras $34  
France**This Rhone selection is unoaked and joyously fruity. The blend of Grenache, Syrah and Mourvédre brings the highlights forward - fresh black-plum and cherry flavors. Plush in mouthfeel and silky in tannins. This is an immediately enjoyable red with a pleasantly spicy, fiery finish. Ready now, the wine should maintain peak through 2025. 90 points Wine Enthusiast.

**River Sail Sauvignon Blanc $24  
France**With a significant drop in Sancerre wines this new introduction fills the void. From Bordeaux’s Entre Deux Mers region. Produced by a 3rd generation family-owned winery. All estate fruit. Organically grown. Vibrant, alluring and well detailed

**Rock Meadows Tempranillo $24  
Washington**From a boutique winery in Sammamish this Tempranillo comes from the Wahluke Slope. Flavors include notes of dark fruit, cedar, and hints of vanilla. Slightly oaked, with a strong fruit presence and a touch of spice. Medium body.

**Ruca Malen Petit Verdot $20  
Argentina**This South American stunner is a really dark wine. Flavors of plums and blackberries as well as toasted spiced oak and tar. Rich and opulent with a full body and rich and fine polished tannins. Solid velvety core of dark, fruit and velvety core of dark fruit and a long finish with hints of chocolate and walnuts.

**Simpatico Cellars BOS Red Blend $25  
Washington**Named for Peter Bos, a 40 year Washington wine veteran who teaches at the Northwest Wine Academy and has coached a cadre of winemakers the art of blending. This wine is a blend of 65% Cabernet Sauvignon, 30% Syrah, 5% Petit Verdot. Red and black cherries, blackberry bramble and dark chocolate mix with baking spice and Eucalyptus. Silky and sexy on the palate. Full-bodied yet fresh and refined with plush tannins.

**Torii Mor Pinto Noir $40  
Oregon**From the Willamette Valley, this with has rich aromas, sweet and complex, with ripe blueberries and blackberries. Complex earth-oak notes with a frame of perfumes, wildflowers and roses. The finish is rich, long and sweet with complexity of fruit, juicy6 tannins and savory earth notes.

**Tornatore Etna Bianco $40  
Italy**The Etna Bianco is born from the skillful vinification of the white grape vines Carricante, cultivated in volcanic soils with a high vocation and arranged in terraces at an altitude of 650 meters above sea level, in the northern slope of the volcano. Medium-bodied. Steady and bright on the palate. Subtle, smoky flavor mixes well with fresh and dried-herb notes. Salty and mouthwatering on the palate. Offers a touch of lemon zest, enlivening flavors of Asian pear, blanched almond, chamomile and lemon oil.

**Touraine Sauvignon Blanc $20  
France**Out of the Loire Valley comes this stellar selection that is all the dry, steely and refreshing citrusy flavors promised in such a wine. While the best-known Loire appellation is Sancerre, the Touraine offering offers up a slightly rounder, richer, weightier, and aromatic wine.