



APRIL WINE CLUB WINES

SPANISH WINE

1. MONESTARIO DE LAS VIÑAS 2022 MACABEO, CARIÑENA, SPAIN

EXPLORERS CLUB WHITE

This wine, produced from 100% Macabeo, pays homage to the famous Monasterio de las Viñas built by the Cistercian monks in the 11th century. Juicy notes of ripe cantaloupe are followed by smoke and sea salt making this a fantastic wine to enjoy alongside cured pork. Try pairing this medium bodied white with our Brussels and Kale Salad with Crispy Prosciutto.

2. BODEGAS ONTAÑÓN 2020 CRIANZA, RIOJA, SPAIN

EXPLORERS CLUB & SURVEYORS CLUB

Bodegas Ontañón is a four-generation old, family-owned winery located in the heart of Rioja. Notes of coffee, hickory, black cherry, and caramel on the entry lead to a finish of medium tannins with a lingering, silty texture. Try pairing this wine with our Bacon Wrapped Chorizo Stuffed Dates.

3. DOMINIO DEL CHALLAO 2021 “ANGELITA DEL CHALLAO,” RIOJA, SPAIN

COLLECTORS CLUB

Something of a winemaking prodigy, Manuel “Manu” Michelini has already completed 30 consecutive harvests in both the north & south hemispheres at only 28 years old. His expertise and talent are shown here with this medium-bodied and elegant Rioja. Notes of black cherry, dark leather, eucalyptus, and rose petals are deftly balanced with just a touch of French oak. Try pairing this wine with our Rosemary Smoked Almonds.

4. BODEGAS LAN 2016 GRAN RESERVA, RIOJA, SPAIN

SURVEYORS CLUB

LAN’s Gran Reserva comes from the top selection of the old vine, low yielding vineyards they work with in Rioja Alta. The 2016 vintage release is very classic in style with a delicate touch of American oak, cigar, currant, and violets. The finish shows off notes of old leather and olive tapenade alongside well integrated tannins. Try pairing this wine with our Country Style Pate.