



# MARCH WINE CLUB WINES

## WOMEN IN WINE

### 1. WEINGUT MÜLLER-GROSSMANN 2023 “FURTH,” RIESLING, KREMSTAL, AUSTRIA

#### EXPLORERS CLUB WHITE

Marlies Müller-Grossmann took over the reins as winemaker from her mother in 2019 and has continued the tradition of crafting exceptional wines from the Kremstal region of Austria. Bright, crisp, and delicious, this is a textbook example of dry Riesling from Austria. Notes of green apples, wildflowers, and honeycomb lead the way to a dry, acid driven finish. Try pairing this wine with our Brussels and Kale Salad.

### 2. CHATEAUX LA GRANDE CLOTTE 2022 BORDEAUX BLEND, LUSSAC SAINT-ÉMILLION, FRANCE

#### EXPLORERS CLUB & SURVEYORS CLUB

This winery is run by two spouses, Julie Rapet and Mathieu Mercier, that have family roots in France and have worked in Chile, California, and British Columbia before returning to their native France. Deep, dark, and luscious, this blend of Merlot, Cab Franc, and Malbec showcases juicy notes of plum and blueberry on the nose, followed by a hint of leather and limestone minerality on the finish. Try pairing this wine with our Dandy Flatbread.

### 3. MÁXIMO ABETE 2021 “NAVASENTERO,” GRACIANO, NAVARRA, SPAIN

#### SURVEYORS CLUB

Started in the 1990's by Máximo Abete, his daughters are now continuing their family legacy as winemakers. With rich notes of black cherry and ripe blackberries, this 100% Graciano has a palate balanced by rocky minerality and an herbaceous, eucalyptus tinged finish. Try pairing this wine with our Artichoke & Prosciutto Flatbread.

### 4. HUBBA WINES 2022 “THE MIGHTY,” RED BLEND, PASO ROBLES, CALIFORNIA

#### COLLECTORS CLUB

Born and raised in San Diego, winemaker Riley Hubbard studied viticulture at Cal Poly, worked at L'Aventure in Paso Robles, went abroad to France, Australia, and Italy to further study wine, before finally moving back to California and starting her own winery. Made up of a blend of 51% Syrah and 49% Cabernet Sauvignon, this red is chalked full of blackberry and dark juicy plum notes while deftly balancing a subtle yet savory oaky finish. Try Pairing this wine with our Bacon Wrapped Chorizo Stuffed Dates.