



JANUARY WINE CLUB WINES

1. STREGATE 2022 "SVELATO," FALANGHINA DEL SANNIO, CAMPANIA, ITALY

EXPLORERS CLUB WHITE

Bright, crisp notes of apple, lemon zest, and oceanic minerality make this a perfect wine for those that enjoy Pinot Grigio or Unoaked Chardonnay but are looking for something more adventurous and off the beaten path. 100% Falanghina aged in stainless steel.

2. SASSARA GOTO 2021 "VIN DE UA," BARDOLINO, VENETO, ITALY

SURVEYORS CLUB

Full of baking spice, pomegranate, blood orange rind, and dried rose petals, this light bodied wine has refreshing acidity and can even be served with a chill. Made from a traditional blend of Corvina, Rondinella, and Molinara.

3. ENRICO ESU 2020 CARIGNANO DEL SULCIS, SARDINIA, ITALY

COLLECTORS CLUB

This rarity from the island of Sardinia is an amazingly complex example of Carignan. Dark brambly blackberry notes intertwine with red vine licorice, fruit leather, and violets. Dense but with tart acidity finishing with sandy tannins echoing the soil type in which the vines, planted in 1958, are grown.

4. TERRE DEL VESCOVO 2016 RE'NA VOTA IPRINIA CAMPI TAURASINI, CAMPANIA, ITALY

EXPLORERS CLUB

Loaded with aromatic notes of incense, cedar, and cigar box, this wine is also chalked full of stewed plum and a volcanic minerality ending with well integrated tannins. 100% Aglianico from vines planted in 1952.

Chef David's Recommended Pairings:

Woodland Mushroom Arancini served with Pesto Dipping Sauce and Shaved Pecorino Toscana \$12

Smoked Porchetta served with Roasted Mushroom and Potato Hash, Pickled Red Onion, and Brandy Cream Sauce \$19