



SEPTEMBER WINE CLUB WINES

1. MALCARACTER 2021 “JULIA,” VERDEJO, RUEDA, SPAIN

EXPLORERS CLUB WHITE

PAIRED WITH SHRIMP & VEGGIE SKEWERS

Juicy and well structured, this 100% Verdejo showcases all the attributes we love about the varietal. It’s a perfect, crowd pleasing wine that deftly splits the difference between Sauvignon Blanc and Chardonnay drinkers. Think of a cold, refreshing Orange creamsicle or 50/50 bar on a hot day and this wine is it!

2. MARIO BAZÁN 2020 “RAMA,” CABERNET SAUVIGNON, NAPA VALLEY

SURVEYORS CLUB

PAIRED WITH SMOKED BABY BACK RIBS WITH BBQ SAUCE

This Napa Valley Cab is one of the best values that we have tasted throughout the year! Helmed by the husband and wife team Mario and Gloria Bazán, both originally from Mexico, this winery is a true family production. Rich notes of figs and cassis are married perfectly with just a touch of vanilla from the oak aging.

3. LES PALLIÈRES 2020 “LES RACINES,” GIGONDAS, FRANCE

COLLECTORS CLUB

PAIRED WITH SMOKED BABY BACK RIBS WITH BBQ SAUCE

Composed of 80% Grenache, 15% Syrah & Cinsault (co-planted), and 5% Clairette, this rich, spicy red blend from the south of France is the perfect bbq wine. The domaine had been a continuously running farm within the same family since the fifteenth century!

4. IPPOLITO 1845 “LIBER PATER,” 2019 GAGLIOPPO, CALABRIA, ITALY

EXPLORERS & SURVEYORS CLUB

PAIRED WITH CHEESE STUFFED BACON WRAPPED JALAPEÑO

The super rare varietal Gaglioppo is grown exclusively in Calabria and is very reminiscent of the chilis that are grown there as well as their volcanic soil type. Chalked full of savory notes of bay leaf against deep, dark fruit like plum and current, this red is balanced out by a rocky minerality and just enough tannins to be extremely food friendly. We recommend serving this one at cellar temperature.