



SEPTEMBER WINE CLUB WINES

NORTHERN ITALIAN WINES

1. SCHIOPETTO 2022 PINOT GRIGIO, FRIULI, ITALY

EXPLORERS CLUB WHITE

With lovely notes of pear, peach blossom and a subtle stony minerality, this 100% Pinot Grigio from the Northeast region of Friuli is a far cry from its counterparts that line the grocery store shelves. With bright pricking acidity this wine is counterbalanced by a medium bodied weight on the finish. This is Pinot Grigio at its finest form in our opinion. Try pairing this wine with our Warm Goat Cheese Salad or if cooking at home think of roast chicken or white fish-based dishes.

2. STROPPIANA 2020 NEBBIOLO, LANGHE, ITALY

EXPLORERS & SURVEYORS CLUB

This fourth-generation family estate is now run by the great grandchildren of the founder. With notes of raspberry, wild herbs, asphalt, this medium bodied Nebbiolo has a wonderful balance of acid and tannin that lends to it being a good everyday drinker, especially with red sauce-based dishes. Try pairing this wine with our Rosemary Smoked Almonds or if cooking at home try pairing this wine with cheeses or salami that are infused with truffles.

3. GUIDO PORRO 2021 "GIANETTO," BAROLO, ITALY

COLLECTORS CLUB

This is a prime example of how delicate some Barolo can be. Rose buds, wild herbs, and cinnamon notes all mingle with a chalky, dusty texture on the finish. Very lifted, nuanced, and pretty on the palate, with a dichotomy of tannins that make this Nebbiolo as intriguing as it is food friendly. Try pairing this wine with our Blistered Heirloom Tomato and Warm Burrata Special, or if cooking at home try pairing this wine with mushroom risotto and herb crusted pork loin.

4. RAINERI 2018 BAROLO, ITALY

SURVEYORS CLUB

A wonderful showcase of the more muscular and structured side of Barolo. Smokey, and serious with notes of asphalt, tanned leather, black truffles, and tangerine oil this 100% Nebbiolo is deeply layered with bright acid and pleasantly drying tannins.

Try Pairing this wine with our Dandy Flatbread or if cooking at home try pairing this wine with Osso Buco or your favorite roast meat dish.