



SCREWTOP WINECLUB  
**JULY 2019**

# TRADITIONAL

## VIN GRIS DE CIGARE '18



38.5% Grenache, 30.5% Grenache Blanc, 12.5% Carignane, 10% Cinsaut 6% Mourvèdre, 2% Picpoul, 0.5% Vermentino  
**CENTRAL COAST, CALIFORNIA**

Pale and elegant, with aromas of rose hips, linden flower, black currant as well as a slight toastiness. On the palate, wonderful bracing natural acidity and bone-dry minerality. This classic Provence-style rose is perfect for picnics and Summer parties.

**\$19.99 retail**

# Club RED

## OCTOPODA '16



75% Cabernet Sauvignon, 25% Merlot  
**OAKVILLE, NAPA VALLEY, CALIFORNIA**

Notes of black cherry, blackberry and cassis are seasoned with hints of toasted coconut, dark chocolate and caramel. It has a concentrated core and a full-bodied mouthfeel with supple chewy tannins and a long berry-laden finish. It's a beautiful example of Oakville's unique terroir and overdelivers with inky almost opaque purple color and great depth of flavor. You can enjoy it right now or let it expand in your cellar 3-5 years. **\$39.99 retail**



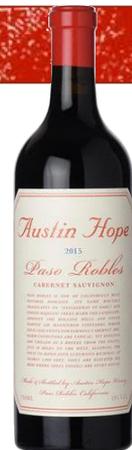
# SMOKED '17



60% Cab Sauv, 30% Malbec, 10% Bonarda  
**MENDOZA, ARGENTINA**

Intense violet colored wine, with very complex aromas of red fruit jam, spices, vanilla and a delicate smokiness. Aged using barrels smoked with a unique process that gives them similar aromas found in a traditional Argentinean barbecue. **\$19.99 retail**

# AUSTIN HOPE '17



Cabernet Sauvignon  
**PASO ROBLES, CALIFORNIA**

Austin Hope Cabernet Sauvignon expresses intense fragrances of black currants, ripe black cherries and blackberries with subtle notes of violets, mocha and dried spices. It's a big, powerful, modern-styled wine with velvety tannins and heaps of juicy blackberry and cherry fruit, while nuances of cedar, clove and vanilla bean round out the long, smooth finish. It's full bodied, rich and balanced by fresh acidity with a firm, polished tannin structure.

**\$49.99 retail**

# BRUDER BASIL



**COW'S MILK • GERMANY**

Rauchkäse is a German variety of smoked cheese, known for being semi-soft with a smoky brown rind. The most famous variety is Bruder Basil, named for dairy entrepreneur Basil Weixler, whose dairy company is still in operation today. Slowly smoked over beechwood, Bruder Basil's subtle smokiness is the perfect addition to burgers, veggies, or mac 'n cheese!

**\$19.99 lb retail**