

ROSÉ CLUB #1



Pizzolato Italian Spumante Brut Rosé

Pink Topaz in color. Aromas and flavors of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium-length finish. A friendly sparkler with a sophisticated side.

Certified Organic

Vintage: **NV**

Varietal: **95% Glera, 5% Raboso**

Appellation: **Veneto, Italy**

ROSÉ CLUB #2



Rendezvous Rosé

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!

Certified Organic



Vintage: **2021**

Varietal: **Carignane, Zinfandel, and Cabernet Sauvignon**

Appellation: **Mendocino, California**

Woman Winemaker:
Carol Shelton

PINOT CLUB #1



Albert Bichot Secret de Famille

This charming wine features predominant fruity aromas of blackcurrant and wild red berries. Velvety and silky, this wine boasts soft, balanced structure on the palate, which ends with a delicate finish reminiscent of red fruit.

Certified Organic

Vintage: **2018**

Varietal: **Pinot Noir**

Appellation: **Burgundy, France**

PINOT CLUB #2



Chehalem Mountains

Bright red fruit aromatics of strawberries, cranberries, and cherry pie that evolve with subtle notes of toasted almonds, toffee, and white pepper spice. The palate is dense but approachable with silky tannins and a mouthwatering juiciness.

Sustainable



Vintage: **2019**

Varietal: **Pinot Noir**

Appellation: **Willamette Valley, Oregon**

screwtop wine club - april 2022



Green & Sustainable 

Wine Club Pick Up Parties now two parties to choose from

Sample all the club wines and meet other members! Indicate desired 30 minute time slot. Free for members, \$20 for guests.

SUNDAY APRIL 3RD

3-3:30
3:30-4
4-4:30
4:30-5
5-5:30
5:30-6

MONDAY APRIL 4TH

6-6:30
6:30-7
7-7:30
7:30-8

RSVP wendy@screwtopwinebar.com
with your desired time and headcount

MONTHLY CHEESE PAIRING

Wiregrass Tsiis

Cow's Milk (Pasteurized)

Working Cows Dairy, Alabama

Award-winning farmstead cheese is flavored with a traditional Dutch blend of chives, parsley, onion, and garlic. Wiregrass is named after the region Working Cows dairy call home. This cheese is made on their family's dairy farm from the milk of grassfed cows who spend their entire lives grazing certified organic pastures. "Tsiis" is pronounced "Cheese" in the Frisian language of northern Netherlands. **\$7.99 Retail (.33 lb)**



SCREWTOP WINE CLUBS

EXPLORER 49.99 / month

explore a diverse array of styles... try something new each month! 2 bottles (mix of red, white, rosé, or sparkling)

ADVENTURER 69.99 / month

for the red wine lover, the best of the best! 2 bottles (reserve quality red wines)

VOYAGER 109.99 / month

Best value! Receive all the above with a savings of 10% 4 bottles (both **EXPLORER & ADVENTURER** selections)

PILGRIMAGE OF PINOT NOIRS 69.99 / month

Pinot noirs from your favorite wine regions and a few (new-to-you areas as well)
2 bottles each month

SMOOTH SAILING ROSÉ CLUB 49.99 / month

2 bottles of rosé each month

** all prices plus tax, billed monthly*

screwtopwinebar.com

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EXPLORER CLUB #1

Lykovouno

Aromas of apple, melon, and mango, with notes of roasted almond, vanilla, honey, and biscuit. Full bodied but elegant, with hints of minerality and a long finish.

Certified Organic



Vintage: **2021**

Varietal: **Assyrtiko**

Appellation: **Lakonia, Greece**



ADVENTURER CLUB #1

Domaine la Bouïssière

Aromas of black fruits, lavender, wild herbs, soy; flavors of black raspberries and baking spice. Smooth but present tannins. Pair this wine alongside red meat, charcuterie laced with black pepper, or roasted pork with fresh herbs.

Sustainable

Vintage: **2019**

Varietal: **44% Grenache, 44% Syrah, 12% Mourvedre**

Appellation: **Vacqueyras, Rhone Valley, France**



EXPLORER CLUB #2

Donatella Cinelli Colombini Chianti Superiore

Full, intense, fragrant, aromas of small ripe red and exotic fruit. Soft, full, intense, warm, and well balanced. This wine is very versatile and can be served with the whole meal but is best matched with tasty meat dishes and cheeses.

Certified Organic



Vintage: **2018**

Varietal: **Sangiovese**

Appellation: **Chianti Superiore, Tuscany, Italy**



ADVENTURER CLUB #2

Terra Costantino

An aromatic and harmonious red with vibrant notes of red fruit on the nose and palate. An ideal match with appetizers, pasta, and roasted meats.

Certified Organic

Vintage: **2019**

Varietal: **90% Nerello Mascalese 10% Nerello Cappuccio**
Appellation: **Etna DOC, Sicily**



**Woman Winemaker:
Donatella Cinelli Colombini
& Valerie Lavigne**