

## ROSÉ CLUB #1



### Gooseneck Vineyards

Gooseneck Vineyards' Rosé displays the most elegant sandy pink color. The nose is of delicate fresh cut rose petals, as the mouth- feel rushes in with flavors of delicate summer berries. Finishes with clean acidity and hints of aromatic herbs.

Vintage: **2020**

Varietal: **55% Syrah, 25%**

**Mouredre & 20% Cinsault**

Appellation: **Minnervois, France**

## ROSÉ CLUB #2



### Poema Cava Rosé

The wine shows aromas and flavors typical of Trepat, with fresh and elegant notes of strawberry, raspberry and rose petals. Balanced acidity keeps the wine light and fresh.

Vintage: **NV**

Varietal: **Trepat**

Appellation: **Penedés, Spain**

## ROSÉ CLUB #3



### Naveran Brut Rosado

Naveran Brut Rosado spends at least 12 months on its lees after fermentation in the bottle to achieve greater depth, complexity, and elegance. The Pinot Noir character in this wine is apparent throughout, with beautiful bright red fruit and a compelling vinous character and texture.

**ORGANIC**

Vintage: **2019**

Varietal: **80% Pinot Noir,**

**20% Parellada**

Appellation: **Penedés, Spain**

## ROSÉ CLUB #4



### Liquid Geography

Pale pink. Aromas and flavors of strawberries, red-currant and white pepper show very good clarity and energy. Concentrated yet lithe rosado, with a nervy acid structure providing shape and lift. Finishes taut and minerally, with an echo of red berries.

Vintage: **2020**

Varietal: **Mencia**

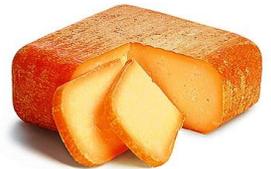
Appellation: **Bierzo**

**screwtop wine club**

**Eastern Spain**

**may 2022**

## MONTHLY CHEESE PAIRING



### Mahón

**Cow's Milk (Pasteurized)**

**Region:** Menorca, Balearic Islands

Mahon is soft to hard cheese with buttery, sharp, salty taste. During maturation the cheese is hand rubbed with butter / paprika or oil. A traditional way of eating Mahon is by sprinkling it with black pepper, tarragon and olive oil.

**\$6.99 Retail (~.33 lb)**

## EXPLORER CLUB #1



### Raig de Raïm Blanc

Youthful white wine with pale lemon hue. Enticingly aromatic with hints of yellow apple, Bosc pear and tropical pineapple combine with floral notes of acacia and herbal notes of wild thyme and rosemary. Round in mouth with well-balanced acidity and lingering finish.

Vintage: **2021**

Varietal: **Grenache Blanc**

Appellation: **Terra Alta, Spain**

## ADVENTURER CLUB #1



### Familia Torres "Salmos"

Brilliant ruby red in color with garnet highlights. Astounding rose and black cherry aroma with aromatic herbs such as thyme coming through. Lively and light-bodied on the palate, full of personality, well structured with pleasant tannins and a streak of acidity that promises a long future.

Vintage: **2017**

Varietal: **Cariñena, Garnacha, Syrah**

Appellation: **Priorat, Spain**

## PINOT CLUB #1



### Roots "La Carriere"

Since 2002, roots winemaker/owner Chris Berg has been crafting terroir-driven wines – expressive of the soil, climate and geography – using native fermentation in the winery and sustainable methods in the vineyard. The result? wines of finesse and complexity.

This wine was selected from Chris Berg's library cellar and shipped to Northern Virginia for a limited release! Aged 18 months in new French oak barrels and shows perfumed aromas of black cherries, sandalwood and baking spice. Delicious with modest flavors of cherries and raspberries backed by soft tannins.

Vintage: **2014**

Varietal: **Pinot Noir**

Appellation: **Willamette Valley, OR**

## EXPLORER CLUB #2



### Pardas Negre Franc

Fragrant on the nose with balsamic notes, black pepper, plums and a touch of herbaceousness. Mouth-filling with fleshy black fruit and ripe tannins. The finish is long, with a refreshing touch of acidity. Great with lamb and other grilled meats.

Vintage: **2017**

Varietal: **Cabernet Franc, Cab Sauv**

Appellation: **Penedés, Spain**

## ADVENTURER CLUB #2



### Sincronia

Sincronia Negre is a love letter to the rich mosaic of Mallorca's diverse grape varietal makeup. This wine combines both freshness and power; with Mediterranean garrigue aromatics and a core of mouth-watering fruit destined to pair incredibly well with any food. Notes of forest fruits and red plums with a spicy touch. In the mouth it is light, fresh and persistent.

Vintage: **2020**

Varietal: **Callet, Gorgollasa, Mantonegro, Monastrell, Cabernet, Merlot**

Appellation: **Mallorca, Spain**

## PINOT CLUB #2



### Copain "Les Voisins"

This bottling presents aromatics of black cherry skins, star anise, and sweet tea leaves. On the pallet, flavors of raspberry compote and red currants are met with notes of forest floor and vanilla. The lush, silky texture is balanced with a lasting finish.

Vintage: **2016**

Varietal: **Pinot Noir**

Appellation: **Anderson Valley, CA**