

ROSÉ CLUB #1

Miguel Torres “Estelado”



Torres Santa Digna Estelado Rose is made using the traditional method with a second fermentation in the bottle. The first sparkling made with 100% Pais grape has a personality of its own. Pale cherry colour, with fine and persistent bubbles. Aromas of red fruits and citrus predominate. On the palate, fresh, lively, fruity, with a lingering aftertaste

RETAIL \$24.99

Vintage: **NV**

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

Mouredre & 20% Cinsault

Appellation: **Valle Maule, Chile**

ROSÉ CLUB #2

Summer in a Bottle



Perfectly pale, this wine's amazing aromas of tangerine, citrus, peach and floral notes lead to its lively, vibrant fruit and elegant finish with classic salinity. This rosé is pure and refreshing with great esprit and a wonderful structure and texture, making it amazingly versatile to be paired with food. Serve chilled. It is the perfect partner to complement seafood, chicken, and even spicy dishes. Charcuterie, cheese or most classically of course, a bouillabaisse. Or enjoy sipping it at a party with friends or treating yourself.

RETAIL \$28.99

Vintage: **2021**

Varietal: **Grenache Blend**

Appellation: **Provence, France**



MONTHLY CHEESE PAIRING

Coconut Gouda

Cow's Milk (Pasteurized)

Region: Netherlands

Kokos is made with fresh, pasteurized cow's milk and a healthy dash of organic coconut cream added for extra flavor and creaminess. It's a delightfully unique cheese with a nutty taste and a touch of refreshing sweetness.

\$7.99 Retail (~.33 lb)

Chile

screwtop wine club
June 2022



EXPLORER CLUB #1



Root 1

Pale green edges with a bright citrus bouquet and juicy tropical aromas. Lime, grapefruit, pineapple and pear flavors are vibrant and fresh. Smooth mineral notes and a hint of herbs creates complexity for this crisp and delightful wine, followed by an elegant finish.

RETAIL \$14.99

Vintage: **2021**

Varietal: **Sauvignon Blanc**

Appellation: **Valle de Casablanca**

ADVENTURER CLUB #1



Cousiño-Macul

Finis Terrae is a Bordeaux-like blend created by tasting hundreds of combinations of Cabernet and Merlot to achieve the ideal balance of fruit, acid, tannin, alcohol and oak. The 2015 is a wine built for long ageing with big, round tannins that pack a punch, medium to high acidity and a spicy finish. The palate puts forth notes of black tea, mint, black olive, tobacco, cigar box, blackcurrant and a touch of oak. This is an excellent wine for intense preparations such as Filet mignon with red wine reduction or grilled Lamb chops.

RETAIL \$29.99

Vintage: **2015**

Varietal: **67% Cabernet Sauvignon, 25% Merlot, 12% Syrah**

Appellation: **Valle del Maipo, Chile**

PINOT CLUB #1



La Follette

There's an appealing dark garnet color that immediately implies depth. The nose is upfront - fresh and bright. Flavors and aromas include stewed fruit, cherry cola, allspice, nutmeg, dried orange rind, and enoki mushrooms. The palate evolves to mild savory herbal notes with a faint kiss of toasty oak and mild earthiness. This is an approachable expression of Pinot Noir.

RETAIL \$29.99

Vintage: **2019**

Varietal: **Pinot Noir**

Appellation: **Sonoma County, Monterey County, San Luis Obispo County, CA**

EXPLORER CLUB #2



Miguel Torres "Cordillera"

Great depth of color. The nose offers a splendid and potent expression of the character of Carménère (forest fruit, eucalyptus, and leather), with toasty notes of bay leaf and clove, as well as licorice and black pepper. A big, mouthfilling palate with round tannins and a long finish.

RETAIL \$24.99

Vintage: **2019**

Varietal: **Carmeneré**

Appellation: **Valle del Cachapoal, D.O. Peumo**

ADVENTURER CLUB #2



Hacienda Araucano Clo de Lolol

Deep and brilliant red color with glints of crimson. The nose is fresh and elegant with hints of black fruit jam and tobacco. It is a wine that reveals itself in stages, bringing to light the complexity of this blend, with background hints of leather, white pepper and licorice. The overall effect is rounded off by aromatic power, displaying the elegance of the Lolol Valley. **ORGANIC**

RETAIL \$29.99

Vintage: **2018**

Varietal: **Carménère, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot**

Appellation: **Lolol Valley, Chile**

PINOT CLUB #2



Santa Barbara Winery

Tangy black-plum and violet aromas meet with a bit of caramel on the nose of this bottling. More plum flavors are enhanced by lavender on the somewhat tart palate.

RETAIL \$36.99

Vintage: **2016**

Varietal: **Pinot Noir**

Appellation: **Sta. Rita Hills,, CA**