

ROSÉ CLUB #1

ROOTS SPARKLING ROSÉ



Lush and thirst-quenching sparkling rose with aromas of rose petal and red fruit notes of red currants and strawberries. Pair with triple cream cheeses, afternoons in the backyard/porch/staring out of a window, shellfish and even truffle popcorn!
Retail \$29.99

Vintage: NV
Varietal: Pinot Noir
Appellation: Yamhill, OR
[@rootswinecompany](https://www.rootswinecompany.com)

ROSÉ CLUB #2

ELK COVE ROSÉ



Fresh cut watermelon, grapefruit and white flower on the nose introduce this juicy, full wine with a palate of ripe, red grapefruit and faint notes of kiwi and fennel bulb.
Retail \$21.99

Vintage: 2021
Varietal: Pinot Noir
Appellation: Willamette Valley, OR
[@elkcove](https://www.elkcove.com)

MONTHLY MEAT PAIRING



OLYMPIC PROVISIONS

SOPRESSATA

Meat Type: Pork
Region: Oregon

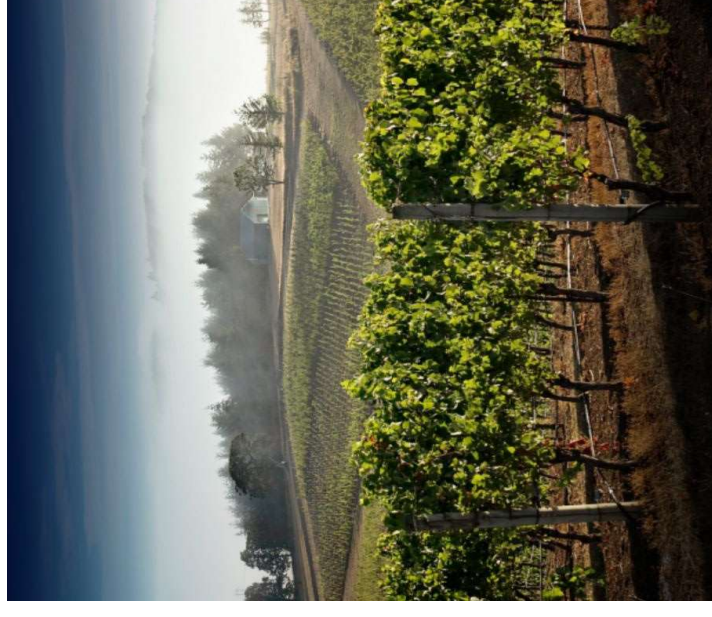
Classic Italian style salami with clove, oregano, garlic, & chili flake. Said to be the “salami of the people”, Sopressata heralds from many different regions in Italy, each imparting their own unique blend of spices. Ours is crafted with a little heat, fresh garlic, and the slightest note of clove. Olympic provisions prides itself on supporting small sustainable on supporting small sustainable cruelty-free hog farming without the use of antibiotics.

\$16.99 Retail

OREGON

SCREWTOP WINE CLUB

OCTOBER 2022



A community of artisan producers. A commitment to quality. An adventure destination. If you haven't made it to Oregon you have to add it to your bucket list. It's one of the most beautiful areas we have ever traveled to. Start planning your adventure today: <https://www.oregonwine.org/>

EXPLORER CLUB #1

SOLENA

This Pinot Gris strikes that elusive balance of creamy, refreshing, and fruit-forward. It is refreshing and delicious on its own, but goes nicely with a variety of foods. The wine begins with aromas of honeysuckle blossom and crunchy apple. Upon first sip the palate is luscious and juicy. Flavors of lemon zest, lychee and pear turn into a clean mineral finish. **Retail \$23.99**

Vintage: **2021**

Varietal: **Pinot Gris**

Appellation: **Willamette Valley, OR**
@solenaestate



ADVENTURER CLUB #1

JACOB MARTIN

Blue Fruit...Spicy
Floral...Blackberry...Leather...Rich but not Heavy...Fine Tannin...Lingering.



Long practiced for centuries in warmer climes of Spain and France, cofermentation of small amounts of white grapes with full bodied reds can bring aromatic brightness, complexity and elements of finesse and layering of flavors on the palate. Here Viognier from higher elevation Applegate Valley lifts the ripe blue fruits of ripe Syrah from the foothills of Rogue Valley. 100cs. Produced. **Retail \$31.99**

Vintage: **2020**

Varietal: **Syrah /Viognier**

Appellation: **Southern Oregon**

PINOT CLUB #1



LUMMOS TEMPERANCE HILL

Dai Crisp has been farming the shallow, lean, basalt-edged soils of Temperance Hill for 21 years. This wine gives clues to its structure as you first lean into it, with its piney, slightly dusty aromas. The evergreen scent carries into the black cherry fruit, the textures tense with a mineral compactness and silky, seductive tannins. It's in great balance now, and will age beautifully. (260 cases) **Retail \$59.99**

Vintage: **2017**

Varietal: **Pinot Noir**

Appellation: **Eola Amity Hills**
@lumoswine

ADVENTURER CLUB #2

ADVENTURER CLUB #2



J. CHRISTOPHER BASALTE

Basalte is sourced from vineyards in two AVAs – Chehalem Mountains and Dundee Hills – that have fairly thin volcanic clay topsoil over fractured basalt. This type of very rocky soil lends itself to full-bodied, firmly structured wines. The Basalte captures this expressive character of the soil, with deep red fruit and a fine tannic structure that maintains an elegant style. **Retail \$37.99**

Vintage: **2018**

Varietal: **Pinot Noir**

Appellation: **Willamette Valley, OR**
@jchristopherwines

EXPLORER CLUB #2

JEZEBEL PINOT NOIR

This wine was fermented in small lots with a variety of yeasts that were chosen to bring out the fullest expression of the fruit and create a wine that will be pleasurable to drink young. The finished blend is a wine that is fruit-forward, approachable, but balanced, and typically Oregon Pinot Noir; light to medium-bodied with bright, red fruit flavors and a smooth finish. Enjoy this wine with salmon, chicken or just on its own! **Retail \$27.99**

Vintage: **2021**

Varietal: **Pinot Noir**

Appellation: **Oregon**
@willfulwine



PINOT CLUB #2



LEMELSON THEA'S SELECTION

Aromas of ripe red cherry, plum, black tea and a hint of lavender. Medium-bodied with fine, silky tannins. Bright acidity articulates the red fruit and berries with clarity and drive. Fresh cream at the finish.

A total delight! **Retail \$35.99**

Vintage: **2019**

Varietal: **Pinot Noir**

Appellation: **Willamette Valley, OR**
@lemelsonwinery