



Wine of the Month 2014 Chateau Buisson-Redon (France)

About the Winery

Great value, easy-drinking style of Claret - 60% Merlot, 40% Cabernet Franc, all at a bargain price.

In 1500-1809 the land of Mayne-Vieil belonged to the family of Paty. The squire of Paty, Lord Mayne-Vieil built the chateau in the seventeenth century when the wineries replaced the fortified house. Mayne-Vieil was then bought by the Fontemoing family, vintners in closeby Liborne, France. They created the new Fronsac vineyard that produce the "new french claret".

In 1918, Louis Seze made the acquisition of the property. A few years later, he left his notary office to devote himself to his field. His son Roger, an agricultural engineer who succeeded him in the early 50s expand the vineyard to make it a beautiful 90 hectare property.

His children Bertrand and Marie-Christine Sèze took in the 80s after the operation. They widened by more than 10 hectares and the area claimed and increased international presence Mayne-Vieil including the United States, China and Western Europe.

High density vines are planted for high quality fruit. The harvesting yields are limited due to green harvesting in August and permanent grassing on the bed of the vines. The entire vineyard is pruned on one side to allow maximum sun exposure to the clusters in the morning while providing protection from the harsh PM sunlight of the afternoon. Chateau Buisson-Redon is the AOC BORDEAUX part of Château Mayne-Vieil; with an enclave in AOC Fronsac on several sides. It has a total area of 15 hectares (37 acres).

About the Wine

Red fruit and cherry notes on the nose, followed by powerful palate with elegant soft tannins, and backbone given by the Cabernet Franc. Proper Bordeaux with pleasant cinnamon and nutmeg aromas. The palate is medium-bodied and structured with round, warm fruit and a velvety finish.

A super partner for beef, and hard cheeses; but dare to be different and try it with a roast chicken, a real eye-opener.

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Silver - \$50/Month

The Silver level will introduce you to the flavor differences among grapes, choice vineyards and winemaking techniques. These wines will impress your dinner guests, compliment your wine collection and be a fantastic monthly treat.

Gold - \$100/Month

Gold level members have a passion for great wine. These wines are widely acclaimed and are collectibles for their high quality. Our goal for these members is to introduce new regions and producers that make it worth falling in love with great wine.



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August 2016



Wine of the Month 2010 Stella & Mosca Terre Rare Garignano Del Sulcis Reserva (Italy) **About the Winery**

In Italy and elsewhere in Europe, wine connoisseurs and industry professionals rate Sella & Mosca among Italy's most outstanding wine estates. Sella & Mosca's I Piani estate in Sardinia constitutes one of the largest contiguous vineyard in Italy and counts itself among the country's most impressive wineries. Situated in the northwest corner of Sardinia, just inland from the pretty, historic port of Alghero, this 1,600-acre property with more than 1,200 acres of vines is one of the largest wine estates in Europe.

As Sardinia's foremost wine producer, Sella & Mosca is renowned for premium wines made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino, Torbato and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

Surrounded by landscaped gardens and a profusion of flowering oleanders, the estate winery features multiple tasting rooms, an expertly designed enoteca and a fascinating exhibit showcasing replicas of archaeological finds unearthed on the estate and now housed in museums. Each year, especially during the summer months, the estate attracts visitors from all over Europe, who come to see this spectacular property for themselves. News of its intriguing wines has started to resonate with American lovers of fine Italian wines.

About the Wine

Grape Varieties: 100% Carignano

Vinification: The grapes are manually harvested in October and fermented in stainless steel vats for 10 to 15 days at 86°F. Soon after the end of this tumultuous fermentation, a slow completion period follows while Malolactic fermentation progresses.

Aging: Three years in barriques (French) and several months in bottle prior to release.

Ruby red with a nose that suggests vanilla and well-articulated fruit. Harvested from old bush-trained vines in the harsh, dry conditions of the Sulcis district on the southwestern Sardinian coast. Aged for three years in oak barrels, with a palate that is fruit forward and lightly spicy, medium bodied with complexity on the finish.

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Wine of the Month 2014 Pierre Henri Muscadet (France)

About the Winery

Saint-Fiacre is a village in the Muscadet region. Schist, rocky vineyard. 60-80 year old vines. Aged on its lees...no stirring. It's absolutely perfect for what it is. Lemon zest, crushed chalk, lime blossom and Granny Smith apple smells and flavors. Light-bodied (but medium body by Muscadet standards) tangy not tart, wet stone/citrus rind finish.

Pierre-Henri is the grandson of the one-and-only Michel Gadais who, along with the legendary Frank Schoonmaker, first bottled Muscadet from Saint-Fiacre in the 1950's. Pierre-Henri has been tireless in his promotion of this truly unique stretch of land, which is in the very kernel of the "island" between the two rivers Sèvre and Maine – land that was submerged Atlantic seabed so many millennia ago. Their vineyard still bears the imprint of the ocean; soil that looks almost lunar with its rich load of ocean rock debris dots the hills, mingled with fossilized mollusk shells.

About the Wine

Few wines in today's market combine soil specificity, refreshment, food friendliness and value like great Muscadet. Pierre Henri Gadais' Saint-Fiacre cuvée is Muscadet in its purest, most crystalline expression. The Gadais' 2014 Muscadet shines with juicy white grapefruit and pear skin notes infused with fleur de sel and oyster shell minerals. Clean, zesty and bone dry on the palate, the wine conveys expressions of lemon zest, quinine, ginger, cardamom and stony minerals. Lovely as an aperitif, Muscadet always shines brightest when paired with briny oysters on the half-shell, pan-roasted mussels, flash fried razor clams, Dover sole and sautéed green vegetables. Muscadet aficionados will delight in the wine's bright stony, saline minerality and exceptional purity. It is the value play white wine of the newsletter and will delight now and over the coming five years. Great, great Muscadet!

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Wine of the Month 2015 Groundwork Rose' (CA)

About the Winery

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhone Valley, I am careful not to hold too closely to either. Instead I trust an intuition of the microcosms of each vineyard site and vine to guide my work through each vintage. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

Curt Schalchlin Winemaker, Sans Liege Wines & Groundwork Wines

When choosing vineyards to source fruit from, I favor character over notoriety. Each of these sites have a distinctive appeal that separates them from the rest, and very often my sources are locations passed over by other winemakers. In taking up my own journey, I've learned to not discount any field for its quirks and eccentricities, however, for in diversity lies the promise of uncommon opportunity. This is the heart of Sans Liege.

About the Wine

Tasting Notes: A deep shade of magenta, this Rosé smells of cherry limeade, greek yogurt, fresh struck flint, rose petals, heirloom tomatoes and serrano ham. A wine bold for the "pink" genre, in the mouth are diverse notes of raspberry and cheese danish, pine tar, roobios sun tea, orange bell peppers, collard greens and black cherry Italian soda. It closes out with hints of caramel bar and pink peppercorn, an uncommonly rich Rosé.

Production Notes: Saingee of Grenache

Other Notes: Chill in refrigerator for 20 minutes, drink below room temperature. Aging potential: 2 years

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