$60 Wine Club Selections

**Lava Cap, Cabernet Sauvignon, El Dorado, 2018**

About Lava Cap . . .

Lava Cap is a family-owned winery in Placerville, California. The Jones family planted their first vines in 1981 and opened the winery in 1986 on a special site in the heart of the Sierra Foothills. The family of geologists specifically selected this location for its prime volcanic soil that is particularly well suited to growing fine wine grapes. They named their new business after this unique "lava cap," where their grapes flourish in the volcanic soil, warmed by the foothill sunshine and cooled by gentle Sierra night breezes.

Beginning with the first vintage in 1986, Lava Cap wines continue to win a steady stream of gold medals and awards from across the country each year. Their winemaking philosophy is to express the elegant and complex varietal character from each block of the family's vineyards. The winemaker, Joe Norman, handcrafts each wine using artisan production techniques to create wines with full flavor and depth. The vineyard manager, Charlie Jones, uses sustainable vineyard practices and integrated vineyard management strategies, he strives to cultivate optimum quality fruit while protecting our environment and ensuring a healthy ecosystem.

# WHY THE NAME "LAVA CAP"?

Millions of years ago, the Sierra Nevada mountains roiled with volcanic activity, and lava flowed down from the mountains, covering the foothills. Over thousands of years, much of the hardened lava deteriorated away, but select areas in the Sierra Nevada foothills still have volcanic soil, which is ideally suited to the production of fine wine grapes. The Jones family purchased one of the few special volcanic sites to start their vineyard and winery. The name "Lava Cap" reflects the unique topography of the site. This "lava cap" is one of the reasons why the wines are so special.

# THE WINEMAKER

Joe Norman joined Lava Cap Winery as chief winemaker in 2013.

Joe brings a wealth of knowledge and experience into our cellar. Joe's career includes roles as winemaker at Heitz Wine Cellars in St. Helena, where he crafted the acclaimed Martha's Vineyard, Trailside Vineyard and Bella Oaks Vineyard Cabernet Sauvignon. Joe's portfolio also includes making port, champagne and dessert wines in addition to exquisite white wines such as Sauvignon Blanc and Chardonnay. His target is to "make wines that are seamless and that have a nice fruit forward entry, pleasant texture and a smooooooth luscious finish." Joe has crafted premium varieties from a wide range of grapes from all over California that are expressive of the terroir in which they were grown. Joe will continue to carry on Lava Cap Winery's tradition of creating rich, fruit forward Chardonnay and the elegant complex structure known to our red varietals. Joe received a B.S. in Fermentation Science from UC Davis.

## *The Cabernet*

Lava Cap’s Cabernet Sauvignon has long been recognized for producing a wine with defined structure and vibrant fruit character. The 2018 Cabernet Sauvignon holds true to this, demonstrating rich spice and cedar notes on the nose, followed by notes of wild blackberry and cassis. On the palate flavors of dark fruits mingle with hints of allspice and clove. Finishes amazingly complex and smooth.

## *Vineyard Notes*

The grapes for this wine are predominately sourced from the oldest vines on our Estate property, planted on a gentle North East facing slope on loose decomposed volcanic rocks at 2,700ft nearly 40 years ago. These old head trained vines are rarely irrigated, and are the last grapes we harvest every year. The remainder of the grapes are grown across the American River, on granite soil at a similar elevation, around 2400 ft, on granitic soil.

## *Winemaker Notes*

After primary and malolactic fermentation in stainless steel, the wine was racked to new and used 100% French barrels. After 20 months of aging without racking, the wine was blended and bottled.

luscious mouthfeel persists across a lengthy finish. Several vineyard sites throughout the

**Tenuta di Castellero, Bianco Porticello, Sicily, 2018**

In Lipari, in the splendid Aeolian Islands, on the Piana di Castellaro 350 meters above sea level, supported by the ancient Quarries of Kaolin, an ambitious oenological and landscape project arises.

**Tenuta di Castellaro winery**is born from the careful selection of the indigenous vines of the Aeolian archipelago and from the recovery of a part of that territory that, over the years, had been abandoned.

Tenuta di Castellaro is the realization of passion and dream that have merged into a perfect union, giving life to a unique excellence of its kind. The millennial tree, grown organically in the 20 hectares of vineyard, preserves the precious fruit that gives birth to sought-after wines with a unique taste, pure expression of the volcanic territory of Lipari.

*The Estate*

Tenuta di Castellaro came to life after a morning walk in the Piana di Castellaro, back in the summer of 2005.

**Massimo Lentsch** and **Stefania Frattolillo**, entrepreneurs from Bergamo, were guided by the love for the amazing **Lipari Island** and they wanted to create a real work of art. Tenuta di Castellaro winery is a pure expression of the volcanic territory of Aeolian Islands, magical and uncontaminated places that have hosted a dream transforming it into a unique reality.

**The 2000 square meters winery, built on the Lipari Island**, is in fact a monument dedicated to landscape, art, architecture and technology, in full respect of nature, people and traditions.

*The agronomist*

**Alessandro Zanutta** is the agronomic consultant of Tenuta di Castellaro. He is genuine Friulan and he is specialized in the production of new facilities and in the recovery and restoration of old vineyards.

Before becoming a consultant, Alessandro worked for 20 years as head of technical assistance service of the Collio Consortium and he collaborated in a lot of projects, gaining experience throughout the national territory but also in Austria, Germany and especially in California.
His training activity is fundamental for the winery that involve all the collaborators who work in the vineyard during the year through theoretical, practical and mentoring courses in the vineyards.

*The winemaker*

**Emiliano Falsini**, born and raised in Tuscany, is graduated in Viticulture and Oenology at University of Florence with the highest marks.
He lived two important experiences at the beginning of his career path: Robert Mondavi Winery in California and Villa Maria Estate in New Zealand. Since 2000 he has been working with the Matura Group and with **organic**, **biodynamic** and **conventional** companies located in different Italian regions. After that he interned at the Bordeaux Oenology Faculty; he intervenes as an international judge in wine competitions such as: International Wine Competition, Japan Wine Challenge, Finger Lakes International and many others.

**His philosophy**: *"I feel free to interpret the wine by humbly listening what the nature wants to tell us with its strength and energy; for that reason, I am completely sure that the work to create a great wine starts in the vineyard. The elegance of a wine is already present in the soil that has fed it.”*

*Terroir*

The volcanic archipelago of the Aeolian Islands can boast ancient traditions in the field of viticulture.

The islands were already known to the first Phoenician navigators and to the Greek colonizers: numerous archaeological finds of wine amphorae testify how the wine was part of the culture of these places, since ancient times.

The soil and climate conditions of Lipari allow a viticulture and agriculture that are very respectful of nature, creating favorable conditions for organic cultivation.

The temperate and very windy climate is subject to the influence of the sea, which plays an important mitigating action and increases the degree of atmospheric humidity, present massively on the Piana di Castellaro, where a strong temperature range between day and night dominates.

The soils of volcanic origin are very fertile because they are rich in mineral elements, especially phosphorus, potassium, iron, magnesium, and calcium.

*Summer in a glass*

Dedicated to the history and nature of Lipari, it recalls the famous Porticello beach with its pier, where the workers of the Pumice Quarries carried the loads to be embarked on the ships.

*Fresh and balanced*

A dry white wine, with a straw yellow color with bright green reflections, which comes from the combination of the liveliness of Carricante and the aromaticity of Moscato Bianco and Malvasia delle Lipari. The scent is herbaceous and the fruity notes, with hints of apple, make it fresh and balanced.

FOOD PAIRING Excellent with seafood salads, Fish, First courses, fries and soft cheeses

**Melipal, Cabernet Sauvignon, Mendoza Argentina, 2014**

**About the region**: Mendoza

By far the largest and best-known winemaking province in Argentina, Mendoza is responsible for over 70% of the country’s enological output. Set in the eastern foothills of the Andes Mountains, the climate is dry and continental, presenting relatively few challenges for viticulturists during the growing season. Mendoza, divided into several distinctive sub-regions, including Luján de Cuyo and the [Uco Valley](https://www.wine.com/list/wine/uco-valley/7155-107013), is the source of some of the country’s finest wines.

For many wine lovers, Mendoza is practically synonymous with [Malbec](https://www.wine.com/list/wine/malbec/7155-10079). Originally a Bordelaise variety brought to Argentina by the French in the mid-1800s, here it found success and renown that it never knew in its homeland where a finicky climate gives mixed results. [Cabernet Sauvignon](https://www.wine.com/list/wine/cabernet-sauvignon/7155-139), [Syrah](https://www.wine.com/list/wine/syrah-shiraz/7155-146), [Merlot](https://www.wine.com/list/wine/merlot/7155-138)and [Pinot Noir](https://www.wine.com/list/wine/pinot-noir/7155-143) are all widely planted here as well (and sometimes even blended with each other or Malbec). Mendoza's main white varieties include [Chardonnay](https://www.wine.com/list/wine/chardonnay/7155-140), [Torrontés](https://www.wine.com/list/wine/torrontes/7155-209), [Sauvignon Blanc](https://www.wine.com/list/wine/sauvignon-blanc/7155-151) and [Sémillon](https://www.wine.com/list/wine/semillon/7155-177).

Melipal is focused on sustainable winemaking practices and although they are not officially certified, they avoid using any pesticides and unnecessary chemicals in the vineyard. Their sprawling vineyard does not feature grapes alone – a large group of agave plants greet you as you approach the winery.

While Melipal’s traditional line focuses on Malbec primarily, incorporating Reservas and Rosé, their newer line includes Cabernet Sauvignon and Merlot as well.

Melipal, a family owned and run winery, is located 20 minutes from Mendoza in the exclusive area of Agrelo, Lujan de Cuyo, Argentina, at 958 meteres above sea level. Surrounded by willow trees, small canals and vineyards with a magnificent view of the Andes Mountain range.

This state of 25 hectares out of its 51 date from 1900 and they turn this estate into a unique viticultural heritage. They are planted with Malbec and the area is watered by the traditional system of furrow irrigation.

Tasting Notes: On the nose, this wine exhibits intense spice aromas combined with subtle hints of toast and smoke. The wine is voluminous and smooth on the palate with well structured tannins.

**$90 Wine Selections**

**Costers Del Sió Winery, Siós Cau Del Gat, Costers del Segre Spain, 2014**

**85% Syrah, 15% Grenache**

**A little about the region**: The Costers del Segre Designation of Origin is a mosaic formed by seven territories distributed throughout the entire basin of the River Segre and the Lleida Pyrenees with the aim of grouping and providing the viticulture of the province of Lleida as its own entity.del The DO has its own well-defined characteristics that differentiate it from the others, such as our privileged situation of soils with limestone composition and a marked Mediterranean climate, which presents strong seasonal and daily thermal oscillations, facts that make it ideal for the cultivation of the vineyard.

### **The Winery**: Bodegas Costers del Sió, a man’s dream come true

It all started with the ambition of a restless man, Juan de Porcioles, who had always dreamed of living in the country, cultivating the land and raising his own livestock … So it was that, in 1992, the Porcioles-Buixó family bought the property.Since then, the estate has been developed with hard work and enthusiasm, and endowed with its own character and singularity.

Today, it is known as Finca de Flix. At the same time, Juan de Porcioles, a great lover of wine, gradually developed the idea of cultivating his own vineyard to produce wines with a distinct personality and of the highest quality.

So, in 1998, and with the help of friends and family, he planted the first vineyard, Vinya Vella, by hand, prompting the recovery of winegrowing in the region. This was quite a project, which, today, thanks to his wife and children, is becoming a reality.

**Tasting Notes:** Intense cherry-red color with violet highlights. Deep, well-layered, clean and intense. Fresh and full of red and dark fruits (raspberries, blackcurrants), as well as floral notes of violet. Also present are spicy aromas of cocoa, balsamic, mint, rosemary and hints of undergrowth. Complex and full-bodied with a smooth and pleasant entry. A silky, round, well-balanced wine with an intense, fruity finish.

**Food Pairing:** Perfect with roast beef or veal. Also, with herb seasoned grilled meat. It pairs very well with goats and sheep cheeses, as well as blue cheeses and strong flavored cows cheeses.

**Franco Conterno, “Cascina Sciulun” Langhe Nebbiolo, Italy, 2017**

The winery is based at Cascina Sciulun, a historic Piedmont farmhouse built in the mid 19th century.

In the heart of the Langhe, in the hamlet of Bussia di Monforte d’Alba, is Cascina Sciulun, a typical historic farmhouse, constructed according to Piedmont architectural traditions. Built in the mid-nineteenth century and extended in the 1940s, the house has always belonged to the Conterno family.

The company Franco Conterno has deep roots, and has been a part of the family for many decades. It was nonno Pietro who allocated 18 hectares of land to Nebbiolo vineyards, initially to sell to other wineries for vinification, later destined for the creation of prestigious wines.

The business passed to his son Giacomo, and then to his grandson Franco, who took the helm of the winery in 1995 with his wife Vilma, bringing his own name and identity to the company.

In recent years, Franco’s two sons—Daniele and Andrea—joined the company, following in the footsteps of their grandfather, bringing fresh insight and innovation to the winery and vineyards, continuing the family business with passion and dedication.

Cascina Sciulun now includes a [farmhouse](https://www.francoconterno.it/en/farmhouse-accomodation-in-the-heart-of-langhe/) where you can come and stay, for a relaxing visit immersed in the peace and tranquility of the green hills of the Langhe.

**Nebbiolo** is an [Italian](https://en.wikipedia.org/wiki/Italian_wine) [red wine](https://en.wikipedia.org/wiki/Red_wine) [grape variety](https://en.wikipedia.org/wiki/Grape_variety) predominantly associated with its native [Piedmont](https://en.wikipedia.org/wiki/Piedmont_%28wine%29) region, where it makes the *[Denominazione di Origine Controllata e Garantita](https://en.wikipedia.org/wiki/Denominazione_di_Origine_Controllata_e_Garantita%22%20%5Co%20%22Denominazione%20di%20Origine%20Controllata%20e%20Garantita)* (DOCG) wines of [Barolo](https://en.wikipedia.org/wiki/Barolo), [Barbaresco](https://en.wikipedia.org/wiki/Barbaresco), [Roero](https://en.wikipedia.org/wiki/Roero), [Gattinara](https://en.wikipedia.org/wiki/Gattinara_DOCG%22%20%5Co%20%22Gattinara%20DOCG), [Carema](https://en.wikipedia.org/wiki/Carema_%28wine%29) and [Ghemme](https://en.wikipedia.org/wiki/Ghemme_DOCG%22%20%5Co%20%22Ghemme%20DOCG). Nebbiolo is thought to derive its name from the Italian *nebbia* or Piedmontese *nebia*, meaning "[fog](https://en.wikipedia.org/wiki/Fog)". During [harvest](https://en.wikipedia.org/wiki/Harvest_%28wine%29), which generally takes place late in October, a deep, intense fog sets into the [Langhe](https://en.wikipedia.org/wiki/Langhe) region where many Nebbiolo vineyards are located. Alternative explanations refers to the fog-like [glaucous](https://en.wikipedia.org/wiki/Glaucous) veil that forms over the berries as they reach maturity, or that perhaps the name is derived instead from the Italian word *nobile*, meaning [noble](https://en.wiktionary.org/wiki/noble).[[2]](https://en.wikipedia.org/wiki/Nebbiolo#cite_note-OCW4_p.494-495-2) Nebbiolo produces lightly-colored red wines which can be highly [tannic](https://en.wikipedia.org/wiki/Tannin_%28wine%29) in youth with scents of [tar](https://en.wikipedia.org/wiki/Tar) and [roses](https://en.wikipedia.org/wiki/Rose). As they [age](https://en.wikipedia.org/wiki/Age_%28wine%29), the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other [aromas](https://en.wikipedia.org/wiki/Aromas_%28wine%29) and flavors such as [violets](https://en.wikipedia.org/wiki/Viola_%28plant%29), [tar](https://en.wikipedia.org/wiki/Tar), wild [herbs](https://en.wikipedia.org/wiki/Herbs), [cherries](https://en.wikipedia.org/wiki/Cherries), [raspberries](https://en.wikipedia.org/wiki/Raspberry), [truffles](https://en.wikipedia.org/wiki/Truffles), [tobacco](https://en.wikipedia.org/wiki/Tobacco), and [prunes](https://en.wikipedia.org/wiki/Prunes). Nebbiolo wines can require years of aging to balance the tannins with other characteristics.

**TASTING NOTES:** This wine comes from the areas of Monforte d’Alba, Novello and Madonna di Como, with their steep terrain, malleable and rich in clay and sand.Barrel-aged for 8 to 12 months.Purple ​​red color; rich and tannic on the nose, with pleasant notes of raspberry.

Food Pairing: Excellent with red meat, cured meats and medium cheeses.