

CLUB CRUSH RED *February Shipment (#1 - 2022)*

SHOKRIAN VINEYARDS 2018 SYRAH 'OPULENT GOAT' SANTA BARBARA



TASTING NOTES:

A crisp black-raspberry-sorbet aroma makes for a fresh, inviting interpretation of Syrah by Winemaker Alice Anderson. The palate is grippy in structure, offering tart blackberry and lavender flavors, clinging to that snappy and fresh vibe.

ShokrianVineyard.com

WINERY INFO:

Shokrian Vineyards goal is to farm wine grapes in an eco-friendly environment, nurturing the balance between the fruit, the soil and the vines, using sustainable as well as organic and biodynamic farming practices. Shokrian Vineyard fruit is sourced by handcrafted, boutique wineries as well as our own estate made wines. All our fruit is hand-picked in cool climates where estate winemakers allow the grapes to express themselves into wines without the aid of additives, adjustments or enhancements. All wines are made with native yeasts and fermented to the sounds of Colman Hawkins, Miles Davis, John Coltrane, and other Jazz giants, then quietly aged in French oak and stainless steel tanks.

The Shokrian Estate Vineyard or as it was previously know "Verna's" is a beautiful 100-acre vineyard located 2 miles Northeast of Highway 101 in Los Alamos on Cat Canyon Road. It has approximately 52 acres of mature vines primarily planted to Pinot Noir, Syrah and Chardonnay. The vineyard was planted and farmed by the Melville family since 1999 and sold to Cat Canyon Vineyards (Babak Shokrian) in 2013.

Composition: 100% Syrah

Alcohol: 13.5%

Production: 425 cases

Regular Price. . . \$43.99 CLUB CRUSH PRICE. . . \$39.59

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BODEGAS BRECA **2016 'BREGA' GARNACHA** **CATALAYUD, SPAIN**

TASTING NOTES: "Coming from two different sites of incredibly old vines, the 2016 Brega is all Garnacha that was fermented and aged 20 months in mostly new barrels. Deep purple-colored with powerful notes of ripe black fruits, melted licorice, incense, and violets, it's full-bodied, concentrated, and opulent on the palate, with nicely integrated acidity, a core of sweet fruit, and a great finish. It's a beautiful, elegant, yet incredibly sexy wine to drink over the coming 4-5 years.



JorgeOrdonezSelections.com

WINERY INFO: Bodegas Breca owns and leases vineyards exclusively of the original clones of Garnacha, planted on the Sierra de Pardos and Sierra de Peña Blanca. These vineyards, planted between 1900 and 1975 are all head trained and dry farmed. Brega, the top cuvée from Bodegas Breca, is produced from the two oldest vineyards that the winery owns, planted in 1900 and 1911. The vineyards are both planted at over 3,300ft above sea level in both iron rich red slate soils, which produce wines with a tremendous intensity of deep black fruit and gray slate soils, which lend an elegance and minerality to the wine. The altitudes of these vineyards are responsible for a distinct mesoclimate characterized by drastic temperature swings between day and night. These conditions are responsible for slower phenolic ripening and as a result, produce very elegant wines with phenomenal acidity.

Garnacha, though most well-known for its French name Grenache, is a variety that is indigenous to Spain. Originally cultivated millennia ago in what is now the autonomous province of Aragon, Garnacha was first spread to southern France and Italy by the medieval Spanish Kingdom of Aragón, which had holdings across the Mediterranean. Due its original cultivation in Aragón, the oldest clones worldwide of the Garnacha variety are planted extensively in D.O. Calatayud and nearby D.O. Campo de Borja. Bodegas Breca's philosophy is to highlight the unique characteristics of the Garnacha from Calatayud

Composition: 100% Garnacha (a.k.a. Grenache)

Cooperage: 22 months in barrel, 50% new, 50% second and third use

Production: Under 2,000 cases

Regular Price. . . . \$42.99 CLUB CRUSH PRICE. . . . \$38.69