

CLUB CRUSH RED *August Shipment (#4 - 2021)*

BODEGA CORAZON DEL SOL 2016 'LUMINOSO' REVANA VINEYARD SINGLE BLOCK 13 UCO VALLEY. ARGENTINA

TASTING NOTES:

The 2016 vintage was an anomaly, as a dramatic "El Niño" vintage created conditions for the coolest/wettest vintage in nearly 30 years. Moderate temperatures produced one of the most oral and vibrant vintages in our winery's history. A wine unlike any other in the long history of Argentine winemaking, with its peppery, floral, and meaty aromas and silky red fruit on the palate tied together with vibrant acidity.



CorazonDelSol.com

WINERY INFO:

Corazon del sol crafts captivating Malbec and Grenache-based wines that capture the best of Argentina's unique, high altitude terroir. Cultivated in the Uco Valley, which is situated in Mendoza on the eastern side of the Andes Mountains, our vines enjoy over 300 days of sunshine a year.

In 2008, Dr. Madaiah Revana went to Argentina seeking to add to his family of estate wineries which includes Revana Family Vineyard in Napa Valley and Alexana Winery in Oregon's Willamette Valley. Enthralled by the terroir of the Uco Valley, he was determined to find his next great estate here on the incredible alluvial soils of the Andes Mountains. Famed winemaker Santiago Achaval crafts the vineyard-driven wines from estate plantings of Malbec, Cabernet Franc, Merlot, Grenache, Syrah and Mourvedre.

The first single-vineyard GSM ever produced in the history of Argentina! 'Luminoso' is a pioneering wine that originates from a 3 acre block of Grenache, Syrah and Mourvèdre at 3,400' in elevation on our 17 acre Estate in Los Chacayes IG. The individual 1-acre blocks were the first vines planted at Corazón del Sol in 2008, as an ode to this vineyard site that is reminiscent of Châteauneuf-du-Pape at the base of the Andes Mountains.

Composition: 67% Grenache, 19% Mourvèdre, 14% Syrah

TA: 5.7 **pH** 3.88 **Cooperage:** 2nd & 3rd use French oak, 60% once filled French oak

Alcohol: 13%

Production: 100 cases

Regular Price. . . . \$44.99 CLUB CRUSH PRICE. . . . \$40.49

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RED CAR WINE COMPANY 2018 SYRAH SONOMA COAST

TASTING NOTES:

The 2018 Syrah (Sonoma Coast) is a rich, generous wine for Red Car. Inky red/purplish berry fruit, rose petal, spice and licorice are all kicked up in this inviting, beautifully textured Syrah. The Sonoma Coast bottling is blended from some of the riper lots on the Estate, and that bit of extra richness is what drives its personality and overall balance.



RedCarWine.com

WINERY INFO:

Red Car was founded in 2000 by current owner, Richard Crowell, along with partners Mark Estrin and Caroll Kemp. The Red Car story started with a shared bottle of Jaboulet Hermitage La Chapelle, which inspired them to try and emulate one day in California. The trio decided to purchase one ton of Syrah and made the first 50 cases in a spare bedroom in Culver City. The first 50 cases sold quickly, and Red Car was officially established as a business.

Although their early wines were a hit, they concluded that they were not yet making wines like that Northern Rhone Syrah that originally inspired them. They then set their sights on the cool, marginal climate of Western Sonoma, specifically the wild coastal ridges north of Bodega Bay known as the True Sonoma Coast. The cool temperature, like that of the Northern Rhone, would allow the fruit to ripen slowly and develop the savory complexity and depth they wanted.

Differing from the single vineyard bottling, the Sonoma Coast Syrah is a marriage of different vineyards, clones, oak, and stem inclusion in an effort to showcase what the appellation has to offer.

Composition: 100% Syrah

TA: 5.3 **pH** 3.59 **Cooperage:** French Oak 15% new, 85% Neutral for 16 months; **Alcohol:** 13.4%

Production: 350 cases

Regular Price. . . . \$39.99 CLUB CRUSH PRICE. . . . \$35.99