

CLUB CRUSH WHITE *March Shipment (#2- 2021)*

MENDING WALL 2018 WHITE BLEND 'STONE ON STONE' NAPA VALLEY

TASTING NOTES: The 2018 Stone on Stone brings all the brightness and acidity one is looking for in an SB, with a subtle balance of texture and roundness coming from the Semillon. This dry farmed head trained SB and SEM come from the Historic Tofanelli Vineyard in the Calistoga district. Notes of stone fruit are prevalent throughout this wine that give way to a crisp and light finish that will send you right back for another sip.



MendingWall.com

WINERY INFO: Mending Wall is a partnership between three owners: Frank Dotzler (Outpost Winery), Mark Pulido and Donna Walker (Pulido-Walker) and well-regarded winemaker Thomas Rivers Brown. The name "Mending Wall" was taken from a Robert Frost poem of the same name. There is a line in the poem 'Good fences make good neighbors.' And that is part of the philosophy of this winery. They pull from vineyards all over the Napa Valley – usually from small family owned producers and take the best of both valley floor and hillside fruit to craft small production premium wines.

FOOD PAIRING: This Sauvignon Blanc/Semillon blend will pair well with many foods. This versatility allows the wine to be paired with salads, poached chicken, white fish as well as prawns, scallops or even mild curries.

WINE STATS:

Blend: 60% Sauvignon Blanc; 40% Semillon **Barrel Aging:** 100% Stainless Steel
Alcohol 13.8% **Total Acidity** 0.53 g/100 ml: **pH** 3.88 **Production:** 245 cases

Regular Price. . . . \$34.99 CLUB CRUSH PRICE. . . . \$31.49

TATOMER WINES 2018 MEERESBODEN GRÜNER VELTLINER SANTA BARBARA COUNTY

TASTING NOTES: The name translates to "Ocean Soil", in this case, sand. This wine is blended from several small plantings along hillsides in Santa Barbara County. The common thread besides all being cool climate sites is that they share a similar soil structure of sand, diatomaceous earth, and loam. Meeresboden is balanced with stone fruit, and yellow citrus flavors, as well as a salty, kelp-like minerality. Young, this wine is bright and racy, with age it becomes silky and more honeyed.



TatomerWines.com

WINERY INFO: Graham Tatomer's devotion to California Riesling, and Grüner in turn, began earnestly with the founding of his eponymous winery in 2008, though he first engaged with the variety long before. A gig at Santa Barbara Winery, which began in high school, introduced Graham to the Lafond Winery and its vineyard, home

CLUB CRUSH WHITE *March Shipment (#2- 2021)*

to among the oldest Riesling plantings in the region.

Today, Graham makes wines of a clear Austrian pedigree – they are haltingly alluring in their presentation of power, precision, and detail – but their tenor is wholly idiosyncratic: they belong to the soils and climes of Santa Barbara. He has identified superior sites for these two white varieties, and has made strides, in concert with their farmers, to dictate their farming – even when receiving mere fractions of their yields.

FOOD PAIRING: Grüner Veltliner’s bright acidity and appealing spicy quality pair it very well with all types of food. The most eye-popping match is how well it goes with Asian food—anything from Vietnamese to Thai to spicy Chinese flavors.

WINE STATS:

Blend: 100% Grüner Veltliner **Alcohol** 13% **Production:** 245 cases

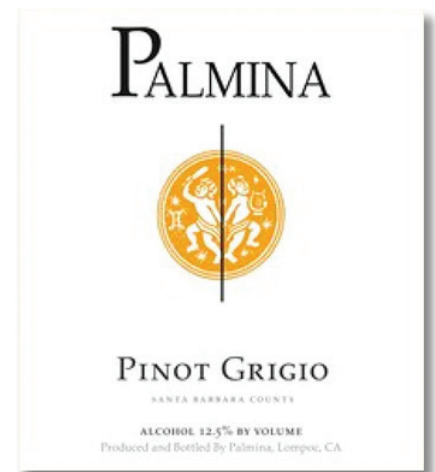
Barrel Aging: 5% stainless steel and 15% large format acacia wood

Regular Price. . . \$28.99 CLUB CRUSH PRICE. . . \$26.09

PALMINA WINES 2019 PINOT GRIGIO SANTA BARBARA COUNTY

TASTING NOTES: A very “pretty” wine, this year’s Pinot Grigio has beautiful aromas of lychee, passion fruit, lemon curd and Kafir lime. The palate is a perfect balance of creamy texture with a balance of noticeable acidity. The wine finishes with a clean “lemon drop” finish that lingers pleasantly.

WINERY INFO: Palmina produces wines from Italian varietals grown in Santa Barbara County. Steve Clifton found that the climate and soil types here are similar to those in their favorite regions of Northern Italy. Each have unique microclimates – Piemonte, Friuli and Santa Barbara County - that are similar. All feature cold air pushing warm air to create growing conditions that provide enough sunlight to help fully develop fruit flavors. And all three regions enjoy cool night temperatures that maintain the grape’s natural acidity levels, and which allow winemakers to create “food wines” with a balance of fruit, tannin and acid.



PalminaWines.com

FOOD PAIRING: The dry acidity of the wine makes it a classic food wine. Creamy pasta dishes such as risotto and rich seafood recipes will be a great companion to this wine. However, it is also a beautiful “patio wine” during the warm days of summer and will pair well with cured meats like salami, crab cakes, and grilled fish.

WINE STATS:

Blend: 100% Pinot Grigio **Barrel Aging:** 100% Neutral French Oak

Alcohol 12.5% **Production:** 900 cases

Regular Price. . . \$19.99 CLUB CRUSH PRICE. . . \$17.99
