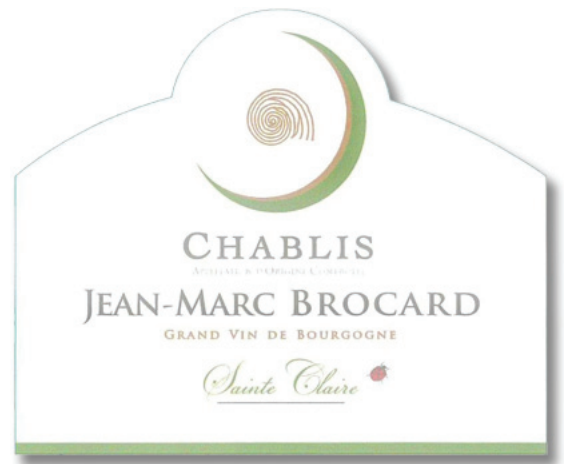


# CLUB CRUSH WHITE *May Shipment (#3- 2021)*

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## DOMAINE JEAN-MARC BROCARD 2019 'SAINTE CLAIRE' CHABLIS BURGUNDY, FRANCE

**TASTING NOTES:** The Sainte Claire Chablis expresses with a great deal of finesse the typicity of its Chablis soil: the Kimmeridgian. Made from Chardonnay grapes, this vintage expresses the singularity of our wines through its strength, precision and freshness. The slightest touch of flinty reduction still plays around lemony brightness on the nose of this wine. The palate stays on a straight and narrow but concentrated path, focused on lemon freshness but rounded out with charming, riper notes of pear. This wine has quiet intensity, freshness and length.



*Brocard.fr*

**WINERY INFO:** Jean-Marc Brocard learned the art of the vine with Emile Petit, his stepfather, and his cousin, P'tit Louis. In 1973, Jean-Marc Brocard chose to settle in Préhy and build his own Domaine in the middle of vineyards. Over the years, the quality of the wines of Jean-Marc Brocard has been recognized in France and around the world. Jean-Marc's son, Julien Brocard, moved back to the family estate in the mid 90s after earning a degree in engineering, with a different outlook on the vine and its environment. Nowadays, a large part of the vineyard is cultivated according to the practices of organic and biodynamic farming.

**FOOD PAIRING:** Caramelized Onion and Gruyere Tart

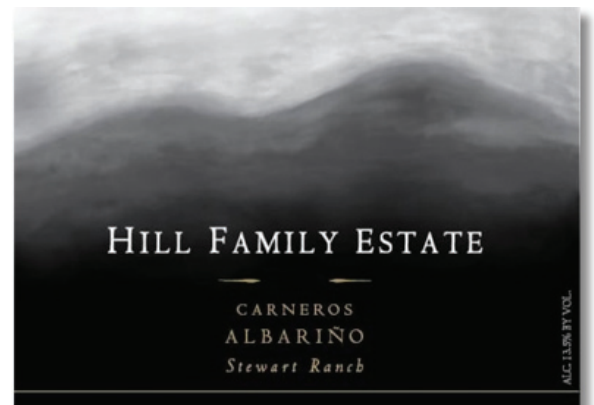
**BLEND:** 100% Chardonnay

**Regular Price. . . . \$26.99 CLUB CRUSH PRICE. . . . \$24.29**

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## HILL FAMILY WINES 2019 'STEWART RANCH' ALBARINO CARNEROS, NAPA VALLEY

**TASTING NOTES:** The 2019 Albariño offers aromas of pear, citrus, green apple and floral notes. The palate is mouthwatering, with green apple and plenty of lemon-lime acidity on the finish. The tart acidity makes this wine pair particularly well with shrimp, crab, oysters and tapas.



*HillFamilyEstate.com*

**WINERY INFO:** Hill Family Estate produced their first wines in 2001, a Merlot and a red blend called Origin. Production ranges between 9,000 to 12,000 cases annually.

Having a repertoire of 12 different vineyards to draw from they are able to select only the highest quality fruit for their wines. Today the Hill Family owns 120 acres of vineyards with a focus on Atlas

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Peak, Carneros and Oak Knoll. They are 100% family-farmed, family-owned and family-operated.

Known for its clay soils and cool climate, the Stewart Ranch vineyard in Carneros creates perfect conditions to allow Albariño to develop its complex flavors. The vineyard has its toes in the estuary south of Napa, and stays cool and breezy. Albariño itself is an uncommon variety in California, but it is well known in Portugal where it is grown in the Northwest, more specifically Galicia, Spain. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood.

**FOOD PAIRING:** The tart acidity makes this wine pair well with shrimp, crab, oysters and tapas.

## WINE STATS:

**Blend:** 97% Albariño, 3% Sauvignon Blanc      **Barrel Aging:** 100% stainless steel  
**Alcohol** 13.1%      **Production:** 446 cases

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

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## CHATEAU DE PAMPELONNE 2020 ROSÉ CÔTES DE PROVENCE, FRANCE

**TASTING NOTES:** A classic Provence Rosé, that is elegant and lively in the mouth, with mineral refinement alongside peach and hawthorn notes. Starts with notes of under-ripe citrus but slowly unfolds to show hints of cranberry, tart cherries, peach and citrus, together with a long, refreshing finish.



*[chateaupampelonne.fr](http://chateaupampelonne.fr)*

**WINERY INFO:** The magnificent 17th century Château de Pampelonne borders the famous French Riviera beach of the same name in the commune of Ramatuelle, near Saint Tropez. The estate has been in the Gasquet-Pascaud family since 1840, when it was purchased by Gasquet ancestor André Folco, treasurer for Napoléon III. The current proprietor of this beautiful domaine is Edgar Pascaud, and his daughter Marie directs Pampelonne's winemaking. Over an area of 50 hectares, our 80% sandy soils, combined with a significant maritime influence, favor the concentration of the grapes at the time of ripening. We have a wide variety of grape varieties, very suitable for Mediterranean climatic conditions. Half of the harvest is done by hand.

**FOOD PAIRING:** This wine pairs well with fish tartar, Red Mullet Fillet and grilled Sea Bass.

## WINE STATS:

**Blend:** 40% Grenache, 30% Cinsault, 20% Syrah, 10% Tibouren  
**Barrel Aging:** 100% Stainless Steel      **Alcohol** 13%

**Regular Price. . . \$24.99   CLUB CRUSH PRICE. . . \$22.49**

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