

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

OCCIDENTAL WINES 2019 PINOT NOIR FREESTONE - OCCIDENTAL SONOMA COAST

TASTING NOTES:

The 2019 Freestone-Occidental wine shares the same winemaking techniques as our vineyard designated pinot noirs. Crystalline, bright, mouthwatering, and a bit salty with a saline mineral finish, the 2019 Freestone-Occidental evokes juicy red berries and a near perfect balance of finesse and energy – of bright, primary red fruits and saline elements. It conveys outstanding precision and lift in the mouth and finishes vibrant and long with beautifully sculpted tannins. Its modest alcohol (13.5%) makes this wine a perfect complement to any meal. It is delicious now and will develop nicely in bottle.

WINERY INFO:

Occidental is the highly-lauded project of famed winemaker Steve Kistler and his family. Steve is most well-known for his eponymous label, Kistler Vineyards, which has been dedicated to making world-class Chardonnay and Pinot Noir from California's north coast for over 30 years. While Steve remains CEO of Kistler Vineyards, his desire to focus solely on Pinot Noir was the impetus behind creating Occidental. Situated just 4 miles from the Ocean in western Sonoma's Bodega Headlands, Occidental currently has 85 acres of primarily Pinot Noir planted to a proprietary selection from Grand Cru Vosne-Romanée clones on Riparia Gloire and 101-14 rootstocks. The vineyards benefit from an ideal south-facing aspect (not shared by neighboring sites), as well as the Petaluma Gap's cold, windy climate. In fact, the area rarely sees temperatures over 80 degrees. In short, it is a wonderland for Pinot Noir.

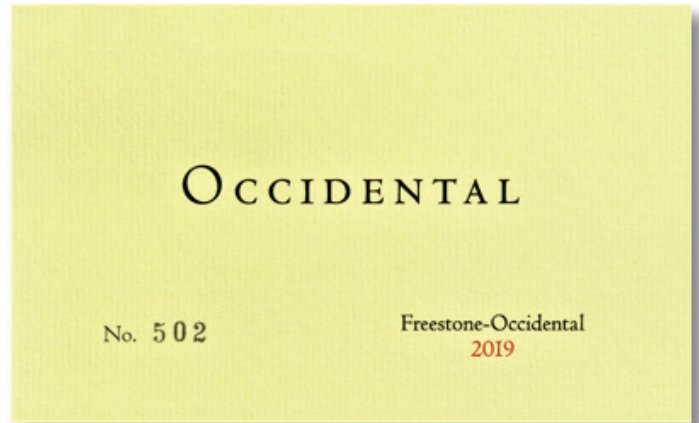
Similar to his philosophy at Kistler Vineyards, Steve embraces a "less is more" approach to viticulture and winemaking at Occidental. Steve's ultimate goal was to reduce the size of the operation and increase the level of attention in order to make Pinot Noir that is rich with flavor, but not overly extracted or tannic. The vineyards are farmed with great skill and commitment by many of the same men and women who have worked alongside Steve at Kistler. In the winery, Steve works with his original cellar crew, many of whom have worked with him for twenty-five years

FOOD PAIRING:

Roasted birds are a preternatural match but Pinot Noir goes with any number of dishes ranging from those incorporating wild game and foraged mushrooms to veal stews or grilled fleshy fish. For a classic cheese pairing hunt down some Epoisse.

Production: 500 cases

Clones: Proprietary Massale Selections



OccidentalWines.com

Regular Price. . . . \$69.99 CLUB CRUSH PRICE. . . . \$55.99

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MELVILLE WINERY 2018 ESTATE PINOT NOIR STA RITA HILLS, SANTA BARBARA

TASTING NOTES:

Rich magenta in color, lively and vivid aromatics of fresh cranberry, lychee fruit, cherry pie filling and orange oil spring from the glass. In the background, floral notes of honeysuckle and apple blossom weave alongside spicy, herbal impressions of dried black tea leaf, bramble and cardamom. The mouthfeel is polished initially, with juicy acidity and focused tannins on the finish that add gorgeous weight and complexity.

WINERY INFO:

Melville Winery was founded in 1989 by father Ron and son Chad Melville. Lots of people talk terroir, but few of them understand it and amplify it like Chad Melville. It's no surprise given that he has a stronger connection to the land than many of his contemporaries. Though the dream began in a family named and operated estate winery in Sonoma County, Knights Valley, the Melville's couldn't shake the desire to produce cool-climate Pinot Noir, Chardonnay, and Syrah. The decision was made to relocate to the Sta. Rita Hills, in Lompoc, the western region of the Santa Ynez Valley of Santa Barbara County in 1996. Therefore, the Melville's played a massive part in Sta. Rita Hill's receiving their AVA status in 2001.

The vineyards planted in Lompoc are located ten miles from the Ocean, providing heavy morning and evening fog with steady winds. The soils in Lompoc are mostly dune sand, with clay, loam and shallow hard pans of Monterey shale. The estate currently has eleven clones of pinot noir, ten clones of syrah and five clones of chardonnay all on a variety of low vigor rootstocks. With 120 acres currently under vine, the Melville's fully take advantage of Lompoc being a prime region for cool climate wine-making.

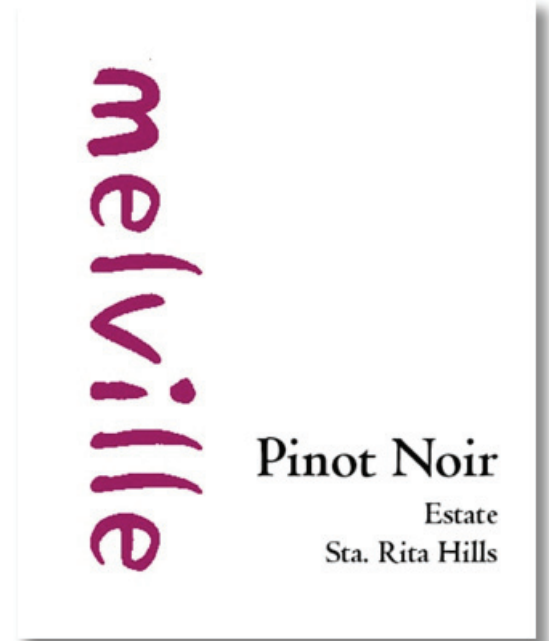
Respect for nature and the Sta Rita Hills terroir begins with organic farming practices; then continues with treating each block/row in such a manner as to get not just physiologically ripe fruit, but also fully ripe stems that allow for whole-cluster fermentation that produces savory, rather than stem-y, flavors. With farming this meticulous and nuanced, Chad can readily practice non-intervention in the winery itself: native yeast fermentation; partial whole-cluster (for Pinot Noir and Syrah); no new oak. The Melville Estate terroir is thus free to express itself.

FOOD PAIRING:

Herb Crusted Leg of Lamb

Production: 4,132 cases

Clones: 667, 777, 828, 113, 114, 115, 459, 943,2A, 9, 16, Pommard, Calera, Mount Eden, Swan & Merry Edwards



MelvilleWinery.com

Regular Price. . . . \$38.99 CLUB CRUSH PRICE. . . . \$35.09
