

World of Wine Club Selections

About Tahbilk Winery Nagambie Victoria, Australia

Established in 1860 Tahbilk is one of Australia's most beautiful & historic family owned wineries. Located in the Nagambie Lakes region of central Victoria (120kms north of Melbourne), one of the nation's premium viticultural areas, the property comprises some 1,214 hectares of rich river flats with a frontage of 11 kms to the Goulburn River and 8 kms of permanent backwaters and creeks. Purchased by the Purbrick family is 1925, Tahbilk is now home to 5 generations of Purbricks.

The vineyard has some 200 hectares under vine which includes the rare French Rhone Valley whites of Marsanne, Viognier and Roussanne; and the Rhone reds - Shiraz, Grenache and Mourvedre. Also planted are the traditional varieties Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Riesling, Semillon, Sauvignon Blanc and Verdelho and new age rising stars Tempranillo and Savignin.

Vineyard plantings extend back to Tahbilk's founding with original pre-phylloxera Shiraz vines still surviving from 1860 - an eponymous wine produced from them since 1979.

Tahbilk 2009 Shiraz Nagambie Lakes Central Victoria, Australia

This wine has been made utilizing traditional Tahbilk techniques. It was fermented in open oak vats before maturation in French oak for 18 months prior to bottling.

Notes of dried plums, blackberry and black cherry preserves and mulberries over chocolate, aniseed, tar and damp earth. Full bodied in the mouth, it provides firm, tight-knit tannins and a good amount of blackberry and savoury flavours that linger long onto the finish.

Regular Price \$21.99 Club Price \$19.79

Tahbilk 2011 Marsanne Nagambie Lakes Central Victoria, Australia

The nose and palate exhibit intense aromas and flavors of lemon, peach and tropical fruits with a dry mineral raciness.

With bottle age these youthful notes will develop into the complex honeyed/honeysuckle, toast and marmalade characters traditionally associated with the variety.

Regular Price \$19.99 Club Price \$17.99

Red Wine Lovers Club Selections

About Antonio Sasa Firenze, Italy

Antonio Sasa is a man of the soil who, having been reared on the family farm, has become renowned as a globe-trotting epicurean and passionate advocate of fine Italian wine. Owner and curator of Florence's excellent Enoteca Pontevecchio wine shop in the heart of Florence, Tony is a man bent on finding both the best-kept secrets in Italian wine and the up-and-coming stunners, for his shop and for export. He is considered to be the local expert in soil, climate, and vintages, and is now releasing his discoveries and blends under his own name.

Tony has toured, scoured, and explored Italy's viticulture like few before him, and from his focused travels, has developed a profound understanding of the tradition and science that has given rise to the country's ancient varietals and local styles of vinification. From the snow caped Alps of northern Piedmont to the hot arid air of Sicily, Tony has assumed the role of passionate advocate

Throughout the years of carefully selecting fine wine for sale at his store, Tony wanted to create and bottle wine under his own name. In 1997, the Antonio Sasa project was born. He and Laura leased a few acres in the southern part of Montalcino and in 2003 bottled their first vintage of "Martina" their award winning Brunello, named for their lovely daughter.

Sasa 2009 Etna Rosso Sicily, Italy

This wine originates from Randazzo, at the northern foot of Mt. Etna, Catania province, Sicily. It is 100% Nerello Mascalese. It was aged for 8 months in oak followed by 3 months in the bottle.

The volcanic notes reflect the place of its origin. This Etna Rosso brings a bright ruby red color with a red cherry, rose petal and mineral nose. Sometimes compared to Pinot Noir or Burgundy, this rare red is exceptional.

Regular Price \$30.99 Club Price \$27.89

Jazz 2010 Barbaresco DOCG Piedmont , Italy

Jazz Barbaresco comes from vines that are 30 years old. It is aged for 2 years in large oak barrels. The color is medium red with light aromas of cherry, mint and flowers. Bright, clean and juicy followed by sweeter floral notes that develop in the glass.

Regular Price \$32.99 Club Price \$29.69

Northwest Club Selections

About Chehalem Winery Newberg, Oregon

Chehalem (Chuh-hay-lum) is a local Calapooia Indian word best translated as "gentle land" or "valley of flowers," phrases that capture a long-standing, almost religious reverence for the land. Chehalem Winery understand this reverence, for they consider themselves a vineyard winery, dedicated to reflecting as purely as possible what the vineyard has produced, with minimal processing, without compromising great fruit.

Chehalem traces its history back to vineyard operations started by Harry Peterson-Nedry in 1980 at Ridgecrest Vineyards, the pioneering wine operation on Ribbon Ridge, northwest of Newberg, Oregon. Bill and Cathy Stoller joined Harry in the winery in 1993 and subsequently began Stoller Vineyards—a densely planted, 125 acres on Stoller family farmlands at the southern tip of the Dundee Hills. Corral Creek Vineyards, adjacent to the winery facility, is Chehalem's third estate vineyard. Their first release was the 1990 Ridgecrest Pinot Noir.

Equally well-known for red and white wine quality, they carry a passion and focus for cool climate varieties that reflect both site and climate in complex, structured and intensely fruited wines.

Chehalem 2011 INOX Chardonnay Willamette Valley, Oregon

Bright, clean, flinty-briney, with mineral, lime and tropical fruit aromatics, this wine is all about freshness, bracing and balanced acidity and flavors that are linear, including ginger, white pepper, stone fruit, apple pie and slate. The palate weight is impressive for an unoaked chardonnay, the finish prolonged, and the purity leaving the sense it will age impeccably. May be the best INOX we've made.

Regular Price \$21.99 Club Price \$19.79

Chehalem 2009 Stoller Vineyards Pinot Noir Dundee Hills, Oregon

This wine is a great example of the maturity of Stoller Vineyards these days, with an emphasis on the full-bodied reds from a ripe year. The spice and fruit complement each other nicely, with highlights of clove and nutmeg all the way to cinnamon hard candies. Dark, yet bright fruits such as plum and cherry are everpresent, and a mix of dark chocolate and cigar box put finishing touches on the wine for the evening. This could be a meal in itself, but we recommend sharing it with others and pairing with an appropriate holiday meal. The silky tannins and amazing length may as well have come from a ribbon around your favorite gift this year. (93 Points WS 12/2011, 91 Points IWC 7/2011)

Regular Price \$51.99 Club Price \$46.79

White Wine Lovers Club Selections

Market Vineyards 2012 Liquidity Columbia Valley, Washington

Market Vineyards is a dream brought to life by five partners, Steve Anderson and Daniel Schulte of Kansas City, and Matt Riesenweber, Bob Bertsch, and Kelly Precechtel Bright of Washington State.

Four of the partners have backgrounds in the financial market's arena and the other in custom construction. Their attention to detail and quality comes second nature. While vacationing, the partners sat on the rooftop of the Beijing Hotel overlooking the Forbidden City sampling a large variety of wines. The rooftop view was no less than world-class. Glass in hand, they decided to create a wine that matched the atmosphere they were enjoying. Their passion for wine led to the creation of the handcrafted wines they share with you today.

The 2012 vintage of Market Vineyards' Liquidity White Wine is a delightful blend of the delicately floral Roussanne and citrusy Viognier grapes. Notes of ruby red grapefruit, violets and white peach blend for a most beguiling aroma. A kiss of honey graces the palate alongside subtle stone fruit and a soft minerality while a hint of citrus finishes this wine with finesse and grace. This wine is a refreshingly crisp pairing with fish or chicken dishes and would be delightful with a light summer salad.

Regular Price \$19.99 Club Price \$17.99

Kontos Cellars 2012 Gossamer White Columbia Valley, Washington

Kontos Cellars was inspired by Chris Kontos and Cameron Kontos father, Cliff Kontos of Fort Walla Walla Cellars. They began dreaming of this journey while on crush pads throughout the Walla Walla Valley, amongst their wheat fields overlooking the Touchet River, and relaxing in the hot tub sampling Walla Walla's finest on frigid winter nights.

What were initially star gazing dreams, quickly took shape as they could no longer ignore the opportunities that presented themselves.

"On Gossamer Wings" This elegant white blend is styled in a similar fashion as the previous Gossamers. It consists of a delicious, lightly oaked Chardonnay, a delicate Viognier, a touch of Roussanne and Orange Muscat. The splendid citrus tones of pineapple and grapefruit are gently laced through hazelnut, honeydew mellon, and mango. Take a sip, close your eyes, and enjoy. Every aspect of this blend dances on gossamer wings. (90 Points WE 9/2013)

Regular Price \$25.99 Club Price \$23.39