

CLUB CRUSH WHITE *January Shipment (#1 - 2016)*

FORLORN HOPE 2014 PICPOUL ~ CALAVERAS COUNTY



The Forlorn Hope wines are the result of a project devoted to displaying the wealth of California's viticultural potential -- as well as championing varieties less common. Taken as a departure from the stereotypical Californian product, the Rare Creatures of the Forlorn Hope display what is possible when great care is taken in combining soil type, climate, and variety to produce wines which require no manipulation. Winemaker Matthew Rorick is a one-man operation, tending each fermentation and guiding the wine's cellaring through to bottle. Each of the Forlorn Hope wines is a window into the vineyard in a particular vintage; vital to this is a partnership with growers who share the vision of achieving balanced

ripeness on the vine. The result yields wines that are an honest and natural representation of site and vine.

TASTING NOTES: Wrested from the schist and limestone soils of the Rorick Vineyard in Calaveras County, where the elevation and soil are turning preconceptions of this variety's potential on their head. Hand picked and whole cluster pressed to neutral puncheon, where this Rare Creature underwent a long, slow fermentation that lasted over 10 months. Depth and breadth that can come as a surprise given the delicacy and precision of its attack, the 2014 FH Picpoul is ardent, fierce, generous, and exact. Poised for compelling development with patient cellaring while already shining bright.

Composition: 100% Picpoul

Production: 107 cases

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

AGHARTA 2009 CATAclysm ~ NORTH COAST



Agharta Wines began in 2004 when owner/winemaker Pax Mahle found himself with a couple of (yet) unproven vineyards that had what he believed it would take to make some spectacular Syrah. He kept his first vintage resting in barrel for 58 months so that once it was bottled it would stand above anything and everything he had crafted prior -- and it did. The wine was named Agharta after an underground recording by Miles Davis, which was in reference to a mystical place on Earth where the hills are made of gold and the rivers run with wine...a fitting name for such a gorgeous wine that proves to be worth the wait with each highly anticipated vintage.

TASTING NOTES: A hazy deep golden appearance in the glass is the first hint that this is something unique. The aromas confirm just that with a honeyed, marzipan and white flower display of richness while the pear pit, lychee and apple blossom indicate some freshness and lightness. In the mouth richly textured with sweet pears, fruit cocktail and honey that lingers until the spicy white fruit and fig flavors tighten up the sweetness and add a tangy grip of grape tannins and peach marmalade. Exotic and voluptuous while being bone dry and dense the wine benefits from air and is built to age effortlessly for many years and continue to develop and become even more exotic in the bottle.

Composition: 43% Marsanne, 33% Viognier, 24% Roussanne

Production: 225 cases

Regular Price. . . . \$31.99 CLUB CRUSH PRICE. . . . \$28.79
