

CLUB CRUSH WHITE *March Shipment (#2 - 2016)*

BIG TABLE FARM 2014 EDELZWICKER ~ OREGON



In 2006 we moved to Oregon from Napa, where Brian had been making wine for ten years. We bought property in the Willamette Valley (about an hour outside of Portland). This Oregon adventure is inspired by our desire to grow grapes, make wine, and to have the space for all of Clare's animals and Brian's wacky projects. We named our farm and winery after our goal to provide a gracious and welcoming table for ourselves and friends, with a cornucopia of hand-crafted food and wine.

And now, almost ten years after we took the leap, we have developed this land into a working farm and built a barn and winery. We feel lucky to live here and we are still in awe and deeply grateful for the chance to build this dream and share it with you!

TASTING NOTES: Opaque medium lemon color. This wine opens up showing white tea, hibiscus flowers, lemon tart candies, orange blossom and flint. The palate is viscous with Asian spices helping to focus the wine's texture. The moderate acidity transitions to a pleasant saltiness and savory spicy finish.

Composition: Gewurztraminer, Pinot Grigio, Riesling

Production: 451 cases

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

DOMAINE DE LA PERTUISANE 2013 GRENACHE GRIS ~ FRANCE



The Pertuisane story begins in the foothills of the Pyrennées. In 2002, winemaker Richard Case and his wife Sarah staked their future on two hectares of ancient grenache and carignan vines surrounding the village of Maury. Convinced of its truly exceptional terroir, they added eight more hectares in time for the 2003 harvest resulting in the first small run of high-quality, handcrafted wine.

This wine is a labour of love. The old vine Grenache Noir vineyards (mostly planted pre-1950), always have scattered within them a small percentage of Grenache Gris vines. The percentage of Gris can be anywhere between 2 to 15 percent. At harvest we work our way through these vineyards collecting the Gris as we come across them – each vine will yield only 3 or 4 clusters of concentrated, intense fruit. In any given year our total production tends not to exceed 10 barrels.

TASTING NOTES: The 2013 was aged for 8 months in neutral French oak barrels with regular 'battonage' or lees stirring. It has not gone through malo-lactic fermentation. The wine displays aromas of peach flowers and flint with delicate hints of fennel.

On the pallet it is bright with mineral, fennel characteristics and just a hint of cream and green plum. The 2013 has great concentration yet displays good acidity - keeping the wine light on its feet. The finish is long and lightly honeyed. The wine is a great match for white meats, hams, soft cheeses and Asian food.

Composition: 100% Grenache Gris

Production: 250 cases

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