

CLUB CRUSH WHITE *September Shipment (#5 - 2016)*

EPOCH ESTATE 2014 WHITE BLEND PASO ROBLES, CALIFORNIA

Founded in 2004, Epoch has quickly developed a big reputation for small production, hand crafted wines with abundant personalities. Made from Rhone, Tempranillo, and Zinfandel varieties grown on our two estate vineyards in west Paso Robles, Paderewski and Catapult Vineyard, we strive to make wines that are complex and delicious, seriously fun to drink, thought-provoking, and most important, memory-making.

Winemaker Jordan Fiorentini came to Epoch when it opened after working as the director of winemaking at Chalk Hill Estate Vineyards and Winery in Sonoma County, Calif. Fiorentini and associate winemaker Peter Turrone oversee all wine production at Epoch.

TASTING NOTES: To look at Grenache Blanc and Viognier, you might think, “what would their kid look like?” Well, these two have hatched an equal-parts lovechild as our newest generation of Epoch White. Like a good child, she represents the strengths of both her parents. Sporting all the sea-salt minerality, grapefruit, white flower, and fresh hay of Grenache Blanc, and her Viognier roots contributing ginger, rose oil, and fresh peach, the combination is fresh and bright, yet weighty and age-worthy: the perfect union.

Composition: 52% Viognier, 48% Grenache Blanc

Production: 870 cases

Regular Price. . . \$34.99 CLUB CRUSH PRICE. . . \$31.49



TOLOSA WINERY 2014 PINOT NOIR BLANC EDNA VALLEY, CALIFORNIA

At Tolosa, we are true believers in the special terroir that is Edna Valley, nestled amongst the East-West running volcanic hills of San Luis Obispo County and the frontier for the most complex cool-climate varietals in California. Our Pinot Noirs and Chardonnays reflect the cold northwest wind that sweeps down the coast and funnels into the valley, as well as the remarkable diversity of soil types: ingredients for nuanced and balanced wines of distinctive character.

The pressing of the fruit is especially critical when you are making a white wine from red fruit. We limit the juice yield to roughly 65% of normal in our quest for finesse. This wine was fermented and aged for 10 months in two and three year old French oak barrels. After primary (alcoholic) fermentation, the wine was allowed to undergo malolactic fermentation. The wine was aged on the yeast lees for ten months. This gives enough time for additional flavors to be released from the yeast as well as adding texture to the palate.

TASTING NOTES: Straw yellow with touches of orange zest. Explosive orange blossom, white cherries, banana, walnuts and grenadine. Velvety entrance evolving to cherries, limestone, peaches and canned pineapple.

Composition: 100% Pinot Noir

Production: 316 cases

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

