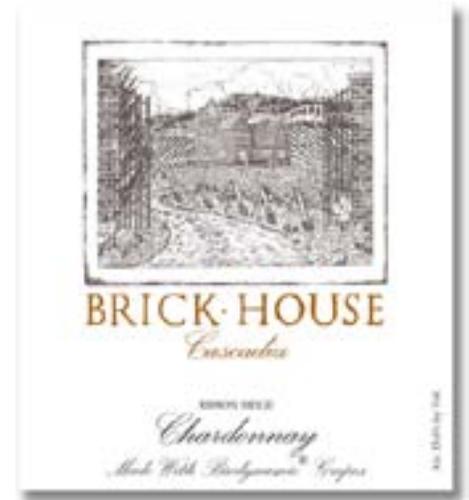


CLUB CRUSH WHITE *January Shipment (#1 - 2018)*

BRICK HOUSE VINEYARDS 2013 "CASCADIA" CHARDONNAY RIBBON RIDGE, OREGON

Brick House Vineyards produces estate grown wines from the three great grape varieties of Burgundy: Pinot Noir, Chardonnay and Gamay. Their vineyards have been Certified Organic since 1990 and Demeter Biodynamic since 2005. In what was once the farm's horse barn, it is now used to produce about 3,800 cases using native yeast fermentations and minimal handling to produce wines that are both elegant and profound in their simplicity. All of the Brick House wines are produced and bottled by hand on their 40 acre farm. They rarely fine and never filter their wines.

"Cascadia" refers to that mythical land that lies in the watershed of the Pacific Northwest's Cascade mountain range and denotes our barrel-selected, reserve wine. Our Chardonnays are a homage to the ways of the Old World... specifically the great white wines of Burgundy.



www.BrickHouseWines.com

TASTING NOTES: The 2013 Chardonnay Cascadia comes from a Pommard clone block and sees 30% new oak. It has a muted bouquet at first, but it opens with aeration to offer scents of white flower and beeswax. The palate is clean and fresh on the entry with lemon rind, a touch of pineapple and guava, the acidity very well judged and the oak beautifully integrated.

Composition: 100% Chardonnay

Production: 300 cases

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

ROCCOLO GRASSI VINEYARDS 2014 "LA BROIA" SOAVE SOAVE, ITALY

Roccolo Grassi was established in 1996 and their mission is to produce great wines in an area which is internationally renowned for viticulture. Winemaking has always been their family business and now, with Marco and Francesca, they are developing a new project: producing terroir wines which, with their unique character and strong personality, give emotions and leave memories. The mission is to produce wines with character, personality, and identifiable as to their place of origin, according to Roccolo Grassi's traditional method.



www.RoccoloGrassi.it/en/

TASTING NOTES: A wine featuring nice aromatic complexity, powerful, fine, enjoyable freshness and minerality. Mineral notes, white flowers, peach are perceived on the nose. In the mouth Soave La Broia is fresh, tasty, and white flowers and fruit are present yet again. We aim to express at the best the origin of the grapes which grow on alluvial soil with high limestone content. Additionally, wood fermentation increases longevity and complexity.

Composition: 100% Garganega

Production: 1,000 cases

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