

# Wine & Cheese

## September 2022 Wine Club

To ease into the cooler fall weather, we're bringing you two traditional varietals for the September club... a Sauvignon Blanc and a Tempranillo.

The Sauvignon Blanc is **Coeur Du Mont Sauvignon Blanc** created by the Dubard Family vineyard in France. The Dubard family craft fine terroir-driven wines from the rolling hills of clay and limestone found in the Southwest of France. They have always been known for their meticulous farming, with a commitment to vine health that was recently recognized by the French government's HEV (high environmental value) certification. This new certification covers biodiversity conservation, plant protection strategy, management of fertilizer use, and management of water. Winemaking is fastidiously traditional, with long gentle presses, indigenous yeasts for the fermentation, and stainless steel used for the élevage.

The Tempranillo is **Alto Clavidor Tinta Fina Tempranillo**. The wine is produced at Vidal Soblechero in the Rueda Region of Spain. La Seca is located in the heart of Rueda, the central region of Castilla-León. This is the home of Bodegas Vidal Soblechero also known as Viña Clavidor. A few years ago the family decided to give a new dimension to their huge experience in wine growing by deciding to bottle their own wine. A small winery was formed, searching for a different way of working to that of their neighbors who were mainly driven by high volume wine production. The belief of this decision was that quality should come first. The second most important base for the wines from Clavidor was the high number of old vines from their own vineyards.

Below is information on the wines. If you are a member of our red wine club, you'll be receiving the Cantine Colosi Sicilia Nero d'Avola. Links to more info on the wines are also provided.

### **Coeur Du Mont, Sauvignon Blanc, France, 2021**

**Varietal Composition:** Sauvignon Blanc  
**Vineyard Location(s):** Southwest France  
**Aging:** Stainless Steel  
**Alcohol:** 14%  
**Tasting Notes:** Aromas & flavors of lemon, lime zest, & oyster shell, with a subtle ginger note. An elegant combination of silky texture & tensile minerality.  
**Food Pairing:** Pair with our Apple Roasted Pecan & Pear Salad.  
**Cheese Pairing:** Pair with our Midnight Moon Aged Goat Milk Gouda.

### **Alto Clavidor Tinta Fina, Tempranillo, Rueda, Spain 2019**

**Varietal Composition:** Tempranillo  
**Vineyard Location(s):** La Seca, Spain  
**Aging:** French & American Oak for six months  
**Alcohol:** 14%  
**Tasting Notes:** Intense bright ruby with notes of small red fruits with a touch of wood on the nose.  
**Food Pairing:** Pair with our Italian Meatball Flatbread.  
**Cheese Pairing:** Pair with our Rosemary Manchego.

Have a great month! **The Gang at Wine & Cheese**

