## CLUB CRUSH WHITE January Shipment (#1-2020)

## QUINTA ESSENTIA 2016 CHENIN BLANC STELLENBOSCH, SOUTH AFRICA

Quinta Essentia is an epic journey forged between Betz Family Winery, Carl Van Der Merwe, one of South Africa's pre-eminent winemakers, and Wendy Appelbaum. Our joint passion for South African Chenin Blanc was evident from the first second we met. Agreeing to embark on this adventure was a no brainer.

Quinta Essentia is made from unique old vine Chenin Blanc vineyards grown on four special sites on the foothills of the mountains in and around Stellenbosch. The old vines produce optimally ripe fruit with excellent sugar and acid balance.



QuintaEssentiaWinery.com

**TASTING NOTES:** A deep yellow color suggests full ripeness and complexity. Aromas of baked pear, ripe golden delicious apple, caramelised nuts and hints of candied citrus are present on a complex and layered nose. The palate is richly textured revealing papaya, mango and ripe pineapple. Beneath the ripeness and exuberance of the 2016 vintage lies a taught mineral core, that provides a beautiful line of freshness and balance, followed by a lingering after taste.

Composition: 100% Chenin Blanc

Production: 600 cases

Regular Price....\$41.99 CLUB CRUSH PRICE....\$37.79

## QUIVIRA VINEYARDS 2017 SAUVIGNON BLANC ALDER GROVE VINEYARD DRY CREEK VALLEY, SONOMA

At Quivira, our commitment to a wine's balance and its reflection of terroir is what drives all our efforts. Quivira is comprised of three separate vineyards which are located within the unique Dry Creek Valley AVA and combines both coastal and inland influences. Our philosophy on winemaking reflects the seamless vision between winemaker Hugh Chappelle and viticulturalist Ned Horton; a vision that begins with precision growing practices engaging the vineyard, block by block, and is reinforced by a winemaking philosophy showcased by a light touch that expresses balance and terroir.



QuiviraWine.com

TASTING NOTES: The inaugural bottling of our Alder Grove Sauvignon Blanc has been a delightful study in juxtaposition: full-bodied in flavor and mid-palate while still quite refreshing. The aromatics begin with lemon meringue, key lime, and white grapefruit yielding to more grassy and classic tropical fruit notes. A mix of new and neutral barrels add breadth and range as well as a nuanced woodsy-spicy characteristic. While round and smooth, this wine is "light on its feet" from the brisk, natural acidity. Enjoy this wine with a garden salad drizzled with a light vinaigrette, dill goat cheese, mussels, or potstickers. We are confident in the cellaring potential of this wine and encourage you to try some now and hold some for later. Patience will be your reward.

Composition: 88% Sauvignon Blanc, 12% Semillon

Production: 1,367 cases

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