



## GALEN GLEN 2016

GRAPE: Grüner Veltliner pronounced (GROO-ner velt-LEEN-er)  
REGION: **Greater Lehigh Valley, Pennsylvania**  
just Northwest of Allentown

Never thought I'd feature a wine from PA in our club but this one is so worth it! I'm not alone, Winemakers Sarah and Galen Troxell's award-winning Grüner Veltliner has been wildly reviewed and highly acclaimed by some of the best wine reviewers and wine critics both domestically and internationally.

If you're not familiar with Grüner Veltliner, think of it as the happy medium between a green Sauvignon Blanc and a citrusy Chardonnay. This dry, white pairs perfectly with ginger, chives, Sichuan pepper, curry, and zahtar spice blends.

Gruner also blends beautifully with crisp greens like kale, green peppers, green beans, broccoli, chard, spinach, cabbage, asparagus, and artichoke. \$20.99 retail



## BULL BY THE HORNS 2016

GRAPE: Cabernet Sauvignon  
REGION: **Paso Robles, California**

When I first met winemaker "Mac" McPrice Myers, it was in a simple, no-frills garage winery on the west side of Paso. Mac's stature and personality are as big and bold as his wines, so if you are ever out in Paso, please make stop in and pay him a visit. Bull by the Horns is an entry level Cabernet that Mac produces, but it is by no means a shy or insignificant wine. The grippy tannins will grab you like a rodeo cowboy slams a steer, with full force heels dug in, and unrelenting! This cab is smoke and vanilla personified with a hint of cherry cobbler on the finish. Pair with a big juicy ribeye off the grill and put yourself to bed early! \$23.99 retail



SCREWTOP WINE & CHEESE CLUB



JULY 2018

# ALL AMERICAN WINES

## TRADITIONAL CLUB

### Buttermilk blue

Raw Cow's Milk  
REGION: **Wisconsin**

This blue veined cheese from Emmi Roth USA is made from freshest raw milk. The curds from the milk are hooped by hand and cured in their cellars for two months. The resulting product has a delicious creamy taste. It also has a hint of a tangy flavor which is sure to satisfy your taste buds. Try topping your favorite grilled burger with this yummy blue! It's also my go to blue for use in blue cheese dressings and dips. \$17.99 lb retail



## KELLEY FOX 2016

GRAPE: Pinot Noir from the biodynamic Momtazi vineyard  
REGION: **McMinnville, Oregon**

How lucky are we to get our hands on some beautiful wine made by the talented Kelley Fox? Kelley is a one woman show and literally does everything by herself with the exception of operating the bottling line. This smart lady has made wine for the big players in Oregon such as Torii Mor, Hamacher, and Eyrie, as well as Scott Paul Wines. This elegant pinot is still quite young and would relish a few years of cellaring in a cool space, if you can be patient. The Ahurani has a joybringer nose of spicy red and blue fruits with a touch of minerals and a soothing freshness. Only 592 cases produced. \$41.99 retail



## THE CONJURER 2016

GRAPES: 43% Cabernet Sauvignon, 32% Cabernet Franc, 22% Merlot and 3% Petit Verdot  
REGION: **Columbia Valley, Washington**

Hailing mostly from Red Mountain Vineyard and Blue Mountain Vineyard, this wine is a classic Washington State Bordeaux style blend. It shows tremendous weight and concentration; while holding on to its elegance. The mouth-filling palate and medium-weight, fleshy tannins, are buoyed by food-friendly acid and a long, long finish. This wine has a gorgeous nose dominated by herbal notes from the Cabernet Franc, as well as savory spices, like nutmeg and cinnamon, and a flavor profile of dark fruit, like plum and blackberries. The Conjurer cries out to be paired with your favorite steak, and to be shared with your favorite people (or just sipped in front of a roaring fire--with or without company). Produced by Sleight of Hand Cellars, winemaker Trey Busch. \$29.99 retail



SCREWTOP WINE & CHEESE CLUB



JULY 2018

# ALL AMERICAN WINES

CLUB RED

## BUTTERMILK BLUE

Raw Cow's Milk  
REGION: **Wisconsin**

This blue veined cheese from Emmi Roth USA is made from freshest raw milk. The curds from the milk are hooped by hand and cured in their cellars for two months. The resulting product has a delicious creamy taste. It also has a hint of a tangy flavor which is sure to satisfy your taste buds. Try topping your favorite grilled burger with this yummy blue! It's also my go to blue for use in blue cheese dressings and dips. \$17.99 lb retail