

WOMEN

WINEMAKERS

SCREWTOP WINE CLUB MARCH 2019

upcoming pickup parties

MARCH – WOMEN WINEMAKERS

SUNDAY, MARCH 3RD 4-6PM
TUESDAY, MARCH 5TH 6-8PM

APRIL – MERLOT

SUNDAY, APRIL 7TH 4-6PM
TUESDAY, APRIL 9TH 6-8PM

midnight moon

GOAT'S MILK - HOLLAND

Aged six months or more, Midnight Moon® is a blushing, ivory-colored goat cheese that's nutty and brown buttery up front with a long caramel finish. Similar to a Gouda, as Midnight Moon® ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.

RETAIL \$27.99 lb



SUGAR LOAF WINES

orchard lane

SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Instantly appealing on the nose showing ripe peach, passionfruit, and an elegant infusion of lemongrass. The palate delivers lush fruit intensity, beautifully enhanced by juicy mouthfeel and bright acidity, leading to a lengthy refreshing finish. Wonderfully expressive and immensely enjoyable.

RETAIL \$17.99



MAYSARA

3 degrees

PINOT NOIR MCMINNVILLE, OREGON

Intriguing notes of fresh earth, oak leaves and pepper are woven together in the initial impression. Lifted, verdant tannins give this wine a firm structure for the vintage to showcase its characteristic starry-eyed smile.

RETAIL \$27.99



COSTERS DEL SIO

alto siós

GARNACHA, SYRAH, TEMPRANILLO COSTERS DEL SEGRE, SPAIN

Dark deep cherry red color with intense aromas of fruit, spice, and mineral mixed together in perfect harmony. Fine tannins, dark brambly fruit, and a well-integrated acidity stand out on the palate. Long and persistent with hints of toasty oak and ripe black fruit nuances on the finish.

RETAIL \$32.99



PIEMAGGIO

le fioraie

90% SANGIOVESE, 10% COLORINO & CANAILOLO & CILIEGILOLO TUSCANY, ITALY

This wine is the authentic expression of a Chianti Classico, with an intense ruby color with burgundy reflections with age. Pleasant notes of violets and dry cherry on the nose. The taste is intense and persistent. Well-balanced, elegant and full-bodied.

RETAIL \$32.99

Kate Acland **Orchard Lane Wines**

In 2007 at the age of 26, Kate Acland decided she wanted to have her own winery. Having studied Viticulture and Oenology at Lincoln University, she had worked as an employee for other winemakers but wanted to strike out on her own. At a time when the wine industry was bullish, she was able to secure a several million dollar loan to purchase a former cider/winemaking facility.

“In hindsight I can’t believe they let me buy it. I was 26 years old, and while my parents helped with the bank paper work, the bank essentially lent me several million dollars. That just wouldn’t happen these days.”

With her winemaking facilities secured, she began purchasing fruit and prepared to make and sell the resulting wine. Unfortunately her first vintage coincided with the 2008 financial crisis.

During the ensuing market crash and turmoil in the wine world due oversupply, Kate struggled to turn a profit and had to rework her business plan- instead of producing her own high end wines she worked as a contract winemaker for other labels while she quietly worked away to develop her own brand. The decision to take on contract clients proved to be a lifeline for her business, and profits grew year after year.

Today Kate’s wines are being exported to Australia, North America, and the U.K. and sales are steadily growing. She has no regrets, even when thinking back to those tough years of 08 and 09, when there were months that she couldn’t pay herself a cent.

“They were hard years, but I often think now, how lucky I was to get this opportunity.”

Valvanera Martinez de Toda **Costers del Sio**

Valvanera has been the winemaker at Costers del Sio now since 2006. Before that she studied oenology at the University of La Rioja where she eventually became an adjunct professor as well. She now holds a doctorate in agricultural management as well as her degree in Oenology both from University of La Rioja. She perfected her craft at Bodegas Ramirez and Bodegas Alejos both in Rioja and Bodegas Odfell in Chile. Costers del Sios winery is situated in the Costers Del Segre D.O. of northeastern Spain. She is known for being experimental and letting the vineyards dictate which wines she will make rather than forcing anything on the vineyard. For example she uses Viognier and Pinot Noir in an area known much more for Garnacha and Garnacha blanca.

The Momtazi Sisters **Maysara / 3 Degrees Wines**

Iranian immigrants Moe Momtazi and his wife Flora, along with their three American-born daughters, are the family behind McMinnville, Oregon’s Maysara Winery. During the revolution and hostage crisis in Iran, Moe and Flora fled through the mountains of Pakistan, headed to Spain, then Italy, then finally entered the US through Mexico to seek political asylum.

Moe Momtazi ultimately founded a civil engineering company but admits that wine was always his passion—something he comes by honestly as both his father and grandfather used to make wine back in Iran. In 1997 Moe and Flora purchased 496 of the now 560 acres of an abandoned wheat farm. They planted their first vineyard in 2001. Today Maysara is a family business as all three Momtazi daughters work for the winery: Tahmiene is winemaker (she was awarded #14 on the Wine Spectator’s top 100 list during her second year into the job), Naseem the national and international sales manager, and Hanna is the events and hospitality manager. And, in case you were wondering, Maysara is an ancient Persian term that means “winery.”

Larissa Karaban **Piemaggio**

Located just north west of Castellina in Chianti, the ancient church that lends its name to the Piemaggio estate dates back to the XIIIth century. Owned and run by Larissa Karaban, the estate boasts some of the highest vineyards in the entire Chianti Classico appellation. In fact, the name Piemaggio descends from a contraction of Pieve (church) and Maggiore (high atop a hill).

Despite its relatively small size, Piemaggio has only 12 hectares under vine, Karaban feels that the altitude affects their Sangiovese in a special way. As a result, Piemaggio typically releases their wines much later than the law would otherwise require. Karaban and winemaker Michele Neri feel that only when the wines have matured enough to represent Piemaggio’s unique terroir should they be released.

Mary Keehn **Cypress Grove**

In 1983, Cypress Grove Chevre was founded by self-proclaimed hippie, Mary Keehn, in Humboldt County, California. The company started out as another product of Keehn’s self-sufficient ways of life: she started breeding goats because her four daughters needed milk. After two local restaurant owners suggested she legitimize her business, Keehn went to France and spent time with a multi-generational family of cheese-makers to learn everything about the cheese-making process. Since then, Cypress Grove has turned into an international, award-winning goat cheese success that not only promotes humane goat dairying and educates people about animals, but also embodies artisanal roots and fosters community.

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