

Club d'Argento

Maison Lispaul Sancerre Les Deux Rangs 2020

Retail: \$21

Alcohol: 14%

Maison Lispaul is the creation of David Maudry and Shirley Gaucher and is named after their children: Lison and Paul-Henri. Based in Tracy-sur-Loire, about two hours from Paris, they are right in prime sauvignon blanc country. While they produce a number of different bottlings from the region, their Sancerre represents one of the finest quality to price ratios available.

The Deux Rangs is drawn from 30 year old vines planted on clay and flint soils, perfect for the creation of racy, expressive sauvignon blanc. We love the bright, zesty lemon citrus and snappy acidity this wine offers. Classic pairings include oysters and shellfish, however it is extremely versatile and will show well with a springtime pasta, goat cheese, or just a warm afternoon with a view.

Ostato Rioja Rosado 2020

Retail: \$16

Alcohol: 13.5%

Ostatu is located in the foothills of the Santa de Cantabria mountains of Rioja Alavesa. The higher elevation and stony soils of these vineyards creates the perfect conditions for high-quality grapes. The Sáenz family has been farming here for 500 years and growing grapes for the last 250. It is now run by four siblings of the family with the philosophy of blending tradition with modern winemaking.

The Rosado is a blend of tempranillo, garnacha, and viura from three different sites on their property. Rather than being made as an afterthought, this rosado is crafted with as much care as their higher-end wines. The result is a stunning summer-sipper that pairs beautifully with grilled fish and summer vegetables.

De Falco Lacryma Christi del Vesuvio Rosso 2018

Retail: \$18

Alcohol: 13%

For those interested in *terroir*, there are a handful of soils that always deliver the goods: the limestone of Burgundy, the granite of Hermitage, or the blue slate of the Mosel. Among the great soil types is volcanic and the slopes of Mt. Vesuvius has that in spades. De Falco's vineyards are planted on this still-active volcano and are organically farmed.

Lacryma Christi Rosso is a traditional blend of grapes with Piediroso dominating. It is a style of wine closest to what the Romans were enjoying 2000 years ago. This is a blend of 85% Piediroso and 15% Aglianico that offers aromas of blackberries, dark cherries, and plums. The balance of this wine is perfect for pairing with just about everything you can think of. Serve it slightly chilled and have it with anything on the grill, swordfish, veal, or just some orchard fruit and hard cheeses.