

CELLAR MASTER WINE CLUB

March 2021

2018 Scar of the Sea Syrah Casa Vineyard Santa Cruz Mountains, California

Gina & Mikey Giugni are the owners of Lady of the Sunshine and Scar of the Sea - two wineries that share the same winegrowing philosophies and the same space, but which reflect their two different personalities and winemaking choices.

Scar of the Sea was established in 2012 and is owned & operated by Mikey & Gina Giugni in San Luis Obispo, California. The Central Coast offers them the opportunity to live, work, and play by the sea, which is influential to the vineyards they work with and how they spend their time. The ocean's presence has shaped their way of life along with the climate, soils, and geology of the coastal vineyards they work with that fall under the spell of her fog each day.

Scar of the Sea focuses on working with farmers who are instrumental in farming for the future and making wines with as little intervention as possible. The wines are made with the intention to tell a story of where they come from, the people who farm them and reflect each vintage under the California sun.

The Casa Vineyard sits at 2,100 feet elevation, above the fog line, overlooking the Lexington Reservoir in Los Gatos. This half-acre backyard block was planted in 2001 and has been dry-farmed since 2015, creating California mountain wine with tannin and structure.

The Giugnis are committed to growing grapes organically or better and have certified the Chene Vineyard, which they lease and farm for Lady of the Sunshine, as biodynamic. They see the best viticulture as integrating vineyards into the natural landscape, and they approach wine from a minimal intervention, natural style, that sees wine as a living thing with annual variations that reflect the land it came from.

"Though only on his eighth harvest at Scar of the Sea, Mikey Giugni is already a major influence in the Central Coast beverage game. In 2012, the Cal Poly grad and his business partner, Michael Brughelli, started Scar of the Sea as a dry cider, Pinot Noir, Chardonnay, and sparkling wine brand. Three years later, he launched the Tin City Cider brand and collaborates with cutting-edge producers. "Despite what you see on Instagram, this is not the luxury life," he says. "We are grinding 12 to 15 hours a day and working multiple jobs to make this happen." - 2017 Wine Enthusiast 40 Under 40 Tastemaker: Mikey Giugni, 29, Winemaker, Scar of the Sea

Notes from www.scaroftheseawine.com & www.winemag.com

"The 2018 Syrah Casa Vineyard, made with 100% whole cluster, has a medium ruby-purple color and a nose of cassis, olives, white pepper, powdered sugar and touches of mint chocolate and smoked meats. The palate is medium-bodied, concentrated but light on its feet, with a finely grained frame, seamlessly woven freshness and a long, perfumed finish. 75 cases were made." **Wine Advocate 94 points.**



\$49.99/btl

Member discount on additional btls **\$44.99/btl**

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2018 Mad Hatter Red by Beckstoffer Napa Valley, California

It began on backcountry roads and among the vines. The Beckstoffer family arrived in the Napa Valley in 1975 and the young son of a future pioneer spent his days in the vineyards throughout every growing season, cultivating deep roots.

Brought up to respect the land and its fruit, Tuck Beckstoffer naturally sought out the practice of viticulture, learning from the masters around him. Much like his father before him, he is a farmer first. It was only after he mastered the art of the first craft that he turned his attention to a second craft—winemaking. Over three decades after he first set foot in the valley, Tuck bottled his first wine. For him, it was not a whim or passion project, but the culmination of a life lived on the land, among the vines.

Today, Tuck is one of the few Napa stewards who is both a grower and a winemaker. It is this pedigree that makes his approach different: the process begins with the land itself and culminates with a reverence for the winemaking traditions of the past—sharing successes and failures among fellow craftsmen and appreciating the fruits of their labor over a beautiful bottle of wine.

The Beckstoffer Mad Hatter Napa Valley Red is made from 66% Cabernet Sauvignon, 20% Old Vine Petite Sirah, 10% Merlot, 2% Cabernet Franc, and 2% Petit Verdot.

Under the winemaking and farming direction of Shawn Johnson and Tuck Beckstoffer, vineyard blocks were selected with a blend of microclimates and soils to highlight the best Napa Valley has to offer, creating a wine with complex aromas, purity of fruit, balance, and a long silky finish.

Expressive aromas of black plum, wild hyacinth, and clove. The palette evolves flavors of black cherry, dark chocolate, and baking spice further enhanced by the wine's velvety tannins, and long delicate finish. Pair this wine with pan-roasted pheasant, grilled root vegetables, or a charred Ribeye steak. Drink now - 2028.

www.wine.com

"Intensely grippy and herbal, this bold, full-bodied wine is huge and intense, blending 66% Cabernet Sauvignon with 20% Petite Sirah and smaller amounts of Merlot, Petit Verdot and Cabernet Franc. Richly layered in dark-black fruit, it finishes leathery in texture." **Wine Enthusiast 89 points.**



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