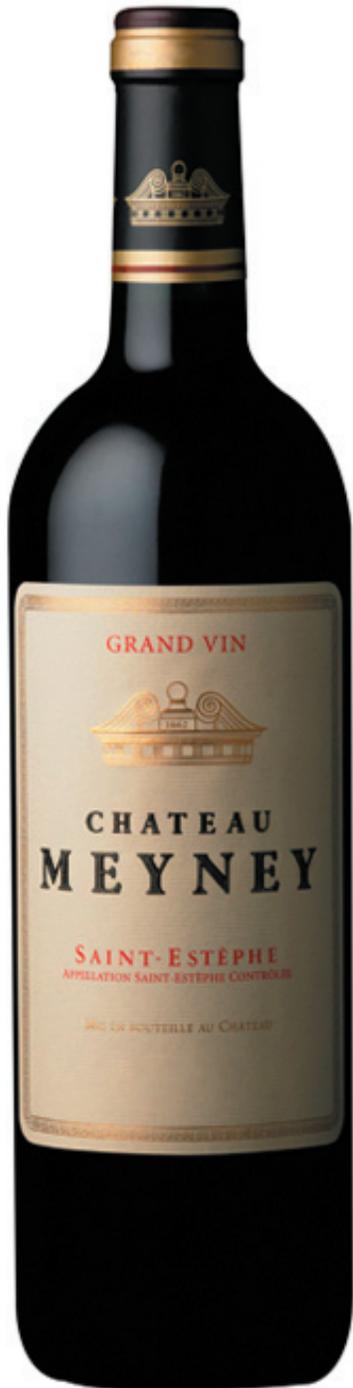


CELLAR MASTER WINE CLUB

June 2019



2016 Château Meyney St Estèphe Bordeaux, France

Château Meyney was one of the first sites in the Médoc to Saint-Estèphe to be planted with vines. In 1662, it was a convent mentioned in records under the names Couvent des Feuillants or Prieuré des Couleys. It belonged to the Feuillants monks. Today, the estate stretches over some of the best hilltops above the Gironde Estuary. The river lying alongside the first rows of vines makes for a majestic, serene landscape. The estate belonged to the Luetkens family for several generations, and was then acquired by Désiré Cordier in 1919. In 2004, CA Grands Crus, a subsidiary of the Groupe Crédit Agricole, acquired Château Meyney, with a determination to strengthen the potential of this outstanding cru. Meyney benefits from an exceptional site, a unique terroir, a rich and long history dating back to the 16th century, making it an outstanding Médoc estate.

The vineyards of Château Meyney overlook the Gironde Estuary from its hillside reaching an altitude of 20 metres. The presence of the estuary protects the estate from frosts. It also benefits from a vein of blue clay in the subsoil at a depth of around 2,6 metres. The vein is 3-metre thick.

Following hand-picking and selection of grapes on the vine, the grapes are carefully sorted once again at the winery, passing through a brand-new optical sorting machine. These are then fermented in vats of varying capacities, which allow us to adapt to the size of each batch. The fermentation starts after a few days of cool soaking. After fermentation, maceration continues for an average of 30 days before the wine is run off. Part of the wine goes through malolactic fermentation in new barrels. The wine is aged in French oak barrels for 16 to 18 months, with 30% to 40 % new oak every year.

Château Meyney's vineyard is planted with 65% Cabernet Sauvignon, 25% Merlot and 10% Petit Verdot, on a perfectly-drained gravel soil that provides ideal conditions for grapes ripening. This unusually high share of Petit Verdot explains a particular trait of the wines, which regularly show notes of leather and musk after a period of time. The wine is full-bodied, well-rounded and structured. After ageing, the wine displays the remarkable charm of the best Saint-Estèphe: complexity, balance and harmony.

Notes from www.meyney.fr

"Solidly built, with a dark and juicy core of currant, plum and blackberry reduction flavors, inlaid with charcoal and smoldering tobacco notes. Offers a pleasant loamy tug through the finish. Gutsy wine. Best from 2022 through 2032." **Wine Spectator 92 points.**



\$59.99/btl

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CELLAR MASTER WINE CLUB

June 2019

2016 Anthill Farms Pinot Noir Anderson Valley, California



Anthill Farms is an exciting project that focuses on producing exceptional Pinot Noir from a broad range of North Coast vineyards. The properties are managed with intensive and meticulous farming practices, with minimal ecological impact. As for winemaking, there are two unchanging goals: to make wines that express the growing site and the characteristics of the vintage above all else, and to make wines that, simply put, taste good. These goals require gentle handling from crushing to bottling, judicious use of oak, and, perhaps most importantly, leaving the wine alone as much as possible. “We didn’t know whether the name was really great or really dumb,” admits Anthill Farms Winery partner Webster Marquez. “It came about because we’re all winemakers and people would see us all scrambling around trying to grab the same hose at once; they said it was like watching a bunch of ants.” This trio of ants—Marquez, Anthony Filiberti and David Low—met while working at Sonoma’s Williams Selyem. Says Marquez, “We realized that we have the same approach: using Pinot Noir—the most ‘transparent’ grape in the world—to communicate the way vineyards from cooler areas create distinctive wines.” The partners themselves farm many of the small plots where they buy their grapes, and the results of this labor of love are remarkably seductive wines that combine concentration and finesse. Now that the company has grown from producing 200 cases in 2004 to 1,800 this year, the trio’s work is becoming ever more demanding. Notes Marquez, “It’s a good thing we’re young and don’t need much sleep.” – Food & Wine Magazine’s “Most Promising New Winery” 2009

Surrounded by redwood forests and often blanketed in chilly, ocean fog, the Anderson Valley is one of California’s most picturesque appellations. During the growing season, moist, cool, late afternoon air flows in from the Pacific Ocean along the Navarro River and over the valley’s golden, oak-studded hills. High and low temperatures can vary as much as 40 or 50 degrees within a single day, allowing for slow and gentle ripening of grapes, which will in turn create elegantly balanced wines.

The Anderson Valley is best known for Pinot Noir made in a range of styles from delicate and floral to powerful and concentrated.

Notes from www.wine.com

“Anthill’s 2016 Pinot Noir (Anderson Valley) is lifted and savory in style. Dried cherry, tobacco, mint and herbal notes are nicely delineated. Gracious and light on its feet, the Anderson Valley Pinot is on the ethereal side of things. I would prefer to drink it sooner rather than later.” **Vinous 90 points.**

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