



April 2017—TL CLUB

For the TL club this month we were lucky enough to be introduced to a very knowledgeable young gentleman by the name of Andrew Yandell from some of our friends in the wine world. Andrew runs a small Bay Area based distribution company that specializes in an extremely well curated selection of natural Spanish wines that are brand new to the San Diego market. It's not often that we as winebuyers end up meeting an importer for the first time and immediately fall in love with the majority of the wines he brought for us to taste. It is even less likely that when we meet a newcomer to the local market that we feel compelled to immediately share not one, but two of his wines with our Wine Club. However, in this instance that is exactly what happened. Below are the wines Andrew showed us which we were most enamored. We hope you like them as much as we do!

Mas Candi 2015 "Desig," Xarel-lo, Penedes, Spain

Ramón Jané broke 500 years of family tradition in 2006 by vinifying a portion of his grapes with his wife Mercé Cuscó and best friend/oenologist Toni Carbó as Mas Candí - they had always sold their crop to large cava producers. They remain grape growers first, farming biodynamically on the inland edge of the Garraf massif, and plan to keep their production limited. Over centuries of tasting, the Jané family has tailored their farming to focus on indigenous xarel*lo, which grows best in their living calcareous clay soils.



Succés Vinícola 2015, Conca de Barberà, Spain

Mariona Vendrell and Albert Canela fell in love studying winemaking in Tarragona and started Succés Vinícola in 2011 at the tender age of 20. They exploded onto the scene with a still red wine made with Conca de Barberà's favorite grape, trepat, which was traditionally used in the region's rosé cava and first vinified tinto only a decade ago. Albert's uses his family's vinous connections to source Succés' fruit from older, organically farmed vineyards owned by local abuelos and continue to push the boundaries of what's considered possible in the region with good farming and introspective winemaking.





April 2017—B2 CLUB

Dirty And Rowdy 2014 Mourvèdre, Antle Vineyard, California

"Rockstar winemaker" is sometimes a term that gets thrown around in the world of wine. This always conjures up an image of a jet setter that travels to various vineyard sites throughout the world, consulting with different producers, telling them to make it bigger, darker, bolder wine. Perhaps they drive a luxury sports car around Napa Valley roads on the weekend.

The folks behind the Dirty And Rowdy project of wines are decidedly not those kind of people, although they are garnering more and more respect and notoriety from the winepress. Less Arena Rock idol types and more like the friends of friends that are still playing small venue shows to sold out local crowds. The greatest thing, they're new enough that their wines are still affordable and you don't have to feel too guilty about drinking them rather than cellaring them.

Started by a group of friends, two couples to be exact, Dirty And Rowdy make well balanced wines from vineyard sites and varietals that are still seen as outliers on the scene of the California wine world. Their specialty is the grape Mourvèdre, most famously hailing from France and often used as a blending proponent in the Rhône.

The 100% Mourvèdre from the Antle Vineyard in Monterey County, is one of our favorite bottlings that we've had the pleasure of tasting. This particular wine is one in a series of vintage, singular varietal offerings from their line up and we thought that this particular effort was showing spectacularly well. Here's how they describe it:

"Dignified and bona fide. Aromatics of cinnamon, herbs, dried leaves, pipe tobacco, and waxed cotton. A vein of red and black plum strikes through subterranean layers of limestone and granite. Above the surface, chaparral and arid winds, reveal monoliths honored by ancient civilizations and avid rock climbers. The 2014 is disciplined, scholarly, and refined. Even if dining at home you may opt to put on an old sport coat or break out the pearls, because sometimes it just feels right. Cook a roast, call friends, lay out the place cards, and prepare a great toast."

