



## October 2017—TL CLUB

### ***Godeval 2015 Godello, Valdeorras, Spain***

Godeval was founded in 1986 and was the first winery to export Godello to the United States. In the 70's, a program named RE.VI.VAL (Restructuring of the Vineyards of Valdeorras) was led by Horacio Fernandez Presa, who was also the founder and president of Godeval. During this time, vineyards of the indigenous and almost extinct Godello variety were rescued and replanted. These vineyards would eventually become the 17 hectares of estate plots for Bodegas Godeval. The winery is located in the stunning 12th century monastery of San Miguel of Xagoaza which was renovated and restored in 1988.

The Valdeorras valley is nestled in the highest mountains of the Galicia interior. This area is located in the province of Ourense and is home to just 200 hectares of the Godello variety. Bisected by the Sil River and protected by Galicia's highest mountains, Valdeorras records both the highest and lowest temperatures in Galicia, together with the lowest rainfall of the area. These factors, and wide differences between day and night temperatures, guarantee good acidity in the white wines.



### ***Domaine Giacometti 2015 "Sempre Cuntentu" Sciaccarellu, Corsica, France***

Corsicans are no strangers to rugged landscapes and isolated areas, yet there is only one spot on the island that has earned the name of "Desert" among Corsicans. The Agriates Desert is a large, rugged, empty and arid swath of land between the Cap Corse and Calvi on the northern end of the island. There are no cities nor towns, only one small paved road, and only one hamlet, with a dozen or so inhabitants. It's swept year round with the Libecciu, a hot and dry wind that rolls down off the Italian coast, and it's been an empty area for nearly a century. The wind combined with the clay-granite soils makes growing anything here extremely laborious, with the vines requiring constant plowing to allow the roots to forage deep for water and nutrients. The Giacometti family boldly moved here in 1987, taking over vines that had been planted in 1966. The appellation authorities granted Patrimonio appellation status to these vines, even though the estate is several miles from the village of Patrimonio and other vineyards. Given the isolation of the domaine, word of the wines and the estate haven't travelled far, though an important and loyal Corsican clientele has permitted the domaine to thrive. The Giacomettis have long made a generous, approachable style of Patrimonio, similar to what has traditionally been served by the pitcher at the Corsican dinner table.



To find the estate one needs to venture far from the one paved road of the region, and a good 4x4 vehicle is essential. The founder, Christian Giacometti, has gradually been handing over the reins to his daughter Sarah and son Simon after 25 years of constant and heroic labor to make wine in an inhospitable land. The kids are all right, as they say, continuing on with their unique and eminently drinkable style of Patrimonio, all the while experimenting with Sciaccarellu plantings (extremely rare for Patrimonio) and offering a glimpse of great things to come.





## October 2017—B2 CLUB

### ***Turtle Rock 2013 "Willow's Cuvee," Red Blend, Paso Robles, California***

Turtle Rock Vineyards began because of Don's love for the area where he grew up. He moved to a small property on Willow Creek Road when he was 12. The property was nestled in the Templeton Gap at 1150 feet of elevation and owned by his uncle, Tom Westberg. Realizing the potential of the property Tom planted almost 4 acres of vines, mostly Zinfandel, in the mid-eighties. Don graduated from Mission High School then moved on to Ag Business at Cal Poly. Needing a change, Don knew he wanted leave the small town of Templeton and see what else was out there.

In 1999 he began a two year sailboat trip through Central America that ended in Palm Beach, FL. There, Don began working at Ruth's Chris Steakhouse where his love of wine was sparked again. With access to wine from all over the world, his fondness for the Rhone Valley began to emerge. Don would come back many harvests and work alongside of his longtime friend, Justin Smith of Saxum. He knew it was only a matter of time before he would return home.

It took him a little longer than he thought because he met the love of his life Claudia. Soon there was a beautiful beach wedding and the birth of their pride and joy, Willow. In June 2008 it was finally time to return home. After a two week cross country adventure with their six month old baby girl and 15 year old dog, they arrived in Paso Robles. It was then that Tom and his wife Peggy gave Don an amazing opportunity. He was able to bring the small family vineyard back to life and reintroduce the family label, Westberg Cellars. With guidance from Tom, they opened a tasting room in a small barn on the Westberg property and poured primarily Zinfandel, Sangiovese and Chardonnay.

When Don was not working on the Westberg property he was next door interning with Justin Smith. That time solidified his decision on the kind of wine he wanted to make. Because the Rhone varietals were so different from the Westberg label he knew they had to come up with a new brand. Don and Claudia thought about it a lot. One day at the tasting room there was an "Aha" moment when Willow was playing with one of the farm dogs sitting on a "turtle rock". It was a big calcareous limestone rock pulled from the Westberg vineyard years ago. Over time the rocks wear down and look like the back of a turtle shell. That was it, Turtle Rock was born.

Willow's Rock is made up of 47% Grenache, 35% Syrah, and 18% Mourvedre sourced from James Berry, Kruse, and Kiler Grove vineyards and aged for 22 months in new French Oak.

