

BOTTAIA

VINTNER'S SELECT

MAY 2020 WINE CLUB ALLOCATION



A MEAL WITHOUT WINE IS LIKE
A DAY WITHOUT SUNSHINE.



A LETTER FROM THE TEAM

Members and Friends,

As I am sure many of you know, due to the COVID-19, our tasting rooms are temporarily closed and we are only permitted to sell our wine to-go. We have been missing our guests, especially our members, and hope to see you all when this time comes to an end. This doesn't mean we haven't been busy. Our marketing team has been working hard to create content to both educate and entertain you and your loved ones while you stay safe at home. Meanwhile, Stacey, our tasting room manager and I have been working to improve our tasting room using the feedback you all have provided us with over the last year and a half.

A few things to look forward to will include the opening of our pool this summer with a brand new café and cocktail menu, the release of three new wines, our Barbera 2016, Cartuccia Red Blend 2016, and Blush 2019, and our long-awaited members' exclusive flights that will be available in the lounge and on the terrace.

On behalf of our entire team, I want to thank you all for your continued support during these uncertain times, as local family businesses such as ours rely on our members to keep our doors open and the wine flowing. I hope that you, your family, and friends can all enjoy a bottle (or three!) of Bottai wine while reminiscing of great times with each other, whether that be in person or virtually. In the meantime, we will be here for you when your wine stockpile starts to run low and look forward to pouring you a glass in the future.

Cheers and stay safe,


JULIET PONTE
TASTING ROOM SUPERVISOR


STACEY URBÁN
TASTING ROOM MANAGER


LYVETTE JOHNSON
WINE CLUB MANAGER



<i>aromas + flavors.</i>	sweet apple + cotton candy on the nose, citrus notes.
<i>style/structure.</i>	dry, pleasant, delicious.
<i>varietals.</i>	blend; pecorino + muscat.

<i>aromas + flavors.</i>	tobacco leaf + raspberry.
<i>style/structure.</i>	medium-bodied, approachable, velvety tannins.
<i>varietals.</i>	blend; montepulciano + barbera.

<i>aromas + flavors.</i>	strawberry, lime zest + Anjou pear.
<i>style/structure.</i>	inviting, refreshing, delicate minerality.
<i>varietals.</i>	single varietal; sangiovese.

<i>aromas + flavors.</i>	cigar box, leather + cranberry.
<i>style/structure.</i>	complex + food friendly.
<i>varietals.</i>	single varietal; barbera.

TESTO 2017

\$30
\$24 wine club

*included in shipments for
vintner's select + white
wines only wine clubs.*

CARTUCCIA 2016

\$50
\$40 wine club

*included in shipments
for vintner's select + red
wines only wine clubs.*

BLUSH 2019

\$34
\$27.20 wine club

*included in shipments for
vintner's select + white
wines only wine clubs.*

BARBERA 2016

\$50
\$40 wine club

*included in shipments
for vintner's select + red
wines only wine clubs.*

BOTTAIA WINE CLUB MEMBERS RECEIVE 30% OFF THE SUMMER ALLOCATION WINES WHEN REORDERING ONLINE AT BOTTAIAWINERY.COM OR AT THE WINERY THROUGH MAY 31ST, 2020

A WINE + CHEESE PAIRING FIT FOR ANY OCCASION

Nothing goes together better than wine and cheese, but did you know there's an art to how you pair this dynamic duo? Read below for our suggestions on some winning pairings for your shipment wines:

Blush + Havarti or Herb-Crusted Chèvre

The mellow flavor found in Havarti cheese complements the refreshing flavors found in our Blush 2019 without overwhelming it. Since our Blush is stainless steel fermented + concrete aged it provides a great contrast to the creamy, soft character of the cheese. High-acid cheeses like an herb-crusted goat chèvre also pairs exceptionally well.

Testo + Blue Cheese or Humboldt Fog

The Testo 2017 is blended with Pecorino and Muscat to produce a dry, yet blooming white wine. Pairing this slightly sweeter wine with a blue-veined cheese like blue cheese or a creamy, soft goat cheese like Humboldt Fog helps to balance the flavors of each.

Cartuccia Red + Dry Jack or Port Salut

Cartuccia Red's fruitiness and velvety tannins can stand up to an aged cheese like Dry Jack. The lush aroma of raspberry and notes of tobacco found in this red wine blend also pair well with a milder, soft cheese like Port Salut.

Barbera + Smoked Gouda or P'tit Basque

Pairing cheese and wine that have equal intensity is key in creating your own pairing. The cigar box aromas of the 2016 Barbera goes hand-in-hand with the robust flavors in smoked Gouda. The earthy, nutty flavor of the P'tit Basque plays well with the complexity and leathery notes of our Barbera.

When in doubt, play it safe by pairing your wine with a nutty cheese. Cheeses like Swiss and Gruyère have enough fat to counterbalance the tannins in red wine, yet subtle enough to complement an elegant white wine.

