BOTTAIA

VINTNER'S SELECT WINE CLUB ALLOCATION SPRING 2019







ALETTER FROM THE TEAM

This is our second newsletter, and we hope by now most of you have had a chance to visit us several times and experience the various tasting areas. The blending lab is now open and we invite you to give it a try. We've received very good feedback from members and regular guests about the experience.

As we write this in mid-January, and we watch it rain cats and dogs outside, I (Claudio) am thinking about spring, which brings bud break, warmer weather and yep, you guessed it, the reopening of the pool, bar and cabines. Mark your calendars for a grand opening event on Saturday, April 20th. Stay tuned for more information in the coming weeks. We hope to see you there.

A few weeks ago we had our annual "grand tasting." We assembled our whole winemaking team and methodically tasted every lot of wine produced in the 2018 vintage and compared it with its bottled counterpart. It was a long and tiring morning and we all ended up with black teeth and lips. It's not the most glamorous part of the job, believe me. The good news is that all of the wines were consistently excellent. The bad news is that, except for some whites, we won't be able to sell them for at least a year or two since they need more time in the barrel and then some time in the bottle.

We have now finished our warehouse at BOTTAIA, and have been able to move most of our bottle-aging inventory to the winery, which saves time and movement of the wine, and guarantees that we are maintaining temperature, humidity and darkness while the wines age. The warehouse has sensors that monitor these parameters and alert us via internet if they deviate so we can fix the issue immediately.

This coming year we will continue to host member pick up parties and we hope to see you there. The first one was very successful. Those of you who attended know what we mean. Stay tuned for exact dates and details for each seasonal pickup party.

Jayna and Juliet have made innumerable small changes to the day-to-day operations in the tasting rooms, and likewise in the Wine Club Department, Lyvette, who some of you may have talked to in recent months since joining, has been honing in on the member experience and ways we can improve. We hope you will find these changes beneficial. Most of these improvements are in response to your suggestions. Keep them coming. We do listen, and appreciate your suggestions.

See you soon at the winery,





WINE CLUB SUPERVISOR TASTING ROOM SUPERVISOR



aromas + flavors. body. varietals.

aromatic with tropical + floral notes. ultra-rich yet accessible. complex. blend; muscat, pinot grigio + pecorino. CARTUCCIA WHITE 2015 \$38 \$30.40 club

CARTUCCIA RED 2015 aromas + flavors. cherry, raspberry, notes of cedar. soft, subtle with velvety tannins. lush. \$55 blend; primitivo + sangiovese. \$44 club

aromas + flavors. body.

body.

varietals.

varietals.

plenty of sweet oak + warm spices on the nose. plump. ready to rock n' roll. single varietal; barbera.

BARBERA 2014 \$50 \$40 club

CALDARE RESERVE 2014

aromas + flavors. sophisticated nose. rich, voluptuous, full bodied. body. varietals. single varietal; pecorino.

\$50 \$40 club

GET READY FOR THE SPLASH OF THE SEASON

THE POOL AT BOTTAIA

grand opening party
SATURDAY, APRIL 20TH

more details to come...

