



dry dock hook wine & drinker club oct 2018

\$143 Value for only \$120. Save over 15%

Berucci Rosso del Frusinate 2015

Italy | Lazio
Cesane



What David says:

"Here we have Indigenous cesanese grapes, stainless maceration with 8 months in Slovenian oak. When the majority of the Berucci family vineyard veered toward large-scale production, daughter Maria took on 1.5 hectares of 50-year old vines to produce this rich, softly tanned wine. Lazio's long hot summers allow this ancient grape to ripen fully on the vine - no rushing this beautiful wine!"

Organic, Biodynamic, No Added Sulfites

Our Price: \$21

Agnanum Falanghina Campi Flegrel 2016

Italy | Campania
Falanghina



What David Says:

"Winemaker Raffaele Moccia hand-harvests these craggy slopes that lay in the shadows of Vesuvius. Originally brought by the Greeks in the BC 700's, Falanghina was supposedly Pliny the Elder's ("in vino veritas") favorite varietal - and you know he only drank the best! This white offers a mouth full of wildflowers, mountain herbs, lime zest and apricot. One of the best Falanghina's I've tasted in years at this price level.

Organic

Our Price: \$22

Vara Y Pulgar Tintilla 2014

Spain | Cadez
Tintilla



What David Says:

"Finally! The first vintage of native varietal Tintilla produced since the grape was almost completely wiped out in the early 20th century by the phylloxera epidemic. The vines were recovered by Alberto Orte throughout the country, and then replanted in Cadiz. This wine has a rich nose reminiscent of your clothes after a feeding at Hometown - smoky, with blackberry and a little violet somewhere in the back. This will be great with any lamb dish or heavy stew."

Organic

Our Price: \$20

Pisano Rossese Savoia 2016

Italy | Liguria
Rossese



What David Says:

"From Italy's northwest region, just on the French border, steep slopes of mostly sand and clay produce these grapes that are handpicked (as no machine could navigate such angles). Savoia denotes the use of the best grapes at the site, and I got what they meant after the first sip - baked cherry pie, hint of spice, earthy tone with mineral finish. Roast pork or Peking duck sprang to mind - I know what my bottle is for the next Chinatown BYOB night!"

Organic

Our Price: \$30

Villard Syrah Essressión Peserve 2015

Chile | Valle de Casablanca
Syrah



What David Says:

"Though mostly known for mass produced value wines, this is the first boutique vineyard in Casablanca - as the Villard family says, 'we are a not a wine company, we're a family winery'. Grapes are hand harvested, aged in French & American oak, creating a medium bodied, well balanced wine. Plums and red berries with classic Syrah spice and tannin structure. The thought of this wine with pan-seared lamb chops makes me hungry! Let me know if you agree this is the best tasting Chilean wine you've ever had at this price."

Sustainable

Our Price: \$20

Paul Nicolle Chablis Vieilles Vignes 2016

France | Burgundy : Chablis
Chardonnay



What David Says:

"For those Burgundian Chardonnay drinkers - this is it! For those who won't touch the stuff here's my chance to convert you. Not your Grandma's Chardonnay, this is crisp, bone dry and mineral rich on the finish. The region of Chablis is closer to Sancerre/Loire Valley than Burgundy, which you can taste in its limestone-rich soil. This old-vine Chablis shows fresh citrus, apple, floral notes, along with a steely-mineral finish-perfect with any soft cheese, pan-seared fish with lemon sauce or any shellfish."

Our Price: \$28