

CLUB 70 3rd Quarter 2022 - September

Chappellet Signature Cabernet Sauvignon 2019 Retail - \$95

Family owned since 1967, founded by Molly and Donn Chappellet. The Chappellets are stewards of the land and are committed to high quality wine, respecting Pritchard Hill's beauty for generations to come.

The Signature Cabernet is sourced from rugged terroir Pritchard Hill. This hillside vineyard, with a variety of elevation and soils, produces world class wine with depth and worthy of aging.

Luxuriously dark and concentrated, this wine displays alluring aromas of cassis, dark cherry, spiced plum, chocolate, and sweet baking spices, with hints of toasted oak, cardamom, clove and vanilla from French oak aging. On the palate, this wine is voluptuously full bodied, with a lavish structure and supple tannins framing the ripe dark berry and black currant flavors. As it glides to a long resonant finish, sophisticated hints of espresso, cedar cigar box, anise and fresh herbs emerge, adding nuance and depth.—Chappellet Winery

"The best fruit I have ever worked with in the world came from Prichard Hill."
PHILIPPE MELKA

"Pritchard Hill: Arguably the most sought-after address in the Napa Valley."

THE WALL STREET JOURNAL

Composition: 77% Cabernet Sauvignon 12% Petit Verdot 8% Malbec 3% Merlot

Lando 2020 Resilience Pinot Noir Santa Rita Hills Retail - \$79

Sam Lando has worked with many of the highly acclaimed Russian River Pinot Noir producers, including Kosta Browne. Sam and his wife/partner Jennifer lost 88% of their vineyard sources due to fire and smoke. Their "Resilience" led them to Santa Rita Hills to produce the wine in your hand. Santa Rita Hills produces Pinot Noir fruit for Au Bon Climat, Bien Nacido, Kosta Browne and Sea Smoke.

Our good friend Sam Lando has done it again with this one! Sam is larger than life with an infectious spirit. This Resilience Pinot Noir matches Sam's personality-intense & elegant.

Don't be intimidated by the wax top. If you haven't opened one before, don't worry, it's easy. Just drive your corkscrew right through the top of the wax in the middle. Pull up hard & the wax will break and the cork will come out. No need to try and take the wax off by cutting it or heating it.

Production: 472 cases