



SIGNATURE WINE CLUB MAY 2020

For May we're celebrating women winemakers, and we're thrilled to work with so many in our own portfolio. Historically, women have often been the main work force in the vineyards and the cellars, especially in Europe where iconic images of women picking grapes with wooden baskets on steep hillsides or groups of smiling ladies stomping grapes barefoot after a harvest comes to mind. Today there remains a disproportionate number of women playing a lead role in the production of wine, but thankfully, year after year more women are reshaping the roll of "winemaker" with many also managing the entire operation from the vineyard to bottle shops all around the world as well. For this month's club we chose two wines from wineries that are both owned and operated by women.

Jules Taylor was a key ingredient to the success of Kim Crawford's ubiquitous Sauvignon Blanc as the original winemaker, and her own wines are gaining many accolades and awards. As of this month we're proud to announce the 2018 Grüner Veltliner received 91 points from Wine Enthusiast! Along with the score they noted "Pale gold in hue, this wine offers a perfume of pineapple and lemon juice flecked with herbs and honey. Highly textural, the oily mouthfeel is buoyed by tangy fruit and finishes on a spicy note. Try this alongside rich dishes like risotto or buttery lobster." We recently got in touch with Jules via Zoom and posted her thoughts on the wine online at www.maritimetasting.com/News.

To complement the Grüner we're including a new vintage release of the Chateau Saint Eulalie "La Cantilène" Minervois La Livinière 2016, which is owned and operated by Isabelle Coustal and her family. Organic and Certified Sustainable, Isabelle Coustal has three main principles in her work: respect of nature, respect of the human being, and an economically viable production that she can leave to her children. Wines from Minervois in the south of France often taste like a more rustic version of Rhone wines and the La Cantilène follows suit with a focused food friendly style that we thought would greatly complement any meal cooked on the grill during this gorgeous weather we've been having!

Jules Taylor Grüner Veltliner 2018



The grapes for this wine were harvested from three vineyards, each in a different sub-region of Marlborough. The fruit was both harvested by hand and machine. The fermentation in tank was kept cool and slow to retain the vibrant aromatics. This approach contrasted with the handpicked portion of grapes which were pressed directly into old French oak for a hot, fast, wild ferment followed by malolactic fermentation. Soon after fermentation the wine was gently clarified, bottled and sealed with a screw cap to maximize freshness.

Variety: Grüner Veltliner

Tasting notes: The nose has an intense core of fresh white stone fruit along with subtle notes of blossom and white pepper. The palate has great fruit richness combining mandarin peel, stone fruit and blossom. These also a hint of that classic Grüner white pepper flavor. This is a fine, concentrated wine with a lovely textural element from the wild fermented portion and has a stunning, refreshing finish with crisp acidity.

Chateau Saint Eulalie La Cantilène Minervois 2016



Château Ste. Eulalie is located in the Minervois region of France's Languedoc, midway between Narbonne and the medieval town of Carcassonne. The snowy peaks of the Pyrenees can be seen on the horizon and the Mediterranean lies 45 minutes to the south. The estate is situated on 85 acres of terraces 650 feet above the town of La Livinière.

Long regarded as one of the finest sections of Minervois, La Livinière has now been recognized as an official Cru and is entitled to its own appellation.

Varieties: Syrah, Carignan, and Grenache

Tasting notes: There are dark fruit aromas with toasty notes leading to an ample layered palate that is full and soft with ripe tannins and a lingering finish. A rich and fleshy wine with an elegant, claret-like balance.