

1010 Club – Classic – July

Failla Sonoma Chardonnay 2013 Sonoma Coast, California

92 points, Vinous

The 2013 Chardonnay (Sonoma Coast) is a terrific appellation-level bottling. Lemon oil, apricot pit, white pepper and chamomile are all very much alive in this beautifully expressive, pliant Chardonnay. The finish bristles with a real sense of energy. This is pure class all the way.

1010 Club price \$29.74 Reg. \$37.99

DO Ferreira Albarino 2013 Rias Baixas, Spain

91 points, Vinous

Light yellow. Intense, mineral-accented aromas of dried citrus fruits, pear and white flowers, with a hint of tarragon in the background. Fleshy and dry on the palate, offering sappy lime and bitter pear skin flavors that firm up and become more stony with air. Bright, minerally and focused on the penetrating finish, with the floral and pear notes repeating emphatically. I wouldn't have guessed that this elegant wine came from a rough vintage.

1010 Club price \$22.94 Reg. \$28.99

Bedrock Wine Co. 'Ode to Lulu' Rose 2014 California

91 points, Vinous

Bright orange-pink. A mineral-accented bouquet evokes fresh raspberry, cherry pit and blood orange, plus a sexy floral overtone. Juicy and focused on the palate, offering sappy red berry and bitter cherry flavors and a touch of orange zest. The mineral note comes back on the finish, which hangs on with excellent tenacity and focus.

1010 Club price \$21.24 Reg. \$24.99

Beaulieu Vineyards Rutherford Cabernet Sauvignon 2012 Napa Valley, California

89 points, Wine Advocate

The 2012 Cabernet Sauvignon Rutherford represents a beautiful value with notes of dusty, loamy soil, dark black cherries, black cassis, cedarwood and Christmas fruitcake. Fleshy, round and sexy, it should drink well for 8-10 years.

1010 Club price \$21.24 Reg. \$39.99

Marques de Murrieta Reserva 2010 Rioja, Spain

93 points, Wine Advocate

The blend for the 2010 Rioja Reserva varies depending on the growing season. In the warm and ripe 2009 it was 93% Tempranillo, 4% Mazuelo and 2% Graciano and 1% Garnacha Tinta, always from their own vineyards and hand-harvested between October 2 and 23. Maria the winemaker thinks the Garnacha does not add much to their blend. The grapes fermented separately in stainless-steel vats and the wine aged for 21 months in American oak barrels. There is gob-smacking precision and elegance here. It's a pure wine with no oak that is super harmonious, floral and fragrant. I simply fell in love with the nose. Now onto the palate. The entry is really fluid, and then it explodes in your mouth, filling it along a thread of fine acidity making it long and tasty. It has the same astonishing purity and harmony, focus and precision found in the nose. This has to be the best Reserva from Murrieta in recent times. Bravo! One million bottles produced, but all the wine is one single lot and all the bottles you can find are exactly the same just they are bottled continuously for four months. Mind boggling quality for the price asked.

1010 Club price \$21.24 Reg. \$29.99

Achaval Ferrer Quimera 2012 Mendoza, Argentina

90 points, Wine Advocate

The 2012 Quimera is a multi-zone blend of 50% Malbec, 24% Cabernet Franc, 18% Merlot and 8% Cabernet Sauvignon matured in new French oak barrels. This is the first vintage where the Malbec takes half of the blend, as they want to increase the Mendoza/Argentina character of the wine reducing the more herbal varieties. Not that the wine has ever been herbal or green, and indeed this 2012 is ripe and aromatic, with just a hint of seriousness. The palate reveals how good the bottle-aging is for this wines, which polishes its tannins and leaves them soft and juicy. You don't really feel the heat of the vintage here, the wine is very fresh and drinks very well, but it should also be able to improve even further.

1010 Club price \$21.24 Reg. \$49.99