

**FROM THE EDITOR:**  
COVID-19 & OUR  
RENAUD SOCIETY  
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DO

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**OUR SEASONAL  
RECOMMENDATIONS**  
*SPECIAL SELECTIONS*

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# THE RENAUD SOCIETY SEASONAL WINE JOURNAL

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*JOURNAL DES VINS DE SAISON*

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# A Most Challenging Time for Our Society

*Tedd Goldfinger, DO FACC FESC FCCP  
Grand Maitre de la Societe*

Dear  
colleagues,

As physicians, health professionals, and health minded individuals, Covid-19 has been

the foremost calamity we have faced in our lifetime.

We have been consumed by the worry of our personal health and survival, and that of those we love, and those who have placed their trust in us.

For the many of us on the front lines of healthcare, we have endured a relentless and unpredictable illness that has been frustrating to manage, and takes life without a calculable agenda. The near miracle of a speedy vaccine has given us much hope and foreshadows an end to this plague. Our challenge now, as responsible health professionals, is to provide our patients, friends and loved ones, the facts surrounding the global vaccine initiatives and an understanding of its critical role in the pathway to the end of Covid-19 and potentially its mutations.

We, as individuals, communities, fraternities and societies, thrive on communing with each other. The live presence, sharing of ourselves, thoughts and emotions, laughter, delight, fear and condolence, having been, most recently, dependant on the digital world, which cannot replace the experience of palpable human engagement.

The Renaud Society, and similar groups, including the FICB and our international partners, have been on hiatus, with hopes of a robust return in 2022. Our thanks to those who have engaged with us this past year.

We are going to try a digital CME program later this year, if logistics permit. For those who may still need CME, or want an update on the issues surrounding wine, alcohol and health, we will try to continue to be your resource. Through the work of Commandeur General (USA) Dr. Curt Ellison, a respected panel of international experts continue to survey and make commentary on the newest literature world-wide and will offer ongoing participation.

Our social agenda has been harshly interrupted, and while restrictions remain in place, we continue to look at options to share our experiences with new wines and wine cultures. I know that the FICB is preparing a robust international return to activity with planned programs in Hungary and Portugal on their upcoming line-up of events.

Personally, I want to thank our Conseil des Gouverneurs, who have provided insight, and creative advisement that will take us forward as a society.

The mission of the society remains intact and we look forward to our connection in wine, health and fraternity in the very near future.



Tedd Goldfinger DO FACC FCCP FESC

# TRAVEL



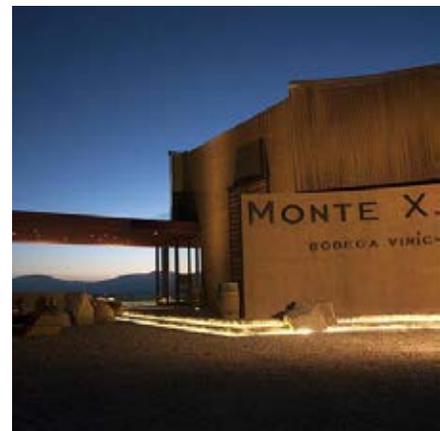
## Discover Mexico's Baja Wine Country

Matilde Parente, MD

*Reprinted from Wine, Wit, & Wisdom, Society of Wine Educators*

Wine country adventurers now have another destination to explore: Mexico's Guadalupe Valley, located 90 miles south of San Diego in Baja California. About half the size of the Napa Valley, this Mexican *valle* offers a low-key and rustic wine, food, and cultural experience that will jolt your palate and swaddle you with its warmth and beauty.

Although Mexican wine has only recently burst onto the radar of norteños, our southern neighbor has been making wine since the 1500s, after conqueror Hernán Cortés requested grapevines from Spain and before vineyards were planted in Chile and Argentina.



Milestones in Baja winemaking include efforts by the Jesuits in the early 1700s, the 1888 founding of Bodegas Santo Tomás, Baja's oldest continuously operating winery and the winegrapes planted by Russian Molokan refugees in the early 1900s. More French and Italian varieties were introduced to Baja in the early 20th century, aided by Wente's James Concannon and the Piedmont-born Italian viticulturist Esteban Ferro.



The modern era in Baja winemaking began in 1972 with the founding of Casa Pedro Domecq and has accelerated since the 1980s, which saw the emergence of the Valle's first boutique winery, Monte Xanic, and the rising prominence of the Bordeaux-trained enologist Hugo D'Acosta. In 2004, D'Acosta founded a winemaking school, the *Estación de Oficios Porvenir*, affectionately known as *La Escuelita*, to train and help support small-scale winegrowers.

Common red grape varieties planted today include heat-loving Cabernet Sauvignon, Merlot, Malbec, Tempranillo, Zinfandel, Carignan, Aglianico, Syrah, and Petit Sirah—along with Barbera, Nebbiolo and Spain's original Mission grape. White varieties include Chardonnay, Colombard, Sauvignon Blanc, Semillion, and Viognier. Delicious rosés are also made from many of these varieties, notably those from Nebbiolo.

Although some single-varietal wines are made, most *Valle* wines are blends, some of which are unusual, such as the outstanding Rafael, a Cabernet-Nebbiolo blend by Adobe Guadalupe. Limited more by their imagination than AOP-type regulations, Mexican winemakers continue to experiment with their terroir and winemaking decisions.

Guadalupe Valley soils are a mixture of sandy loam and red clay. Lying just within the 30-degree latitude for quality wine growing, the arid Valle receives only about 3–4 inches of rain annually with daytime temperatures averaging 86°F in summer and 42°F in winter. Yields average 2–3 tons per acre

Today, the more than 60 Guadalupe Valley wineries account for 90% of Mexico's wine production with L.A. Cetto, Domecq and Monte Xanic producing the lion's share of the region's wines. According to 2014 figures, Mexican wineries produced just over two million cases of wine a year, which accounted for about one-third of domestic (Mexican) wine sales. Most other wineries and artisan winemakers are small-production, family-owned and -operated enterprises with limited marketing and distribution opportunities, even within Mexico.

Traditionally, beer and tequila have been the nation's most popular adult beverages. However, Mexican wine consumption has seen a 12% increase over the past decade, especially among the upper middle class and younger consumers. Key Mexican wine markets are Mexico City and Guadalajara restaurants and their more affluent residents.



The two-lane Ruta del Vino (wine route) tracks north and east from coastal Ensenada towards Tecate. Wineries that deserve a stop and a few sips include the Adobe Guadalupe (with a free tasting and homemade breakfast included with your stay), the architecturally stunning Monte

Xanic, Villa Montefiori, Viña de Frannes (where Michel Roland consults), Vinicola Torres Alegre y Familia and La Lomita Winery. On and off the the well-marked Ruta you'll also find a range of accommodations, from the air-conditioned cabins of Ensenada's glamping hot spot Cuatro Cuatros to the relaxed country sophistication of the six-room Adobe Guadalupe, which is also home to its outstanding winery and Azteca horse stables.

Finally, no wine country would be complete without great food and a museum. The \$5.3 million Museo de La Vid y El Vino inaugurated in 2012 is a spacious modern architectural wonder where you can learn more about the region's fascinating history.



The Baja food scene evolved along with the emerging wine scene, propelling it forward gastronomically. Known as Baja Mediterranean, the local cuisine is creative, healthful and farm-fresh.

Along with al fresco pleasure, freshly caught seafood and flavorful *Valle*-grown produce are exceptional. Many dishes are prepared with local olive oil, a must-buy at many wineries.



Homegrown and resettled chefs such as Javier Plascencia (Finca Altozano), Drew Deckman (Deckman's en el Mogor), Angelo Dal Bon (Tre Galline at the Villa



Montefiori winery), Leda Gamboa (The Adobe Food Truck at the Adobe Guadalupe) and Diego Hernandez (Corazon De Tierra) continue to transform, elevate and energize the local food scene with their creativity and enoturismo evangelism

For those unwilling or unsure about driving down to the Valle, a few reputable companies offer guided tours for small groups and individuals, including Fernando Gaxiola’s Baja Wine + Food. Although 4-wheel drive isn’t required, most roads leading up to the wineries are pocked dirt roads and dusty feet are guaranteed – a good enough reason to kick ‘em up and enjoy another sip of delicious Guadalupe Valley wine.



# INTERNATIONAL PERSPECTIVE



## *Nascent Wine Industry in India* Subhash Arora, President Indian Wine Academy



Wine culture is nascent but slowly catching on in India, historically known for its hard liquor drinkers. Modern day wine production was pioneered by the now defunct Champagne Indage with French collaboration in the 1980's to produce and export sparkling wine Omar Khayyam but varietals were introduced by Grover and Sula in the mid-late 1990's. The bureaucracy and government policies have been a hurdle in the progress with the government treating wine at par with liquor with social stigma attached to it.

It is pleasing and unsurprising now to visit a restaurant in Delhi, Mumbai or Bangalore and find people ordering a glass or a bottle of wine with food. Go to a department store or a wine shop and you find even women shopping for wines. About 85% of these wines are made in India, ranging from Rs. 150- 4500 (\$2-65) each; most of them were not produced barely 20 years ago. Wine culture is slowly catching on in India though it is still less than 1% of the total consumption of over 600 million cases of hard liquor and beer.

Our old scriptures remind us of the royals courts imbibing a fermented drink that was perhaps unlike the wine we drink today. But it was more in fashion during the Mughal rule from the early 16th century to the mid-19th century. There are records of merchants coming from Shiraz in Persia, selling red wine to the top rung of the society. They seem to have even persuaded some locals to grow grapes and make wine locally.

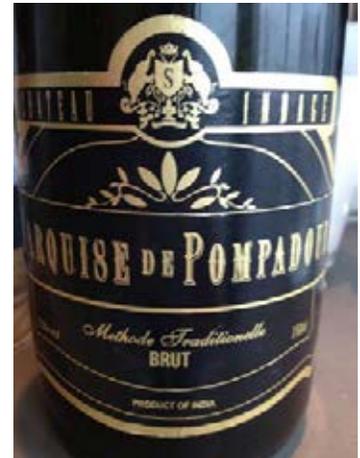
We had grape and wine production in small parts in India with the British encouraging the production for their consumption in the 19th century. The famous International Exhibition in Calcutta of 1883-84 even boasted of a few Indian wines winning medals. History is full of folklore but insufficient documents. There are records of wine being produced in Kashmir and parts of Sahyadri Hills in Maharashtra. Post phylloxera in 1890-1900 when all the vineyards were destroyed, the British did not encourage the restart of the industry due to social pressures and protests against wine and alcohol.

#### Wine in Post-Independent India

As India became independent in 1947 wine was being consumed mainly in Goa due to Portuguese influence and in fact 1960's saw the production of cheap 'Goan Port' wine costing under \$2; it was fortified wine made by fermenting local eating grape varieties and mixing with molasses, flavours and adding natural alcohol to bring it to 20% abv.

#### Modern Day Wine Production

The modern day wine production was pioneered by Champagne Indage which produced Marquis de Pompadour and exported Omar Khayyam Brut using Méthode Traditionelle with French collaboration in the 1980's and later 'Riviera' and 'Chantilly' still wines that enjoyed popularity because of its monopoly. The credit for introducing varietals however, goes to Grover and Sula in the mid-late 1990's and considered a benchmark for modern day winemaking.



The wine culture took off in 2001 as the State of Maharashtra announced a model excise policy, waiving excise duty for sales within the State and offering other incentives, and the Indian government allowing free import of wines in 2002 with high import duties of around 260%. There are about 90 wineries today, over 80% being in Maharashtra and the balance mostly in Karnataka. Of late, fruit wine industry has starting developing in parts where different fruits grow aplenty and wastage is humungous.

During the period of 1980's to the early 2000's the cheaper fortified wine market continued to



grow, especially in the South and Southwest of India. Today, there is a total consumption of about 3.5 million cases with over 1 million cases of the 'cheap fortified' wines and about 450,000 cases of imported wines annually. There has been an average growth of around 10-12% during the last 20 years with a sharp drop during the global meltdown during 2008-2010 and in 2020-21 due to Covid-19, especially since wine tourism was reduced practically to nil and no online sales allowed.

Women, especially middle class, and the youth have been driving the growth of wine culture. Increased tourism to foreign countries has also contributed to people adopting wine culture. Another factor is the health benefits of red wine propagated by the medical fraternity. About 60% of the wine consumed is red with 35% being white; the balance is Rose and sparkling wine which is slowly increasing in consumption.

Known as the Napa Valley of India, Nashik is the center of production since it has been growing table grapes for over 50 years; India is ranked as the 8<sup>th</sup> biggest producer of grapes in the world, though the vast majority is table





grapes. Arguably, Karnataka terroir offers better quality of grapes. Minuscule portions are produced in other states- Kashmir is out of reach



today due to political and religious reasons but the foothills of Uttaranchal and Himachal Pradesh

have a very good potential. Being nearer the equator India can have two crops of grapes for wine but due to the monsoons, winemakers prune their vines to keep only one crop for wine grapes, making January-April as the harvest season.

Indian wines are gradually getting to be discovered out if India but only about 5% is exported because the prices are not internationally competitive. Due to continued premiumisation, higher priced and higher quality wines are being added to the producer portfolios with upper end of the spectrum (J'NOON- a collaboration with Jean- Charles Boisset of Fratelli Wines in Maharashtra) selling for up to Rs. 4500 (\$65) a bottle.



Karnataka-based KRSMA exports to New York where the Estate Cabernet Sauvignon sells for \$45 in Retail.

However, wines have been accepted well for their flavour profile by the expats. There has been undeniably a marked improvement in quality in the last 10 years. This has also resulted in an increase in wine tourism with the leading producer Sula Vineyards making a million cases a year, receiving over 350,000 wine tourists a year. Others producers are gradually emulating its success, the financial constraints notwithstanding. Constitutional bottleneck

Unfortunately, the growth of the industry is not as fast as expected. There were perhaps less than 50,000 people drinking wine in 2001-today there are estimated to be around 4- 5 million. Bureaucracy and government policies are a major roadblock. Excise duty is huge and varies in different states. The government treats wine at par with liquor which has a social stigma attached to it. Genesis of this is in our Constitution.

India has a Federal Structure like the US. But Article 47 of our Constitution directs that the States shall endeavor to bring about prohibition of alcohol and drugs injurious to health and gives them the power to formulate their own taxation and marketing policy. Politicians use this as a cash cow and regularly raise taxes in an attempt to increase revenues. Out of 29 States and 7 Union Territories- Bihar, Gujarat, Mizoram and Nagaland States as well as in the Union Territory of Lakshadweep have enforced prohibition.

Indian producers try to be in tune with the wine trends and technology in the world. Sula introduced screw-caps around 15 years ago and a majority of producers followed suit. It introduced red sparkling wines and recently 'wine in the can'. It is a leader in sustainability, energy saving and using latest technology. Grover is innovating by using optical sorters, egg-shaped fermenters and amphorae. It has even bought a winery in Burgundy. Fratelli has introduced Italian grapes and their winemaking style. KRSMA is a boutique winery that has made top quality wines despite acute water shortage and is exporting to the US. They are all selling their wines to Michelin Starred restaurants in Europe and the USA and are very popular in the Indian restaurants in Japan.

There is no doubt that India has a bright future for wines, not only to check alcoholism due to liquor but also as a job provider to farmers. The speed with which the industry expands will depend upon the government delinking wine from spirits and how winemakers improve the quality without increasing prices.



# A PERSONAL JOURNEY MARCO DE SANTIS, D.O.



I am often asked, as are many in the wine industry, which bottle of wine provided that “aha” moment? My answer, all of them! From my days working in an Italian deli/wine shop in my hometown of Toledo, Ohio, I have continually

been fascinated by the nuances and complexities in all wines, especially the way in which a single grape variety can express itself differently depending on its interaction with its terroir (and yes, I consider the winemaker’s philosophy as a contributor to that terroir, but I suppose that is a completely separate topic for another time).

Growing up as a first generation Italian-American, wine seemed to be an integral part of daily life and a perfect accompaniment to each meal. My Italian heritage was also an ideal backdrop for what would become my personal journey into the professional wine industry. During my internal medicine residency and subsequent endocrinology fellowship in the small town of Mt. Clemens, MI, I dove into home winemaking. When that first batch of Montepulciano D’Abruzzo, made with juice from the local brew shop, didn’t turn into vinegar, I knew I was onto something. Next came the purchase of wine science textbooks from UC Davis and the ordering of tanks, barrels and a crusher/destemmer, which formed the basis of a makeshift winery/laboratory in my friend’s basement. Subsequent vintages would include experimentation with frozen grapes, then fresh grapes from California, as well as trials with various commercial yeasts. There were many long nights with punch downs, pump overs, brix measurements, pH/TA analysis etc. Fortunately, my fellowship program director (Eric Langer D.O., who is also a Commandeur, and member of the Conseil des Gouverneurs, of the Renaud Society) was a dedicated oenophile and was supportive of my winemaking pursuit.





As I began work as an attending physician at a very busy medical practice in 2013, I felt that there was still something missing. During a trip to Washington state, I fell in love with the wines of this region for their exquisite balance of new world fruit and old-world structure. Around this time, I began dabbling in genealogy and discovered that in 1904 my great-grandfather Bernardino Ferrelli, traveled from the small village of Prezza in the Abruzzo region of Central Italy, all the way to Tacoma, Washington to work on the

railroads. He was my first ancestor to step foot on American soil, thus planting a root for my family in this state (more on that later). This serendipitous discovery, coupled with my passion for wine, seemed like destiny.

In 2015, I moved to Washington state to turn a dream into a reality. After consulting with seasoned winemaker Josh Maloney (who had quite a pedigree in the industry, having been a previous red winemaker at Chateau Ste Michelle), we immediately clicked on a personal level as we both had Italian heritage and a scientific background. Josh was a Cornell grad with a degree in chemistry, so it was fun to finally engage with someone who shared my love of wine fermentation science. Josh would serve as not only a mentor to me in the wine industry, but a genuine friend and confidant.

As they say, the rest is history. But I still needed some way to marry my Italian heritage and family background into a cohesive story about my fledgling winery. After all, this was not strictly a business venture, but rather an authentic reflection of who I was and what I was passionate about. I used my 5 years of Latin in high school and college to come up with a suitable name...RADIX, which means "root." Not only does the name reflect the story



of my family's roots in the state of Washington, but the winery's focus would be to produce blends using grape varieties that share genetic roots. To my knowledge, there was no other winery that was promoting this unique concept. So, with the 2015 vintage, I produced my first wine, a co-fermented blend of Syrah and Petite Sirah from Red Heaven Vineyard in the Red Mountain AVA. This appellation would be the focus of my red wine program as I have always been enamored with the boldness of fruit and robustness of tannins in the wines from this region. Since then, I have expanded to produce blends of Cabernet Sauvignon/Cabernet Franc, Carménère/Cabernet Franc and Roussanne/Marsanne. I have an admittedly geeky appreciation for lesser-known grape varieties, which is why I decided to produce wines from Carménère, Petite Sirah, Roussanne and Marsanne. This likely is a product of my aforementioned fondness for the unique intrinsic elements of each grape variety, which coalesce to create the beautiful complexities perceived in the finished wine. I produce only about 600 cases of wine per year and sell mostly to my email list and on my website [www.radixwine.com](http://www.radixwine.com).

My belief is that wine is meant to be enjoyed by all people (of legal age) and should not be associated with snobbery. The wine experience can be as simple or as meaningful as one would like. It can be consumed merely to lift someone's spirits, or it can be sniffed and sipped in the context of an educational seminar. Many people shy away from drinking wine because they are concerned about being viewed as a nonserious wine drinker if they initially dislike dry wines. In fact, so called "supertasters" have been shown



in preliminary studies to actually prefer sweet wines. For some, these sweet wines can be a gateway into the wine world. Not to mention that some of the most prized wines in the world contain varying degrees of sweetness (i.e. Riesling, Port, Sauternes, ice wine). To encourage a new generation of wine drinkers, we must present wine in a new and fresh way that promotes beverage as accessible and that can be seamlessly integrated into a modern lifestyle. Think

bubbly for special occasions, wine cocktails at the bar, rosé to cool off in the heat of summer or for girls' night, a bourbon barrel aged Zinfandel for guys' poker night or a rich and smoky Syrah or Petite Sirah at a bonfire. In addition, a person should not be labeled exclusively as a wine drinker, liquor drinker or beer drinker.

As someone with a passion for ampelography, I thoroughly enjoy pouring my wines and educating my customers as to which grape varieties are genetically related, but ultimately, the feedback that I most enjoy is when a customer says, "wow, this is delicious." Wine encompasses many disciplines including agriculture, history, geography, geology, chemistry etc. But it's most important contribution to civilization is how it can bring people together to share in special moments. Wine is a deep reflection of our humanity, and now more than ever, we need to use every tool, including wine, to foster brotherly love, inclusivity and empathy.

*Marco De Santis D.O.      Endocrinologist. . . & Winemaker/Winery Principal*

## Our Spring & Summer Wine Selections

### Radix Winery, Walla Walla, WA 2020 Rosé of Cabernet Sauvignon

#### Tasting Notes

This unique rosé brings mouthwatering flavors of raspberry, pomegranate and freshly cut herbs. The vibrant acidity and touch of crushed rock make this wine irresistible.

#### The Specs

**AVA:** Walla Walla Valley

**Vineyard:** Blue Mountain Vineyard

**Varieties:** 100% Cabernet Sauvignon

**Winemaking:** NT116 yeast, no malolactic fermentation

**Oak:** 6 months in neutral French oak barrels

**Alcohol:** 11.5%

**Cases produced:** 111

\$19.99



**Miraval** is a wonderful blend of fruit aromas and freshness., made on exceptional terroirs in Provence.

From the Chateau's best parcels (Muriers, Longue, Romarin), as well as from a selection of vineyards close to the village of Correns, just north of Brignoles in the heart of Provence.

The vineyards are clay and limestone, partially in terraces located at an average of 350 meters. Cool climate for the area with big temperature swings between night and day.

The grapes are harvested exclusively in the morning and sorted twice.

Cinsault, Grenache and Rolle and Syrah,



**\$19.97 at Total Wine**



vinified in temperature-controlled stainless steel vats (95%) and in barrels (5%) with batonnage

*“It’s been a challenging few days - so one has to improvise. The finest wine you can buy at Publix and Popeyes Louisiana Kitchen. No guilt. All pleasure.”*



## DUMOL - SONOMA COAST ROSÉ OF PINOT NOIR 2020

“The inaugural rosé from one of the finest producers & winemakers in the world Andy Smith - a bone-dry, serious-style rosé, more in the vein of a white wine - white flowers, herb leaf, white pepper, lime, citrus pith, spearmint, white peach and pear. DuMOL Winery just keeps going from strength to strength.”

### Winemaker's Notes

The opportunity to produce a small amount of coastal rosé arose late during the 2020 harvest and we grabbed the chance. What we have ultimately produced is a world apart from the sea of easy-drinking fruity pink wines available

currently, however. Instead, this is a rich wine with great intensity and much more concentration than usual for this style. In many respects, this drinks more like a DuMOL Chardonnay than a simple, forgettable rosé.

Intensely fragrant aromas of white flowers, herb leaf, white pepper, and lime are followed by vibrant and expressive flavors of fresh strawberry, citrus pith, spearmint, and pear. Lovely soft red berry fruits and mineral notes spring up in the mid-palate, and the wine finishes with a peach-tinged oily density. The wine opens with air to become broad, rich, and layered with obvious depth and energy.

This is a bone-dry, serious-style rosé, more in the vein of a white wine with significant detail to its range of aromatic, flavor, and structural elements. It will be ready to drink this summer but will also be great over the next three years. Like our Chardonnays, serve this wine only lightly chilled: 57F is perfect.

ANDY SMITH

Viticulturist, Winemaker & Partner



**2019 Eldorado** is a blend of 57% Viognier, 26% Roussanne, and 17% Grenache Blanc. This is the only wine in our line up that is not from a single vineyard, simply because we couldn't find what we wanted in one place. We had the luxury of watching these varieties at Shake Ridge and Goldbud for years before we made wine from them. Both incredible terroirs share high elevation, red volcanic soils, and

meticulous farming. The Viognier is from Ann Kraemer's Shake Ridge Vineyard, grown on a north-facing slope in rocky Sierra uplift soils. The Roussanne and Grenache Blanc are dry-farmed and head-trained, hailing from Ron Mansfield's Goldbud Vineyard, a gentle north-facing slope on an ancient caldera with super-red-lava-pebbly soils. The result is magic. The Viognier was fermented and aged in a concrete egg; the Roussanne was fermented and aged in a once-used 300L French Oak barrel. The Grenache Blanc was pressed to neutral oak for its fermentation. After happy native fermentations, the wines were aged in a cold cellar sur lees for 18 months before being bottled. The 2019 Keplinger Eldorado sings with complex aromatics – honey, pear, lanolin, chamomile, hazelnut, peach, sage, crushed stones, pomelo, and just a hint of green olive. On the palate, it is tremendously silky, balancing richness, phenolics, and verve. There are layers of textures and flavors, with honey, guava, hazelnut, apricot, lemon curd, and chamomile tea which intermingle through to the very long finish.

Very Limited Availability. Price ~ \$65.00



## ELLENA GIUSEPPE BARBERA D'ALBA ALFERI SUPERIORE



Matteo Ellena is one of a new generation of budding star winemakers in Piedmont. With stints as an assistant with legends Elio Altare and Giacomo Bologna, Matteo combines the best of what the "Modernist's" and "Traditionalist's" have taught him. His winery, located in La Morra, has been in production since 1966. The 15 hectare estate has 4 hectares planted with vines and 8 planted to hazelnuts, the balance is woodlands.

Viticulture is traditional with the exception of a strict green harvest, which lowers the yields in all of the vineyards. Vineyard management follows the rule of integrated agriculture, which limits the use of synthetic

chemicals, minimising any environmental impact. Matteo prefers native yeast ferments and restrained use of new barrique. This young winemaker is producing some of the most outstanding values in Piedmont. This single vineyard Barbera, as well as the lighter Barbera La Morra DOC, is rich and balanced with intense fruit and light tannins, perfect for summer BBQ!

About \$25 from various internet sources





**Costco** arguably offers the greatest value for every day drinking wines, and often some special and unique finds as well. You might take advantage of these two classics for your poolside get togethers, or saucy BBQ's.

**“This Jadot Chardonnay, Macon Villages 2019, is a traditional French Chardonnay from Maison Louis Jadot. The wine offers mid straw flavors. Lovely ripe creamy melony nose. Very good weight and concentration on palate quite soft. Really very pleasant almost Pouilly Fuisse level. Just lovely”**

\$10.99

## Seghesio Sonoma

### County Zinfandel

has a bouquet of cedar, spice, and sun-ripened blackberries. The Sonoma

Zinfandel makes a strong first impression. Bold and richly textured on the palate with an intensity and purity of fruit reflected in notes of wild blueberries, plum, and black currants. A light dusting of tannins provides structure and a long finish that is bouyed by fresh juicy acidity. A real bargain at \$19.99.





**[www.renaudsociety.com](http://www.renaudsociety.com)**

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***New Members Are Welcome to Apply***

***[www.renaudsociety.org](http://www.renaudsociety.org)***

**Tedd Goldfinger DO FACC FESC  
FCCP Grand Maitre, The Renaud  
Society**