


Wine Club

Welcome to the Club

After leaving a career in Human Resources, I dove headfirst into the world of wine - a passion that quickly became a calling. I earned my Certified Specialist of Wine credential during COVID, then gained hands-on experience in a vineyard & tasting room. A stint in London for the Wine & Spirit Education Trust Level 3 pushed me to my limits, but I passed with renewed confidence. It's been a winding journey, with a few HR detours, but now I'm fully immersed in wine and loving every moment. Thank you for joining the club - I can't wait to explore this world with fellow enthusiasts like you!

Sincerely, 

Robert Sinskey Vineyards Napa Valley, California

Robert Sinskey Vineyards (RSV), founded in 1986 in Napa's Carneros region, farms roughly 200 acres of certified organic vineyards and is known for pioneering biodynamic and regenerative practices. Their integrated Wilding Farm plays a central role in their approach, supplying produce, herbs, and flowers for their culinary program while enriching the vineyard ecosystem through composting, cover crops, and natural inputs.

Sustainability guides every part of their work—from estate-grown organic fruit and biodynamic farming aligned with natural cycles to solar-powered operations. Chef Maria Sinskey's influence shapes their philosophy of crafting wines meant for the table rather than for scores, and the farm-to-vineyard connection at Wilding Farm remains one of the most distinctive aspects of their identity.

Hilary's Note: "This vineyard and winemaking team are truly exceptional. Once you understand the depth and range that white wine can offer, it's impossible to see it as just a prelude to red wine. RSV challenges Napa conventions by planting less-common varieties, resulting in this beautifully balanced and complex white blend that stands out on its own."

Leithakalk Wine Estate Burgenland, Austria

Hailing from the rolling hills of the Leitha Mountains, Leithakalk Wine Estate creates unique and distinctive wines of Austria. With vines up to 60–70 years old, the estate's vineyards occupy prime sites along the gentle slopes of the Leitha Mountains, producing both refined white wines and expressive red wines. Each wine reflects the character of the region, shaped by strict grape selection and a careful, natural approach to vinification.

Under the Leithakalk label, six accomplished winemakers combine their expertise to create wines of remarkable distinction. Vintage and quality guide each wine's development, with extended aging on fine lees—particularly for red and top white wines—ensuring depth, complexity, and longevity. The "wine with the wild boar" has been around since 2016 and the wines continue to grow in popularity.

Hilary's Note: "This may be my first selfish Wine Club pick as I've been a fan of Austrian wine for years. Sharing Austria's native varieties through great producers is one of my favorite things, and this bottle makes it easy. Its juicy yet wonderfully restrained character is the kind of surprise that sends you down the rabbit hole of "What other Austrian wines have I been missing?"."

WINES OF THE MOMENT

Libration - L2, Sun-Earth

This white blend of Pinot Blanc, Pinot Gris, and Muscat Blanc à Petits Grains takes its name from the Lagrange points—positions in celestial mechanics where the gravitational forces of two large bodies create a stable equilibrium for a smaller one.



At RSV, balance is central to their philosophy; as they describe it, they aim to craft “wine so elegant it seems to defy gravity.” From the first sip, this wine made its case effortlessly. Its harmony and precision were immediately clear, leaving no question about its place in the Wine Club.

The wine opens with expressive aromas of jasmine, lemon blossom, melon, and fresh linen. Despite the subtly sweet impression of the bouquet, it is a dry wine that delivers crisp notes of Meyer lemon, lime, and peach on the palate, finishing with a refined minerality and a gentle herbaceous lift.

Perfect Pairings: With its floral and citrus notes and crisp structure, this wine pairs beautifully with dishes that complement rather than overpower its elegance. Consider citrus-herb roast chicken, spring vegetable risotto with asparagus, peas, and lemon zest, or grilled shrimp with fresh basil.

Haus Cuvee Red

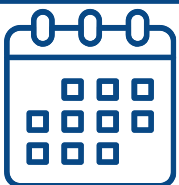
The Blaufränkisch, Merlot, and Zweigelt in this blend work in beautiful harmony. Blaufränkisch brings rich black fruit and peppery spice, Merlot adds smoothness and roundness to the palate, and Zweigelt lifts the aromatics with its bright, juicy fruit.



At Leithakalk, time is an essential ingredient. Patience and intuition guide their winemaking, and each wine spends an extended period aging on fine lees, developing the complexity and layered character that define the estate’s style.

This cuvée opens with aromas of blackberry, plum, and dark cherry. On the palate, those dark fruits carry through alongside subtle pepper notes. Bright acidity, a fresh mineral backbone, and fine tannins create a balanced, compelling finish that keeps you coming back for another sip.

Perfect Pairings: Pair this wine with your next pasta dish with red sauce and fresh herbs—the acidity and spice from the Blaufränkisch will meet it perfectly. If pasta isn’t calling your name, try the wine with a mushroom dish like roasted portobello steaks, or lean into the Austrian vibe and serve it alongside a savory mushroom strudel.



Next Pick Up Dates:

Thursday, May 21st

Thursday, June 18th

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