

WineClub

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, 

Santa Barbara Marche, Italy

Since its beginning, the Santa Barbara winery has focused on two core goals: reviving the Marche region's indigenous grape varieties—Verdicchio dei Castelli di Jesi for whites, and Montepulciano and Lacrima di Morro d'Alba for reds—and crafting wines with real personality that honor local tradition while appealing to an international audience.

After returning to his childhood village of Barbara in the heart of the Marche, Stefano Antonucci shifted his career from banking to winemaking. Deeply connected to his territory and fascinated by the world of wine, he transformed his family's cooperative winery into the dynamic estate it is today.

Stefano is known for his pursuit of perfection and is often described as a visionary winemaker. His captivating personality and thoughtful approach to winemaking shine through in every bottle, creating wines that remain true to Marche traditions yet resonate with wine lovers around the world.

Hilary's Note: *"You may not be familiar with Verdicchio, which is exactly why I'm excited to share this wine with you. I hope you enjoy it as much as I did when I first tasted it. Verdicchio is a truly underrated grape—bright, refreshing, and absolutely perfect for keeping in your glass all summer long."*

Ver Sacrum Uco Valley, Argentina

Eduardo Soler founded Ver Sacrum in 2012 with two friends, driven by the idea of growing and vinifying Rhône varietals in Argentina. Their winemaking philosophy centers on freshness, low alcohol, gentle skin contact, native yeasts, and honest, easy-drinking wines. It's a small but influential project built on the intention of doing something completely different from what Argentina was known for at the time.

All grapes are hand-harvested, and most are foot-crushed, with minimal intervention in both the vineyard and the cellar—no corrections, no filtration, and no pump-overs. Today, they work primarily from their small vineyard in Los Chacayes in the Uco Valley, where they've planted Grenache, Monastrell, Carignan, Mencía, Syrah, Teroldego, and Nebbiolo, and more.

Eduardo came to winemaking after reconnecting with some of Argentina's most adventurous growers. That spirit of curiosity and experimentation continues to define Ver Sacrum's identity.

Hilary's Note: *"Another lesser-known varietal I'm excited to get into your glass. It's a perfect summer red—best enjoyed with a slight chill. Light, enticing, zippy on the palate, and refreshingly clean on the finish. I'm hopeful Mencía becomes a grape you'll seek out after tasting this."*

WINES OF THE MOMENT

La Vaglie Verdicchio

This 100% Verdicchio was first crafted in 1992 with the goal of breaking away from traditional winemaking approaches while still honoring the Marche region's deep history. The vines, now 25–40 years old, are hand-harvested, giving this wine both concentration and character.

It's a clean, crisp, high-acid white that stands out as a "need-to-know" Italian classic. The nose opens with floral notes, followed by citrus, stone fruit, and a subtle nutty almond touch. The bouquet is expressive, and the palate is fresh, smooth, and beautifully balanced from start to finish, with a touch of minerality adding lift.

Fermented entirely in stainless steel, this Verdicchio offers a refreshing alternative to more familiar Italian whites like Pinot Grigio. Light in body with a silky texture, it's a wine to enjoy now—an ideal partner for summer dishes and warm-weather sipping.

Perfect Pairings: Try this wine with mussels, oysters, or prawns for a perfect match—the bright acidity and clean finish make it ideal for shellfish. You can also pair it with seafood pasta like spaghetti alle vongole or a vibrant lemon risotto. Light bites such as bruschetta topped with mozzarella or burrata complement this wine beautifully.

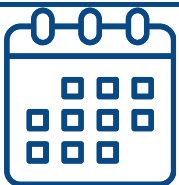
Doña Mencia de los Andes

This is a 100% Mencia wine from Argentina's Uco Valley. Malbec is often the dominant star of the region, which is why I wanted to spotlight something new and exciting. The wine is made with minimal intervention and includes 50% whole-cluster fermentation—a choice that brings out savory, herbal aromatics.

This Mencia opens with fresh strawberry, cherry, and blueberry notes, followed by a touch of earthiness. As it evolves in the glass, you'll notice subtle oak influences of vanilla and cinnamon. Don't mistake its freshness for simplicity—this wine has plenty of layers. It carries firm tannins, a medium body, fresh acid and an overall round, satisfying palate.

This Mencia is 100% hand harvested and made from Mencia grapes from a single plot within the estate vineyard. It's aged 18 months in used French Oak barrels and 20 months in bottle before release.

Perfect Pairings: Try this wine with pork chops or pork tenderloin—the bright acidity cuts beautifully through the richness of the meat. Simple grilled vegetables with olive oil and herbs also pair well, highlighting the wine's savory notes. Mushroom dishes, lentil stews, and tomato-based pastas are excellent matches too.



Upcoming Pick Up Dates:

Thursday, August 20th - Pick Up Party at Arcadia

Thursday, September 17th - Pick Up Party at PV Mall

Thursday, October 15th - Pick Up Party at McDowell

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