



The Cellar d'Or

Wine, Cider & Spirits

Natural Club • June 2022



Kunoh Wines (Upper Moutere, New Zealand)

You want a winemaker to be meticulous about small things that seem to not matter but matter deeply to them. Starting as a young Sommelier in Japan, Yuki Nakano decided that to truly understand the wines he was pairing he needed a deeper understanding of how they were made. After working in cellars and vineyards in Italy and Australia, Yuki recognized he preferred the production side and purchased vineyards in Tasman (region in the northern part of the southern island of New Zealand). He is organic/ practicing organic. He only eats fish and Japanese food believing it preserves his palate. Casablanca Pinot Noir feels hearty with surprising heft and depth of earth.



Swick Wines (Willamette Valley, Oregon)

We used to market the natty club as zero-zero — meaning zero additives (specifically sulfur and yeast as it relates to natural wine) but also mass-market wine additives like nutrients, enzymes, and coloring agents. A number of natural wines, Swick's included, helped clarify a sentiment that was brewing in the back of my mind... sometimes a touch of sulfur at bottling can ensure the wine that enters the bottle as a natural wine is still the fresh, expressive wine it was when it entered. This blend of Pinot Noir and Pinot Gris is vibrantly fresh-fruited, with soft floral notes. It's unadulterated and devoid of additives besides a touch of Sulfur at bottling. Swicks wines always exude freshness.

Our goal with the Natural Club is to provide you a wide diversity of wine made under the direction of natural wine principles. We aim to showcase iconic standard bearers from the old world, hip producers from the new world, and unheard of names that deserve your attention.



Meinklang (Burgenland, Austria)

Meinklang is a classic. They can keep prices rather low despite their hype because they are the largest biodynamic grape producer in Austria. An unusual brag, but the Meinklang family produces a melange of bottlings which modulates the production quantities of any given wine and in turn maintains the character and quality of their wine. Their cuvees are reliably natty but not so natty as to be unreliable bottle to bottle. This checks all the boxes... Biodynamic, hand-harvested, spontaneous ferment, no fining, no filtration, minimal added SO2. Prosa is bright and fresh-fruited with tart cherry-cranberry flavors and a kick of acidity. It's a natty producer to check off you list.



Domaine Bibich (Dalmatia, Croatia)

It's hard to find natural wines that bang like this at \$16 (\$15 in the club). This Croatian Syrah is made from organic, hand-harvested grapes grown in the Dalmatia region of Croatia. Dalmatia sits across the water from Italy's eastern coast and this Syrah reminds of Italian red with its earth-laden fruit. Look for kirsch-kissed cocoa, wild strawberry, a hard to place coconut/leather/cocoa/new-car thing. CRNO is surprisingly red-fruited for a Syrah and bucks some of the classic descriptors like black/white pepper. It benefits with about 20-30 minutes of time open, shedding off some funkier notes and becoming rather graceful with cherry pit, stone fruit notes coming to the fore. Just 10 ppm SO2.