

Welcome Wine Club Members!

We are ready to get back into it!

If you are new here, my name is Emma Johnson; I have been with Il Terrazzo since 2017 and have been studying wine for nearly 7 years. Now that I am a Sommelier, I aim to help people demystify the world of wine, enhance their palates, give tips and tricks on pairing wine with food, and guide them through the different wine regions that are overlooked; hidden gems one might say.

“Every person has the capacity to find and savor the soul that lives in wine” Bosker, Bianca Cork Dork.

Each month I will be focusing on different wine regions and giving people interesting facts about the area where the wine I am choosing comes from, in the hopes that if you were to ever visit a specific wine region a familiar bottle might make an appearance on your table.

Wine is the intellectual part of a meal and being that it is one of the most complex chemical compounds in the world. Wine should invoke wonder, create memories, bring back smells from your childhood (like the leather from your old baseball glove or when you jumped into a pile of fall leaves), but most of all, wine should be enjoyed. So here we go, thank you for trusting in me, let us have fun on this Booze Cruise.

Wine Club Information:

March 2023 ONLY

The Wine Club Membership Costs: \$60/mo.

Number of Bottles: Two (2) Curated Bottles

April – December 2023

The Wine Club Membership Costs: \$100/mo.

Number of Bottles: Four (4) Curated Bottles

Type: Red, White, or Mixed

Frequency: Once a Month

Pick Up Day: First Sunday of Each Month

Pick Up Time: Between 2pm – 4pm

Other Membership Perks Include:

- No corkage fee when you crack open a bottle to enjoy at Il Terrazzo PDX (normally \$25).
- Skillfully selected choices by expert tasters.
- Exclusive access to small allocations and future reserve releases.
- Special invite-only events and tastings tailored for Wine Club Members only.
- One free tasting of a choice Wine Club selected wine paired with accouterments.
 - Only on pick-up days (the first Sunday of every month).
 - Additional tastings and small bite add-on's for guests are \$15.
- Regular supply of curated wine at your fingertips.
- New experiences.
- Expanded palate.

March 2023 Wine Club Wines (We are heading to Chiles Casablanca Valley)

1. Calina Chardonnay Valle de Casablanca 100% Chardonnay

VINEYARDS:

The Casablanca appellation demonstrates distinct Climactic Characteristics with warm, dry afternoons and cool evenings, due to the daily breezes from the Antarctic Humbolt Current that moderates the higher temperatures.

WINEMAKING:

In Chile, the grapes are harvested during March and April. The grapes are hand sorted and then whole-cluster pressed.

TASTING NOTES:

This Chardonnay shows aromas of fresh citrus, peaches, melons, tropical fruit and a hint of minerality (limestone, chalk. On the palate the wine is lush and crisp with bright fruit and acidity followed by a hint of butter and light oak as a lingering finish.

Aged in French and American oak, and finishing its fermentation in stainless steel barrels to maintain its fresh, bright acidity.

2. Hacienda Araucano Humo Blanco Organic Pinot Noir 2021

VINEYARDS:

Hacienda Araucano is in the Lolol area of the Colchagua Valley, a zone that offers great potential for the production of red wine. Located in the foothills of the Andes Mountains the soils have excellent drainage and at the same time have the ability to retain the proper amount of moisture, thanks in large part the amount of chalk and limestone present. These qualities, in turn, give the vines deep roots and the ability for natural water feeding, therefore avoiding the necessity of irrigation.

TASTING NOTES:

This Pinot Noir has aromas of fresh strawberries, sour cherries, white pepper and dried herbs on the nose. Followed by a flavorful, medium body with lots of herbal notes of red and black cherries with juicy, sandy tannins. Biodynamically grown, this wine is made to be enjoyed right now. Do not age!

“Feeling something for wine and unleashing your senses begins by just paying attention”
Bosker, Bianca Cork Dork.

Emma V. Johnson

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SOMMELIER

Wine and Spirit Education Trust

Level 1, Level 2, Level 3

