

SAINT GOOSE

Volume 46: Holiday Cheer Collection December 2025

December invites celebration - shared tables, cozy evenings, and those little moments that make the season shine. This month's Wine Club is curated with comfort, generosity, and festive gatherings in mind. Our final selection of 2025 brings expressive reds, elegant whites, and a touch of sparkle - bottles that feel classic yet fresh, perfect for holiday meals, gifting, or a quiet night by the tree. Thank you for being part of The Flock. We hope these wines bring warmth, connection, and joy to your holiday season. Cheers to a festive December and the memories ahead.

Wine #1 Argyle Vintage Blanc de Blancs 2020

Varietal: 100% Chardonnay
Region: Willamette Valley, Oregon
Taste: Citrus peel, apple, pear, brioche
Elevage: Méthode traditionnelle, extended lees aging, 3-5 grams/L dosage
Serve: Chilled
Pairings: Oysters, lightly fried dishes, creamy cheeses

Argyle Winery, founded in 1987 in Oregon's Willamette Valley, is one of the region's benchmarks for méthode traditionnelle sparkling wine. They farm their estate vineyards with a strong sustainability focus and hold LIVE certification, emphasizing soil health, biodiversity, and low-impact farming. In the cellar, Argyle works with long lees aging and precise, low-dosage bottlings to highlight purity, minerality, and vineyard character. While not certified organic, their farming is environmentally conscious, and they use sulfur at traditional, minimal levels expected for premium sparkling wine.

Wine #2 Diatom Santa Barbara County Chardonnay 2024

Varietal: 100% Chardonnay
Region: Santa Barbara County, California
Taste: Citrus blossom, white peach, salinity, lime zest
Elevage: Fermented and aged in stainless steel
Serve: Chilled
Pairings: Seafood, salads, vegetables, light pasta dishes

Diatom is a Santa Barbara-area label from winemaker Greg Brewer - a winemaker known for his minimalist, terroir-driven approach. With Diatom, his goal is to present Chardonnay in the leanest, purest form possible: no oak influence, no malolactic fermentation, and little

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intervention - just the natural expression of fruit, site and vintage. The name “Diatom” is inspired by diatomaceous earth (fossilized plankton) found in soils of the Central Coast, reflecting the winemaker’s focus on “place.”

In the cellar, the grapes are fermented at low temperatures in small stainless-steel tanks, then aged in stainless steel, preserving bright acidity, mineral identity, and freshness rather than oak-driven richness. The result is Chardonnay that feels fresh, saline, and coastal - a white that’s built for seafood, citrus, and lighter fare, with a sense of place that evokes the breezy, near-ocean vineyards of Santa Barbara County.

Wine #3 Kuentz-Bas Alsace Blanc 2024

Varietal:	Sylvaner, Pinot Blanc, Muscat, Riesling, Pinot Gris, Gewurtztraminer
Region:	Alsace, France
	Taste: Stone fruit, citrus, floral notes, minerality
Elevage:	Fermented and aged in old neutral French oak barrels
Serve:	Chilled
Pairings:	Alpine cheeses, seafood, poultry, salads

The house behind this wine, Domaine Kuentz-Bas, traces its roots back to 1795, with its modern identity shaped after a family union in 1895. Today the estate sits in Husseren-les-Châteaux on high slopes in Alsace and remains committed to traditional, terroir-driven wine - focusing on clarity, freshness, and expressiveness rather than heavy manipulation. Their vineyards are farmed organically, and under the current winemaker the wines are made with minimal intervention: the 2024 Alsace Blanc is fermented and aged in old, neutral oak foudres to preserve purity and let the soil and grapes speak through. The result is a white that feels light, bright and rooted in Alsace’s sense of place - an elegant, versatile wine meant to drink with food, friends, and enjoyment rather than pomp.

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Wine #4 Domaine du Salvard Unique Pinot Noir 2023

Varietal: 100% Pinot Noir
Region: Loire Valley, France
Taste: Red cherry, strawberry, raspberry, subtle spice
Elevage: Fermented and aged in stainless steel
Serve: Slightly chilled
Pairings: Roasted or grilled poultry, charcuterie, pork or game

Domaine du Salvard has been a family-owned estate in the Loire since 1898, now run by brothers Emmanuel and Thierry Delaille. Their vineyards lie on clay-and-sand soils around Cheverny, and they focus on sustainable, low-yield farming to preserve purity and freshness in their wines. The "Unique Pinot Noir" is crafted to be a light, elegant red wine - vinified gently in stainless steel, giving a vibrant, fruit-driven, terroir-reflective expression of Loire Valley Pinot Noir rather than an oak-heavy or overly extracted style.

Wine #5 Fattoria Le Pupille Morellino di Scansano 2024

Varietal: 90% Sangiovese, 5% Alicante, 5% Ciliegiolo
Region: Morellino di Scansano DOCG, Italy
Taste: Sour cherry, wild berries, herbs
Elevage: Fermented and aged in stainless steel
Serve: Cellar Temperature
Pairings: Roasted pork, tomato-based pasta dishes, mushrooms

Fattoria Le Pupille is a respected Tuscan estate in Maremma - a coastal, sun-warmed corner of southern Tuscany - well known for bringing visibility to Morellino di Scansano and for producing wines that balance Tuscan tradition with bright Mediterranean character. Their Morellino di Scansano wines reflect the climate and soils of the region: breezy coastal vineyards, sun-kissed ripening, and a slightly warmer, more fruit-driven interpretation of Sangiovese. For their 2024 Morellino, the estate opts for stainless-steel vinification and no heavy oak, choosing freshness and fruit clarity over heavy extraction and wood influence. The result is a wine that feels approachable, vibrant, and food-friendly - ideal for sharing with friends and pairing with rustic, hearty Italian fare.

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Wine #6 Château Belles-Graves Lalande-de-Pomerol 2020

Varietal: 88% Merlot, 12% Cabernet Franc
Region: Lalande-de-Pomerol, Bordeaux, France
Taste: Ripe blackberry, black cherry, dark plum, subtle violet / floral note
Elevage: Aged 12-15 months in French oak barriques (with a proportion of new oak balanced to avoid overpowering the fruit)
Serve: Cellar Temperature
Pairings: Grilled lamb, beef stew, mushroom dishes

Château Belles-Graves is a family-owned estate in Lalande-de-Pomerol, currently run by the descendants of the Theallet family on about 17 hectares. Their vineyards average roughly forty years old and sit on slopes of clay-and-gravel soils - composed of flint, quartz, and mica - which help produce wines marked by mineral depth, dark fruit, and supple texture.

At harvest, grapes are still picked by hand, sorted carefully in the cellar, and undergo long maceration to bring out richness and complexity. Their winemaking aims to respect the natural character of the vineyard: oak aging (in French barriques) is used, but with a mindful balance so wood doesn't dominate. The result is a wine that marries the generosity of ripe Merlot fruit with elegant structure and enough depth to age gracefully - delivering Bordeaux character and classic right-bank charm without pretension.

Wine #7 Domaine Lafage Narassa 2019

Varietal: 70% Grenache, 30% Syrah
Region: Côtes Catalanes IGP, Roussillon, France
Taste: Ripe blackberry, blueberry compote, baking spice, cocoa / dark chocolate
Elevage: Aged primarily in large French oak foudres with a portion in concrete; minimal new oak
Serve: Cellar Temperature
Pairings: Grilled meat, braised, meat, stews, aged cheese

Domaine Lafage is a family-run estate based just outside Perpignan in the sun-soaked Roussillon, where Jean-Marc and Éliane Lafage craft expressive, Mediterranean-influenced wines. Their vineyards span a wide range of elevations and soil types, allowing them to focus on old-vine Grenache that thrives in the region's windy, dry climate. Lafage farms sustainably, using low-intervention practices that protect the natural environment and preserve the character of their old vines. In the cellar, they emphasize gentle handling and balanced oak to highlight fruit purity and the warm, spicy personality of the region.