

SAINT GOOSE

Volume 48: Wines to Fall in Love With February 2026

February's Wine Club is built around discovery, connection, and the simple pleasure of finding a wine that resonates. "Wines to Fall in Love With" brings together producers who are deeply rooted in place and guided by thoughtful farming and careful winemaking. While the wines span regions and styles, they share a common thread of intention, balance, and authenticity. These selections invite exploration and conversation, offering both immediacy and depth, and are meant to be enjoyed slowly, shared generously, and revisited often.

Thank you for being part of The Flock.

Wine #1: Gaintza Txakolina 2024

Varietal: 100% Hondarrabi Zuri
Region: Getaria, Basque Country, Spain
Taste: Green apple, citrus zest, sea spray, bright minerality
Elevage: Fermented and aged in stainless steel
Serve: Chilled
Pairings: Oysters, anchovies, shellfish, light snacks

Gaintza is a family-owned estate in Getaria, perched on steep, terraced vineyards overlooking the Bay of Biscay. Viticulture here is shaped by Atlantic winds, frequent rainfall, and coastal humidity, requiring careful vineyard management and hands-on farming. The estate practices sustainable viticulture, focusing on soil health and minimal intervention in both vineyard and cellar.

The 2024 vintage shows the classic tension and freshness that define Txakolina. Fermentation in stainless steel preserves purity and vibrancy, resulting in a wine with bracing acidity, subtle salinity, and exceptional clarity that reflects its coastal origins.

SAINT GOOSE

Wine #2: Shelter “Lovely Lilly” Chardonnay 2024

Varietal:	100% Chardonnay
Region:	Baden, Germany
Taste:	Lemon curd, white peach, crushed stone, subtle creaminess
Elevage:	Fermented and aged in neutral oak
Serve:	Chilled
Pairings:	Roast chicken, creamy vegetables, soft cheeses

Shelter Winery was founded by two former surf photographers who transitioned their creative vision into winemaking. Based in Baden, one of Germany’s warmest regions, Shelter focuses on small-production wines made with sustainable farming practices and minimal intervention in the cellar.

“Lovely Lilly” reflects their restrained approach to Chardonnay, favoring balance and texture over overt richness. The 2024 vintage delivers bright acidity and measured ripeness, with neutral oak providing gentle structure while allowing the vineyard character to remain at the forefront.

Wine #3: Tenuta Regaleali Lamùri 2022

Varietal:	100% Nero d’Avola
Region:	Sicilia DOC, Italy
Taste:	Red cherry, plum, wild herbs, gentle spice
Elevage:	Aged in a combination of oak and stainless steel
Serve:	Cellar Temperature
Pairings:	Grilled pork, tomato-based dishes, roasted vegetables

Tenuta Regaleali is one of Sicily’s most historic wine estates, owned by the Tasca d’Almerita family for generations. The vineyards are located in the hills of central Sicily, where elevation and cooling breezes help maintain balance in a warm climate. The estate has a long-standing commitment to sustainable agriculture and ongoing environmental research.

Lamùri represents a refined expression of Nero d’Avola, focusing on freshness and aromatic complexity rather than power. The 2022 vintage produced ripe fruit balanced by acidity and soft tannins, resulting in a wine that is expressive, approachable, and well suited to the table.

SAINT GOOSE

Wine #4: Chalmers Montevecchio Rosso 2022

Varietal: 28% Lagrein, 25% Nero d'Avola, 20% Sagrantino, 11% Sangiovese, 9% Nebbiolo, 6% Schioppettino, 1% Lambrusco Maestri
Region: Heathcote, Victoria, Australia
Taste: Black cherry, dried herbs, spice, earthy undertones
Elevage: Aged in seasoned oak
Serve: Cellar Temperature
Pairings: Grilled meats, sausages, hearty pasta

Chalmers is an Australian family known for introducing and championing Italian grape varieties in Australia. Working with imported vine material and sustainable farming practices, the Chalmers family focuses on matching Mediterranean varieties to appropriate Australian climates and soils.

Montevecchio Rosso reflects this philosophy, combining Italian varietal character with Heathcote's distinctive terroir. The 2022 vintage offers depth and savory complexity, with seasoned oak used to support structure without overpowering the fruit.

Wine #5: Château Musar Jeune Rouge 2022

Varietal: Cinsault, Syrah, Cabernet Sauvignon
Region: Bekaa Valley, Lebanon
Taste: Red berries, spice, earth, subtle savory notes
Elevage: Aged in concrete and neutral vessels
Serve: Cellar Temperature
Pairings: Lamb, spiced dishes, mezze

Château Musar is one of the world's most iconic family-owned wineries, founded in 1930 and now run by the Hochar family. Located in the Bekaa Valley, the estate farms at high altitude with a strong emphasis on natural balance, relying on indigenous yeasts and minimal intervention.

Musar Jeune offers a more accessible introduction to the estate's philosophy. The 2022 vintage is vibrant and expressive, showing lifted fruit and earthy complexity while retaining freshness and drinkability.

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Wine #6: Col di Lamo Brunello di Montalcino 2019

Varietal: 100% Sangiovese
Region: Brunello di Montalcino DOCG, Italy
Taste: Dried cherry, rose petal, leather, earthy spice
Elevage: Aged in large-format oak
Serve: Cellar Temperature; decant recommended
Pairings: Braised meats, steak, aged cheeses

Col di Lamo is a boutique, woman-owned estate in Montalcino that farms organically and emphasizes traditional winemaking. The vineyards are carefully tended, and cellar practices focus on patience and balance rather than extraction or heavy oak influence.

The 2019 vintage is considered outstanding in Montalcino, delivering structure, aromatic depth, and aging potential. This Brunello reflects both the strength of the vintage and the estate's commitment to elegance and sustainability, offering a layered and contemplative conclusion to the lineup.