

SAINT GOOSE

Volume 53: Made in the U.S.A.

July 2026

This month's lineup celebrates American wine, but not the version people often expect. Instead of leaning into big, heavy bottles, we wanted to show a fresher, brighter, more food-friendly side of what is being made here. From California Grüner Veltliner and Santa Maria Valley Sauvignon Blanc to Finger Lakes Cabernet Franc and a lighter take on Tannat, these wines show how wide-ranging American wine has become. They are shaped by cool climates, creative winemakers, and a willingness to look beyond the usual grapes and styles. With July in mind, we also wanted wines that feel right at the table with classic American food, from barbeque and burgers to fried chicken, picnic sides, and pulled pork sliders.

Thanks for being a part of The Flock.

Wine #1 Tatomer Grüner Veltliner 2021

2 bottle + 4 bottle mixed

Varietal: 100% Grüner Veltliner
Region: Santa Barbara County, California
Taste: Green apple, citrus, white peach, fresh herbs
Elevage: Fermented and aged to preserve freshness and mineral character
Serve: Well chilled
Pairings: Fried chicken, potato salad, grilled corn, deviled eggs

Tatomer is one of the most exciting American producers working with Austrian-inspired varieties. Grüner Veltliner is most closely associated with Austria, but California's Central Coast gives it a very different expression. The wine keeps the grape's signature citrus, spice, and freshness while adding a little California sunshine. It is a great reminder that American wine does not have to be limited to the usual grapes.

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Wine #2 Field Recordings Bumps Sauvignon Blanc 2025

4 bottle mixed

Varietal:	100% Sauvignon Blanc
Region:	Santa Maria Valley, California
Taste:	Grapefruit, lime, tropical fruit, light spice
Elevage:	Stainless steel fermentation to emphasize freshness
Serve:	Well chilled
Pairings:	Potato chips with dip, shrimp cocktail, fried fish, summer salads

Field Recordings is the project of Andrew Jones, a winemaker known for finding interesting vineyard sites across California and turning them into fun, expressive, highly drinkable wines. Bumps is a Santa Maria Valley Sauvignon Blanc built around brightness and refreshment. It has plenty of citrus and minerality, but it is not trying to be overly serious. This is exactly the kind of white wine that belongs next to salty snacks, seafood, and anything coming off the grill. In Joel's somewhat-biased opinion having sold the wines for years, Andrew makes some of the best values in California.

Wine #3 Joyce Gamay Arroyo Seco 2025

4 bottle mixed + 4 bottle reds

Varietal:	100% Gamay
Region:	Arroyo Seco, Monterey County, California
Taste:	Strawberry, cranberry, cherry, subtle spice
Elevage:	Minimal oak influence, made to preserve bright fruit and freshness
Serve:	Slightly chilled
Pairings:	BBQ chicken, hot dogs, turkey burgers, pulled pork sliders

Joyce Wine Company works in Monterey County, where cool coastal influence helps preserve acidity and freshness. Gamay is best known as the grape of Beaujolais, but in Arroyo Seco it takes on a distinctly California personality while keeping the grape's juicy, easy-drinking charm. This is light-bodied, bright, and built for a chill. It is one of the most versatile reds in the lineup, especially with sweet, smoky, and tangy BBQ flavors.

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Wine #4 Lamoreaux Landing T23 Cabernet Franc

2 bottle + 4 bottle mixed

Varietal: 100% Cabernet Franc
Region: Finger Lakes, New York
Taste: Red cherry, cranberry, raspberry, gentle herbs
Elevage: Unoaked, aged in stainless steel
Serve: Slightly chilled
Pairings: Pulled pork sliders, grilled sausages, tomato pie, roast chicken

Lamoreaux Landing is a benchmark Finger Lakes producer, and Cabernet Franc has become one of the region's most important red grapes. The T23 bottling is unoaked, which keeps the wine bright, fresh, and fruit-forward rather than heavy. Cabernet Franc naturally brings a little herbal edge, but here it is wrapped in juicy red fruit and easy texture. It is a great bridge between lighter reds and more structured wines, and it should be especially good with tonight's pulled pork sliders on Hawaiian buns with BBQ sauce.

Wine #5 Y. Rousseau Son of a Butcher 2020

4 bottle reds

Varietal: 30% Tannat, 30% Merlot, 20% Cabernet Sauvignon, 10% Malbec, 5% Cabernet Franc, and 5% Petit Syrah
Region: California
Taste: Blackberry, black cherry, baking spice, white pepper
Elevage: Aged with subtle French oak influence
Serve: Cellar temperature, slight chill works well
Pairings: BBQ ribs, smoked brisket, burgers, baked beans

Son of a Butcher comes from Y. Rousseau, led by Yannick Rousseau, who grew up in Gascony where Tannat is a traditional grape. Tannat is often known for power and tannin, but this bottling shows a softer, more approachable side of the grape, blended with other classic Bordeaux varieties. It still has dark fruit and spice, but the texture is smoother and more open than many classic examples. That makes it a great American-style BBQ red, especially with smoke, sauce, and grilled meats.

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Wine #6 Valdemar Estates Entre Nosotros Cabernet Sauvignon 2023

4 bottle reds

Varietal: 76% Cabernet Sauvignon 12% Merlot 8% Petit Verdot 4% Syrah
Region: Walla Walla, Washington
Taste: Blackberry, plum, dark cherry, cocoa
Elevage: 19 months in 29% new and 71% used French oak barrels
Serve: Cellar temperature
Pairings: Cheeseburgers, steak off the grill, BBQ beef, loaded baked potatoes

Valdemar Estates brings a unique perspective to American wine. The Valdemar family comes from Rioja, Spain, but established Valdemar Estates in Washington to explore the potential of Walla Walla and the broader Columbia Valley. Entre Nosotros is their Washington State ambassador, built around Cabernet Sauvignon with Syrah and Petit Verdot adding depth and structure. This is the fullest wine in the lineup, making it the natural closer, but it still carries the balance and savory edge that make Washington reds so compelling.