

## Molly's BOTTLE CLUB - April 2022

what do bubbles/white/rose/red have in common? ME!  
it's my birthday this month and I fully believe in having so  
much of the wine I love so please join me in a celebration of  
wine, spring and birthdays!

### Miles Garrett Pet-Nat

grape: Chardonnay

from: Humboldt County and Willow Creek AVA

winemaker/ farmer: Miles Garrett

facts & random info: dry-farmed grapes in one of the first AVA's in the U.S.

know more for it's marijuana cultivation and bigfoot sightings than it's wine!

the Garrett family cultivate cover crops in the winter and allow farm animals  
into the vineyard to graze to keep the bio-diversity alive and well

vines are own-rooted (meaning they have not been grafted)

pretty sure this winery is one of the OG natural wineries in California !

*labor practices* - from Miles: I pay my crew starting \$15 and up to \$25 an hour

and use the wwoof organization for work/trade labor. Wwoofers always say it's  
the nicest place they've wwoofed (if that matters?!) They have wooden yurts to  
live in, loaner bicycles and a car, hot shower/bathrooms, WiFi and food

included. In return they work for 4 hours a day. I give Carla (my wife) a lot of  
credit for running my business (even though she's not a big wine aficionado)

because it wasn't very smooth before she came online and became the business  
side of things. Also my harvest crew is led by Johanne Rapine, the awesome  
French lady who has come every year I've been making wine. All this to say it's  
not a bro show at my winery. This year my oldest daughter Bella worked in the  
vineyard a bit as well, so it's turning into more of a family affair.

tasting notes: so crispy appley bubbly yummy deliciousness

Opal apple with all its spice and yellow appley-ness while being crisp as a  
granny smith!

pairing ideas: the perfect breakfast wine! teehee

utterly delicious with a mustard green salad, jalapeno ranch dressing and  
sprouted lentils

white fish or shrimp ceviche!!

## Brkic Zilavka

grape: 85% Žilavka, 15% Bena and Krkošija (local varieties)

from: Čitluk, Mostar, Bosnia & Herzegovina

winemaker/ farmer: Josip Brkić

### facts & random info:

The Karst Plateau is the stuff of legends - the region extends from SW Slovenia into NE Italy extending into the arid plains of Bosnia & Herzegovina. Cliffs of white limestone rising above the sea - the pictures are always stunning and the history is epic!

These soils are rich in limestone, surrounded by hills and high mountains yet so close to the Adriatic that one can almost feel the sea breeze on occasion

Josip took over the family vineyards after his father passed - the end of the cold war so ownership of land was possible again. While attending the Organic Wine Expo in Italy, Josip found biodynamics resonated deeply with his desire to do no harm and make great wine.

Meeting Josip was one of those moments of connection for me! I so enjoyed our talks - my broken Italian and his very decent English - we managed to have some great conversations and I utterly fell in love with him, his family and of course, his wine. We made plans to bring his wine to Seattle and while this is the first, it will not be the last.

all the wine is gravity fed to avoid damaging pumps

*labor practices* - purely a family affair with friends helping as needed. Mostly done in trade - friends help Josip and he helps them.

grapes are pressed using rubber rollers to avoid damaging stalks & seeds which lend structure and important antioxidants so no need for added sulfur

Fermented with native yeast in stainless steel

Aged in large Bosnian oak barrels

Bottled unfiltered

### tasting notes:

Anjou pear and golden delicious apples with a sea breeze salinity that tingles on the tongue and leaves my mouth watering a bit plus lemon zest and dried Mediterranean herbs (for me it's predominantly sage & oregano) on the nose and the palate

pairing ideas: OYSTERS!!! now before it gets too warm and with nothing added grilled AK halibut with a little lemon and garlic!!

## Thierry Veron Rose

grape: Pinot Noir

from: Sancerre

winemaker/ farmer: Thierry Veron

### facts & random info:

Sancerre is actually a (very small) wine district in central France and while it is synonymous with crisp, aromatic white wines made from Sauvignon Blanc, did you know that Pinot Noir also grows here? and makes some of the best versions of this noble varietal?!!

this one is direct-pressed Pinot Noir so the grapes are picked to make this delicious rose!

Thierry took over the Caves de la Bouquette when his father retired in 2006. 5.5 hectares of vines planted in the hills around Chavignon overlooking the Loire river

Hand-harvested grapes and all winemaking is done traditionally (as it has been for generations)

tasting notes: slightly under-ripe strawberries with some tropical fruit (maybe pineapple). Tingly acidity that is sorta ruby red grapefruit with interesting herbal undertone and minerality for days!!

pairing ideas: Sancerre is known for amazing goat cheeses which would be an excellent match for the wine!!

Also goat-cheese stuffed ravioli with some herb-infused butter <insert drooling emoticon here>

personally this wine plus a Seattle spring day with rain and hail and sun and heat and sun and rain = perfection!!

## Ronchi di Cialla 'RiNera'

grape: Schiopettino

from: Friuli-Venezia Giulia, Italy

winemaker/ farmer: the Rapuzzi family

facts & random info: Schiopettino is a grape that almost went extinct but with the help of a few brave souls (like Dina and Paolo Rapuzzi), this indigenous varietal has returned to the land of the living - I am so grateful! definitely one of my favorites!

Ronchi di Cialla was founded in 1970 when Dina & Paolo moved out of the city and into the country-side. Paolo loves history, felt a strong connection to this place and so wanting to honor the traditions, he & Dina revived then planted only indigenous varietals (Schiopettino, Refosco, Ribolla Gialla, Verduzzo, and Picolit).

Ribolla Nera is the old name for Schiopettino and 'RiNera' is a nod to this old name.

Made from young vines and is aged only in stainless steel.

aged in neutral French oak barriques for 14-18 months with bottle age for 3-years

According to the winery - the potential aging is 20-25 years (personally not sure I can wait that long but maybe I'll get an extra bottle or two!!)

tasting notes: soooooo aromatic! raspberry blossoms and cranberry bogs with slightly crushed pepper notes for that hint of earthiness. Red currants and those yummy, ripe blackberries on a hike during summer! Hints of super-aged balsamic give a lift to the well-balanced minerality - tannins are velvety and ripe.

pairing ideas: roasted chicken stuffed with fresh herbs and spring onions!

any mushroom-based dish and suburb with grilled spring onions!!

super great with an after-dinner cheese course - trust me!

if you decide to let it age, this could be super good with some white truffles.