

Molly's BOTTLE CLUB - April 2023

can SPRING please stay?! and become summer?!
aka white wines that let me think spring or even SUMMER may stick around -- although I'd drink these any time!! just sayin'
(listed in my opinion of light to heavy)

Cantina Tibaldi Favorita

from: Pocapaglia, Roero, Piedmont, Italy

winemaker/ farmer: Daniele & Monica Tibaldi

grape(s): Favorita

very closely related to Vermentino (possibly the same-DNA studies are still out)

facts & random info: Born and raised in the vineyards, these sisters are turning the Italian world upside down! With no brothers to inherit, they are part of the generation claiming and proving that women can do it just as well - maybe even better!

close to 7 hectares of vineyards

dry, sandy and sunny hills of the Roero area provide the perfect climate for this finicky grape

Planted by their great-grandfather 50+ years ago

Hand-harvested into very small baskets to preserve the fruit

Spends a few months on the lees (spent yeast) to give a slightly, creamy texture

tasting notes: literally like biting into a crunchy green apple then some lime leaf and a ripe, white peach note comes with a mouthwatering acidity that leaves you wanting another sip

pairing ideas: spring days outside - perfect for a sailing trip or those days when you can smell the sea like salt hanging in the air!!

super awesome with a big green salad (feta, apple slices, walnuts & a lemon-y vinaigrette)

Annesanti 'Sibillino'

from: Arrone, Valnerina, Umbria, Italy

winemaker/ farmer: Francisco Santi

grape(s): Pecorino

Pecorino is the grape and (in this case) not the cheese! Rumor has it the grape was named after the cheese that the shepherds made while grazing the sheep who loved to eat the grapes. It was a wild grape growing in the hills and forests in the Apennines and wasn't really cultivated until the mid-1980's.

facts & random info: Francisco's land aims at self-sufficiency and biodiversity - it is planted with olive trees, cereals and legumes - and of course, vineyards He does all the work himself and as such makes very little wine

from Francisco: *"My goal is not simply to produce wine and sell it, but to create, through wine itself, a network that promotes and enhances art, history, traditions and the sense of belonging to a unique territory such as Valnerina. I will only be satisfied when, by opening a bottle of my wine, you will be able to "feel" the scent that the earth gives off in spring, at sunset."*

Bottled during clear skies and a waning moon to reduce sediment in the bottle Simply put, the wines are incredibly joyous, unique and full of character, without being too 'natty' or too rustic. Literally, the epitome of a wine made as an expression of craft as opposed to a homogenized product.

tasting notes: crazy white flowers on the nose with crunchy white fruits and tingly citrus notes.

The palate follows and brings extremely fresh, mineral notes with a distinct savoury finish that is both full-bodied texture and perfectly balanced acidity with the exactly correct fruit.

pairing ideas: I've always loved this grape with green salads - at the beginning of the meal for sure. But then again, I had some aged cheeses the other day and was blown away

had it with chicken skewers and mildly spicy garlic sauce at Cafe Munir - YUM!!!!

Giorgio Nicolini 'Eugenio'

from: Muggia, Friuli Venezia-Giulia, Italy

winemaker/ farmer: Giorgio (and Rosanna) Nicolini

grape(s): Malvasia Istriana & Malvasia di Candia aromatica

facts & random info:

Eugenio is the son of Giorgio & Rosanna - this wine is made by him and for him.

A collab of parents and son!

only 1-hectare is planted to vines - the other hectare is housing for the Nicolini family!

Clay soils with vineyards that overlook Trieste and the sea

2-weeks skin contact

walking from their vineyards and house about 2-blocks is the Slovenian border

50+ year old vines - all vines are propagated from cuttings that were originally planted by the great-great-great, etc. grandfather of Giorgio

random info here - these 2 (Giorgio & Rosanna) are some of my favorite people!!

Just the sweetest most amazing souls who are kind & honest & genuine!! They are quite literally making wine for their family and just happened to let us buy a little. This one in particular is made rarely and we are getting all there is!

tasting notes: stone fruit washed in the Adriatic Sea!! that was the first thing that jumped into my head when I drank this wine

white peaches and apricots with some raw almonds and strangely tropical notes of lychee and guava. Salinity for days - like sea shells dipped into peach juice but isn't sweet!

pairing ideas: any seafood for sure - grilled halibut with a lemon-y, garlicky sauce thing and some fresh pasta.

First time I had it was with a fresh lobster that Rosanna's brother got - Rosanna boiled it and we devoured it with some grape-infused butter and I almost never came home.

Gonc '60's' Kerner

from: Štajerska, Slovenia

winemaker/ farmer: Peter Gonc

grape(s): Kerner

bred in 1929 by August Herold by crossing Trollinger and Riesling

facts & random info: Peter is the 4th generation of winemakers and winegrowers in the family. Peter's great-grandfather lived in Dobrovnik & planted some vines for family wines. After World War II, Peter's grandfather moved to the city Ptuj where he started working in the Ptujška Klet, or Ptuj wine cellar, as a cellar cleaner and worked his way up to head winemaker and CEO of the oldest winery in Slovenia.

Gönc is actually a name for a barrel that they produce in Hungary, from whence the Gönc family hails, that's 136 liters volume. The 136 dots on each bottle of their wines are in tribute to the family's long history in the area's wine community.

Most of the vines were planted by Peter's father

Picked early morning to maintain acidity

6-months in stainless steel.

Label is a nod to Peter's love of music and Woodstock

tasting notes: aromatics in the glass are white flowers - think alpine meadows & honeysuckle.

the palate is pink lady apples and crispy pears with lime zest & hints of stone fruit. Gorgeous saline minerality balances with acidity to bring a lovely, refreshing finish! Deceivingly fuller-bodied than expected.

pairing ideas: a great day sipper! Perfect with any and all seafood dishes no matter how they're prepared. Super good with a fresh green salad!