

Molly's BOTTLE CLUB - August 2023

Sisters

listed in light to dark wine (my opinion)

Txampian Txakoli Blanco

from: Zarautz in the Basque Region of Spain

winemaker: Itziar & Onditz Eizagirre

grapes: Hondarrabi Zuri

facts & random info: Txakoli is pronounced “Chac-o-lee”

you know how we love our pups over here at Molly's so when the wine was DELISH and the winery was not only run by sisters but I found out the winery itself is named after Txampi & Bacco - two very loved dogs, I was all in!! tbh, maybe better if I'll let these two tell it:

“the winery dogs, Txampi & Bacco, serve as the inspiration behind our brand, embodying the unwavering devotion and friendship that make life's simple pleasures even sweeter. These all-natural wines are a reflection of this love, made without any artificial interventions to preserve the true essence of winemaking. Each sip is a testament to the care and respect we have for the land, our furry companions, and the natural processes that produce the perfect bottle of wine. So raise a glass to Txampi & Bacco, and honor the bond between you and those closest to your heart”

These sisters are 5th generation winemakers - Itziar is the winemaker & Onditz is the vineyard manager! but they share all the decisions and

This part of Spain is a fiercely independent region located on the northern coast of Spain, close to the Pyrenees and the border with France. In Basque, the region is called Euskadi, but to most of the English-speaking world, it is referred to as the Basque Country. The traditional way of serving Txakoli is to pour it from a height to increase the fizz and aerate the wine - theoretically, to bring out the best in the wine. I think you should try it both ways just for fun!

tasting notes: peach, floral, and citrus notes

pairing ideas: summer days!

any white fish with whatever you did with (but preferably just a little lemon & salt!! maybe grilled!)

all sushi / sashimi / nigiri <insert drool-y emoticon here>

Itziar said chorizo or aged ham if you don't like fish

La Valle del Sole Passerina

from: Marche, Italy

winemaker: Alessia & Valeria Nicolo

grapes(s): Passerina

facts & random info:

the grape is named for a sparrow known as 'Passero' in Italian who loves to eat the ripened grapes causing it to be almost a cuss-word in Italian winemaking it is an ancient Italian variety indigenous to the southern part of Marche which borders the Adriatic Sea providing cooling breezes and a lovely salinity to grapes grown here.

The sisters are 4th generation winemakers and are part of a quiet revolution in Italy - daughters taking over from the fathers!!! we love it!

vines range from 20 to 70 years old and are at about 300 meters above sea level (about 1000 ft)

grapes are destemmed and go thru a very gentle soft pressing then fermentation happens in concrete tanks

tasting notes: savory, light white with a relatively low ABV

slight scent of almond blossoms and orange blossom followed by distinct citrus notes & wild herbs ... hints of golden delicious apples and white peaches - gloriously bright acidity with subtle salinity make this a great food wine

pairing ideas: spaghetti with clams and white wine

all ceviche or raw mild fishies

white fish done simply without too much additional acid.

Seafood salad and fried greens is how i first tasted it and it was BOMB!

Rennersistas 'Waiting for Tom' Rose

from: Neusiedlersee, Burgenland, Austria

winemaker: Stefanie and Susanne Renner

grapes(s): Zweigelt (70%) / Blaufränkisch (30%)

facts & random info: cellar was built in 1961 so the two sisters pictured on the colorful labels driving a tractor who took over the family vineyard in 2014 now that their younger brother (Georg) joined, the new labels depict him pushing the tractor

3rd generation winemakers

Biodiversity in the cover crops with zero tilling

distinctly Neusiedlersee, with some of that classic warmth that comes from the sun exposure but balanced by the kinda chilly northern latitude

all grapes are hand picked

All vines have their feet (roots) in oak and clay

no filtration, no fining - no sulfur added

tasting notes: so bright and so fresh!! loganberries, tayberries with a touch of currant and forest raspberries. There's a red fruit acidity that is super refreshing!

pairing ideas: afternoons with friends! vanilla custard with summer berries
slight oven-dried currants on a green salad with just a tinge of olive oil & a really nice light vinegar

Rennersistas 'Superglitzer' Red

grapes(s): Blaufränkisch, Zweigelt, St. Laurent, Roesler, Pinot Noir

facts & random info: see above plus - - - Rösler is direct press: rest of the grapes are destemmed then whole bunch fruit but with only 4-7 day macerations (super short) which lends to a lighter, fresher summer red

Zweigelt finishes fermentation and some aging in tank

Rösler, Blaufränkisch, St. Laurent & Pinot Noir spend time in used barrel allowing for some air exchange

tasting notes: like all the Rennersistas wines, this is bright & fresh with easy tannins! I'm getting mulberries, wild blueberries and pomegranate - maybe some red currants! There is a crunchy, graphite minerality with slurpy acidity

that leaves your mouth watering for another sip!!

pairing ideas: grilled chicken skewers with a garlicky, homemade ketchup (or tomato paste!)

burgers on the bbq with a big, farmers market salad

stinky cheese that you warmed up served with grilled bread I grilled up that cheese that is wrapped in chestnut leaves with some bread - everything about it was YES!!