

Molly's Bottle Club
July 2020

all ROSÉ

explore temperature with these wines!
sometimes ice cold isn't always best

il Monte Caro 'Carosé'

from: Verona, Italy

vigneron: Marcolini family

grape(s): Corvina & Croatina

facts: limestone soil

very steep vineyards

200-300m above sea level

hand-harvested in small baskets

spontaneous fermentation with native yeast

stainless steel fermentation

unfined, unfiltered

tasting notes: clean & bright with hints of white pepper

Mediterranean herbs and zesty red cherries & pink lady apple

minerality, juicy acidity & just enough tannin to give it structure

pairing ideas: summer! simple grilled pork chops from Beast & Cleaver

random info: Enzo & Carla first came to the region in 1986, fell in love with the land and planted the vines in the steep hillside along with olive trees. They dug a well and built a home. Together with their two kids and a couple rescue dogs, they are making wine in the old way with the ancient varietals of Valpolicella.

Vecchio Sentiero al Bosco directly translates to The Old Path to the Woods

Gurrieri Donna Grazia

from: Vittoria, Sicily

vigneron: Giovanni and Angela Gurrieri

grape(s): Nero d'Avola & Frappato

facts: 300 metres above sea level

red sands with limestone and clays.

low trained vines on wires system, spur pruned cordon

Mediterranean climate with hot, dry, windy summers with a good diurnal temperature variation and mild winters

Fermented in stainless then bottle

tasting notes: overwhelming smoke from Mt. Etna at first

then wild strawberries & thimbleberries

limestone & salinity

very structured with a lonnnnggggg finish

pairing ideas: square pie from Sunny Hill, smoky beet salad, grilled vegetables

random info: the wine is dedicated to mama Graziella who is involved in the administrative part of the company and takes care of the family - she is Donna Grazia!

now even more fun!!
so if you are so inclined, open them both up and try them side-by-side
and fear not, they can both stay open for a few days without any degradation

Santos Brujos

from: Valle de Guadalupe, Baja California, Mexico

vigneron: Luis Peciña

grape(s): Tempranillo

the following two wines are the exact same with ONE EXCEPTION -
how long did the juice stay in touch with the skin?
What an incredible opportunity to taste the difference a day makes!!

without foil on the top: **1 hour skin contact**

tasting notes: bright red cherries

big juicy blueberries & raspberries

rain on hot river stones - i know that sounds crazy but it's true!

super mouthwatering acidity with a red plum finish

with foil on the top: **24 hours skin contact**

tasting notes: much darker fruits - italian plums, boysenberries & black cherries

slight hints of smoke bring some character and depth

some stem notes offer structure

bright acidity and light minerality, amazingly textural to the very last sip

pairing ideas for both: cherry, pistachio salad with charred green onions

grilled bread slathered with ricotta cheese and fresh cherries

hanging outside with friends talking about how much you love Mexican wine!!

random info: we tasted the Santos Brujos Chardonnay last month so you know a little
about their story. I'm just so impressed by the dedication to biodynamics - to the
determination to showcase these wines in a way that are so unique to this place!