

Molly's BOTTLE CLUB - January 2021

ORANGE MAN OUT! ORANGE WINE IN

AmByth Sauvignon Blanc 'OW'

from: Coquelicot Vineyard, Santa Barbara County, California

winemaker(s)/ farmer(s): Gelert Hart

grape: Sauvignon Blanc

facts & random info: dry farmed

whole-cluster then foot trodden grapes

aged in terracotta amphora - skin contact for 10 months

everything is gravity fed

zero sulfur

"AmByth is the Welsh word meaning 'forever'.

We view it as our legacy." – Phillip Hart

tasting notes: lychee and kiwi with slight tannins, perfect balance of acidity and minerality to be enjoyed on its own or accompanied with food.

Definitely NOT your typical 'orange' wine

pairing ideas: I'm having a hard time with this one cuz I don't really wanna drink this wine WITH something - I just want to drink this wine and think about then drink some more than stop thinking and drink some more! is that bad? :-)

Cacique Maravilla 'Vina Naranja'

from: Bio Bio Valley (secano interior de Yumbel), Chile

winemaker(s)/ farmer(s): Manuel Moraga Gutierrez

grape(s): Muscat of Alexandria with a smidge of Shazela

facts & random info: Muscat of Alexandria came to South America with the earlier Spanish colonizers. In fact, most of Maravilla's vines were planted in 1776! Manuel says he is honored to care for vines that are over 200 years old!

all the vineyards at Maravilla are dry-farmed (no irrigation)

100% biodynamically grown (before there was a word for biodynamic!)

for generations, the family sold the grapes but 10+ years ago, they decided to make their own wine under their own label - thank goodness!

2 months on the skins in open tank

Unfined, unfiltered - bottled after being allowed to settle but still hazy

tasting notes: dried apricot and nectarines

perfect balance of acidity with fresh tannins

some tropical notes follow with hints of pineapple and more ripe stone fruit

this is a wine that confounds and delights me - simply put, made with so much history & love, this wine is delish and we should all drink more of it!

pairing ideas: anything spicy! Pestle Rock Kao Soi (drooling now!)

but also could be super good with a stone fruit tart

Denavolo 'Dinavolino'

from: Emilia, Italy

winemaker/ farmer: Giulio Armani

grape: Malavasia di Candia Aromatica (local varietal), Marsanne, Ortugo, indigenous and still unknown varietal

facts & random info: a long time ago when I was allowed to wander the streets of Paris and call on old friends, I happened to have dinner at the bar at Septime (this was in 2018). As part of my tasting I was served this exact wine but from Giulio's first vintage on his own (2005). It blew my mind! I could not fathom how a skin-contact wine could be that complex and that beautiful after all that time. Even with all my experience and knowledge & all the time I've spent with Giulio walking in his vineyards and tasting his wine - I remain simply blown away.

This wine sells out quickly and this vintage is long gone! lucky us - we have a few extra bottles squirreled away :-)

10-months skin contact

fermented in open tanks

1500m above the sea (allows the grapes to be harvested later so they are a bit riper & with perfect balanced acidity)

tasting notes: intensely aromatic

tropical, citrus mouth-watering acidity that are balanced by floral notes of honeysuckle stone fruit - apricot, white peach followed up with meyer lemon citrus

incredible texture from the lengthy skin maceration

pairing ideas: your front porch/ backyard (or Molly's Community Space!) hang with friends

this wine deserves to be appreciated on its own but that being said, it would be super good with some aged parmesan or a cold stone fruit soup

Mantunara Semillon

from: Itata Valley, Chile

winemaker(s)/ farmer(s): Edgard Carter and Karine Mollenhauer

grape: Semillon

facts & random info: The grapes come from vines planted in 1900 and 1950

2-months on the skins

then the wine is aged in the same barrel for another 9-months before being allowed to settle then bottled

the label is created by Alberto Montt, an illustrator and plastic artist!

tasting notes: intensely aromatic

tropical, citrus mouth-watering acidity that are balanced by floral notes of citrus, spice with slight jalapeno notes that are strange and delicious

pairing ideas: CEVICHE!!!

seafood grilled at your outdoor super fun hang

baja fish taco's!