

NOVEMBER CLUB - thanksgiving in the time of 2020

Arnaud Lambert 'Clos du Midi'

from: Brézé, Loire, France

grape: Chenin Blanc

facts & random info: Clos du Midi refers to the vineyard being in the middle of the hill of Brézé the bottom of the hill is richer in clay and as you go up there is sand & Turonian limestone
Stainless steel fermentation and aging

Arnaud Lambert united his Brézé estate with his family's Saint Cyr en Bourg vineyards under one label after his father passed and now works the entire estate biodynamically.

very little sulfur at bottling

tasting notes: Citrus, white flowers, and juicy stone fruit - white peaches, nectarines. Serve it not too cold for a bit more fruit in the glass or super cold if acidity is more your thing.

pairing ideas: 1st course &/or snacks including salads, deviled eggs, oysters or just sipping awesome minerality driven wine while talking to your crazy auntie and avoiding hugs from your cousin

Gonc ' Harvest Moon' Pinot Grigio

from: Podravje, Slovenia

vigneron: Peter Gönc

grape(s): Chardonnay/ Riesling

facts & random info: label is designed with the symbol of David Bowie's alter ego Ziggy Stardust and lyrics from Starman "I don't know where I'm going from here but I promise it won't be boring" - a perfect way to describe this crazy skin contact wine!

sandy soil

30+ year old vines handpicked from the same vineyard in the early morning

42 day maceration

Wild yeast

15 months on the fine lees (spent yeast which lends to a fuller bodied wine)

zero sulfur at bottling

tasting notes: tropical fruit - lightly toasted coconut & pineapple plus apple skins and ripe lemon. Long finish, full body, with grippy tannins and great acidity

pairing ideas: all the thanksgiving day dishes that are normally hard to pair - green bean casserole, brussel sprouts, herby stuffing! honestly, this crazy delicious wine would go with anything on the table although, it might overwhelm the turkey

Quarticello 'Ferrando'

from: Emilia, Italy

grape: Lambrusco Salamino

*Lambrusco Salamino is the most prolifically grown Lambrusco.

Estimates have over 10,000 acres of Lambrusco Salamino being planted in Emilia-Romagna. However, only a few estates grow Lambrusco Salamino (Lambrusco Grasparossa & Maestri as well) in the traditional methods - mixed use with trees as support. In the old times, the grapes were grown as part of the estate. Planted with oak, chestnut, etc. trees as support and trellised high so the animals and children could pass underneath. Roberto strives to keep the traditional ways for his vines as well. And with his wife as one of the vets in Emilia, there are plenty of animals around! This is hands down one of my favorite places to visit when in Italy! Side note: the name "Salamino" comes from the fact that the grape bunches are long and cylindrical and are thus thought to resemble little sausages, or "little salamis."

facts & random info: ancestral method

6 to 8 days of skin maceration

secondary fermentation in bottle

aged in bottle for 6 to 8 months before release

fermented completely dry to allow the grapes characteristics to shine through

unfined & unfiltered

18mg/L sulfur added at bottling

tasting notes: starts with a beautiful aroma of sour cherries, cassis & herbal overtones the palate follows through with slight bubbles & dryness with an herbal, savory note (like wild mint or majoram)

pairing ideas: Turkey with mashed potatoes & herbed stuffing that have been doused with delicious gravy!

Quarticello 'Neromaestri'

from: Emilia, Italy

grape: Lambrusco Maestri & Lambrusco Grasparossa

facts & random info: ancestral method

6 to 8 days of skin maceration

secondary fermentation in bottle

aged in bottle for 6 to 8 months before release

fermented completely dry to allow the grapes characteristics to shine through

unfined & unfiltered

14mg/L sulfur added at bottling

tasting notes: rich, spicy & earthy with some floral notes (violets, maybe), dark plums, blackberry & black cherries, a little leather effervescence seems to be the backbone but not the main event

full-bodied with a long & complex finish

The Neromaestri is different than any other Lambrusco I've ever had! it took a few minutes to reveal itself but then became such a treat!!

pairing ideas: sausage stuffing! meat and/ or cheese course for sure!

Lambrusco comes from the land of cured meats and this one has such a great balance & purity of flavor - perfect with a meat platter, all the local sausages at Beast & Cleaver-add some lovely cheese and you'll be in a happy place!!

Les Clos Perdus 'Cuvee 161'

from: Corbières Maritimes & Hautes Corbières (border of Catalan), France

grape: Carignan, Grenache & Mourvèdre

facts & random info: clos perdus means lost vineyards and that's what Paul is finding. The lost vineyards of this area that have been abandoned - he does some restoration and supplemental planting if needed. Some of the vineyards are being lost as sea levels rise and are partially flooded at high tide.

these vineyards are wild and so is the fruit - i am so grateful for Paul and his team allowing us to experience these places via the wine!

biodynamic vineyards

vines are on average 40 years old

fermentation in stainless steel after 3 to 4 days of maceration

aged in stainless steel on fine lees

unfined & lightly filtered

14mg/L sulfur

tasting notes: blackcurrant, berries (raspberry & blackberry), loads of wild herbs, a bit of cassis & a slight floral note - a perfect marriage of fruit & acidity

a bit of minerality adds a great backbone and makes for a very balanced wine!

pairing ideas: all day! Definitely meat platters and sausage and hard cheese :-) but I think it would go super well with Thanksgiving dinner and all it's sides!