

Molly's BOTTLE CLUB - December 2022

all the colors of wine and Nibiru

Nibiru Wines is named for a Sumerian myth about a planet that goes through our solar system every 3600 years - and the weirdest thing about it is that the planet appears to move the opposite direction as all other planets which probably fuels all the conspiracy theories about it.

Josef & Julia named their project Nibiru Wines as a nod to the oppositional, rare mythical planet that seems to symbolize the difference in their approach from the imposing, chemical-ridden, classical past of the Kamptal and their hopes for what may be possible in this region in the future.

Holistic farming is the goal here with a special focus around their best vineyard site, the Goldnagel: a site of quartz, decomposed primary rock, and **amphibolite** soils. This area is covered in super old vines with no neighboring chemically-farmed parcels to clash with their efforts to restore balance.

The ultimate hope is to have all their vineyards and surrounding area be converted back to something like a wild habitat with vines throughout, drawing from practices of permaculture and regenerative agriculture, going far beyond 'normal' biodynamic farming.

Some of the practices currently in use are the creation and maintenance of their own compost, from grape pomace, horse manure, and straw; it's spread in the vineyards every year or second year to build humus.

Undervine management is done by hand gently and selectively with the soil between rows left to grow wild with indigenous plants.

Since they began their project, wild migrating birds have begun to return and beneficial plants are thriving. It is truly a wonder to walk through these wild vineyards and I find a lot of the same smells in the wines!

"Our wines are willful and determined to follow their own direction. Our principle is honesty." - Julia Nather & Josef Schenter

from: Thürneustift, northern Kamptal, Austria

Riesling 'Grundstein'

grape(s): Riesling

Grundstein means cornerstone or foundation stone - the Grundstein wines are the foundation of Nibiru.

Mostly from the younger vines from their vineyards - 40+ years or so.

Considering most wine comes from vines that are 3-10 year old vines, 40+ years isn't really young but when you're working with 80++ year old vines, I suppose 40 is perspectively young

whole-cluster fermented and left on the fine lees for a few months before bottling

tasting notes: this is not your grandma's Riesling! this gorgeous classic wine showcases why this grape is one of the 13 noble varieties!

screaming acidity bolsters a distinct citrus note - think lime zest, tangerine & orange peel.

Linear minerality keeps it super dry and crisp - some texture from the lees contact and a distinct saline finish (from the schist soils).

super refreshing with a finish that lingers

pairing ideas: spicy food, particularly Thai! equally as good with lemon-y, buttery, herb sauce and cheese ravioli

Gruener Veltliner 'Ampholit'

grape(s): Gruener Veltliner

vines planted in 1973 in higher-elevation, old terraces where the soil is dark, glittery, schist-like soil called Amphibolit

1/2 whole-cluster & 1/2 destemmed fruit is fermented in open, small inert oak barrels and left with the skins for 10-days

tasting notes: wild herbs - wormwood, wild fennel, thyme - with ripe melon, white peach and white pepper notes

minerality keeps the fruit honest

super textural with a rich mouthfeel and a finish that lasts forever

pairing ideas: bratwurst with spicy mustard & sauerkraut is super classic!
pork tenderloin or ham with mashed potatoes & any mustard based salad
French onion soup with all the gooey cheese!!

Riesling 'Ampholit'

grape(s): same higher-elevation, old terraces where the soil is dark, glittery, schist-like soil called Amphibolit vineyards

80+ year old vines

skin maceration for 2-3 days - finished fermentation off the skins then left with whole lees for 1-year then left with the fine lees for another year which brings all the textural richness!!

whole lees = all the leftover skins, stems, seeds plus the yeast hulls as they die (after creating the lovely alcohol)

fine lees = juice that has been removed from the whole lees but is still fermenting so some more yeast is working and when it dies after doing it's job, the lees add a richness to the wine that is often thought to be oak but for me has a more balance that isn't as toasty

bottle aged for another year to let everything get all settled!

tasting notes: lemon/ lime-y with hints of passionfruit and white nectarine

Salty minerality & wild herbs bring all the balance

Texturally stunning with a fresh, clean and very long finish

pairing ideas: all by itself is pretty stunning although I did love it with Sunny Hill Wild Child square pie (leeks, chanterelles, truffle cheese)

Pizzocheri!!! buckwheat pasta with leeks, potatoes & raclette baked into gooey goodness <insert drool-y emoticon>

'Roza'

grape(s): Zweigelt & Blauer Portugieser

Blauer Portugieser is an indigenous grape that has super soft skins & is an early ripening grape - largely ripped out as growers succumbed to the demand for 'international varieties' but making a comeback

Zweigelt is another indigenous grape that is a cross between Saint-Laurent & Blaufrankisch created in 1922 and is widely planted in Austria.

tasting notes: slightly tingly that you would be forgiven thinking it has some bubble

Red fruits - think raspberry, cranberry, strawberry - dancing along clay-heavy minerality and super bright acidity!

pairing ideas: first few courses of 'Feast of the Seven Fishes' steamed mussels in a herby, garlic-y broth with frites!

Blauer Portugieser

grape(s): Blauer Portugieser

a very old variety that probably originates in the Danube Valley but is now grown all over Slovenia, Croatia, Hungary, Austria, Czech & Germany
partial carbonic-maceration to bring a light, slightly tingly sensation to the palate

multi-vintage wine - 2018 is fermented as a more serious wine and aged:
2019 is partial carbonic and then added to the 2018 - wow!

Josef says to drink it slightly chilled which I really enjoyed

tasting notes: first impression is like eating a cold shiro plum!

so much plum and red cherries with some hints of pepper and spice
soft tannins linger on the palate after the bright acidity dances across your tongue

pairing ideas: raclette over potatoes!!

grilled cheese sandwich with some sorta stinky cheese and crunchy potato chips

cheese! cheese! cheese! seriously the acidity cleans your mouth while the red fruits and slight pepper goes sooooo good with gooey, stinky cheese!