

Molly's BOTTLE CLUB - February 2024

exploration and curiosity - i mean, is wine fermented fruit or only if it's grapes? and what does that even mean? also, it's February and i'd normally think rose but wanted to shake things up a bit!

let's HAVE FUN!! life is journey that needs lots of fun times along the way

Piquenque 'Susan's Apples'

from: Lopez Island, , Washington state

winemaker/ farmer: Nico Coturri & Tess Bryant

fruit : apple

facts & random info: Susan's is a blend of all apples from the Arbordoun orchard. Susan is an herbalist and flower farmer on Lopez Island and has been living on Lopez her entire life. In the early 1980s, she planted a beautiful orchard on the edge of her property that views the sea and the Olympics in the distance. Old sandstone, planted to the bright and aromatic varieties of Melrose, Akani and Spartan. Organic since always. It was one of the last picks of 2021 for Tess & Nic.

Apples were "aged" for two months (first time doing this) which is also called sweating. They don't have fancy cold storage so they just used natural cooling temps of the cellar as winter arrived to store the apples, processed just before end of year.

Aging concentrates sugars as water evaporates from fruit. Long slow ferment, almost one year (longest ever for them!). Finally the resulting juice was bottled, then long slow bottle conditioning (also longest ever!). Only stylistic winemaking-difference from anything else was the sweating of apples; everything else was exactly the same but produced a wildly different bottling.

tasting notes: super beautiful, richly bodied and honeyed wine with golden, delicate bubbles.

There is gentle acidity to balance the honeyed notes.

Very friendly in fruit and gastronomically ready to tackle all the fall flavors.

pairing ideas: a cheese board is my favorite pairing!
also great with garlicky lentil soup with kale or spinach

Piquenque ‘Sandy Point’

from: Waldron Island, Washington state

winemaker/ farmer: Nico Coturri & Tess Bryant

fruit : a mix of heirloom apples varieties

facts & random info: **Sandy Point Farm** is a historic homestead era farm on Waldron Island, where the Arndt family farms special varieties of apples, pears and quince including Pink Pearl, Hudson’s Golden Gem and Mustu

Waldron Island is completely inaccessible by ferry, car or anything other than your own boat or a barge.

These apples are handpicked and sent by skiff to San Juan Island where every week Tess & Nic meet the Arndt family at the dock in Friday Harbor to collect their weekly pick which they bring to us on their small skiff. This is one of the few situations where they do not pick their own fruit, as the Arndt family love doing it! Whatever has ripened that week, the family picks. Nic & Tess add the juice to the already fermenting wine throughout the season as a rolling ferment, adding flavor and juiciness from early season apples, and complexity and age-worthiness from later season ripeners.

One of the more savory and dry bottlings so very fun to taste side by side with Susan's which is comparatively much more honeyed and rich.

Terroir from apples!

tasting notes: Like eating an opal apple that you squirted lime juice on! ok that’s pretty specific so what I’m trying to say is this is as savory of an apple-based wine you’re probably ever gonna have. Reminds me of Basque cider with the tangy background and refreshing bubbles.

pairing ideas: Rogue Creamery smoked blue cheese with fig crackers!

Went surprisingly well with veggie pho!

Remi Pouizin 'Vice Versa'

from: Visan, Rhone, France

winemaker/ farmer: Remi Pouizin

fruit : Cinsault, Grenache Blanc & Viognier

facts & random info: Remi & Geraldine inherited most of the vines then built the winery so they could make their own wines rather than selling off the grapes.

Domaine Dieu-le-Fit is the name of the estate and the wines are made to showcase the various soils they are assembled from. Red clay and sandstone for 'Vice Versa' with the vines being about 20-years old.

50% Cinsault which is destemmed and put in a vat with whole cluster Grenache Blanc & Viognier for about 5-days. Since co-fermentation is not allowed in the Cote du Rhone AOP, this light red is called Vin de France even though the vines are located in the village of Visan.

Rémi says, "If I can drink a product, I am happy to put it on my vines. If it would be poisonous to me, it doesn't go anywhere near them." We like that very much!

tasting notes: bright red fruits - think red cherries & plums with just a tinge of red currants. All that red fruit is balanced with a meyer lemon acidity and gentle tannins that leave your mouth watering. The finish leaves a hint of floral and more red fruits.

pairing ideas: fresh goat cheese on seeded crackers or atop a simple, green salad!

Grilled halloumi or pork on a bed of herbed rice or quinoa

Sebastian Bobinet 'Hanami'

from: Saumur-Champigny, Loire, France

winemaker/ farmer: Sebastien Bobinet & Emeline Calvez

fruit : Cabernet Franc

facts & random info: It was in 2002 when Sebastien became the 7th generation in a long line of winemakers as he took over the 1.8 hectares from his grandparents. 'Hanami' is made from grapes picked from select parcels and with partial carbonic and traditional fermentation. Aged for 4-months in old barrels and bottled young without filtration or fining.

tasting notes: savory, herbaceous notes with red fruits: cherries & plum. Definitely earthy, peppery notes typical of Cabernet Franc. Chilled brings out the red fruit while more room temperature allows the pepper and dark plum to be showcased. Fruit-driven with bright red fruit and fresh floral aromas, with a note of earth, fresh herbs, and green pepper on the finish.

pairing ideas: