

## Molly's BOTTLE CLUB - February 2023 pink is the current color of HAPPINESS

February may not be the first month you think about drinking rose - but you should!! It's the shortest month and days are getting ever-so-slightly longer with the promise of spring literally right around the corner. Seems like the perfect time of year to drink a little pink wine to remind our palates that not all wine is red!! plus you know me - I LOVE to drink rose all year long.

The rose's for this month are not your "normal" summer rose's - they are not light, easy drinkers that you don't have to think about.

Some are a bit more like a lighter red than a rose and some have a tiny bit of age on them!

These rose's ask you to think about the grape - think about the method used to make them! to let your palate ponder on them instead of just guzzling them (although no one is gonna blame you if guzzling is the mood you're in!)

I've listed them in order of lightest to darkest. I encourage you to drink them as you wish and not necessarily in the order listed.

## **Domaine des Pothiers 'Granit'**

from: Côte Roannaise, Loire, France

winemaker/ farmer: Romain Pothiers

grape(s): Gamay Saint-Romain

the entire appellation of Côte Roannaise is only permitted to grow an heirloom clone called Gamay Saint-Romain - it's directly related to Gamay but ever so different. This later-ripening grape produces thicker skins and slightly longer clusters that allow the grapes to get a bit riper with more aromatics and velvety tannins

facts & random info: 2/3 of the grapes are directly pressed and the remaining 1/3 is saignee

fermentation in concrete vats

aged for about 5-months on the lees

hand-harvested and gravity fed to keep the stems & seeds from adding any harshness

Romain is the 5th generation running the Pothiers estate - raising Limousin cattle with biodynamic practices for the entire estate including the vineyards.

tasting notes: light color & dry with fruit! red fruit - think spring strawberries, slightly under-ripe raspberries and shiro plums. Hints of white flowers & pink peppercorn with a palate that is round and refreshing.

pairing ideas: BBQ!! the sticky kind from Kansas City. Korean BBQ also bomb! Chinese but not Sichuan (spice makes a super dry wine come across a little metallic)

best pairing is simply a glass (or more!) of wine on a day off!!

pro-tip = not ice-cold will bring out more fruit - play around with it and see what your FAV is!

## **Domaine Ansen**

from: Alsace, France

winemaker/ farmer: Daniel Ansen

grape(s): Pinot Noir

### facts & random info:

fruit is from a small plot of vines in clay soils

1/2 direct press and 1/2 saignee juice

fermentation in stainless steel tanks

rests in stainless as well to keep the fruit without influence of barrel or lees

bottled in late spring

The Ansen family has been here for over 400 years so one could say the land is in their blood! In

The vineyards are scattered all over the property (about 40 plots).

Some were planted generations ago and are as small as 2 rows of vines. There are about 8 varieties planted including Pinot Noir.

Soil types are black clay, limestone, and sandstone - the grapes are very expressive of all the soils which is super cool to me.

tasting notes: a gorgeous color that almost shimmers in the glass!

Fresh red berries (think rainier cherries & early spring strawberries)

there are some floral notes and hints of earthy forest floor that reminds me - this is PINOT NOIR!

very fresh and alive with an almost tingle on the tongue

absolutely crushable!

pairing ideas: the perfect day-sipper!

also super good with creamy pasta or roasted salmon with herbs

i can imagine it with an herby, roasted chicken on top of potatoes!

## **Sergio Arcuri 'Il Marinetto'**

from: Cirò, Calabria, Italy

winemaker/ farmer: Sergio Arcuri

grape(s): Gaglioppo

one of Italy's oldest noble varieties - the belief is that this grape is THE grape used to make the Krimisa wine given to winners of the ancient Olympic Games

Writings found from the 13th century talk about the grape!!

### facts & random info:

left with skins for a few hours

bled off - 100% saignee

fermentation is in a large, open cement vessel (looks a lot like a huge cement bathtub)

cap is kept wet to avoid any harsh extraction

grapes were planted in 1948 after the war with some additional grapes planted as needed using selection massale

soil is calcareous-clayey

Sergio is a fourth generation grower in Cirò.

tasting notes: citrus peel and strawberries jump out of the glass! there is a richness and depth that makes me think more of a lighter red than a rose - perfectly balanced though. Blackcurrant with hints of redcurrant and wild strawberry. Typical Gaglioppo with a grippy herbal tannic mouthfeel and deliciously long ripe red berries on the finish

pairing ideas: rich seafood dishes like salmon with buerre blanc or fried calamari

roasted chicken (starting to feel like there is a trend here of what pairs well with these rose's)

for me, this is not a day sipper - it is more of 'serious' wine that requires some food although I've definitely drank it all on its own so see what you think! curious to hear!!

## Commune of Buttons

from: Basket Range, Summertown, South Australia

winemaker/ farmer: Sophie & Jasper Button (sister & brother)

grape(s): Nebbiolo

### facts & random info:

picked early & destemmed

on skins for 6 days pre-fermentation then 100% saignee

Pressed and fermented in a 500L puncheon and 300L hogshead - large, inert barrels

11 months on fine lees

Bottled on February 10th with only 1600 bottles produced

Red clay soils rich in quartz, basalt, sandstone and ironstone - there is a large sandstone rock shelf beneath these soils which provides a source of water and minerals for the older vines that find it.

Vineyards are between 25 and 28 years-old

from Jasper & Sophie:

*“Commune of Buttons began with a single dream between brother and sister, to continue as second-generation growers of grapes, the custodians of a piece of land called ‘Fernglen’ 70 acres of bush paddocks and vineyards in the Adelaide hills at Basket Range. Our dream was to return to the place we had grown up in, to come home to explore new imaginings and opportunities that the soil and sun could conjure.”*

tasting notes: Bright red fruits - raspberry/bing cherries/ strawberries! classic character of Nebbiolo with tighter tannin and long finish.

less of a rose than a light red with balanced acidity and tannin with just enough fruit to keep it honest!

pairing ideas: sausage sandwich! braised meat of any kind but duck in particular is the advice of the meat-eaters in my life

Gouda and apple grilled cheese was bomb AF!!

ooooo - risotto would be so good, i think