

Molly's BOTTLE CLUB - January 2023

Dominio de las Abejas is brand new to the States and I am so freaking excited to share with you!! From Ojos Negros, Baja California, this is a joint project of sorts. You see, Mexico is home to Mauricio and even though he left for adventures abroad, including a stint in Australia, his roots are there.

Speaking of that stint in Australia, it was during school at U of Adelaide that he met Ben (currently also a winemaker in AU).

Long story short, Mauricio had been working and living in AU but felt a strong pull home. He worked with some cool projects in the Valle and in France too. Keeping one foot in AU and traveling to learn, to experience life/wine - what a life!

So when the opportunity came to start a project in Mexico, Mauricio and Ben jumped at the chance and after lots of research and conversations, they settled on Ojos Negros! You see, Ojos Negros has super unique conditions and is unlike the Valle de Guadalupe with -----

continental with huge diurnal shifts (temperature shifts between day & night that grapes absolutely LOVE!)

Zero effect from the sea which creates an incredibly unique micro-climate.

700 meters above sea level vs 200-300 in Valle de Guadalupe

Extremely cold (below freezing) - huge frost risk every year but minimizes pest destruction.

Windy AF! with minimal rain but a deep water table that is pure and stunning

6-7 different soil types with generally young vines - this is a new project! also very low yield per vine due to the colder climate

Used to be a marsh with a water table that was above the ground so when you used to drive into the valley, it looked like 2 big black eyes (Ojos Negros!). Over time, that water receded and is currently a great water table but no longer a visible marsh.

Totally rando info - he has the craziest accent!! 1/2 aussie and 1/2 latin-x! So when he talks about his wines and these projects, it is very melodic and with all the science backing up, i don't have the words! just so

amazing and so glad they are finally here!

These wines have previously only been sold in Mexico and it was a scramble to get them up here! OMG!! I am so freaking excited for you to taste them!

Rosado 'Saignee'

grape(s): Nebbiolo 100%

Saignee means 'to bleed' - this method is the most classic way of making rose. Basically, it is when some juice is bled or removed from the fermentation vessel of red grapes. The result is that a stronger red is produced and the juice that was bled off becomes rose. Classically used in French rose's, it is a method now used all over the world.

tasting notes: pure & bright with red cherries and big, fat, juicy blueberries with fascinating grapefruit acidity and green apple, wet stone minerality. Sounds weird, I know, but you gotta trust me - it is soooooo very good! Clean, refreshing yet way more complex than you could imagine!

pairing ideas: a clear winter day that begs for breathing winter air and pretending it's a rose kinda day!

amazing with a gorgeous heirloom apple tart! equally delish with a kale caesar salad!

'Naranja'

grape(s): Marsanne 43%, Chardonnay 29%, Colombard 15%, Sauvignon Blanc 13%

a true field blend. All grapes are picked the same day and get all cozy during their co-fermentation!! Bottled after a few rackings (when they move the juice into another vessel attempting to leave behind most of the sediment) but with no filtration, there may be a bit of sediment.

tasting notes: this wine almost jumps out of the glass with citrus (think ripe oranges and tangerines) and nectarines! The first sip reveals the same fruits plus some white peach, Asian pear & hints of ginger. Fresh lemon-y acidity with structured tannin!! zero filtration so slightly cloudy - YUMMMM!!!

pairing ideas: spicy food - Thai or Vietnamese in particular! Just had it

with Pestle Rock Yum Kao Tod and it was perfect.

Spicy fish tacos for sure also think it would be perfection all on it's own!

'Nectar de Campo'

grape(s): Grenache 34%, Nero d'Avola 29%, Cinsault 21%, Carignan 13%, Zinfandel 3%

all the grapes are harvested on the same day and are then co-fermented - getting all cozy & happy TOGETHER for 10-days or so.

Juice is separated then finishes fermenting - bottled unfiltered, unfined.

tasting notes: wild flowers & blueberries with bright, red cherries!

smoked spices yet fresh herbs - not sure how it works but it's blowing my mind! Lots of juicy, red fruit with soft tannins and lively acidity!

pairing ideas: hate to repeat myself here but I just loved sipping on this wine while writing these notes - so I think it's awesome on it's own!

that being said, it was pretty darn amazing with a cheese plate at Baker's or some stinky, perfectly ripe Harbison at home. . . . (then invite me over cuz that may be my fav cheese right now!!)

Nebbiolo

grape(s): ummmm - Nebbiolo

did you know that Nebbiolo is one of the most planted grape in Mexico?! this one is hand-harvested and destemmed. Fermented in stainless steel with 14-days on the skins to extract all those yummy tannins!

tasting notes: big, fat & super-ripe blueberries, fennel & italian plums - followed up with violet floral notes and tobacco. . . . strong tannins balanced Rainier cherry acidity.

Uniquely Nebbiolo as represented in Mexico!!

pairing ideas: mushroom (or even better - truffle) risotto!

grilled steak with maitre d' hotel butter melting into that perfectly cooked meat

hard cheese of any kind but particularly pecorino!

and dare I say it - on it's own with your love and/or some really good friends!