

Molly's BOTTLE CLUB - July 2021

skin contact: white grapes & red grapes

Unico Zelo 'Esoterico' (white grapes skin contact)

from: Riverland & Clare Valley, Australia

(traditionally, Ngawait & Ngaduri Country)

winemaker/ farmer: Brendan and Laura Carter

grape(s): Fiano, Zibibbo, Moscato Giallo, Gewurztraminer, Greco

facts & random info: ancient, sandy limestone soils

Fermented on skins for two weeks

Matured for a year in large 3000L casks

a cult favorite, this baby has got a waiting list a mile long and sells out so fast, it'll make your head spin!

Brendan & Laura are in LOVE with italian varietals - they have been experimenting to see which grow best in the Adelaide Hills and surrounding areas. The results have been good and bad but when it's good, it is PHENOMENAL (the bad ones are all gone now so we don't have to think about it!)

tasting notes: overtly floral and aromatic on the nose from the Zibibbo/Moscato & Gewurztraminer but don't let that scare you! the Fiano & Greco pull it right back into line making it extremely accessible, with a little hint of herbal savouriness & minerality that leave your mouth watering

plus the limestone soils are ancient here and provide so much structure & salty character

tropical fruits (think mango, passionfruit, pineapple) + grapefruit pith & dare i say it, orange (dried not fresh)?!

pairing ideas: beach vibes! go jump in the Sound then grab a bite at Miri's in Golden Gardens - open this wine, sit on the beach - eat, drink - this is summer in Seattle!!

Denavolo 'Catavela' Orange (white grapes skin contact)

from: Emilia-Romagna, Italy

winemaker/ farmer: Giulio Armani

grape(s): Malvasia Aromatica di Candia, Ortrugo, Marsanne, Trebbiano Romagnolo, Santa Maria, Sauvignon Blanc

facts & random info: the most dapper of gentleman, Giulio is absolutely incredible! he makes wine for La Stoppa while having his side project be as amazing as this! WOW!! These are also cult wines as he only makes a tiny amount from his little, bitty vineyard high up in the hills of Emilia! (can you tell i have a wicked crush on him?!) he is kind and humble and making such great wine, I can't help myself!

15+ days on the skins followed by 8-months on the lees with no stirring - this gives it a richer, rounder mouthfeel and allows the wine to mellow without being banal. Denavolo is named for the mountain on which it lives: three hectares of steep, climbing, sandy, limestone-rich soils at 350-500 meters above sea level.

Some vines were discovered by Giulio when he purchased the property years ago and some he planted.

tasting notes: Orange blossoms and limestone, orange citrus, pineapple and herbaceous notes of wild thyme & sage. SOOO balanced, weighty yet fresh & light with hints of orange peel, candied lemon drops & a sweet and sour note.

so much bright acidity and the perfect amount of tannin!

pairing ideas: grilled chicken with lemon (like grill the lemons and the chicken!) ricotta, lemon pasta with loads of fresh parsley

Crowley Rose (red grapes skin contact)

from: Willamette Valley, OR

winemaker/ farmer: Tyson Crowley

grape: Pinot Noir

facts & random info: from Tyson "We value purity of expression over stylized wines and hold essential the belief that we cannot improve on nature."

and while that may seem like a marketing blurb, Tyson and his crew actually abide by these principles. No additives and no 'fixing' is hard in a tough vintage - the fires, the weather, global warming, etc. etc. Lucky for us, the Crowley wines stayed true cuz this wine is LEGIT!

tasting notes: citrus and melon with hints of mandarin orange & watermelon to be. Herbal notes balance with savory notes and layers of flavor. The clean succulent fruit is refreshing and provides a hint of what the vintage could have been had the fires not destroyed so much.

pairing ideas: spring garlic risotto

grilled lamb (from Beast & Cleaver, duh!) with grape, cilantro salsa

Sunday night supper from Cafe Munir where we can dine-in again!!!

friends without masks on your deck / patio / rooftop / beach!!

Andrea Scavaro Rose (red grapes skin contact)

from: Bionzo, Piedmont, Italy

winemaker/ farmer: Andrea Scavaro (3rd generation)

grape: Barbera

facts & random info: 3-day skin contact

aged in stainless and amphora

3rd generation farmer, Andrea has taken the family business to the next level by remaining true to the land then elevating the fruit by going back to the old ways - acacia barrels, slightly longer skin contact rather than saignee or direct-press, hand-picking and manual sorting, etc.

tasting notes: whoa! delicate, elegant, gorgeous floral, red berry notes!

bright red cherries - rainier cherries to be specific with hints of wild strawberries, salmonberries & dried mint. Really special rose and I'm not gonna lie - it made me giggle and promptly drink more and more and m...well you get the point!

pairing ideas: paddle boarding on lake washington on the hottest day of the year (don't worry I had a life-jacket!)

grilled halloumi with wild arugula and blistered cherries

Baker River salmon no matter how you prepare it as long as it's simple!