

Molly's BOTTLE CLUB - July 2022

SUMMER REDS! perfect camping or glamping wines - awesome for outside firepit hangs - bbq's - and those summer days when you still want a red wine!

Casa de Mouraz 'Palhate'

grape(s): Touriga Nacional, Jaen, Rufete, Alfrocheiro, Encruzado, Fernão Pires, Bical

from: Dao, Portugal

winemaker/ farmer: Sara Ribeiro and António Lopes Ribeiro

facts & random info:

Palhete is a very old style of wine typical of Northern Portugal that combines red & white grapes - a true field blend.

thirteen hectares of various

grapes (five red, four white), which is divided into ten parcels due to differences in soil (granite to clay), altitude (140 to 400 meters) and surroundings (chestnut, oak and pine trees) New plantings live alongside 50+ year old vines. Village documents shows that the parcels are the same ones which were used as long ago as the 16th century!

the white grapes see some skin-contact with some lees contact
the reds see some co-fermentation

tasting notes: the color is so light, you'd be forgiven thinking it is a rose all sorts of red fruits jump out of the glass & tbh, I was worried it may be a little too fruity but then all this minerality and balanced acidity filled my palate

so much of each grape shines through yet plays so nicely together!

massive red fruit acidity - raspberry & wild strawberry with wild herbs and minerality for days!!

pairing ideas: freakin' incredible with mushroom risotto but the theme here is summer BBQ - I just had this with grilled spring onions and halloumi - YES PLEASE! my friends also report that this and a lamb burger is BOMB!!

Chateau les Croisille 'Silice'

grape(s): Malbec

aka *Cot* or *Auxerrois*

from: Fages, Luzech (Cahors) France

winemaker/ farmer: the Croisille family

facts & random info: Bernard & Cecile fell in love with this place in 1979 but lacking funds, they decided to work the land in exchange for the potential opportunity to buy it someday. They cleared the abandoned land, planted it with grapes & gardens, built a home even starting a family in the process.

Now fast-forward 40+ years and not only do they own the land, they were able to purchase an abandoned chateau which they restored and where they now make these yummy wines from the vines they themselves planted all those years ago!

2 of their sons have joined the project along with one of their son's best friend who grew up running around the property and is considered part of the family.

The vines for 'Silice' are grown on very rare soil in Cahors (accounts for less than 10%) called Siderolithic, this red clay soil is rich in silica and iron which brings so much minerality to the juice and allows for very long lived vines!

Grapes hand-harvested with maceration for only a day or so. Juice is then vinified and aged in concrete with a tiny bit in old French barrels to bring a little oxygen exchange to the finished wine.

tasting notes: this rare soil bring a strong iron-rich depth to the glass with juicy ripe raspberry and blackberry bolstered by fresh pomegranate acidity...it's a fresh, easy-drinker while being a little serious at the same time!

pairing ideas: standing around the grill or fire waiting for that hanger steak to finish up while chatting with your love and some friends! Elk burgers with plum compote!!

Bura-Mrgudić 'Basina' series (two grapes)

from: Potomje, Dalmatia, Croatia

winemaker/ farmer: Antonia Bura-Mrgudic & her family

facts & random info: Basina is a project to restore and bring awareness to these indigenous Croatian varietals!

all the fruit for both wines comes from a renewed & famed vineyard site on the west end of Peljesac peninsula. The vineyard site is planted with indigenous Croatian varietals - on extremely steep slopes facing the Adriatic sea. The vineyards have a southern exposure and start between 200-400 metres above sea level then descend almost into the sea. The vines experience windy Mediterranean conditions with the sea air constantly blowing across the vines - mild winters with dry and hot summers provide perfect conditions for these Croatian varietals. With vineyards this steep, everything is tended to and harvested by hand!

grape: Tribidrag

the O.G. Zinfandel - no joke, this is Zinfandel

In 2011, genetic studies found Tribidrag to be genetically identical to Zinfandel. And with the name Tribidrag being in writings dating back to at least 1518, we can safely assume that Tribidrag is the O.G. Zinfandel!! Fun fact: it turns out the names *Primitivo* (Italian version of Zinfandel) and *Tribidrag* are words derived from words meaning "early" in Latin and Croatian respectively. They both refer to the variety's characteristic of ripening early.

Grapes are destemmed and spend 8-days with the skins to get glorious pigment without too much tannin.

6-months in large old oak barrels followed by minimum 1-year in bottle before release

tasting notes: this version is leaner and less jammy than other Zinfandels I've had - I LOVE IT!!

brambleberries and wild raspberries lead the way with dark cherries & ripe blackberries following up. Hints of spice and pronounced savory notes with smooth tannins and bright, red fruit acidity.

pairing ideas: grilled lamb with roasted potatoes - rosemary and Dalmatian herbs present of course = CLASSIC!!
Grilled steak or burgers! Grilled tuna or halibut with garden herbs!
Bonfire at Golden Gardens :-)

grape: Plavac

Plavac mali or simply Plavac, as it is called on Pelješac, has been a Dalmatian black grape variety since ancient times. Once thought to be the original Zinfandel, genetic studies have proven it to be an off-spring of Tribidrag but most wine peeps think it stands as its own varietal now. Grapes are destemmed and spend 6-days with the skins
Wine is fermented in large open vats then aged for 10 months in neutral French oak barrels and minimum 1-year in bottle before release.

tasting notes: a very classic example of traditional Plavac but with a touch more freshness! Dark plum and high-mountain blueberries (like the ones you find on a hike and eat handfuls until you remember this is bear country and you should be paying attention!! or is that just me?!) Slightly raisinated concentration brings a serious note to all the fun dark, blue fruits. Super rich mouthfeel with a power punch of tannin dancing along with acidity!

pairing ideas: I'm gonna say the same as the Tribidrag but also add that hard cheeses or a charcuterie board would be amazing!