

# Molly's BOTTLE CLUB - June 2021

## filtered v.s. not filtered ~ and we're back in Mexico

### Mina Penelope Montepulciano Rose

from: Valle de Guadalupe, Baja California, Mexico

winemaker/ farmer: Veronica Santiago & Nathaniel Malagón

grape: Montepulciano

facts & random info: San Antonio de las Minas is a sub valley in the Valle de Guadalupe): elevation is 300 meters (just about 1000 feet) above sea level

Soil is clay based which is great for water retention but young vines can struggle as the soil gets very hard when dry and the roots struggle. Veronica & Nathaniel alternate cover crops and add organic matter (compost) to fix nitrogen, avoid erosion and help the young roots have a better chance to establish. Grazing animals roam the vineyards - ducks & chickens all year long & sheep during winter (vine dormancy). This is very common practice in Europe but is relatively new in Mexico. only 2 miles from the ocean so the climate is cooler and the sea breezes are often present which provides the vines with diurnal shifts that are important for quality grape production and serves to keep mildew at bay.

Grapes were harvested on September 9.

Pretty much direct press (about 20 minutes of skin contact at most) followed by 17 days in stainless-steel tanks for primary fermentation. 4 more months in stainless tanks supports natural cold stabilization allowing the wine to be racked rather than filtered for the most part.

Only 100 cases made

### filtered (with foil) vs NOT filtered (no foil)

tasting notes: such a beautiful rose! gorgeous color

slightly under-ripe bright, red fruits - watermelon, alpine strawberries and salmon berries! A racy vein of acidity leaves your mouth watering with a salinity that is reminiscent of fresh ocean breezes.

The **unfiltered** one has more texture and more ripe flavors to me. Still dry and balanced with all the fruit - slightly more forest floor, riper strawberries vibe. Like the first hike in the spring when the forest is coming alive and shaking off winter but it is still crisp and light.

I am so excited to see what you think!

pairing idea's: warm days down at the beach

hanging out on your patio or rooftop with friends

shrimp tacos!! ceviche with just a hint of spice!

## Solar Fortun Mourvedre

from: Valle de Guadalupe, Baja California, Mexico

winemaker/ farmer: Santiago López Viana

grape: Mourvedre

facts & random info: it was a mild winter with very little rain so production was down by 30% which resulted in the fruit being more concentrated.

Ejido of Francisco Zarco (the northern part of the Valle), the vineyards are nestled between huge rock outcroppings resulting in a micro-climate so unique for the Valle. Located at 1200 feet, this is a very unique microclimate where the valley walls are so tight that it acts more as canyon. The sea breezes roll in and keep cluster rot and/or powdery mildew away! This allows the wines to showcase floral elements and fresh acidity.

Granite with very little clay are the soils here - the combination allows more vine root penetration while still letting them struggle just a bit.

Everything here is done by hand including pruning, picking, etc.

Grapes were picked on September 9.

14-day fermentation was done at low temperature in stainless steel tanks: this keeps the balance of fruit, acidity and tannic structure.

The wine was then placed in neutral French oak barrels to finish fermentation and ageing.

Fun fact: Santiago was a six-time Mexican national champion gymnast before studying winemaking at UC Davis.

### filtered (with foil) vs UNfiltered (no foil)

tasting notes: bright red garnet color in the glass - so bright and beautiful!

Blackberries, leather, black cherries, cassis, hibiscus, black pepper & spice fill both your nose and mouth. Tannin and bright red fruit acidity tango in your mouth. With some time, this wine will be very classic yet reflective of its place.

The **unfiltered** version is richer with a fuller bodied mouth feel to my palate. Darker fruit and more minerality prevail. What do you think?

This wine is serious stuff! and it will age very well.

side note: mourvedre is typically a grape that is very tannic and inky until it has a few years on it. This one is way more classic which I think comes from the cooler sea breezes and incredibly unique microclimate in Francisco Zarco.

pairing info: grilled meat or mushrooms, lamb kofta  
grilled eggplant! smoky baba ganoush! sausage pizza