

# Molly's BOTTLE CLUB - June 2023

## HUNGARY?!!

(listed by producer)

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### Barnag Wines

from: Balaton region of Hungary

winemaker/ farmer: Bence Szilagyi

facts & random info: Grand Vin de Barnag (Barnag Wines) is named for the small village that the winery is in on the north side of Lake Balaton labels are a 16th century etching of immoderation of the seven deadly sins Bence does not till the soil between the rows and relies on natural flora for cover crops.

Soil is clay and limestone

All his wines are unfinned, unfiltered with no added sulfur

### Furmint

grape: Furmint

Furmint is a unique, distinctive grape previously grown to make Tokaj. First mentioned in 1571, it is an ancient grape for sure. With some younger winemakers, there has been a growing movement to vinify it as a dry wine and allow its unique flavour profile to shine. And while I still like Tokaj on occasion, I am so glad to see these dry Furmint coming to the market. It is a grape unlike any other grape variety I have ever tasted. When picked later and vinified naturally, it has a beautiful wild yet playful beauty that translates into unique, delicious wines!

wine info: 10+ year old vines

multi-day picking (by hand) with some grapes going directly into barrel each day - 50 % carbonic maceration : 50 % of the grapes direct press

fermentation in neutral barrels

ageing 1-year in neutral barrel

tasting notes: gentle aromas of honeyed apple with a lemon curd note - the palate follows through with some spice, golden delicious apple and stone fruit - Bartlett pear and apricot. Ripe lemon acidity with mineral notes leads to a long,

mouth-watering finish.

pairing ideas: herby green salad with grilled halloumi  
herb crusted halibut or sushi would be perfect  
a sunny day lounging with friends is just as perfect

### **'Carbonet'**

grapes(s): Cabernet Franc & Cabernet Sauvignon

did you know that Cabernet Franc is one of the parents of Cabernet Sauvignon?  
weird fact - the other parent is Sauvignon Blanc

wine info: 20+ year old vines

100 % carbonic maceration

fermentation in neutral barrels

aging one year in neutral barrels

tasting notes: so fresh with loads of red berries and hint of pepper in the nose  
the carbonic maceration shows through with more red berries and hints of sour  
cherries - there is a definite light tobacco spice note with silky tannins and  
well-integrated acidity.

pairing ideas: Bence says you should drink it cool and with no food which makes  
it a perfect summer red. That being noted, I think the balanced acidity and  
juiciness would pair perfectly with any tomato based sauce and pasta  
or maybe even a Hungarian Goulash.

### **Peter Nagyvaradi**

from: Balaton region of Hungary

winemaker/ farmer: Peter Nagyvaradi

facts & random info: Peter lived in Ellensburg for a few years when he was a  
youngin' - his dad is a geologist and was doing a fellowship teaching gig at  
Central. Small world connection!

Peter & his wife, Lily, have traveled the world learning about wine and working  
in vineyards & cellars. I think this shapes their approach to life as well as the  
wine.

I first met Peter & Lily (plus baby Rose!) a few years ago while visiting and felt

such a wonderful connection to his whole family. We spent time in the vineyards and his new winery (which is really the underground old cellar of an old house). Visiting the old vineyard that he has been restoring was truly a special & amazing experience. Took him years of careful tending to get all these old vines to produce fruit again - so spectacular!

We had an amazing lunch at a friend's restaurant and I knew that I had to get these incredible wines to Seattle!!

Peter & Bence are friends and still work together - helping each other during harvest and during the pruning season. Really a great community there in Balatonfüred-Csopaki and I can't wait to go back.

### **'Roza'**

grape(s): Lemberger aka Kékfrankos aka Modra frankinja aka Blaufrankisch

wine info: 1/3 carbonic maceration for 10 days, 2/3 direct press with whole bunch - fermented & aged in barrel for 7-months

Vineyard is called Monoszló and overlooks Lake Balaton where the temperate climate caused by this huge lake helps give the grapes grown here a unique and unparalleled opportunity for ripening.

hand-harvested

zero sulfur added

only 2000 bottles made

I can't decide if this is dark rose or a light red - Peter refers to it as a light red and I tend to agree but then again, a tiny chill brings out some fruit that sorta hides at room temp - I guess, you'll have to decide how it works for you!

tasting notes: red fruit - berries, cherries both sweet & sour, red plums, red currants, elderberry tannin and a touch of sweet spice

some floral notes (violet, I think) lingers around the edge with a tiny hint of white pepper.

taste this both chilled and then a bit warmed up! super curious to hear what you think!!

pairing ideas: today! this moment! these gorgeous early summer days  
also a cherry-compote tart with homemade vanilla ice cream was pretty bomb!!

## 'Tichon'

grape(s): Lemberger aka Kékfrankos aka Modra frankinja aka Blaufrankisch

wine info: Vineyard is called Tichon - which is the old name of peninsula Tihany - first written about in notes from 1055

Tichon/ Tihany is a very tiny spit of land that protrudes out into the lake resulting in a very different micro-climate allowing for an incredible balance of tannin & acidity

Grapes are destemmed but not crushed with a basket-press

Fermented in open vats for 3 weeks with a very gentle pushdown by hand - once a day for the first couple weeks to submerge the skins into the juice

Aged in 500L old barrels

650 bottles made (54 cases) so very, very small production!!

tasting notes: blackberries, black cherries, italian prune plums, black currants - a tannic structure that belies the color in the glass

loads of spice and structure with some vanilla dancing around the edges

decant it (or even age it) for some more integrated black fruit acidity and silky tannins that linger forever

pairing ideas: a simple grilled steak or halibut with a side of a spring green salad better yet, a later evening around the campfire or just chilling with friends on a weekend evening that you don't want to end