

Molly's BOTTLE CLUB - March 2024

SPRING!! and daylight savings time is here which is silly but also means it will be light later so let's CELEBRATE!!

I don't know about you but I am trying to remember that life is a journey with joy & fun times to go with the challenging!

Cantina Tibaldi Arneis

from: Roero, Piedmont, Italy

winemaker/ farmer: Monica & Daniela Tibaldi

grape: Arneis

facts & random info: These 2-sisters convinced their dad to let them take over rather than sell - it took some time but now he is 100% on board. With mostly sandy soil (tiny bit of calcareous marls), the Arneis is able to show itself in the best light. Harvest takes place in the second half of September which allows some phenolic ripeness. Hand-picked grapes are kept at very low temperatures in the coldest part of the cellar to extract the best aromas. As the grapes rest, any resulting juice drains through a small hole to keep a natural filtration using gravity. Fermentation takes place in steel tanks and the resulting wine matures 'sur lie' (with the dead yeast) for 10 months - this helps to build a natural structure and aromatic complexity without the use of oak.

tasting notes: some hints of floral but with a super fresh, citrusy vibe - white peach with a twist of lemon peel, minerals and preserved lemon. Some herbal notes keep it grounded and hints of salinity with a medium to full-bodied with soft-textured tannin and a lovely finish!

pairing ideas: fresh cheese and antipasti plate
white fish, prawns, shrimp - lightly steamed with some fresh pasta,
lemon & light herbs!!

Sanctum 'Stix & Bugs' Piquette

from: Lipoglav, Slovenia

winemaker/ farmer:

grape(s): Blaufrankisch, Zweigelt, Pinot Noir

facts & random info: The Podkubovšek family has been making wine in northeast Slovenia for generations, on magical steep, sharp hills and valleys that radiate life. A group of French Carthusian monks settled in Lower Styria in the 12th century, planted some grapes, and Slovenia came to produce some legit wines with deep, deep winemaking tradition. The Podkubovšek family farmed this land through the Soviet occupation and regained the rights to their land after the fall of the Berlin wall and division of Yugoslavia.

This piquette is comprised of all the leftover skins, seeds, yeast, etc (or pomace) from Blaufrankisch, Zweigelt and Pinot Noir wine production. Reconstituted in water for 1 to 2 weeks, this is pressed again and then fermented in bottle to trap all those refreshing bubbles. Piquette is a traditional no-waste product typically used to refresh the vineyard workers when water was dangerous but fermented beverages were safe. The low-alcohol kept the workers hydrated but not drunk.

tasting notes: the color is deceptively dark but the palate is light with lots of wild berries and red plums. There's balanced acid and tannins and a surprisingly weighty mouthfeel for a piquette!

pairing ideas: breakfast! lol - although tbh, I drank some with a frittata sandwich (kale, sweet potato & smoked mozz) on Salmonberry focaccia and OMG!! it was soooo good!!

that being said, i think it would go really well with a lovely salad at lunch time or just on it's own as an aperitif.

Nelly France 'Le Meilleur de Nous Mères' Rosé Méditerranée

from: Rhône Valley, France

winemaker/ farmer: Nelly France & Arnaud De Boel

grape(s): Caladoc & Carignan

facts & random info: this young couple moved from Brittany & Belgium and started a winery - making delicious wines from biodynamically grown grapes in an idyllic corner of France. So that's not an uncommon story but it really is when you consider that there were no inherited vineyards. But they managed to buy and rent some amazing biodynamic vineyards and are making some pretty incredible wines!

This rosé bears Nelly's name alone because it is dedicated to the *mères* (mothers) among us: the name of the cuvée, 'Le meilleur de nous' which means "the best of us".

Caladoc is the majority here - a rare grape that is a cross between Grenache and Malbec - bringing all the fun fruit and structure to the party!!

Carignan is much more common in this part of the world and brings so much of the red berry vibe.

tasting notes: red currant acidity with a sort of cranberry & white peach vibe . . . there is an underlying red, forest berry but truthfully, this is not a wine to overthink - it's a wine to drink!

pairing ideas: a really good goat cheese - slightly warmed with red-fruit preserves & toast or a nice seedy cracker
arugula salad with breaded pan-seared chicken or halloumi !!

Les Clos Perdus 'Cuvee 191'

from: Corbières, France

winemaker/ farmer: Paul Old

grape(s): Carignan, Grenache, Mourvèdre

facts & random info: The first wine ever made at Les Clos Perdus!

Les Clos Perdus is a magical yet harsh place. When Paul first came here from Australia, he found a lunar-like landscape that was filled with old vines. As he fell in love with the place and the land, he & his team including his wife, began to return the vines to a biodynamic philosophy and watched the place become filled with color and life. Each year brought more and more of a return of the native plants and insects - of course, the soil has also been greatly enriched as the roots and systems have returned the vitality below the soil. Paul believes the vines are starting to find a balance within the diversity of their new world.

Carignan 50% delivers freshness, with Grenache 35% bringing mid-palate weight and Mourvèdre 15% adding intensity and complexity. Predominantly sourced from parcels in the Corbières Maritimes, there are often additions from the Hautes Corbières to bring tension to the blend. Basket pressed after 21 days on skin before remaining in stainless steel on fine lees for 9 months. Bottled without fining or filtration.

tasting notes: ripe black plums, huckleberries & blackberries with hints of spice and maybe a hint of oak or some sort of vanilla - tight but velvety tannins with a lingering, elegant finish.

pairing ideas: grilled lamb or pork with creamy polenta or mashed potatoes!

kale salad with grated pecorino & dried cranberries in a herby vinaigrette
harbison cheese with seedy crackers and plum jam!!!