

Molly's BOTTLE CLUB - May 2022

wine from Argentina used to be synonymous with Malbec - funny thing is Malbec comes from France and is one of the 5 grapes in Bourdeaux blends. And even better, Argentina has its own rich and incredible winemaking traditions. So I'm super excited to invite you along on a tour of the other grapes grown in this beautiful land!!

Bodegas Krontiras

from: Maipu, Mendoza

winemaker/ farmer: Maricruz Antolin

facts & random info: when Constantino met, fell in love and married Silvina- he also fell in love with Mendoza. They built the winery & restored the vineyards. They planted some vines and made a life in this beautiful place.

With Maricruz & the rest of their team, they are making some pretty amazing wines honoring the traditions of Mendoza with a nod to Constantino's Greek heritage!

'Afron' Pet-Nat

SERVE VERY COLD! and be ready with a glass to capture any bubbles trying to escape from the bottle.

grape: Aglianico

tasting notes: wowza! this is pure red fruit with hints of rose petals that you brushed up against on a hike

Ripe white peaches and lemon zest acidity with those little bubbles tingling across your tongue!!

pairing ideas: Burrata with green salad (maybe add a little purslane for some texture!)

Grilled prawns with a big green salad!

ok - so seriously green salad with anything is the answer here although I am currently 'tasting' it with some hummus and green garlic toast which is also soooooo yummy!

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'Cosmic Amber'

grape: Chardonnay

tasting notes: 7-months on the skins brings some serious tannic structure

to this beautiful wine. And trust me - this is NOT your average Chardonnay!

The label is an homage to all parts of biodynamics as well as the place where the grapes are raised.

fun fact - this is a way of making wine 6000 or more years ago.

Some intense honeyed notes that make you think it may be a little sweet but the punch of quince and lemon brings you back to balance! Nuttiness and lemon-y acidity make me think again and take another sip then another - and here we go!

pairing ideas: Weird as it sounds, anything curry goes so well with this wine! My friend & I drank a bottle with some Ethiopian lentils and Injera which was amazing!

i could also see it going super well with the after-dinner cheese course - if you try that, lemme know!!

Rocamadre Criolla Grande

grape: Criolla Grande

from: Uco Valley, Mendoza

winemaker/ farmer: Cecilia Duran & Juanfa Suarez

facts & random info: at just under 4,000 feet above sea level there is a land well-suited for grape growing with cold spells that give way to diurnal shifts in temperate. Located at the foothills of the Andes Mountains, the bright mountain sunlight and scarce rain create a climate that allows these native varieties to flourish.

Cecilia & Juanfa use snow-melt as a water source when the grapes need an extra drink and make wine so purely a reflection of the grape and its place in the world- it is simply a joy to drink them.

Criolla Grande is the child of Criolla Chica & Moscatel - once thought to be insipid and boring, it is now being vinified on its own to showcase the beautiful characteristics of this grape. Similar to Pinot Gris or Grenache Gris or Carignan Gris, the skin is actually pinkish grey. The grape is known for being very prolific so it can be pretty boring - good news for us is that when people like Cecilia & Juanfa start growing the grapes as their ancestors would have (hard pruning and leaf management), Criolla

Grande produces some incredible fruit - all the better for making wine with!

I love when the underdog starts to win!!

tasting notes: crushable, chillable with massive bright red fruits that tingle on the tongue and scream out for you to take another sip!
cranberry, slightly under-ripe raspberries with hints of pepper and tingly acidity - like you just ate a handful of pie cherries and raspberries.

pairing ideas: rainy spring nights when you wish that summer was here already!

fresh mustard greens (from that Sedro Woolley farmer at the market who's name I can't remember) - toss that with a simple vinaigrette, some dried cranberries and warmed goat cheese and tuck in with this wine!!

Cara Sur Criolla Chica

grape: Criolla Chia

from: Barreal, Calingasta Valley, San Juan

winemaker/ farmer: Sebastián Zuccardi & Marcela Manini teamed up with Nuria Año Gargiulo & Pancho Burgallo

mountaineering adventure seekers who wanted to save indigenous varieties from extinction

facts & random info: this grape is one of the parents of Criolla Grande as noted above. Also known as Mision in Mexico, Pais in Chile & Listan Prieta in the Canary Islands, it is believed to have been transported and planted by Spanish missionaries during their reign of terror in the name of spreading christianity.

However it got here, we can't undo the past just learn from it so I'm grateful it's here and that these amazing Argentians are showcasing this yummy grape.

Vines were planted in 1930! very small production

8-months with stems, skins & seeds in concrete tank

tasting notes: layered red fruit - first comes this bright cranberry note

and my mouth is watering & then comes some red plum notes with structural tannins and the finish is pure 80% chocolate with dried cherries!! layers upon layers make me wanna keep tasting and tasting
pairing ideas: awesome chilled red for a picnic at Golden Gardens - food from Miri's of course (say hi from me and tell her congrats on her marriage!)
seafood stew with loads of black pepper and hints of spice
flourless chocolate cake with cherry jam!!!!