

Molly's Bottle Club
2nd EDITION
April 2020

wow - it is the 2nd month of the CLUB!

the changes that have happened in the past month or so are astonishing. i know we are all navigating as best we can and probably drinking more than we are used to....i know i am. Hopefully, that is because we having virtual happy hours and dates with friends - keeping up our social connections is super important during these times even though we need to do it at a distance.

my facetime, skype, whatsapp & zoom dates are helping me survive this and my hours at the shop are such needed breaths of fresh air (literally cuz the door is open) but mostly cuz people stop by to say hi (from a safe distance of course)

thank you all so much for your support!! i couldn't do this without you!

and if you feel like a virtual tasting, i would be so excited to taste with you!

DM on instagram or call me 206 - 581-1435 and we can plan a tasting

Again, thank you! i am deeply honored to have your trust
and remain so excited to be on this journey with you!

Bottle Club Wines April 2020

this month i stayed with the sparkling, white, skin-contact & red theme.

This won't always be the case but these wines were just speaking so loudly to me that i had to listen and to share with you

iClivi 'RBL' NV

from: Colli Orientali, Friuli, Italy

vigneron: Ferdinando & Mario Zanusso

grape(s): Ribolla Gialla

facts: hand-harvested, wild yeast, brut nature

calcareous/clay/sandstone soils (*ponca* in local dialect)

one can see Slovenia from the vineyards that produce such low yields with their steep terrain

old vines that range from sixty to eighty years of age

tasting notes: salinity & hints of lemon with a slight toasty note (from the lees contact)

bone dry, minerality, citrus acidity & clean bubbles all play so nice together.

Mouthwatering balance makes this a perfect aperitif wine.

recipe/ pairing ideas: let's be honest - this is the perfect day-drinker, roof-top sipper

or the world-has-gone-sideways-so-i-drink-in-the-morning-now wine

but if you insist on food, this is the perfect wine for those hard to pair dishes -

asparagus, turnips, smoked fish, chicories

random info:

I am in love with indigenous Italian varieties! Take one (Ribolla Gialla) and make a Brut Nature out of it and I swoon!

what is Brut Nature you ask? no dosage - zero sugar

Mario makes this wine sparkle (haha!) by putting the juice & must into the special fermentation tank, and fermenting all the way from grape-juice to sparkling wine in one step. The wine is then aged in the tank on the lees until judged to be done, then decanted off the lees and bottled.

The benefits from doing it this way, rather than by fermenting once to make white wine, then a second time to make sparkling wine, are preservation of aroma, and reduction in alcohol.

did you know that the best time to assess sparkling wine is not immediately after it's opened? That is when the bubbles (or the bead is at its strongest) and your mouth will perceive bubbles without the underlying flavors.

The softer bubbles and lower pressure of wine made in the style discussed above make the wine more immediately expressive allowing for a more generous aroma and palate.

Giorgio Nicolini Malvasia 2018

from: Istria, Venezia Giulia, Italy

vigneron: Giorgio & Rossana Nicolini

grape(s): Malvasia Istriana

facts: Hand harvested in small baskets, macerated on the skins for 36-48 hours, spontaneous native yeast fermentation, traditional hand-crank press, aged eight months in large oak barrels, bottled unfiltered

tasting notes: white peaches, apricots and white currants

pairing ideas: fish! tinned fish, fried spelt, grilled halibut

random info:

Malvasia is actually a family of grapes, similar to Pinot. It is believed to be an ancient family with the Malvasia Istriana coming to what is now Venezia-Giulia by Venetian merchants who brought cuttings from Greece.

Only a two hectares with only one planted to vines. The land was inherited from grandparents. George & Rossana are very loyal to the old methods and indigenous grapes including this rarer version of Malvasia. They and their son are the only ones who work the land and in the winery. Truly a labor of love!

Mani di Luna 'il Baratto' 2018

from: il Baratto vineyard, Umbria, Italy

vigneron: Manuel Moraga Guitierrez

grape(s): Procanico (Trebiano), Grechetto, Riesling, Malvasia

facts: alluvial, limestone, marl, sand and sandstone soil gives this wine minerality for days! 50-year old vines, hand harvested, wild yeast.

Foot stomped by women only - ancient vertical press. 2-3 weeks skin contact in concrete & 6-7 months on the fine lees to give it body.

No filtration so remains a bit hazy

tasting notes: apple, wild chamomile, melon, pear & minerality with well balanced acidity. Fresh and easy to drink.

pairing ideas: simple lentil salad, lemon pasta, lighter fish

random info:

to keep the wine authorities happy, Mani puts Trebbiano on the paperwork but if you ask him after a few glasses of wine, he will tell you about Procanico which he says is the old version of Trebbiano before Italians made wine for the American palate. And he will show you the Grechetto, Riesling & Malvasia vines that are growing in the il Baratto vineyard along side this ancient Trebbiano. Then he will smile a very sly smile and you will drink copious amounts of this nectar!

Il Baratto is the name of an ancient vineyard, planted in a hilly area with high slopes and terraced parts exposed to south-west

Achillee 'Libre' Pinot Noir 2018

from: Alsace, France

vigneron: the Dietrich family

grape(s): Pinot Noir

facts: hand harvested from 2 vineyards planted by Yves Dietrich.

1/2 the grapes are fermented whole cluster: 1/2 are foot-stomped. Sandstone, granite, schist & gravel = deep roots = minerality

Wild yeast - fermentation in mix of old large wood and stainless steel.

tasting notes: light-bodied, beautiful Pinot Noir - flavors and aromas of cherries, cranberries, strawberries and raspberries with supple, soft tannins

pairing ideas: foie gras mousse, roasted chicken, grilled pork chop with cherry sauce or like me, a movie and some puppy snuggles after dinner cuz the bottle is so good that you can't stop

random info:

The Dietrich family has farmed land in Alsace since 1600, mostly in the village of Scherwiller, but also in an adjacent village. It was grandfather Dietrich who hid the children of the village during the Nazi occupation and cooperated with the American soldiers to free the village.