

## Molly's BOTTLE CLUB - December 2020

### Leon Boesch Edelzwicker 1L

from: Alsace, France

winemaker(s)/ farmer(s): Gerard and Matthew Boesch

grape: Sylvaner, Pinot Blanc, Riesling, Pinot Gris, Gewurztraminer, Muscat

facts & random info: Domaine Leon Boesch is an 11th-generation estate located in the heart of the nature reserve 'Ballons des Voges'. This father & son team make wine in a bio-climatic winery made of stone, straw and wood. Both the vineyards and the winery are certified biodynamic.

Edelzwicker means field blend and is a bit synonymous with Gentil - you'll see both words on white fields blends in Alsace. Really just means that this is the blend that used to be for the field workers and the domaine - house wine if you will - but elevated house wine cuz it is sooo delicious!

This Edelzwicker is from the best parcels of the estate and is easily crushable even in a 1L format!!

tasting notes: classic Alsatian aromatic nose!! pretty stone fruit - think white peaches, nectarines and apricots - some peach pit for tannic structure and some ruby red grapefruit acidity to balance it out. Balanced minerality and crisp acidity leaves a clean, dry finish!

pairing ideas: honestly, this balance could do with almost anything but I am totally in love with it paired with my new favorite salad - persimmon & halloumi with greens from the farmer's market (the guy on the north end - he's from Sedro Woolley, i think, and is the only one with fresh greens right now!)

### Rennersistas 'Waiting for Tom'

from: Burgenland, Austria (near Lake Neusiedl)

winemaker(s)/ farmer(s): the Renner sisters with a very recent addition of the youngest Renner sibling, a brother named Georg

grape(s): Blaufränkisch, Zweigelt, St. Laurent

facts & random info: part whole cluster fermentation with 12 day full skin contact  
fermentation: 8-months on the lees in neutral oak.

Stephanie decided to start making wine and promptly completed internships at the some absolutely phenomal natural wineries around the world - Matasse (France) & Shobbrook Wines (Australia). The joke is that both places have a winemaker named Tom - the funny story is that Tom Lubbe (Matasse) would tell everyone that he'd be right back, but several hours later they were still "Waiting for Tom". Tom Shobbrook did something similar once and the joke was cemented into urban (fact-based) legend.

The name is also a way to pay homage to the style of wine that the Tom's influence has imparted onto Stef - blends and lighter reds that have a big impact! when she & Susanne joined forces to take over the family business, they transitioned the vineyard to biodynamic practices and are fortunate to have some of the best vineyards sites in the area

tasting notes: red fruit (cherry, cranberries, slightly underripe strawberries) meet zesty, tingly savory tannins and bright, fresh acidity. Brisk, lighter, crunchy red wine!

pairing ideas: hard cheeses, grilled lamb, juicy burger!

The Matt Reilly sandwich at Pork Chop & Co. (just saying!)

## **L'Arco Valpolicello Ripasso**

from: Valpolicella, Italy

winemaker(s)/ farmer(s): Luca Fedrigo

grape: 50% Corvina and Corvinone, 40% Rondinella, 10% Molinara

facts & random info: Ripasso is a style in that involves adding the grape skins and seeds from making Amarone to the fermenting batch of Valpolicella then leaving it on the skin for a couple weeks or so. Any remaining yeast in the Valpolicella gets reinvigorated and a slight secondary or tertiary fermentation occurs which results in a wine that is a bit more complex, richer and full-bodied.

L'Arco, translates to "the arch", is in tribute to a 16th-Century stone arch known as "Arco di Giove," visible from the Fedrigo farmhouse.

There is a bit of romantic story here at L'Arco - one that involves growing up & love - finding one's way, I suppose. Luca was a race-car driver and madly in love with

tasting notes: rich with dark fruit : notes of leather & cigar box and hints of the dried sugars of raisin & currants. The round, long finish is bolstered by firm tannins and bright hints of red fruit acid.

pairing ideas: red sauce &/or Bolognese sauce with a hearty pasta

BBQ Pork Chop, braised shanks with garden herbs, hard cheeses

## **iClivi 'Rosaspina'**

from: Emilia, Italy

winemaker(s)/ farmer(s): Mario Zanusso

grape: Merlot

facts & random info: Living and working in West Africa, Ferdinando started to love wine and began to make trips around France and back home to Italy - drinking and learning about wine from the greats to the house wines (and everything in-between of course). And so iClivi is a love project - a desire to return to the land and make wine that Ferdinando would want to drink. To showcase a special place through it's wine!

The Zanusso family moved back to the birthplace of the matriach - Friuli! Ferdinando started finding amazing, old vineyard sites and Mario graduated in Economics in Milan and returned to Friuli to fulfill the obligation of civil service. In Mario's words "in my spare time I started helping my father in the vineyard, discovering that working the land had a very powerful "grounding" effect on me, digging my hands in the earth after years of abstract studies" After civil service, Mario came to work side-by-side with his father to create iClivi.

I'll leave Ferdinando to say it best "My idea was to let history speak through the wine, by making as "transparent" a wine as possible, in which soil, climate and tradition may come fully through and be perceived without interferences. A wine truly grown, whose character is shaped entirely in the vineyard by soil, climate and vines and is in no way altered in the cellar, a wine that stands solely on itself, on its own intrinsic qualities, and is not made to suffer any intervention or "improvement". In short, purest terroir expression, "without addition or diminishing". The recipe is organic cultivation in the vineyard, with naturally low yields which seldom reach 20 hectolitres per hectare, and spontaneous, non-interventionist winemaking to ensure absolute integrity."

These merlot vines are over 100-years old and this vineyard is so close to the Slovenian border! I think this wine could age another 20-years, but I also think you'll agree that it is pretty dang yummy right now (decant it if you can!)

tasting notes: black cherries & plums, earthy tannins & tobacco, leather, spice with hints of Mediterranean herbs & olives

pairing ideas: any and all roasted or braised meats particularly with olives, herbs maybe a smidge of garlic & tomato, Robiola Roccaverano and/ or a really hard Sardinian Pecorino!