

Molly's Bottle Club  
July 2020

**Carrodilla Chenin Blanc**

from: Valle de Guadalupe, Baja California, Mexico

vigneron: Gustavo Gonzales

grape(s): Chenin Blanc

facts: stainless steel fermentation for 10-days

18+ year old vines planted by the family

high granite in the soil with higher elevation vineyards

tasting notes: ripe melon, meyer lemon zest, hints of vanilla custard with savory minerality, salinity

a bit of heat at the end but balanced all around: take a few sips! once you get it up to room temperature a little, this Chenin is classic & gorgeous!

pairing ideas: prosciutto wrapped melon

random info: first winery to certify biodynamic in Mexico!

At Carrodilla, the vineyard is one part of the eco-system of the farm. Huge gardens, farm animals - for example, letting the sheep graze between the vines keeps grass down and the vines fertilized - these are some of the ways that biodynamics really impact the vines, the resulting wines and the planet.

**Santos Brujos Chardonnay**

from: Valle de Guadalupe, Baja California, Mexico

vigneron: Luis Peciña

grape(s): Chardonnay

facts: 25+ year old vines

5 miles from the Pacific Ocean

30% French oak with very light toast

70% stainless

no malolactic fermentation

tasting notes: orange custard, meyer lemon, citrus zest, vanilla bean

such a rich, round mouthfeel with mouth-puckering acidity

pairing ideas: fish tacos, grilled white fish, moules frites with bacon, raw oysters, pork wontons

random info: Santos Brujos = Sainly Witches

in reference to preparing some of the biodynamic teas and compost which require stirring over a large pot (or caldron)

### **Mina Penelope 'Amber' Sauvignon Blanc**

from: Valle de Guadalupe, Baja California, Mexico

vigneron: Veronica Santiago

grape(s): Sauvignon Blanc

facts: 10-12 day skin contact

stainless steel - 3 months fermentation on the lees: no malolactic fermentation

tasting notes: ripe stone fruit - cling peaches, apricots with tropical fruit - mango, pineapple

salinity and wet stone minerality

pairing ideas: really good friends! this is very special wine that I would just sit with, talk about and enjoy with friends but if you are eating something, I think it would be really good with Cafe Munir or smoked fish with spices.

In Mexico, Veronica pairs this with smoked fish tostada with a savory chili paste.

random info: only 1-barrel made (55 cases)

2 miles from the Pacific Ocean

low brix = low alcohol

In this vintage, high rains resulted in mildew. Because they do not spray or use any chemical intervention, they had to manually pick each berry off of the cluster - took 24 solid hours in a cold room.

### **Solar Fortún 'Confabulario' Red Blend**

from: Valle de Guadalupe, Baja California, Mexico

vigneron: Santiago Lopez

grape(s): Mourvedre/ Petit Verdot = equal parts

facts: 12 months in 30% French/ 70% American oak - not new

highest elevation in Valle de Guadalupe

constant air flow from Pacific up the mountain

tasting notes: red fruits - berries & plums with floral notes on the nose

minerality and hints of violets dance with layered dark cherry & baking spices on the palate

pairing ideas: roast pork in a cherry sauce or herb sauce with fresh pasta

random info: this is the last year Santiago will make this blend - he's going all single varietal

mild summer led to a long ripening season allowed for later harvest (late September) allowed for great balance!

won 'Best Wine of Mexico'

One version of the name comes from Santiago's dad's favorite book - author from Jalisco 'Conjunto Fables'.

Another version is a translation that means to get together to plan crazy things.