

Molly's Bottle Club  
FIRST EDITION  
March 2020

welcome to the very first edition of the CLUB!  
i am so excited to be on this adventure of discovery with you

'natural wine' is a bit of a controversial phrase these days  
there seems to be many definitions and confusion abounds  
for me, natural wine is simply zero pesticides, herbicides, fertilizers  
(except biodynamic preparations such as nettle tea)  
and zero additives in the winery with the exception of volcanic sulfur  
and even then 70mg or less

as a comparison, conventional wine has over 200 allowed additives  
including 300-700mg of sulfur, fire retardant, formaldehyde, etc. etc.

keep in mind, sulfur and sulfites are different.

All fermented things have sulfites because it is a naturally occurring byproduct of  
fermentation. So 'contains sulfites' simply means the wine was fermented (duh!) and  
has over 10mg of naturally occurring sulfites.

Most of the wines in the Shop and in the Club have zero added sulfur but some  
wineries do add a little bit at bottling especially for the wines that are traveling  
overseas as it is a preservative.

regular visitors to the Shop know that my palate tends toward the cleaner side of  
things. Maybe all those years as a sommelier gave me soft-spot for the classic flavors  
so some of the super funky and frankly, the flawed wines that can happen in natural  
winemaking are not really my jam (even if they are 'instagram' wines).

While I do like obscure, weird and unknown varieties, I want the wine to be a clear  
representation of where it came from and what the grape(s) is (are).

So when you open a wine from the Club that you may not like, try to take it as an  
opportunity to learn something new; to explore the boundaries of your palate.  
Sit with the wine, let it stay open for a few days (sometimes) and see how it changes.  
if you are a note taker, take notes as you join me on this journey. it will be so  
fascinating to see how your palate changes and adjusts; i think you will find that going  
back to conventional wines will be almost impossible soon.

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

## Bottle Club Wines March 2020

### **Domaine Landron Brut Atmospheres NV**

from: Muscadet, Loire Valley, France

vigneron: Jo Landron

grape(s): Folle Blanche, Pinot Noir, Chardonnay

facts: hand-harvested, wild yeast, 4 months on lees, méthode traditionnelle

tasting notes: redcurrant and ripe pear, some quince, lime blossom, hints of brioche and wet river rock. Super clean finish that makes me want to take another sip

recipe/ pairing ideas: oysters! literally one of the most perfect oysters wines also breakfast - is that weird? honestly I want to drink (not sip) this while someone else makes me dutch babies

or maybe on my back patio on a summer day while I read a book and eat absolutely nothing at all :-)

random info:

Folle Blanche is the grape usually used for making brandy in Cognac or Armagnac? Sadly, it has gone out of style in the Loire but is a classic (and now rare) grape.

Muscadet is a region and not a grape.

Jo Landron has one of the best moustaches in all of the wine-making worlds.

### **Achillée Riesling 2017**

from: Scherwiller, Alsace, France

vigneron: Dietrich Family

grape(s): Riesling

facts: sandstone, granite, schist & gravel = deep roots = minerality

8-months on the lees, wild yeast, hand harvested.

tasting notes: white flowers, lime zest, asian pear, honeycrisp apples. Minerality for days! powerful & structured - so balanced!

recipe/ pairing ideas: Thai food - really anything spicy would be awesome.

Classic pairing would be Alsatian-Bacon-Onion-Tart (recipe given to me by mrs. Dietrich will be on the website as soon as I translate & type it out)

honestly though, I'm a sucker for Khao Soi from Pestle Rock and this wine rocks it with that dish.

random info:

Achillée is also known as yarrow (aka miracle weed!). The ancient Greeks believed "that yarrow was a divine gift from the heavens bestowed upon humanity so that we could communicate with Heaven."

It is a nutrient accumulator. With deep roots, it gathers potassium, phosphorus, and copper from the subsoil, making it a nutrient-rich mulch. Because of its ability to fertilize, it is often used as a tea or simply allowed to grow in the vineyard.

It is also a miracle in the herbalist tool-box - stops bleeding and acts as a powerful blood toner. And it is a weed that grows almost everywhere (what a cool thing - nature!)

Achillée (the winery) is a 100% sustainable winery made from straw. In fact, it is the largest straw building in France.

This wine could age for 10+ years!

## **Cacique Maravilla 'Vino Naranja' 2018**

from: Secano Interior de Yumbel, Bio Bio Valley, Chile

vigneron: Manuel Moraga Guitierrez

grape(s): Moscatel de Alejandria

facts: hand harvested, wild yeast, 200+year old vines, 2-months of skin contact in open vats of Rauli (native Chilean pink oak)

Not filtered but racked off some of its lees, still a very hazy wine

tasting notes: so aromatic with citrus blossom and white flowers for days, grapefruit zest and meyer lemon: tannin & acidity play along nicely for a day. Drink this wine the same day you open it - in my opinion, it gets a little out of balance when opened too long. See what you think!

pairing ideas: sunny days or even rainy days that you wish were sunny which will feel sunny while you drink this wine :-)

paella with loads of seafood and cooked over real fire - the smoke and the citrus notes = perfection!!

random info:

Muscat of Alexandria or Moscatel de Alejandria is a very old varietal is thought to have come to Chile with the early Spanish colonizers. It is one of the oldest genetically unmodified vines still in existence. It is thought that Cleopatra drank wine from this grape. In Sicily and her island, this grape is called Zibbibo. It is a golden grape which lends such incredible color when allowed skin contact.

This grape is also used to make Singani - a brandy of sorts native to Bolivia (ask at Baker's - they have some and will probably let you taste it if you ask nicely)

Manuel says, "One day I want good, trained sommeliers to taste my wine and say "This wine is from Yumbel, Chile"

This 7th generation wine grower is the first in his family to not sell the grapes but to make his own wine - in the old way....the way it was made for the family for all those generations that his ancestors were making wine for the home and selling the grapes. And that earthquake in 2010 that destroyed Chile - yea, it destroyed Manuel's home and the winery too. But the family kept going and continued making honest, rustic wine that evoke a crystal clear sense of place.

He also has an amazing moustache!

## **Ancarani Red Savignôn 2017**

from: Faenza, Romagna, Italy

vigneron: Rita & Claudio

grape(s): Centesimino

facts: hand harvested, wild yeast, ancient varietal, whole cluster fermentation (traditional) for 15-20 days

tasting notes: nootka rose, violets & raspberries on the nose: the palate follows through with spices like anise and pink peppercorns & red fruits like red plum, tayberries, cassis

a surprisingly balanced wine with fruit, acid & tannin in a lovely harmony

recipe/ pairing ideas: cured meats, sheep milk cheeses, piadina stuffed with Parma ham, Squacquerone (spreadable cheese that is unreal!) and arugula (a classic Romagna dish); also with smoked or grilled meats

a link to my favorite piadina recipe: <http://www.ilariasperfectrecipes.com/piadina-romagnola-best-authentic-italian-flatbread/>

plus she gives loads of information about the history of piadina so it's fun all around!  
if drinking a dessert wine version of Centesimino, loads of dark chocolate is required!

random info:

Centesimino is an ancient varietal that has been growing since the 17th century on the hills of Faenza. It was thought to be extinct until someone discovered the vine growing in the walled garden of a palace in the center of Faenza. The walls of this garden were so high and went deep into the ground so many plant diseases (including phylloxera) were kept out. The discovery of this garden restored Centesimino (and many other plants) to the land of the living. DNA testing showed it to be it's own varietal and not a clone or mutation of something else and it was finally granted it's own place in the Italian National Registry of varieties of wine in 2004.

Still only a few vigneronns are allowed to grow Centesimino these days and thankfully, Rita & Claudio are among them (in fact Claudio's family was one of the first to graft the OG Centesimino). Having tasted this varietal from other producers as well, I find Ancarani to be the most true to the varietal. I just love it!