

Molly's Bottle Club
2nd EDITION
May 2020

in keeping with the craziness that surrounds us all right now,
i decided to shake things up!!
some of you will be so stoked and some will probably be not so stoked

I hope everyone of you views it as an exploration....
a chance to learn and explore something so familiar that we often dismiss it
and yet something that is unknown at the same time

we are living in interesting times so let's drink interesting & crazy wine!
let's be challenged and get outside our comfort-zones for this month

thank you all so much for your continued support!!

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

Bottle Club Wines May 2020

this month we are exploring a grape so known to us all that we often dismiss it as a simple, slightly banal grape. I know my grandma used to drink it with a few ice cubes and i think it is on most lists in America - i'm talking about.....

Pinot Grigio

did you know that Pinot Gris & Pinot Grigio are the same?

Pinot Gris is French

Pinot Grigio is Italian

but they are the exact same grape

did you know that this grape is actually not white - it is gray/ grey or light pinkish?

stylistically, the wine can be very different.

Gris tends to be done in a

more fruit forward, low-alcohol, often some residual sugar style

Grigio tends to be done in a

more mineral, less fruit, very dry style

so when you drink a Pinot Gris made other parts of the world, you can generally know the style and the same applies for Pinot Grigio. SIDE NOTE: most of the time if you see grigio it is Italian or made by an Italian because somewhere along the way, French wine become way cooler and so Gris was used to indicate quality (poo-hucky!!)

ok, lesson on that is over. Now we talk about what is your Club this month!

SKIN CONTACT PINOT GRIGIO/ GRIS

it often seems like natural wine is often a return or revisiting of the old ways - before there were petrochemical by-products, when fertilizer just mean animal dung and there was no such thing as lab-created yeast or diammonium phosphate, etc. etc.

So you won't be surprised when i tell you that historically, all pinot grigio (from Friuli in particular) was made with skin-contact and was called Ramato (italian for copper)

due to the color of the resulting wine.

in fact, the Pinot Grigio most Americans are familiar with wasn't even a thing until the **1960's** when Santa Margherita exported it the U.S. market without skin contact (they kept all the good stuff for themselves). I don't know why they chose to do that but I do know that within a few years, most American wine drinkers thought Pinot Grigio was a light, crisp, easy drinking white wine and we have been guzzling it ever since.

With summer around the corner and another month of extreme social distancing, let's explore the old way of Pinot Grigio/ Gris and see where it takes us.

Kelley Fox Pinot Gris

from: Maresh Vineyard, Willamette Valley, Oregon

vigneron: Kelley Fox

grape(s): Pinot Gris

facts: hand-harvested, wild yeast

well-draining, deep soil allowing for a deep root structure

south-facing slope between 500 and 700 feet above sea level

50+ year old vines

2+ weeks skin contact, aged in concrete amphora

tasting notes: unexpected complexity with beautiful deep strawberry & wild roses

notes, herbal and citrus with structure and balance

pairing ideas: writing these notes, I sipped on this wine while eating Rajas and endive salad - it was crazy good together!!! and then I recalled sitting out around a fire and just drinking this wine and that was also a great pairing!

random info: Kelley & I share a great mentor - David Eyrie. One of the father's and believers of natural wine growing and making in Oregon, David had a quiet vision and belief in natural wine. His influence can be felt all far beyond Oregon and Kelley's own winemaking style reminds me of David often - such unspoiled and ethereal wines that I want to visit with not just drink.

Two Shepherds Pinot Gris

from: Glen Oaks Ranch, Sonoma, California

vigneron: William Allen & Karen Daenen

grape(s): Pinot Gris

facts: Hand harvested, wild yeast

historical vineyard located in a Sonoma land trust

volcanic soil

5 days skin contact, aged in neutral oak

tasting notes: tangerine, peach, with some floral notes: dried hibiscus, wet stone minerality, cranberry preserves and savory herbs

pairing ideas: spring! pea risotto, grilled salmon, ramps, nettles

random info: William & Karen's philosophy is to embrace how wines were made for hundreds of years, before the introduction of chemicals and flavor manipulation. They are very true to the old world style allowing for the true expression of the variety, vintage and vineyard. They also have a small farm that includes Dolce and Sofia, 2 affable miniature Sicilian donkeys plus a cat & dog.

Outside of the winery, they both have full-time day jobs so these are some busy people!

Villa Job Piantagrane

from: Fruili, Italy

vigneron: Alessandro & Lavinia Job

grape(s): Pinot Gris

facts: no pruning is done: all the vines are allowed to go wild
maceration occurs in cement and open barrels

Indigenous yeast

no filtration

Due to the different soils (clay, loam and funds) and microclimates (river and forest) each row of Pinot Grigio is vinificated separately. This ensures complexity and unique structures which are blended together to create the Piantagrane.

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

pairing ideas: cacio e pepe pizza from Lupo! Linguine with clam in a lemony, pepper broth! Hanging out with friends (socially distant of course!) around a fire.

random info: I have the good fortune to spend time with Alessandro & Lavinia so I will let them speak for themselves about the Piantagrane

"Piantagrane, or Troublemaker, because all the people and a lot of friends and winemakers call Pinot Grigio a stupid grape. They say come on, stop it, we have Ribolla Gialla we have Tokai. So we say, okay, we all like to speak a lot about the Pinot Grigio, so you are a troublemaker. That's the point. And so we have to find a guy with a rocket, that's on his back there go to the moon to say we don't care, we are happier."

Gonc ' Harvest Moon' Pinot Grigio

from: Podravje, Slovenia

vigneron: Peter Gönc

grape(s): Pinot Grigio

facts: sandy soil

30+ year old vines

picked on under a full moon

42 day maceration

Wild yeast

15 months on the fine lees (spent yeast which lends to a fuller bodied wine)

zero sulfur at bottling

tasting notes: apricot galette, candied ginger, raw almonds, orange peel & some baking spice. Balanced acid and very structured with quite a bit of tannin.

pairing ideas: Grilled chicken with apricot sauce!

random info:

from Peter: *"When you take Pinot Grigio and pour your soul into it, you get Harvest Moon... and let nature take its course, you will get the color of the full moon."*

all the wine has rock & roll played to it as it grows up - Peter prefers David Bowie :-)

Gönc Winery has been in the family since 1936. After WW2, the family moved but kept the land returning to tend the vines and replant areas that had been hurt in the war.

It wasn't until Peter was old enough that they returned to start again.

and a fun fact: Gönc is actually a name for a barrel that they produce in Hungary that is 136 liters in volume.