

Molly's BOTTLE CLUB - November 2021

the other Cabernet (Franc)

in order of lightest to darkest (in my opinion)

Deux Punx 'Albini Vineyard' Cabernet Franc

from: Carneros, California

winemaker/ farmer: Dan Schaaf and Aaron Olson

grape(s): Cabernet Franc

facts & random info:

in 2008, these two (in their words) wine-addicted, "aging punks" started making wine in a beat-up old warehouse located in a back-alley of Napa (yes that does exist just hidden away from tourist eyes).

Sourcing grapes from forgotten old vineyards and working with the old farmers growing in these hidden places allows them to make wines that are truly expressive of their place. No temperature control, native yeast only (of course) - Deux Punx

believes wine is meant to be shared and enjoyed not cellared and ignored.

I remember meeting these crazy guys in France at one of those crazy natural wine-fair after-parties and being shocked that someone was making natural wine in California! When I tasted the wines I thought they were a bit crazy but had a lot of potential so when the opportunity arose to try them again, I was stoked to find that the wines have grown up. The guys maybe not as much but age is relative isn't it?!!

Harvested September 19th

Fermented for 14 days with 20% whole cluster grapes.

Aged for a few months in neutral barrels. Unfined and unfiltered.

Bottled in the February following harvest

tasting notes:

bright funky red fruits - hints of funky plum cider followed up with classic cabernet franc bell pepper, tomato skins, and earthiness on the nose are also echoed on the palate with all that delicious red fruit leaving a lovely tingly yummm on the tongue!

pairing ideas:

all pre Thanksgiving feast foods; including charcuterie, cheese plates & veggie platters

Domaine Bobinet 'Hanami'

from: Saumur Champigny, France

winemaker/ farmer: Sébastien Bobinet & Emeline Calvez

grape(s): Cabernet Franc

facts & random info:

The heart and soul of Domaine Bobinet is Sébastien Bobinet and Emeline Calvez. It was in 2002 when Sebastien became the 7th generation in a long line of winemakers as he took over the 1.8 hectares from his grandparents. Slowly, he added 2 hectares of Cabernet Franc while also planting Pineau d'Aunis, Gamay and Cot (malbec). There is a tiny touch of Chenin Blanc planted here as well. Emeline joined Sebastien 10+years ago and Domaine Bobinet began to be found outside France making them a hard-to-find gem. Thank goodness we got our hands on this one as these wines are exceptional and should not be missed!!

the mantra of Sébastien & Emeline is 'Producing wine without destroying nature or harming mankind, using the simplest and healthiest means.' Literally, everything they do in the vineyards and winery is by hand. They do not allow the use of any kind of chemical treatments in the vines, and absolutely no "harsh, automated machinery in the winery".

'We try to stay as close as possible to the grape itself and what it brings us naturally,' says Sébastien. 'Working in this way requires a greater investment of labour, time and energy, and also calls for a higher level of risk-taking compared to conventional wine-making.'

I believe the purity, elegance and grace found in the Bobinet wines to be exceptional and proof-positive that such attention to detail are worth it! These are incredible, natural wines from the Loire!

'Hanami' is made from grapes picked from select parcels and with partial carbonic and traditional fermentation. Aged for 4-months in old barrels and bottled young without filtration or fining. The goal is preserve the true Cabernet Franc grape flavor making a fresh, fun & lively wine.

tasting notes:

savory, herbaceous notes with red fruits: cherries & plum. Definitely earthy peppery notes typical of Cabernet Franc. Chilled brings out the red fruit while more room temperature allows the pepper and dark plum to be showcased.

pairing ideas:

this is the perfect first red wine to serve with a traditional Thanksgiving meal - perfect with all the stuffing, herb-roasted turkey & even cranberry!

Sebastien David 'Kezako'

from: Saint Nicolas de Bourgueil, France

winemaker/ farmer: Sebastien David

grape(s): Cabernet Franc

facts & random info:

Sebastien David was born in Saint Nicolas de Bourgueil nearly 50-years ago into a long line of winemakers - 15 generations in fact, back to 1634.

Most of the 15ha of Cabernet Franc were planted by his grandparents at around the time of the Second World War but some were planted by older generations with some vines over 100 years old. In fact, his grandfather was part of the group that created the AOC Saint-Nicolas-de-Bourgueil in 1937.

Maybe activism runs in the family - Sebastien was instrumental in the passing of the French government certification for natural wine after the AOC attempted to force him to throw away an entire vintage.

Sébastien believes in the energy of the land and utilizes concrete eggs as well as amphorea. The pH here in st. Nicolas is higher due to more sand in the soil and the concrete allows him to honor the more floral notes of Cabernet Franc rather than the green pepper notes you might get from other parts of the Loire.

clusters are not destemmed

carbonic maceration for 25 day

light pressing to maintain fruit integrity

fermented & aged in concrete eggs

unfined & unfiltered

tasting notes:

floral pink peppercorns, black cherries, dark plum, blackberry & dark chocolate with hints of spice

Concrete minerality, fresh acidity & incredibly structured tannins

A pure representation of this unique place that is rich, delicious & fresh at the same time!

I speculate that a few years would be very kind to this wine!

pairing ideas:

grilled steak with a healthy dusting of barely cracked peppercorns

dinner at Beast & Cleaver

dark, rich chocolate cake so moist and oozy (is that a word?!)

Domaine Guion 'Deux Monts'

from: Bourgueil, France

winemaker/ farmer: Stéphane Guion

grape(s): Cabernet Franc

facts & random info:

70-year-old vines in two vineyards: "Petits Monts" and "Grand Monts" which are almost to the top of the slope above Benais.

The vines face south-west (more or less): the soil is clay over Turonien limestone.

It is the terroir that gives the most elegant and age-worthy Bourgueils!

Stéphane prunes the buds rather than clusters to produce more intense fruit and lower yield for the vines.

Everything is hand-harvested and sorted in the vineyard.

Wines are aged for 18-month: 40% in stainless steel, 20% in one new 400 liter barrel, 20% in one-year and 20% in two-year old barrels - all is then assembled two months before bottling.

cool historic note: the bottles are stored in a large cave shared with six other families that once served as a historic Resistance hideout during World War II

tasting notes:

dark red floral notes-black plums, red raspberries, black cap berries, thimbleberries!

minerality on the palate balances the fruit with round, supple tannins
the limestone terroir shows thru on the finish.

truthfully, it is a beautiful wine that showcases the old vines and great terroir with perfect balance and is quite ageable if you wanted to grab a second bottle for your cellar!

pairing ideas:

roasted duck with black plums

lamb chops with potato puree

cheesy, roasted tomato-y lasagne