

## Molly's BOTTLE CLUB - November 2023

is it already Thanksgiving?

### Patrice Colin 'Pierre à Feu' Chenin Blanc

from: Thoré La Rochette, Coteaux du Vendômois, Loire Valley, France

winemaker/ farmer: Patrice Colin

grape(s): Chenin Blanc

#### facts & random info:

just slightly north of Vouvray in the Loire Valley is where Patrice works his magic. The area is known for flinty soils which (when left alone) can produce energetic and pure wines that make you shake your head - how can this taste so good?!!

The origin of the agricultural farm goes back to 1735.

Patrice Colin represents the 8th generation so his son (who now works with him is 9th generation to work this land!)

25+year old vines

wines mature in troglodyte cellars - these are caves where ancient legends abound and one can even go stay. Perfect for aging wine!!

Thoré La Rochette is on a plateau, with a drier micro-climate than the surrounding areas - absolute perfection for Chenin Blanc!

#### tasting notes:

Like pouring apple juice on a hot river rock - it shyly shows itself with hints of white flowers, citrus, baking apples and cold pears. Minerality shows up with flinty notes and generous citrus-acidity! Absolutely perfect representation of Chenin Blanc born in this soil and this place!

pairing ideas: waiting for thanksgiving dinner!

first course of a traditional turkey dinner - you know the one, where you're trying to avoid your crazy cousin who wants to be your friend but is legit-batshit! and you'd rather be anywhere else (wait was that just me? LOL!!). JK!!!

this wine would be great with any salad! or even the turkey part of Thanksgiving dinner!

## Les Terres d'Ocre 'Instan T' Rouge

from: Saint-Pourcain, Loire, France

winemaker/ farmer: Florent Barichard

grape(s): Gamay, Pinot Noir

### facts & random info:

Florent is the lucky nephew of Valérie and Eric Nesson who gifted him about 1/2 their vines when he returned from learning about wine making all over France as well as in New Zealand and South Africa.

He is passionate about keeping the traditional grapes from this region as well as the traditional ways of making wine but maybe with a more modern approach (like using concrete or stainless steel instead of old, moldy wooden barrels)

Vines are 40+ years old

Grapes are handpicked and fermented separately in concrete then blended after - this vintage is more Gamay than Pinot Noir cuz that's what the vintage gave

tasting notes: so fun & fresh with bright red fruits - red currants, raspberries, early spring strawberries - bolstered by some darker hints of black currants, Italian plum. The concrete fermentation combined with the unique soils of this area showcase with hints of pink peppercorn spice and a supple, fruity acidity.

pairing ideas: this is an easy red to consume all on it's own but would be awesome with a charcuterie platter : add some super ripe, soft cheese for a real yummy pairing

any part of a traditional Thanksgiving dinner would go well!

classic pairing would be Auvergne Truffade which is sort of thick pancake or gratin made with thinly sliced potatoes that are slowly cooked in goose (or duck) fat until tender. Add thin strips of Tome fraiche de Cantal which will melt all over the top of this potato delight. A little salt and viola!!!

## Abbia Nova 'Piglio'

from: Piglio, Lazio, Italy

winemaker/ farmer: Daniele & Pierluca Proietti (cousins)

grape(s): Cesanese d'Affile

*an indigenous varietal in Lazio*

*there are three distinct strains of Cesanese - the large-berried Cesanese Comune, the more traditional Cesanese d'Affile and the newly re-discovered Cesanese Nostrano  
Cesanese del Piglio DOCG is a very important DOCG in Lazio*

### facts & random info:

volcanic clay, silt & sand soil

1000 tree olive groves of traditional olives plus herbs, walnuts, vegetable gardens : there are forests, fields & meadows surrounding the 60+ years old vines

Daniele & Pierluca came to a natural way of growing after taking over the family vineyards and seeing the devastation chemical farming had created. They began to delve into the application of biodynamic principles, the study of Fukuoka's natural method and the use of homeopathy in agriculture. Rather than choosing only one path, they combine these theoretical and practical experiences with a winemaking tradition (inspired by the approach of Roman agronomists like Columella and Catone, the very first examples of natural viticulture in this area). Luckily, these principles are applied by the old farmers that live nearby so they have some great mentors!

For example, they produce natural resistance activators that they often produce themselves .... the goal is to give energy to the vines by fostering the fertility of the soil and the plant itself to ward off any bugs, disease or other threats.

20 to 25 days macerated: no temperature control : aged in inert oak for six months for oxygen exchange then in concrete for a year

tasting notes: DECANT or aerate - it can be a bit stinky when first opened juicy with fresh red & black fruits - cherries, mulberries, raspberries & blackberries. There is a slight hint of smoke & fresh herbs with some baking spice peeking through. The acidity on the palate is vibrant and full of lively energy with a balanced silky tannin vibe on the back palate.

pairing ideas: any grilled or roasted meat would be super classic with this wine! So would a good tomato based pasta dish like bucatini all'amatriciana!

Roman-style pizza with slightly spicy sausage would be bomb!!

hate to say it but I think Harbison with some spiced plum butter would blow your mind!!

## **The Other Right 'Love Potion'**

from: Sellicks Hill, McLaren Vale, Australia

winemaker(s)/ farmer(s): Alex Schulkin & Galit Shachaf (winemakers) & Ernst Sigel (farmer)

grape(s): Shiraz aka Syrah - grapes are wild grown on very old roots

facts & random info:

first, i would like you to meet Alex & Galit in their own words

*"The name 'The Other Right' started as a family joke after Galit found it challenging to distinguish between right and left, giving driving directions with shouts like "Not This right, the Other right!!!".*

*It also resonates with us as The Other Right stands for an alternative.*

*'Right' is a subjective concept. Having heard many times of the Right way (in life, winemaking, you name it) but believing there is more than right and wrong, we started making wine under The Other Right label in 2012.*

*We love making people see things differently. We love a challenge. We love creating things that push the boundaries and are exciting, yet simple and approachable. Most of all we're trying to have fun and not take ourselves too seriously.*

*Our wines are an expression of us; sometimes a little rough on the edges, full of contradictions. They carry our thoughts, passions, dreams, foot and hand print. We see them as living things; untamed, happy and free spirited.*

*We would love to think that when you drink our wine, you're a part of our world."*

for me, it is always important to get a sense of the winemaker - to know them and to feel their honesty is in the wines. This is even more important in the natural wine world! Alex & Galit are filled with love & laughter. Serious but quick to laugh and enjoy life - we could all use more of that in our lives!

all their wine is zero zero zero - there are literally no adjustments or additions in the vineyards or in the winery

Love Potion is partial carbonic maceration so it bright and fresh!!

*refresher course on carbonic maceration (skip ahead if you already know this) - this is a intracellular fermentation. Uncrushed grapes are put in a vessel and the*

*vessel is sealed shut. As the weight begins to crush the grapes at the bottom, fermentation starts & the fermentation gases are trapped so all the other grapes begin to ferment from the inside out. They literally burst and all the juices get all happy - it's sort of a grape orgy. Fermentation continues and eventually (couple weeks usually) the vessel is opened, the fermentation gas rushes out and the juice is separated from the skins/stems/seeds. This is required in Beaujolais and is increasing in popularity in other parts of the world to create a brighter, fresher wine in hot climates.*

tasting notes: a classic peppery Shiraz that takes you on a ride!! right out of the bottle, it's a little tart with cranberry & rhubarb mixing it up and a slight tingle on the tongue. A few swirls in the glass or a quick decant brings a darker fruit - think morello cherries, plums, mulberries & blackberry! Lifted, ethereal tannins dancing with the red fruit acidity and just YES PLEASE!!

in Alex's words "*we make this with love so we want an almost impossible celebration of harmony. And LOVE*"

pairing ideas: Grilled anything!! chicken, steak, pork chop?? yes! get yourself to Beast & Cleaver, pick up something yummy and grill it - side salad & some bread with this wine = heaven!!

Don't wanna go outside - roasting would be almost as good.  
also with a stronger, harder cheese - this was BOMB!!