

Molly's BOTTLE CLUB - October 2023

leaning into fall and the wines

Jerome Forget Pear-Shaped

from: Torchamp, Normandy, France

winemaker/ farmer: Jerome Forget

grape(s): 50% apple = Marie Ménéard, Fréquin Rayé and Fréquin Rouge
50% pear = Vinot, Pamera and Plant de Blanc

facts & random info:

nearly 200 year-old trees located in orchards that have been in Jerome's family forever.

Fruit is pressed together then the juice is pumped into steel tanks, where it ferments and rests for around three months. This is different from the normal blend after fermentation and really brings all the fruit to the party.

Secondary fermentation is done like a Pet-Nat which means it takes place in the bottle.

Three or four months of development aka 'getting to know each other' follow, then the cider is bottled for release.

a note about Jerome - this big bear of a man is one of the most joyful people I know! he's quick to hug and laugh - this joy in life shows in everything he does like honoring the orchards and letting fruit show in the bottle.

tasting notes:

amazingly dry with fruity-delicate but pronounced bubbles (pet-nat style meaning they occur naturally in the bottle). The vinot and pamera varieties lend the tangy, green fruit notes, while the plant de blanc adds a dash of complexity - the very old apple varieties comes in on the back palate with a granny smith/pink lady vibe that was allowed to mellow out. Kinda tastes like - FALL!!!!

pairing ideas: grilled cheese sandwich with some apple slices and really good aged cheddar!!!

Zöhlhof 'Greil' Sylvaner

from: Feldthurns/Velturno, South Tyrol (Trentino-Alto Adige), Italy

winemaker/ farmer: Wolfgang Unterfrauner

grape(s): Sylvaner

facts & random info:

this is a region that has been part of the Roman Empire / Germanic / Austria / Italy and was 'given' to Italy after WW2

fun fact, the predominant language is German and most families here identify more as Austrian than Italian but don't tell the Italian government

Wolfgang (aka Wolfie) is 3rd generation vigneron

fun note : his 92-year old grandma still makes lunch for the family every day at precisely noon (don't be late and I'm not even joking)!!!

these grapes are raised in VERY mineral soil - gravel and klausit (high in volcanic ash & glacial outwash) surrounded by a few days of skin maceration lends texture aged in old wooden barrels for about a year

tasting notes: no joke - this is classic Sylvaner from Alto Adige - reminiscent of a walk in a forest the morning after a thunderstorm with all the peppery, damp grass vibes that are also wild flowers and pine needles with a finish is that is minerality for days and citrus-y, mouth-watering acidity to balance it all

pairing ideas: classic pairing would be Tyrolean risotto (basically, risotto with speck bits with herbs & apple rinds)

classic goulash or even better, potato/herb dumplings in a herby butter sauce (now I'm channeling the 92-year old grandma who's name I can't remember)

Domaine des Pothiers 'Colline en Flamme'

from: Côte Roannaise, Loire, France

winemaker/ farmer: Romain Pothiers

grape(s): Gamay St Romain

an indigenous and fairly rare mutation of the Gamay typically grown in Beaujolais

facts & random info:

the Pothier family has been farming here for generations with Romain being 7th generation (tbh, I'm not 100% sure cuz he told me but we were drinking so I'm pretty sure he said seventh but don't hold me to it - it's somewhere around there)

the family also raises award-winning limousin cattle

30-70 year old vines planted on granitic hills between 400 and 500 meters (1200ft to 1500 ft) of elevation which is not really that high to us but is pretty dang high in this part of the world

$\frac{2}{3}$ the grapes are destemmed

aged in cement for about a year

the name translates to 'the hills are on fire' and refers to the sun as it visits the grapes planted in this special slope

tasting notes: dark red fruits prevail for days!! think ripe raspberries with hints of plum and black cherry - spice and some hints of smoke dance along side the brighter red fruits. The well-tuned structure and raspberry acidity balanced the silky, yet delicate tannins!

pairing ideas: grilled or pan-seared steak served with little more than salt & pepper - that's Romain's input!!

another friend said - duck with crispy skin on and some plum sauce spiced plum butter from a friend with an aged cheese plate!!!

Riberach 'Rouge'

from: Roussillon (Catalonia) France

winemaker(s)/ farmer(s): Jean Michel, Patrick, Moritz, Luc & Guilhem

grape(s): Syrah, Grenache, Carignan

facts & random info:

the name *Riberach* comes from the ancient Catalan name for the village - 30km to the West of Perpignan in Roussillon and right up against Spain.

What do you get when an architect, vine grower, cellar master & sommelier team up? You get Domaine Riberach - friends

This is literally a dream of a place located in the Roussillon & French Catalonia. Founded in 1925, the Belesta cooperative was in complete ruin when Luc & Karin fell in love with the derelict buildings. Luc is from the region and wanted to come home - since they are both architects, it seemed a fitting project for them. After years and the help of many friends, this stunning place now serves as a hotel, restaurant and winery! The stunning "wine cathedral" has been rehabilitated in a bucolic loft style - a reminder of the legacy of the region's wine boom.

Vines are very old vines and bring all that earthy-minerality to the glass from those deep, deep roots.

tasting notes: A medium bodied stunner that has a little bit of everything: black fruit, spice, black olive, thyme, a touch of wild game.

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!!