

Molly's BOTTLE CLUB - September 2023

late summer / early fall

Scherer & Zimmer Pet-Nat

from: Baden, Germany

winemaker/ farmer: Felix Scherer and Michael Zimmer

grape(s): 50% Müller-Thurgau : 50% Gutedel

facts & random info:

Gutedel - cultivated by the Egyptians over 5,000 years ago and known as Chasselas in France and Fendant in Switzerland, this grape is an ancient white variety that is both a popular table grape and a wine grape.

Müller-Thurgau - created in 1882, this grape is a crossing of Riesling and Madeleine Royale

Felix and Michael met in college after both wanting to be winemakers.

Their friendship was forged and they are now creating very cool wines - living their dream!!

tasting notes:

wowza! this is mouthwatering, crushable goodness! Unfined & unfiltered, this is a make-you-own-adventure Pet-Nat :: gently agitate for a bit more cloudy acidity. Pour gently without agitation for a clearer, more tropical experience.

Hints of white flowers with tart granny smith apples and ripe melon.

Tropical fruits abound - mango, pineapple & maybe that's some guava I taste on the backend

pairing ideas: day-sipping is the best pairing I've found so far!! but then I got hungry and had a little fresh farmer cheese with some peaches on a seedy cracker - HOLY TOLEDO BATMAN!! that was sooo good!!

Goat cheese with the same peaches or even peach jam!

Corn pizza with shishito peppers and fresh basil!

Pomalo Zutina

from: Dalmatia, Croatia

winemaker/ farmer: The Begović cousins

grape(s): Debit

indigenous Croatian varietal that has come & gone in popularity over the decades but is now seeing a revival as the 2nd generation begins to take over the vineyards and wineries!

facts & random info: Literally, “pomalo” means to take it easy, to relax, no stress, but also slow down, no worries kinda vibes - deeply rooted in the coastal and island lifestyle - the general state of mind of the Dalmatians. I think we could all use more ‘Pomalo’ vibes!

The Begović cousins are two phenomenal winemakers from starkly different backgrounds - one based in the northeastern mountains of Slovenia, one based on the Dalmatian coast of Croatia. They discovered their long-lost relation to each other over their mutual family lineage in the village of Kozice, Croatia when the Soviet occupation ended. Now they’ve teamed up to produce this fun, easy line of wines that honor the Pomalo vibes and their mutual heritage!!

The vineyards here are halfway between the coastlines and the mountains. This microclimate offers plenty of sunlight for natural ripeness, while also getting cool winds at night to provide acidity

tasting notes: Bursting out of the glass with bright acidity and stone fruit (peach, apricot, nectarine) with an underlying current of salinity and minerality that absolutely make this wine sing!!

pairing ideas: this is the land of fresh seafood so ceviche of any kind would be great!!

so would sitting on the rooftop or porch with some friends while thinking about what to have for dinner 😊

clams or mussels in a white wine, herbal broth!!!

fresh goat cheese with stone fruits

Emme Wines 'Enhorabuena'

from: Ricetti Vineyard, Redwood Valley, Mendocino, CA

winemaker/ farmer: Rosalind Reynolds

grape(s): Carignan

facts & random info: 'enhorabuena' means congratulations, and more literally, 'in the good hour'

Handpicked on 10 October 2022 (love that precision!) and direct-press

Whole-cluster fermentation that is finished in a combination of concrete egg and some older barrels then combined before bottling.

from Rosalind:

"Wine, at its core, is about community. Countless hands are involved in every glass you drink - the growers who planted cuttings three generations ago; the field workers who prune the vines in winter, tend them throughout the year and pick the grapes come autumn; the winemakers and interns who footstomp those grapes, forklift bins of fermenting fruit from tank to press, and fill barrels with wine to rest before bottling; and the distributors, restaurateurs, and sommeliers who help bring that bottle to you. An incredible amount of labor and love goes into filling a glass with wine, and I am constantly reminded of and grateful for the community who makes all of it possible. I could not do this alone, nor would I want to.

Similarly, at the end of the day, wine should be enjoyed with your own community of friends and family. I aim to make fresh, bright wines that taste good, encourage thoughtful discussion, and ultimately bring people together. "
We couldn't agree more!

tasting notes: perfectly ripe strawberry with super bright, red fruit acidity that leaps into your mouth - with a little slurp, a plummy mid-palate shows up and leaves notes of a strawberry starburst (when was the last time you had one of those?!)

refreshing minerality leaves your mouth watering and there is a rounder, textured finish that makes you wonder if this a light red or a rose.

another choose your own adventure - slightly chilled will bring out a little extra acidity and red fruits. Room temp will tone down the acidity and bring out some darker fruits with maybe a little more texture.

pairing ideas: Saint-Andre triple cream with plum jam!!!!

peach & burrata with summer tomato's!

fresh tomato pasta with hints of garlic & garden basil

Giorgio Nicolini Piccola Nera

from: Trieste, Italy

winemaker/ farmer: Giorgio & Rosalin Nicolini

grape(s): Piccola Nera

indigenous varietal that almost died out but luckily, the Nicolini family has the mother vine and is working to restore. Currently about 4-ha left in the world and only on their property.

facts & random info: grape has very little pigment in the skins

hand harvested and macerated on the skins for 48-72 hours

Pressed with a traditional, hand-cranked press to preserve the light fruity character of this precious grape!

Aged eight months in large oak barrels

you can walk into Slovenia from the vineyard and then turn around and look out of the Gulf of Trieste - pretty cool views and even better for the vines!!

tasting notes: graceful—delicate wine with notes of wild berries and flowers balanced with persistent, slightly dusty tannins and a bright burst of red-fruit acidity. Surprisingly, textured and fuller-bodied than the color would suggest.

I recommend drinking this bottle at room temperature, but a light chill will result in a slightly more acidic flavor. With only four hectares of Piccola Nera left in the world this is one to savor.

pairing ideas: Pecorino with red plum or tayberry jam!

fresh Pasta tossed with prawns or lobster & the last of the season cherry tomato's 😊

I had it with Cafe Munir leftovers the other day and that was pretty bomb!