

Our goal with the Wine Club is to provide you a wide diversity of wine to showcase the styles of the world. This month, we bring you yet another naturally minded wine from the west Coast, Vinca Minor Field Red... along with a 'perfect Albarino' from La Milla in Galicia.

# THE CELLAR D'OR

## WINE & CIDER

Wine Club • September 2021

### Field Red — Vinca Minor

Key Words: Mendocino, CA Organic Vineyards Dry Farmed Destemmed Co-fermented Open Top Fermenters Aged 16 mos in Neutral Oak

There's a growing push against the uber-extracted, overripe, oak-laden style championed for years by too many California wineries. It reached a point where we expect Cali wine to exude oakiness and the characteristics of wine manipulation. A summer in the California sun will inevitably result in ripe wine (which Vinca Minor's Field Red certainly is) but this red blend carries the energy — that vibrancy of fruit — we've come to expect from natural-minded producers. We're clapping to this new phase of American wine... It might be telling with our unsaid 'summer of west coast natural wine' theme through the past months of club.

Vinca Minor was started by Jason & Emily Charles with an emphasis on the intersection of art and wine. The intersection of art and wine, huh? It's a common thread among natural wine producers. Wine is drinkable art. It's art with variability. Art produced by a place and a season and a snapshot in time, captured by families and their vines working together... for you! This is why the turn away from intrusive wine manipulation in American wineries deserves to be celebrated! Look for blueberry-blackberry-boysenberry crushed dark fruit flavors to fill out a generously fruity, but vibrant palate. *Grapes: 50% Carignan, 30% Zinfandel, 20% Sangiovese*



Jason Charles



### Albarino — La Milla

Key Words: Rias Baixas, Spain Organic & Biodynamic Farming Nearly 80 Year Old Vines Spontaneous Ferm Hand-Harvested Stainless Steel

Everyone likes Albarino. I like to use Sauvignon Blanc as a jump-off point to describe the Albarino grape. It helps to group varieties into categories with common attributes when mapping the wines of the world. I don't necessarily get the two varieties confused, because Sauvignon Blanc has a pyrazenic component (providing notes of fresh cut grass, bell pepper) but the grapes share a ton of characteristics as acid-driven, aromatic varieties. Typical Albarino is slightly less steely than Sancerre (the benchmark region for Sauvignon Blanc in Loire Valley, France) yet both have bright, citrus-ey acidity contributing to their taut frames and crisp nature. Albarino's citrus is in the orange family while Sauvignon Blanc is more in line with grapefruit-lime. Sauvignon Blanc and Albarino also share a pristine aromatic profile — providing a clarity of fresh fruit accompanied by chalky-flinty-salty mineral. Albarino also adds a faint floral aroma that we describe as white flowers/orange blossoms. At times, Albarino is made with lees-aging and this can impart texture and weight on the palate. The best (and majority of) Albarino is cultivated in the Rias Baixas region of Galicia, Spain. It's a rather cold and wet region for viticulture but Albarino couldn't be happier. We can relate here in the Finger Lakes of New York. Look for mandarin orange, melon, unripe mango driven by persistent citrus acidity that carries through a spritely, mouthwatering finish.



Angel Parada

