

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 a wine singed by the Oregon wildfires and an orange wine — because — orange wine!

THE CELLAR D'OR WINE & CIDER

Wine Club • August 2021

2020 Cinq a Six — Joe Swick

Key Words: Oregon, USA Certified Organic Vineyards 1700 ft. Elevation Fermented/Aged in Neutral French Oak 250 Cases Produced

Joe Swick has become a natural winemaking icon. I love his wines because they showcase the fresh-crushed fruit we seek in many natural wines while feeling pristine and precise. Natural wine is perhaps at its worst when the rawness of the wine criss-crosses with structural balance, muddling the wines character and detracting from it's overall impression. Remember when folks were chasing the most bitter IPAs they could find? Sometimes, a wine is just too wacked out. *The sheer force of some of these natural wine qualities — whether Brettanomyces or an abundance of volatile acidity — can change the character of a wine to a degree that it becomes hard to pinpoint the purpose of the wine unless it was to be as jarringly natural as possible.* I think there is a reckoning to be had with some of the over the edge natural wines being passed around. With that being said, it's hard to ask producers to make natural wine in a hands-off fashion and then raise our noses at wine that tastes like it was made in a hands off fashion. It's a double-standard.

Joe Swick does it, so how-bout-dat? Of note, Joe Swick uses a minute amount of sulfur at bottling. That tiny bit of sulfur goes a long way towards ensuring the wine is the same complete, balanced, beautiful wine that Joe Swick intends it to be when you pour it in your glass. Sure, there are wines that do this without any additions, too. This debate is one we are already having with natural wine and I expect to see more articles and commentary about it going forward. The overarching belief is to forgo intrusive manipulation in the cellar by growing naturally healthy grapes. Ever try an organic strawberry next to a conventionally grown one? It's enlightening.

This Malbec was not intended to be a rosé. Oregon was ravaged by wildfires in the summer of 2020 (*and now in 2021*). Natural winemakers, like all winemakers, are used to working with a vintage — *even if they aren't expecting their crop to get singed by fire.* Joe Swick gently pressed the juice off of these smokey-grapes to make a light, blue-fruited Rose without the smoke taint. I love that this has the blue fruit element we expect from traditionally made Malbec but in a style I rarely see and with grapes that may have been cast aside were it not for Swick getting creative, but not intrusive in the cellar...



Joe Swick

Arancio 'Orange' — CA'LIPTRA

Key Words: Marche, Italy Organic No Fertilizer Co-Harvested & Co-Fermented 2-3 Week Skin Maceration Aged in Concrete

Arancio — meaning 'orange' or 'orange tree' — is an orange wine from a compilation of grapes from each vineyard owned by Ca'LIPTRA. Ca'LIPTRA is the project of four enologists who met while working in the industry and in wine school. Their name is refers to calyptra, the thin sheen that protects a flower before it blossoms. Type 'calyptra' into your Google Image search for some sexy pics of plants.

'LIPTRA' is a loose acronym for the first letters of the names of the four enologists involved in the project... Giovanni Loberto, Agostino Pisani, Antonella TRaspadini, and Roberto Alfieri. The winery is located in the San Michele subzone of Marche and they have a combined 7 hectares of vines dispersed amongst 7 vineyards.

Ca'LIPTRA's Arancia Orange is strikingly graceful. There are so many orange wines — specifically those made from aromatic grapes like Gewurztraminer, Muscat, and Riesling that provide a ton of juicy-fruit and floral flavors with exclamation points at the end. Arancia sees almost 3 weeks of contact between juice and skin but the wine is comparatively mellow. The tannins are soft and tea-like. The fruit is light, with flavors of peach tea, apricots and hard candy.. This has an Arnold Palmer vibe with its tea-like nature and persistent acidity. Serve this orange wine cool! Bring it golfing, or to the beach. This is a wine I would bring to outdoor event, over dinner or a campfire. Orange wines are conversation starters and Arancia is not too 'off the beaten path' so it lets you introduce orange wine to someone who may not have tried them before... which is also what we're doing... here!

Varieties: 70% Malvasia Toscana/Malvasia Romagnola, 27% Trebbiano Toscano, and 3% Sangiovese.



The Whole Gang