

Our goal with our club is to provide you with a wide diversity of wine to showcase the styles of the world. This February we've packed two engaging winter-reds. We can enjoy any wine in any season, but even we at Cellar lean into wines that hug us a bit more during winter. Blaufränkisch is deserving of lime light, Piedmont Red varietals are reliable winter reds

THE CELLAR D'OR WINE & CIDER

Wine Club • February 2022

Straka Eisenberg Blaufränkisch 2018

Key Words: Eisenberg, Austria Organic Hand-Harvested Open-Top Spontaneous Fermentation in Oak Aging in Steel

Blafränkisch gives us the rich fruit wrapped in earthy rusticity that we crave in the crux of winter. *Austrian* Blaufränkisch is unarguably the best, and Austria is where the overwhelming majority Blaufränkisch is grown besides a little in Germany and a few plantings here in the Finger Lakes.

Like any grape grown primarily in one country (Nebbiolo is a prime example) Blaufränkisch remains under appreciated despite its ability to produce world class wine. The grape's potentially identifying notes and flavors are shared with other great wines of the world. 'Blau' can display a mix of red and blue fruits not dissimilar to the Grenache-Syrah blends of Rhone. We also find black pepper and game — classic Rhone-ey notes. But what sets Blaufränkisch apart is its ability to find these flavors on its own — at times with more grace — and, without losing that impactful earthy presence. Straka's Blaufränkisch comes from Eisenberg, a smaller region of Austria that received AOC/AOP status about 15 years ago. Straka's vineyards are planted on unique soils comprised of cristal schist, metamorphic, and magmatic rock (a soil composition found three places on earth). *Eisenberg* Blaufränkisch is marked by velvety fruit and deep earth balanced with acidity. Straka's Eisenberg Blau first opens up to crushed blue-raspberry fruit, damp earth, heady violets. With air, we find a cherry-cola like note, a hidden raisined-like quality underneath some of the more impactful and bigger flavors and dusty wood and tapenade.



The Strakas



Sobrero Barbera d'Alba 2019

Key Words: (Alba) Piedmont, Italy 100% Barbera 1 Year Aging in Large Format Oak The Ideal Red Sauce Pasta Wine

When winter sets in, we look for heartier, layered styles of wine... something with heft and presence to warm the soul, contemplate the world, and enjoy with richer-style dishes. I find the wines of Italy, particularly those of Piedmont, satisfy this hankering. We've packed you a velvety, deep, and rather rich Barbera d'Alba this month. Barbera is one of a trio of core red grapes from Piedmont, Italy. This trio includes first and foremost Nebbiolo, followed by Barbera and Dolcetto. Each of these grapes brings something different to the table but there is a 'starter-pack' of flavors these Piedmont varietals display that include: purple flowers, red licorice, and tar. Nebbiolo, Dolcetto, and Barbera also fulfil different structural profiles (structure = acidity & tannin). *Nebbiolo* leans into ↑ acidity and ↑ tannin, *Dolcetto* ↓ acidity and ↑ tannin, and *Barbera* ↑ acidity and ↓ tannin. Nebbiolo finds its best expression in the regions of Barolo and Barbaresco and these two wines constitute some of the best of all of Italy. Barolo and Barbaresco producers will reliably produce Dolcetto and Barbera of pedigree at comparatively lower price points than their flagship wines. Sobrero's Barbera d'Alba starts with a showy display of classic Piedmontese floral aromas that buttress a heady n' rich and impactful nose. This wine is immediately engaging. On the palate, there's blackberry, vanilla and a depth of earthen fruit that strikes at the core of many Italian reds. This Barbera d'Alba does something I'm always seeking out — it balances fruit, rusticity, and pleasurability.



Sobrero Family

