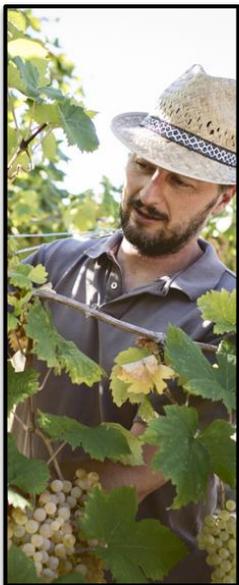


Our goal with our club is to provide you a diversity of wine to showcase the styles of the world. This June, we bring you two white wines that demonstrate salty, saline aspects. The 'petnat' from Emilia-Romagna is fresh and rustic. It's an easy intro into petnat. The Albarino comes from a hallowed region for Albarino, Val de Salnes. It's a serious wine with seaside salinity.

THE CELLAR D'OR

WINE & CIDER

Wine Club • July 2022



Claudio Ancarani

Ancarani Indigeno Pétillant Naturel 2020

Key Words: Emilia-Romagna, Italy 100% Trebbiano Hand-harvested Spontaneous Fermentation in Bottle No Herbicides

This Petnat is fresh and friendly. It comes from Emilia-Romagna in north-central Italy... north of Tuscany but south of Venice and Milan. Petnat is a style of sparkling wine wherein a continuous fermentation finishes in-bottle, producing natural bubbles. Typically Petnat remains un-disgorged, meaning the yeast that created the bubbles and alcohol remains in the bottle. This yeast sediment can add desirable texture and flavor to petnat. In contrast, the process to make Champagne or traditional method sparkling requires multiple fermentations and a disgorgement of yeast sediment following a prolonged period of aging on the lees (another fancy word for yeast sediment). Petnats (short for Pétillant-Naturel) tend to have a fresh-fruited, raw feel. Totally making up a term, here, but you can kind of think of them as farmhouse-style sparkling wines. Claudio Ancarani's Indigeno is made from 100% Trebbiano.

Claudio Ancarani farms the same vineyards his grandfather planted decades ago. He's helped keep alive varieties indigenous to the Ravenna region in Emilia-Romagna that might otherwise be ripped up to plant popular, internationally-recognized varieties.



Iria Otero Mazoy

Sacabeira Rías Baixas Albariño 2019

Key Words: Rias Baixas, Spain Hand-Harvested Spontaneous Fermentation 11 Months Lees Aging No Malolactic Fermentation

Albariño does a little bit of everything. It can be citrusy and mineral-driven like French Sauvignon Blanc. It can be chalky and salty like Muscadet (not to be confused with Muscat!). It can be floral and peachy like Viognier or Pinot Gris. It can be broad and rich like Chardonnay. The greatest grapes of the world have a wide range of expressions and while the bulk of Albariño is grown in the Rias Baixas region of Northwest Spain we still find a diversity of styles.

Iria Otero Mazoy worked in Rioja, Navarra, and Rias Baixas while achieving her PHD (her doctorate focused on how the cultivation of Albariño in the vineyard affects flavor development). Sacabeira is the culmination of her work and is comprised of fruit from three vineyard sites located in the Val de Salnes (a subregion of Rias Baixas and the most important region for Albariño in the world). Two of these sites contribute to breadth, body, and fruit while the oldest site (at nearly 50 years old) sits closest to the Atlantic Ocean and provides acidity and salinity. Iria's Albarino reminds of the wines of Chablis but with a touch more fruit and salinity.

