

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 two wines that are immediately expressive and engaging... Wines that fit the mood for summer hangouts and grilling. We got you!

THE CELLAR D'OR

WINE & CIDER

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Botanica Arboretum Red 2016

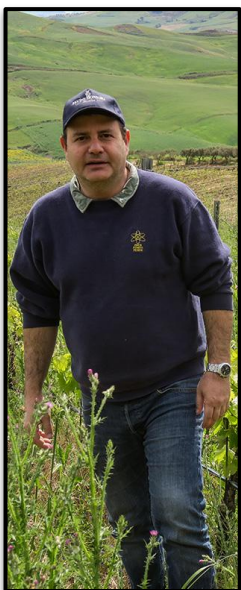
Key Words: Stellenbosch, South Africa Organic Estate Vineyard Hand-Harvested Open-Top Fermentation Aged 11 Months in 300L French Oak

I overlook South Africa. The country is comprised of a myriad of microclimates and this allows the cultivation of all sorts of disparate grape varieties in close proximity to one another. You can find Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Grenache, Mourvedre, Cinsault, Chenin Blanc (Steen), Chardonnay, and Sauvignon Blanc bottled by the same winery and/or assembled into new and unfamiliar blends. Chenin (called 'Steen' in South Africa) is the most widely planted grape in the country but Pinotage is *the variety* to find its absolute best expression. Pinotage, a genetic cross of Pinot Noir and Cinsault, provides darker red fruit than Pinot Noir and carries a more persistent smokey-meaty earth note. You may notice the varieties common to South Africa are French in origin and this is a remnant of French colonization. Like any new world (non-European) wine-producing-country, South Africa lacks the compilation of readily identifiable regions like Bordeaux, Mosel, Rioja, and Burgundy with hard-and-fast grape-region associations. It's not because they haven't found out what grows best where, it's that they can grow many varieties well in any given region. South African wine can be vividly varietally-correct due to the ability to match grape to terroir.

Botanica's Arboretum Red Blend is from Devon Valley in Stellenbosch. It's a classic Cabernet Sauvignon dominant Bordeaux blend, including Merlot, Cabernet Franc, and Petite Verdot. Imagine Bordeaux if it was more readily drinkable (a little more open generous) with more oozing blue fruit and structural but ripe tannins. Pair with smoked, grilled food, like charred greens and/or smoked pork.



(Ginny Povall, Founder & winemaker)



(Fabio Sireci, 3rd Gen to run Estate)

Feudo Montoni Timpa Grillo 2019

Key Words: Sicily, Italy Certified Organic Vineyards 70% Gradient Sloped Vineyards Cement-Vessel Light Skin Maceration 3rd Gen Family

Grapes have moments. Grillo, a grape from Sicily, is having a moment. We're still in the tail end of the *island wine* craze (Canary, Santorini, Sicily, Azores, Sardinia, and Corsica). Island wines —> interesting soils (often volcanic), maritime climate influence, peculiar grapes, high elevations, steep slopes, unique farming. Grillo is one of a handful of varieties unique to Sicily, including: Catarratto (Wh), Carricante (Wh), Zibibbo (Wh), Frappato (Red), Perricone (Red), Nero d'Avola (Red), and Nerello Mascalese (Red). I've really only seen Zibibbo planted outside of Sicily.

Grillo was and still is used to produce Marsala — an oxidized and fortified wine from Sicily used in cooking but also worthy as a standalone sipper. Marsala is comparable to Sherry and Madeira (nutty, honey, toffee, golden-raisin flavors) and it's not something folks break out for everyday drinking. It doesn't help that folks have come to associate Marsala with the grocery store stuff meant for cooking. There are superb examples of Marsala out there — they're cheap, too!

Feudo Montoni's Timpa Grillo is made into a fresh, youthful, dry wine *perfect for summer!* I hate saying stuff like that but *it's true, ok!* Look for lofty and supple tropical fruit with a soft, lifted, floral feel and a maritime-seaside mineral freshness. The palate reminded me of the supple yet lifted nature of Riesling, leaning just a skosh further into tropical fruit and with rounder acidity. Pair with... basically everything. Salads, chicken, BBQ, fish, mild dishes, big dishes. Super versatile!

