

Our goal with our club is to provide you with a diversity of wine to showcase the styles of the world.

This June we bring you two wines that showcase some of the forgotten grapes of the world. Italian white wine is dear to many wine nerds hearts because when loud fruit flavors quiets down, some of the not so apparent flavors become more obvious. Plus, Germany makes more than just Riesling!

THE CELLAR D'OR

WINE & CIDER

Wine Club • June 2022



Clelia Romano

Colli di Lapio Fiano di Avellino 2020

Key Words: Campagna, Italy Stainless Steel Fermentation 4-6 Months of Lees Contact Practicing Organic Minimal Sulfite Added

Fiano is one of my favorite Italian white varieties — and there are *many*. If the wines of Italy seem hard to delve into, it's because every nook and cranny of Italy produces wine. Not only *a wine* but wine from indigenous grapes that grow nowhere else but one or a few localized regions. There are more than 2000 grapes indigenous to Italy. It's insurmountable task to know them all, but Fiano is a grape deserved of your attention...

Most of the Fiano we come across is grown in Campania (think: the lower 'shin' of Italy if Italy is a 'leg') and the best Fiano's come from an area called Avellino which is located inland from the picturesque Amalfi Coast. The general rule is that as we head further south in the Northern Hemisphere, wines show more weight of ripe fruit while losing acidity and mineral-driven-brightness. Fiano is an outlier here. We can expect weight but without the juicy-ripe fruit and instead textural richness backed by bitter almond, lemon, herbs and at times a whiff of tropical fruit.

The nose is delicate but not without impact. Mouthwatering lemon curd seems to fuze with fresh herbs while wafts of papaya peak through and carry a sense of creamy meringue. The palate is weighty and rich but a cut of acid pulls quickly through an almost oily richness. Pair with chicken Piccata, flaky fish, lemon chicken, herb-roasted potatoes, garlic roasted green vegetables. This wine is also perfect for vegetarian dishes leaning on butter, herbs, and garlic, but also with mediterranean dishes with feta or falafel. Fiano not only shines with food but it lets food shine, too.



Jochen Beurer

Weingut Beurer Weiss Trocken 2020

Key Words: Württemberg, Germany Biodynamic & Organic Hand-Harvested Ex-European BMX Champion Field Blend

The dialogue around German wine is framed around Riesling for good reason. It's one of the greatest grapes in the world and it finds its most breathtaking expressions in Germany. The Germans cultivate a number of other grapes, including the 'Pinot' varieties: Spätburgunder (Pinot Noir), Grauer Burgunder (Pinot Gris), Weissburgunder (Pinot Blanc). In addition, we find classic German varieties like Sylvaner, Scheurebe, Dornfelder, Elbling amongst multinational grapes like Gewurztraminer, Blaufränkisch, Kerner, Müller-Thurgau, Trollinger (Schiava), Muscat, Sauvignon Blanc, and recently some Chardonnay. We've packed Jochen Beurer's Weiss Trocken that is a blend of several of these forgotten German varieties from an exciting, if not also neglected, region: Württemberg.

This wine is made to be drunk young and cold. It's a wine made for summer. A blend of Silvaner, Muscaris, Müller-Thurgau, Pinot Blanc, and Kerner — *Weiss Trocken* will undoubtedly remind you of some of the qualities of German Riesling. It's bright, crisp, fresh-fruited, and minerally. Yet, it's actually German terroir and its proclivity towards making wines that carry delicate fruit, and mineral-driven acidity that is familiar.

