

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 'big' wines. What these wines share, is a sense of hedonistic generosity, but they get there in wildly different ways...

THE CELLAR D'OR

WINE & CIDER

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Bosco Falconeria Nero d'Avola (Natalia and her parents, pictured left)

Key Words: Sicily, Italy Family-Owned Since 1933 Certified Organic since 1989 Hand-Picked Fermented and Aged in Steel

If you look at the back label of any old 'grocery-store-quality' wine-brand, they lean on words like 'velvety', 'rich', 'ripe'. These descriptors are not necessarily misaligned with what's in the bottle, but because of their near-ubiquity lose their sense of meaning. Large production wines have no reason to differentiate their flavor profiles when marketing to folks picking wines based off of labels and merchandising. So they tend no to.

The Sicilian Nero d'Avola we've packed you from Bosco Falconeria is *bold and rich*. Nero d'Avola provides the most pompous fruit of the red Sicilian varieties, effectively translating the Mediterranean sun. Yet, Falconeria's Nero d'Avola doesn't quite feel as big as its 14.5% ABV suggests. The interplay of acid/tannin/alcohol/sugar forms the basis for balance in wines... that little kick of acidity on the mid-palate of this Nero d'Avola brings a sense of vibrancy and energy to balance out the weighty feel of the higher ABV. You'll find flavors of black fruit (black cherry/black currant) but also pomegranate sauce, strawberry preserves and red licorice. There's a tar-ey, pitch-black earth note that resonates throughout and a softer earthiness that reminds of carob and roasted-hazelnuts. I often compare the archetype of Nero d'Avola to an uber-rich, inky version of California Pinot Noir. But mainly, this is a wine that fills your mouth. The palate is broad and weighty — the fruit feels extracted, inky, and dense. *It's velvety, rich, and ripe.*

Bosco Falconeria is a family-owned and run polyculture farm. Natalia (pictured left with her parents) recently took control of the estate and makes the wines!



Kruger-Rumpf Munsterer Rheinberg Kabinett (George Rumpf, pictured left)

Key Words: Nahe, Germany Erste Lage Site Quartz Soils No Chemical Fertilizers/Herbicides Spontaneous Fermentation

Of the many misconceptions regarding wine, Riesling is shrouded in a number of them. No, Riesling is not always sweet. And, no, sweet Riesling is not inherently bad, nor is sweet wine. Riesling is unduly framed by its unique ability to make wine with residual sugar (sweetness) while still staying in balance. It has naturally high acidity and is able to sustain that acidity through ripening in a way exclusive to the variety. Riesling *is* the variety folks should turn to when seeking a wine with *balanced* sweetness. But, I find many folks first foray into Riesling, specifically sweeter Riesling, came in the form of a lackluster bottle that leaned too hard on its sickly-candy fruit and lacked the necessary acid-driven backbone to package that sugar. It's been a long time coming for us to include a sweet, balanced Riesling in the club and **2019 German Riesling is on fire!** This is the one.

The 2019 vintage highlights aspects that make Riesling truly remarkable — it's all about that mouthwatering pull and tug of R.S. and acidity. This wine is *generous* but it's also steely, super bright, and incredibly fresh feeling at 8.5% ABV. Now, I wouldn't go as far as positing the best Rieslings wholly hide their sweetness, but the best Kabinett-style (typical-level-of-ripeness) Rieslings wear their sweetness like a person would summer clothing. The fruit feels light and airy, but ripe nonetheless... and the wines feel pristine and pure, not sappy. Again, Kruger-Rumpf's 2019 Munsterer Rheinberg Kabinett is 8.5% ABV. Glug away. Because, there is nothing... *nothing*... more fluid, more gluggable, more tantalizingly juicy, than a good semi-dry Riesling. *And, yeah, we have more.*

