

Our goal with the Natty Club is to provide you with a fresh take on the classics while digging deep into wine's roots. This month, we've included two of our favorite wines in the shop. A Pinot Noir that straddles the worlds of ripe Oregon Pinot Noir and meaty Italian red... and, crowd favorite, Bloomer Creek 'sOrange Gewurz!

THE CELLAR D'OR WINE & CIDER

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Montebruno Eola-Amity Hills Pinot Noir 2015

Key Words: Willamette Valley, Oregon Indigenous Yeast Unfined/Unfiltered Minimal SO2 at Bottling 1-Year Neutral Oak 300 Case Prod.

The natural wine scene has a strong counter culture vibe. The folks drawn to natural wine belong to all sorts of subcultures and what draws them to natural wine might be different than what has drawn someone else to natural wine. Like anything born out of a counterculture, I think there is a reckoning on the horizon as natural wine transitions from a fringe to mainstream category. Natural wine is not a 'new thing' but right now, natural wine is a *new thing to a lot of people*. And, it's not just consumers — *it's new to our modern wine industry, too*. Each person's intention when wearing the natural wine cape affects the development and progression of the natural wine movement... Natural wine because it's fun and you're bored of the classics? Natural wine because fuck corporate wine culture? Natural wine because small production and organic farming? I think part of the draw of natural wine is that we (myself included) aren't just filling up empty space in the 'natural wine tent' we're helping concurrently form it. You feel like you're part of a larger movement. And, at a time when we want something to feel good about, natural wine gives us that sense of belonging to a broad cultural phenomenon steeped in the unadulterated flavors of a people and their nature. The conversation about the current presentation of natural wine and whether there is a *natural* end point — wherein a modern concept of norms is settled upon or if the natural wine world begins to fray into smaller subgroups — is a larger thought piece than I have room on this page to discuss. It's something to ponder, though.

Simply put, this wine Pinot Noir is immediately engaging, thought provoking, and absolutely delicious. It carries the earthen-fruit of a wine made by an Italian and given its 6 years old has all of the brooding black cherry and turned earth dankness I look for in darker, richer, bassier Pinots with age. Yet, even in this inkier, black-fruited style, there's a surprising vibrancy to the fruit. This feels like a 6 year old wine in its flavor development and integration while expressing the juicy-supple, brooding side of richer bigger Pinot Noir.

Montebruno is named after Joe Pedicini's grandmother. It was in Italy as a child helping Grandma Angela Montebruno make wine for her family and friends that sparked Joe's interest in winemaking. The influence of Joe's grandmother and his Italian roots are on display in his 2015 Eola-Amity Hills Pinot Noir. The layered nature of this wine, the open, expressive earthy notes... this is open-top fermented with no addition of commercial yeast or other additives at all (only minimal SO2 at bottling)... It's only once in a wine like this crosses our 'desk' and we're really excited to include it this month!



Joe Pedicini



Bloomer Creek Skin-Fermented Gewurztraminer 2020

Key Words: Finger Lakes, New York 4+ Weeks of Skin-Contact Spontaneous Fermentation Unfined/Unfiltered Minimal SO2 at Bottling

GOSH. Bloomer Creek is my favorite winery in the Finger Lakes. They've been one of the only FLX wineries to get me to double take to iconic regions like Burgundy and Chinon. And, they've been the champion of natural wine in the Finger Lakes since the beginning. Les Bloomers make a variety of pet-nats and oranges amongst a wide range of classically-minded wines. But, even these classically-minded wines borrow from the winemaking of their Euro counterparts and are often spontaneously fermented and unfiltered with a minimal addition of SO2. They've always seemed to be beating to a different drum than their neighbors and, after a day of touring Finger Lakes producers tasting zounds of different iterations of Riesling, I always find a stop at Bloomer Creek a centering and grounding experience.

Gosh, this is delicious. Texture is a major player here (who else has walking covid, amirite?). Haha jokes, I've always been into texture. To me, texture can make or break a wine. Gewurztraminer is a polarizing grape. It's low in acid, high in glycerin and often feels plump and plush on the palate. The extended skin contact on this Bloomer Gewurztraminer imparts tannin structure (texture!) onto a grape that can at times lack the structural backbone of other aromatic grapes like Riesling and Sauvignon Blanc. If you've found yourself part of the anti-Gewurztraminer camp because you just can't get down with the richness and overt floral nature of Gewurztraminer — Bloomer's Orange Gewurz bucks the heady-lilac and uber-tropical feel for impactful but altogether more elegant notes of orange peel, rose petal, and ginger. Also, I tasted through this at the shop over a few days and I'd say it peaked on day 2 and 3. In fact, if on opening the wine feels a little more funky, give it a decant! This sells out every year and folks are always asking for it, the naive ask for it months later. Haha. Silly person, better join the club...



Debra Bermingham

