

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 change things up in a few ways. We've combined the September and October write-ups and included a "fruit-wine" strawberries and apples. These all have such far reaching flavors... Can't wait for you all to taste them!

# THE CELLAR D'OR

## WINE & CIDER

Natural Wine Club • September - October 2021

### 2019 Mtsvane & Rkatsiteli — Chona's Marani

**Key Words:** Kakheti, Georgia Qvevri Spontaneous Ferm Estate-Grown & Bottled Hand-Harvested UNESCO Protected!

This is what we've all been waiting for. At least, this is the type of Georgian orange wine we knew existed, but hadn't tracked down. Sheets of tannin. Rich apricot. Oxidative in some respects yet still tight and wound up in others. The finely textured mouthfeel of wine raised in clay pots. Depth for days. Chona's Marani's 'Mtsvane & Rkatsiteli' is otherworldly. Most of what we secured is for our Natural wine club. (there are just a handful of bottles remaining!). Chona's Marani cultivate just 2 hectares of three classic Georgian varieties: Kakhetian Mtsvane, Rkatsiteli, Saperavi. Grapes are pressed directly into Qvevri (the sunken, underground, clay amphora used to make wine in Georgia for... 8,000 years). You will also see quervi spelled kvevri, and qvevri. Fermentation begins spontaneously with the yeast found naturally on the grapes. Curiously, chacha, a spirit made of grape pomace, is worked into the juice before fermentation! This process helps dissolve sugars and diffuse tannin from the grape skins. Post fermentation, the wine in Quervi is sealed and then fully covered in earth to rest until Spring. Upon opening, the wine is racked into clean quervi to rest and naturally allow solids to settle and filter out. This process for making 'amber wine' is literally UNESCO protected! I think I understand why...



Mom and daughter of Chona's

### North Coast Red Blend — Coturri

**Key Words:** Sonoma (CA), USA Natural Winemaking Since 1979 Organic Vineyards Spontaneous Ferm No Sulfites Added No Fining/Filtration

There are a lot of juicy, bright, floral — Koolaid-Guy-Busts-Through-Wall — styled natural wines produced on the West Coast these days. I love the style. What's not to like about a fresh-fruited, sun-kissed, hedonistic California wine with an edgy flare of unkempt, untampered with juice? The natural wine... tent... is large and there is a whole segment of natural wine that shows more underbrush, leather, tobacco, fall leaves, licorice and the like. Natural wines with dried fruit, dark fruit, dried earth — these can get lost amongst natural wines with colorful labels and highlighter-colored juice. Coturri's wines are incredibly well priced and showcase this other side of California natural wine. Coturri was a trailblazer. Going back to the early 80's, Coturri detailed on their labels facets of their winemaking that what we now consider to be standard practice for natural wine... spontaneous fermentation, no filtration and fining, and abstaining from adding sulfites. Again, *this is 40 years ago*. Today, all of the grapes they source are also organically grown. Coturri's non-vintage North Coast Red Blend was produced in honor of Tony's Father, Harry "Red" Coturri and showcases these fallen leaf, currant, prune, pipe tobacco notes. Grapes: Cabernet Sauvignon, Carignan, Merlot, and Zinfandel. Non-vintage wine.



Harry & Tony Coturri

### Albahra — Envinate

**Key Words:** Castilla la Mancha, Spain Envinate: 4 Winemakers / 4 Regions Organic Farming Spontaneous Whole-Cluster Ferm No Fining/Filtration

Envinate (meaning 'wine yourself') is the brainchild of 4 oenology students (Laura Ramos, Jose Martinez, Roberto Santana, and Alfonso Torrente) who met at the University of Miguel Hernandez in Alicante (which shares namesake with the grape but is a city) about 15 years ago. Each is in charge of the vineyard management and vinification of a particular arm of Envinate. Jose Martinez is in charge of the Almansa/'Castilla la Mancha' production and in turn the Albahra packed in this club. Albahra is comprised of 70% Garnacha Tintorera and 30% Moravia Agria. Garnacha Tintorera (also known as 'Alicante Bouschet') is sourced from high elevation organically-farmed vineyards. It's peculiar grape. Cut any grape open — whether its red/white/etc — and the pulp will look rather clear in color... except for Garnacha Tintorera which has red-hued pulp! The result is a wine that feel more supple and silky than it's inky color would have one expect. As to Moravia Agria... my friends, this is a new grape even to me. Moravia Agria produces pale-colored tannic wine and I imagine this works incredibly well with Titorera and it's tinted free-run juice. Envinate's goal is one that we parallel here at the shop, "let each parcela, or single parcel, fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods." This means organic farming, no use of chemicals in the vineyard, hand-harvesting, whole-cluster (& spontaneous) fermentation, and a very low amount of sulfites added and only at bottling.



Four Winemakers of Envinate

### Strawberry Wisp — Revel Cider

**Key Words:** Ontario, Canada Locally-Sourced Spontaneous Fermentation No Sugar Added \$500 of Proceeds Donated (They are small!)

I expected to dislike this cider-strawberry-vinegar-H2O blend from Ontario. I'm not someone who drinks vinegar drinks unless it's Kombucha. I like natural wine but there's a degree of natty that just punches too far for me. But, Canadians are nice people — this is lip-smackingly delicious. So much so, that we are kinda breaking the natural 'wine' boundary here. The folks at Revel: "We treat cider like natural wine. That means everything we make is wild fermented and unfiltered. We don't add any sugar either, making our ciders truly dry..." Tariq founded Revel in 2014 after working in organic farming and falling in love with pickling, fermenting, farming and the like. Tariq started out using what he had at hand and it pushed him to understand how to prod and control wild, oxidative fermentations in wooden barrel and plastic bins as opposed to the classic stainless steel format. Their Wisp Series is their take on Piquette. Go to Revel Cider's website...ery right now. It's fantastic. I think Tariq and Revel going to blow up. *You all need to be here for it.*



Tariq, founder of Revel Cider

