

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 club, we bring the last gasp of a West Coast natural wine stalwart (Dirty & Rowdy), and the micro production wine of a producer who finds themselves outside of typical Umbrian AOC's but perfect for our club. Fresh, easy, fun wines that happen to be natty.

THE CELLAR D'OR

WINE & CIDER

Natural Wine Club • November - December 2021

Dirty & Rowdy — Enz VYD Mourvedre

Key Words: Lime Kiln VLY AVA (CA), USA 100yr Old VYD Own-Rootstocks Dry-Farming Organic Viticulture Spontaneous Fermentation

While their Mourvedre have garnered heaps of praise through the years — giving the overlooked variety new clothes and a makeover — this summer, Dirty & Rowdy decided to disband their long running partnership. Although melancholic, I like to think of their decision as a 'mission accomplished'.

The pair behind Dirty & Rowdy is Hardy Wallace (The Dirty) and Matt Richardson (The Rowdy). Hardy (winemaker) doesn't sport the list of experience & accolades customary of his California peers. Dirty & Rowdy was his first project and was inspired by other natural wines he imbibed over the years. Hardy employed techniques used in many regions of the world, like whole cluster fermentation, that were rejected for modern-styles of winemaking in California.

Hardy will continue producing wines under his new family label: Extradimensional Wine Co. The wines will feel similar to Dirty and Rowdy, but with a more varied stylistic direction. I think Hardy's intention with his new venture is found in its namesake — to show a new dimension of wine. After Dirty & Rowdy, Hardy now has the track record to prove he can successfully break the standard mold of California winemaking.

The Mourvedre of Bandol in Southeastern France are densely tannic wines with bitter herbs and dark currant. In Spain, you find Mourvedre referenced as Monastrell where it takes on an overripe — veering into sappy — fruit character. Dirty & Rowdy's Enz VYD expression is soft and fresh — shaking off the structural tannin ubiquitous to Bandol and the intense fruit extraction of Spain. This is a natural wine, but it's not obviously 'natty'. It's fun supple 'feel good' fruit feels very Californian, and yet the wine feels restrained. We love these kind of paradoxes in wine. I have a feeling Hardy has a few more up his sleeve... Extradimensional Wine Co. will be fun.



Matt & Hardy



Annesanti — Raspato Sparkling Rose 2020

Key Words: Umbria, Italy Varieties: (80%) Sangiovese, (%20) Aleatico Petillant-Naturel Spontaneous Ferm Low Sulfite

It's crazy that we get to taste any of this stuff. A lot of the wines of the world are made in such small quantities there's no way any given winery can supply more than a few shops in a few different regions of the U.S. — let alone the world. Think about all of the wines you never get to try because a winery sold the entirety of their production within their village, or their country, or simply not in America. Small production routinely translates into quality, but it's also remarkable how small production wines of quality make it here in the first place.

In rural Umbria, Francesco Annesanti does everything himself from planting to disgorging, vineyard work to cellar work. He's not surrounded by other wineries. His wines — while comprised of classic Umbrian varietals — don't fall within the spatial bounds to be included under any current appellation. He's out on his own. It's a path he chose years ago as the first in his family to plant vines on their land. On first pour, his rosé petnat feels familiar for such an offbeat wine. You'll find wafts of delicate strawberry fruit, red apple skin, and unripe papaya on the nose. Each additional whiff brings a little more, opening up to salty-saline, toasty lemon notes that accompany the otherwise candid character of this Petnat's red fruit.



Francesco Annesanti



December Wine #1... TBA

December Wine #2... TBA