

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), a micro production petnat from Umbria, a Cellar d'Or favorite in Florez' Kind of Orange, and a banger value red blend from Chateaufneuf du Pape!

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 100 Year Old VYD Own-Rootstocks Dry-Farming Organic Viticulture Spontaneous Fermentation

Their Mourvedre have garnered heaps of praise through the years — giving the overlooked variety new clothes and a makeover — but, this summer, Dirty & Rowdy disbanded their long running partnership. 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 resume customary of his California peers. Dirty & Rowdy was his first project and inspired by other natural wines he imbibed over the years. Hardy employed techniques 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 be more varied stylistically. I think Hardy's intention with his new venture is found in its namesake — to show a new dimension of wine. With Dirty & Rowdy, Hardy has proved he can break the standard mold of California winemaking. The Mourvedre of Bandol in Southeastern France are densely tannic wines with flavors of 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, fresh, and inviting— shaking off the structural tannin ubiquitous to those in Bandol and the intense fruit extraction of Spanish Monastrell. 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 kinds of paradoxes in wine. I'm sure Hardy has a few more up his sleeve with his next venture.



Matt & Hardy

Annesanti — Raspato Sparkling Rose 2020

Key Words: Umbria, Italy Varieties: (80%) Sangiovese, (%20) Aleatico Petillant-Naturel Spontaneous Ferm No Sulfites Added

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 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 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. Additional whiffs bring a little more, opening up to salty saline, toasty lemon notes that accompany the candid red fruit.



Francesco Annesanti

Florez Wines Kind of Orange Sauvignon Blanc 2020

Key Words: Mendocino County [CA], USA 100% Sauvignon Blanc Dry Farmed VNY Planted in 1980s Minimal Organic Inputs 3wk Carbonic Maceration

We obsess over Florez. James Jelks started Florez Wines in the Santa Cruz Mountains of California 4 years ago. You can bundle him into the mix of rising natural wine-focused up-and-comers on the West Coast... showcasing the fun, playful, energetic fruit we expect of California natural wine. But James' wines feel a cut above the rest — so candidly pure and full of life. Florez' wines capture so genuinely what we love about natural wine. We've packed Florez' their Kind of Orange Sauvignon Blanc from vines on the "verge [of] wild," James says, "... and sadly there is an attrition every year." James posits, "We may only have another vintage or two of this wine."

In Kind of Orange, the Sauvignon Blanc grapes start with a 3 week period of carbonic maceration. In carbonic maceration, grapes forego crushing and fermentation begins intra-grape rather than in a pool of juice/skins/etc. This process often produces wine with juicy-fresh, primary fruit flavors. However, in Kind of Orange, carbonic maceration is cut short as skins break, juice flows out, and a more traditional fermentation follows. This mixing of (contact with) skins and stems is what creates the textural-tannic structure in Kind of Orange and other oranges. Look for uber-tropical fruit from the carbonic maceration and orangey-tannin from the skin contact!



James Jelks

Chateau Simian Atout Rouge NV

Key Words: Rhone Valley, France Spontaneous Fermentation Certified Organic & Biodynamic Vineyards Fermented in Concrete, Rested in Steel

Atout Rouge is a banger entry-level natural red blend from Chateau Simian situated in Châteaufneuf-du-Pape. Think of this a Cote-du-Rhone-like red blend with geekier varieties. These grapes include Syrah, Caladoc, Merlot, and Alicante Bouschet. Caladoc is a genetic cross of Malbec and Grenache. Alicante Bouschet (also known as Garnacha Tintorera) is a red-pulped grape that was also part of the Albahra packed a few months ago. This wine is super versatile, chillable (but not translucent), and simply put a great value all around. At Cellar, we need wines at this price point that can show off natural wine flare and walk the tightrope of achieving broader likeability while staying true to natural wine principles. It's a lot to ask for!

In 1920, Marcelle Laudret was bestowed the Chateau Simian estate and its surrounding vineyards after the owner (Sophie Simian) passed away without any living descendants. Marcelle grew her family and the estate (sometimes by virtue of the other) and now Chateau Simian produces a number of wines, including organic, biodynamic Châteaufneuf-du-Pape.



Marcelle Laudret

