

*Our goal with our club is to provide you a diversity of wine to showcase the styles of the world. This September, we round out the summer months with a crisp, friendly Kerner from northeastern Italy that captures the mountain air freshness of the Dolomites. And, we introduce an approachable, gentle orange wine by Andrew Jones, who's making natural wine with unadulterated, sun-baked California fruit.*

# THE CELLAR D'OR

## WINE & CIDER

Wine Club • September 2022



*Abbazia di Novacella*

## Abbazia di Novacella Kerner

**Key Words:** Trentino Alto Adige, Italy    100% Kerner    Founded in 1142    Indigenous Fermentation    No Oak    Practicing Organic

Abbazia di Novacella is a benchmark producer in the northeastern Italian state of Trentino Alto Adige. They produce wines from a range of grapes like Schiava, Lagrein, Pinot Noir, Pinot Grigio, Sylvaner, Sauvignon Blanc, Gruner Veltliner, and Kerner. To understand the wines of the Trentino Alto Adige is to understand its geography. We can divide the state in two with Trentino in the south and Alto Adige in the north. Alto Adige is nestled in the Dolomites, a southeastern appendage of the Alps. While Alto Adige refers to the upper part of the Adige River, the region is commonly referred to as Sudtirol (Southern Tyrol). Across the border in Austria we find North Tyrol and East Tyrol. Not only is Alto Adige (Sudtirol) influenced its neighbor Austria but also proximity to Germany (in many towns, German is the most spoken language). Alto Adige also shares a commonality of grapes plus the hock bottle shape used in Germany and Austria. The Kerner grape is a genetic crossing of Riesling with Schiava. Kerner offer reliable drinkability with supple, crisp fruit and mountain air freshness common to the wines of Alto Adige (Sudtirol). Look for apple, clementine, and white flowers carried by a delicate yet palpable texture. Like many Italian white wines, Abbazia di Novacella's Kerner feels understated in its class.



*Andrew Jones*

## Field Recordings 'Skins' Orange Wine

**Key Words:** Paso Robles, California    Skin-Contact    43% Chenin Blanc, 18% Pinot Gris, 16% Riesling, 13% Albarino, 5% Vermentino, 4% Albillo Mayor, 2% Verdelho

Orange wine! No, it's not made from oranges. Much like how rosé wine is rose-tinted orange wine is often orange-tinted. Orange wines is made from white grapes (and those with gray-pink skins). White wine can be made from any grape. The juice inside nearly all grapes is clear. So to make white (clear) wines, you simply crush a grape and that juice will make white wine. Red wines get their color from black (noir) grape skins sitting in clear juice, wherein color tannin and flavor is extracted. Orange wines are made similar to red wines in that the white grape skins are placed back into the clear juice to extract color, flavor and tannin. Orange wine is a large category. The extent of extraction from any white grape skin can vary and any white grape can be made into an orange wine. Field Recording is the project of Andrew Jones in California. He eschews the additives common to modern winemaking only adding a touch of sulfites at bottling, "I was trained in viticulture, not enology, which made me wary of all the eno-preparations. Why would I add something that I don't know what it does when all I have to do is start with good grapes and then not mess it up?" You can call his wines natural but they aren't made without consideration for the end product. 'Skins' is a great gateway to the orange wine category.

