EXPLOR



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DOMAINE CLAUDE BRANGER 2019 MUSCADET SEVRE ET MAINE, LOIRE VALLEY, FRANCE

Production at this domaine stretches back to before World War One and has largely been handed down generationally. While one might think that the nominal term Muscadet may relate to the varietal, this appellation in the Loire Valley actually specializes in the Melon grape which produces wines that tend to be very lithe and lean with roundness upfront yet no discernible sweetness. They are typically dry, thirst quenching, but with a balanced roundness due to the sur lee aging process, perfectly exampled by this bottling from the Branger family.

Pair this wine with simple shellfish dishes for a great summer night.

Want to read more about this wine and the producer? <u>Click here</u>.



EXPLOR



ERS

UL

SKINNER 2018 GRENACHE, EL DORADO HILLS, CALIFORNIA

Skinner aims to pay homage to their Old World Rhône predecessors while embracing their unique location in the Sierra Foothills of El Dorado County, California. This particular Grenache bottling is made up of numerous small vineyard parcels that are selected to produce a wine that is true to varietal, singing the praises of the terroir where it is grown.

Juicy and lean all at the same time, try pairing this wine with Pork dishes such as chops and roasts.

Want to read more about this wine and producer? <u>Click here</u>.



SURVEY



ORS

GRENACHE

Grenache is a varietal that tends to do well in exceedingly hot climates like Northern California and the Southern Rhône Valley of France. It can produce both light-bodied and fragrant as well as strong, full-bodied wines replete with dark cherry and earthy notes. For the first iteration of our Surveyors Club, we thought we would give you an example of two very drinkable Grenache based wines; one that is 100% varietal and another that is similar in body but a blend. See if you can tell what role the Grenache grape plays when introduced to a blend rather than on its own. How do the two compare to each other? How are they dissimilar?



SURVEY



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SURVEY



ORS

U L B

MAXIME-FRANÇOIS LAURENT 2019 "IL FAIT SOIF," CÔTES DU RHÔNE, FRANCE

Michèle Aubèry-Laurent is a testament to perseverance. She took the lead of her family estate, was a nurse, and she works twenty-six hectares with her son, Maxime François (a rising star in his own right), farming both young and very old vines alike. They employ organic and biodynamic practices in the vineyards, with a strong non-interventionist stance. They do not merely champion organic farming, but they incorporate the concept of sustainability into their daily lives by growing their own food and raising their own animals. The domaine bottles an AOC Vinsobres and a myriad of parcels of Côtes-du-Rhône located around the domaine. Though Michèle and Maxime continue to test the confines of the appellation, the cellars are unsurprisingly old-fashioned. The Laurents use gravity-fed tanks and age their wines in oak demi-muids and foudres. That they take such

little sulfur, without fining or filtration, only demonstrates the lengths they will go to in order to highlight the freshness, purity, and intoxicating aromas of their small, rare production.

gutsy risks as bottling old-vine fruit with so

70% Grenache, 20% Syrah, 10% Cinsault with vines ranging from 15 to 30 years old.

Enjoy this red blend with BBQ fare like ribs or grilled portabella mushrooms.

Want to learn more about this wine or producer? Click here.

COLLECT



PERILLO 2010 TAURASI, ITALY

When then renowned importer of Italian wines Oliver McCrum tells you about his favorite producer in any given region, you'd be wise to listen. Perillo is an example of exceptional quality Campania wines best known for its age-worthy reds from the sub-region of Taurasi that specializes in 100% Aglianico.

In his own words:

Take advantage!"

"Taurasi can be glorious, one of Italy's most exciting big red wines, but there are few great examples. We are now importing Michele Perillo, an excellent small farmer and winemaker. He comes from Castelfranci, in the southeast corner of the appellation, about half an hour away from the town of Taurasi. His first bottled vintage was 1999, before which he sold fruit to other wineries. He grows all of his own fruit, and he vinifies Taurasi, Taurasi Riserva, and Coda di Volpe, all of which are expressive, distinctive, carefully made, great examples of their type. Michele Perillo himself is modest, but his enthusiasm for his work is obvious, and our tasting in his cellar recently (2015) was a highlight of our trip to Campania; tasting huge young Aglianico can be bruising to the palate, but these wines were so good you didn't notice. Perillo still has some back-log of older vintages in his cellar, and we are starting with vintages that are ten years old. I imagine that as Perillo's reputation grows, that will change.

OR; CL UB

COLLECT



PERILLO 2010 TAURASI, ITALY

Three quarters of the Aglianico vineyards were planted in 1930, and are trained in a kind of pergola called 'raggiera', the remainder were planted in 1980. The vines are massal selection, not clones. The soil is a kind of clay, of volcanic origin. The altitude ranges from 470-500 meters (about 1,600 feet) above sea level, which is high for red wine grapes. The grapes are picked extremely late, in late October or early November, destemmed and crushed, then macerated at low temperature for three days before fermentation starts (using indigenous yeast). Maceration is for about 3-4 weeks, depending on the vintage, then the wine is aged in used barriques (the youngest is at least 5 years old) for 12 months, then large barrels (2,000 liter) for another 12 months.

Michele's Taurasi shows the classic Taurasi flavors, red and black fruit, cedar/sandalwood/tobacco aromas and flavors, a savory beefy character, a fair amount of fine tannin (the comparison with Barolo in flavors, structure and ageworthiness is inevitable). Pair with hearty meat-based dishes.

Want to learn more about this wine or producer? Click here.