

EXPLOR



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DOMAINE DE LA FOLIE 2017 ALIGOTÉ, BURGUNDY, FRANCE

This graceful 16th-century estate sits on top of the Montagne de la Folie, a long, high ridge considered in ancient times to be the playground of fairies and goblins and a place where mortals dare not tread. The estate has been in the care of the Noël-Bouton family for three centuries now. It has long been considered a leading producer in Rully.

Immediately west of the domain, the ridge's flank falls steeply down to the village of Bouzeron, noted for Aligoté.

The Aligoté grows in two parcels totaling just under two acres in the Clos La Folie vineyard. About half of these grapes were planted in 1973 while the second, larger parcel was planted in 1947. These vines are a stone's throw away from the Bouzeron appellation on the same hill. No wood here in the élevage. Production averages 4,000 cases

Notes of fresh, sun-ripened yellow melon and salted caramel are bright and focused on the nose. There is a discernible weight on the palate of this Aligoté that is welcomed as a counterpoint to its lean acidity and minerality. Try pairing this wine with roasted chicken, butternut squash dishes, or white fish in an herb and butter sauce.



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FOLK MACHINE 2019 VALDIGUIE, REDWOOD VALLEY, CALIFORNIA

Once referred to as “Napa Gamay,” Valdiguie has since been studied to find that there is no actual relation to the famed grape from Beaujolais, France although the similarities between the two varietals is understandable.

Folk Machine wines is a division of Hobo Wines that was started in 2005 with two barrels of Dry Creek Valley Zinfandel. Since its inception, they have expanded to producing 1000 barrels of wine a year sourced from grapes covering about 200 acres spread across Sonoma County, Mendocino, Clarksburg, Suisun Valley, Arroyo Seco, and the Santa Cruz Mountains.

On the nose, this Valdiguie is full of red raspberry and pomegranate notes that is balanced by a touch of rose petal and earth on the palate. Try pairing this red with pork chops or lighter mushroom dishes.



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SOLARIA 2015 BRUNELLO DI MONTALCINO, TUSCANY, ITALY

An independent winemaker will tell you that if you want something done well, you're going to have to do it yourself. Patrizia Cencioni of Azienda Agricola Solaria takes this adage to the extreme—as winemaker, vineyard manager, and owner, she is the singular beating heart and soul of Solaria.

While Patrizia's family roots do reach back decades in Montalcino, this is not a typical tale of wine-stained generations, each planting vines and learning from the next. Patrizia wanted to make Brunello wines; thus, she bought a crumbling property on the southeast flanks of Montalcino in 1989 and set to doing things her way. Thirty years later, Solaria is a shining example of how hard work and dedication can make a modest family farm into a rising star of this world-famous appellation.

100% Sangiovese Grosso. Estate vines are found on a series of rolling hills, sitting 900 to 1,050 feet in altitude and southwest from the village of Montalcino. Soils are classic Montalcino, a combination of "galestro," a compacted clay and volcanic rock mixture. Vine age 20 to 30 years. Hand-harvested. Destemmed; fermented in stainless steel on indigenous yeasts. Aged for 30 months in older French oak barrels.

This Brunello di Montalcino is a textbook example with notes of tart cherry, leather, and cigar box with just enough grip and tannin up front to make it a serious and weighty wine while the finish is soft and supple. Try pairing this Sangiovese with the classic Tuscan dishes like Creamy Garlic Chicken or Bistecca Alla Fiorentina.



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