

# EXPLOR



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## ADEGA DE PENALVA 2020 “MACERATION,” WHITE BLEND, DAO, PORTUGAL

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Adega de Penalva, whose wines are delicious everyday examples of one of Portugal’s most intriguing appellations – the Dão. Perched above the Dão river itself as it snakes through its granite valleys, the Adega de Penalva is one of the leading cooperatives in the area, boasting around a thousand member growers. It’s important to note, though, that the average holding per member amounts to barely over a hectare—a figure that reminds us how tenaciously much of rural Portugal clings to its old ways.

Since its founding in the 1960s, the Adega has been collecting its members’ grapes and producing clean, characterful wines with a minimum of fuss that showcase real regional typicity while remaining extremely attractively priced.

- 40% Cerceal Branco, 30% Encruzado, 30% Malvasia Fina
- Hand-harvested from granite soils
- Spontaneous fermentation
- Macerated on the skins for 20 days
- Aged for five months in used French barrels



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## **GROUNDWORK 2019 MOURVÈDRE, OLD POTRERO VINEYARD, ARROYO GRANDE VALLEY, CA**

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Growing up in East Los Angeles, Curt was not a wine country kid raised among the vines. He got a glimpse of the wine world when coming to the central coast at the age of 20. He became enamored with winemaking and jumped right in.

His wine label Sans Liege, meaning "without allegiance," aptly describes his tenacity to pursue winemaking on the central coast unhindered by the trappings of any particular style. He is excited to have the opportunity to be a part of a winemaking region which is still shaping its history. For Sans Liege he focuses on Rhone varietals (especially Grenache) and favors character over notoriety when choosing vineyards for in diversity lies the promise of uncommon opportunity. He also crafts his foundational wines, Groundwork Wine Co. which are pure varietal expressions at an everyday price point.

A real change in direction of the wine this year- In the past the GW Mourvedre has been mostly Santa Barbara highlands fruit- a lot more arid and warmer vineyard there. Now in 2019 moving to Old Protrero vineyard in Arroyo Grande Valley- cool climate, non-irrigated vineyard. Almost looks like Spain out there- Soft moon dust sand. The Old Protrero Vineyard is pruned once and then the fruit is harvested, so truly a clear reflection of the vintage in that vineyard (not a lot of intervention at all- minimal farming). There's no fixing anything in that vineyard- you get what you get. Because of it's location compared to Santa Barbara highlands, it has a lot more acid in it than previous vintages, and it's a leaner pick. So this Mourvèdre is varietally true, nothing over the top. Light, acid driven, elegant expression of Mourvèdre.



**APRIL 2021**

# COLLECT



## SAY WHEN 2017 "PETITE BEAST," PETIT VERDOT, RUSSELL FAMILY VINEYARD, PASO ROBLES, CA

Say When started in 2013. when two friends, Rachel and Michael decided to team up. After several long distance phone calls that unintentionally turned into creative brainstorming, they created 300 unique labels using the actual wine as their medium and hand numbered each bottle. They then scanned each label onto the website and created a gallery that allowed people to comment with a story or tasting note on their individually numbered bottle. Michel helped turn that first barrel of wine into a business and they have been collaborating together ever since. Say When is a hands on winery, crafting all of their wines themselves in a shared winery space in Lompoc CA. Rachel focuses on the physical winemaking, but every decision in the winery is made together.

They source their grapes from vineyards in the Central Coast of California that are farming and picking by hand. While more than half of their wines come from vineyards certified SIP Sustainable, Organic, or Biodynamic, they are moving their entire production in that direction. Working with small family farms from Santa Barbara County to Paso Robles allows them to source a wide range of varietals and they continue to challenge and push their winemaking in new directions.

Every wine is made with a gentle hand; they utilize sulfur as a preserving agent but no other additions are made to the wines. Everything undergoes native fermentation, meaning that no commercial yeasts or nutrients are added. All of their wines are aged in neutral French Oak for 6-10 months depending on the wine. From there, each wine is given a unique identity to reflect the personality within the bottle.

Petit Verdot is traditionally used as to make up a small percentage of a Bordeaux blend to provide backbone and structure, but we think it's a star on its own.

It translates to "little green" because of the difficulty to get it fully ripe in the South West of France where it was originally planted, thus producing herbaceous, green notes. Now that it's being grown in warmer regions like California, the fruit is anything but green. Russell Family Vineyard was the perfect site for this late ripening grape, as the vines can stand strong under intense strain until they are ready.

Tart cranberries, bold red fruit, baking spice and underbrush and cedar are made delicate by 22 months in French Oak. It's a rare creature.



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