

# EXPLOR



# ERS

# CL

# UB

## FRATELLI ALESSANDRIA 2019 FAVORITA, LANGHE, ITALY

---

Since the mid-19th century, the Alessandria family has called the town of Verduno, at the northern edge of the Barolo zone, home. Then, Verduno was the center of Barolo winemaking—here families first crafted dry Nebbiolo wines in the style we know today. Because of this, the village was internationally recognized as the face of Barolo.

Today Verduno is experiencing a renaissance, and it is the “brothers” Alessandria who are guiding the wines of Verduno back to the heights they once held. What Verduno gives is exactly what we crave in our Barolo wines: complexity without heaviness, structure with finesse. “Fratelli Alessandria is one of Piedmont’s under-the-radar jewels. The Alessandrias make compelling, classically-built wines from estate vineyards in Verduno and Monforte d’Alba. Best of all, the wines remain very reasonably priced by today’s standards.” says wine critic Antonio Galloni.

With rich stone fruit up front, this wine follows through with pronounced minerality and refreshing acidity on the finish. Try pairing this with grilled or fried chicken.



JANUARY 2021

# EXPLOR



# ERS

# CL

# UB

## FIELD RECORDINGS 2019 "FREDDO," SANGIOVESE, PASO ROBLES, CALIFORNIA

---

Field Recordings is winemaker Andrew Jones' personal catalog of the people and places he values most. Spending his days as a vine nursery fieldman planning and planting vineyards for farmers all over California, Andrew is sometimes offered small lots of their best fruit on the side. Having stood in just about every vineyard on the Central Coast, he's all about finding those underdogs with untapped potential. As friendships are made and opportunities are embraced, Andrew produces small quantities of soulful wine from these unusual, quiet vineyards.

Winemaker Andrew Jones has a keen eye for diamonds in the rough: sites that are unknown or under-appreciated but hold enormous untapped potential. He strives for unique wines loaded with personality and a one-of-a-kind experience. Make sure to serve this Red chilled (the text on the label will actually turn blue when it's cold enough).

Full of ripe cherry notes, this wine is sheerly meant to be enjoyed and not fussed over too much. Try pairing with spicy Italian or Asian fare.



JANUARY 2021

# COLLECT



# ORS

# CL

# UB

## **DOMAINE SERRIGNY 2017 SAVIGNY-LES-BEAUNE ROUGE, BURDUNDY, FRANCE**

---

Domaine Serrigny dates from the late 19th century. It's made up of 7 hectares of vines (17 acres) and is run today by Marie Laure Serrigny. She's from the fourth generation, and she took over the estate in 1995 with her younger sister Francine. They tended the vines, made the wine, and together did all the myriad of things involved in running a domain until late in 2016 when Francine succumbed to a long battle with cancer.

Domaine Serrigny farms small parcels in Auxey-Duresses, Côte de Nuits-Villages, Corton Charlemagne, Meursault, Monthelie, and Pernand Vergelesses, but the historic heart of the holdings are in Savigny. The farming culture is sustainable, and the approach in the cellar is quite traditional. The parcel and the maturity dictate de-stemming entirely or partially or not at all (old man Serrigny apparently never de-stemmed). Fermentation is spontaneous and the reds undergo alcoholic fermentation in upright wooden barrels. The cap is still, remarkably, broken up by foot and all of the élevages take place in older barrels for fourteen months (sometimes less for the whites, sometimes more for the reds) before racking to steel where the wine rests for several more months. No fining for the reds, and bottling with only a light filtration.

Marie-Laure's Savigny rouge comes from less than three acres spread among the parcels of Aux Champs Chardons, Aux Fourches, and Les Planchots, and only 500 cases were produced. Notes of cranberry and rhubarb come across on the nose along with an earthy mushroom and underbrush structure. Accordingly, try pairing this wine with mushroom-based dishes, duck, or cassoulet.



**JANUARY 2021**