

EXPLOR



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CLIME 2019 BARBERA PET NAT, HARDE VINEYARD, EL DORADO, CA

The story of Clime is one that is tied to the ups and downs of 2020. The winery started as a small Husband and Wife project in the Sierra Nevada foothills of California. Focusing on small production selections of varietals from unique sources, they were unfortunately forced to close the doors on their operation this year and relocate to New York to continue pursuing their winemaking journey.

For those unfamiliar with the style, a Pet Nat (short for Petillant Naturel) is an ancient method used to produce sparkling wine. While the Champagne Method has two stages of fermentation, Pet Nats only go through initial fermentation before bottling. This means that the wine can be very alive and active when opened so expect a lot of bubbles and make sure to chill it down before serving!

While we at Village VINO have never featured a sparkling wine as a selection for our Explorers Club, let alone a Pet Nat, we felt like this was the right occasion and producer to highlight given the circumstances.

Fun, bright, and bubbly, this wine is a perfect way to toast the end of a difficult year.



DECEMBER 2020

EXPLOR



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ANNA MARIA ABBONA 2019 BARBERA D'ALBA, PIEDMONTE, ITALY

This wine project began in earnest when in 1989 Anna Maria and her husband Franco decided to quit their day jobs and take over the vineyard planted by her grandfather in the 1930's.

Historically their grapes had been sold off to other producers to make wine. In that time they were mostly planted to Dolcetto, but when Anna Maria and her husband took over the operation they decided to replant to Barbera and Nebbiolo.

The grapes for this particular bottling of Barbera are grown in the commune of Alba in Piedmonte, Italy and were planted 20 years ago. The wine was fermented and aged in 100% stainless steel in order to preserve the fresh, fruity characteristics of the grapes.

Rich in ripe, vibrant berry notes, this Barbera is balanced by savory notes of thyme, oregano, and dried sage.



DECEMBER 2020

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ANNA MARIA ABBONA 2016, BRICCO SAN PIETRO, BAROLO, ITALY

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100% Nebbiolo from a single vineyard of younger vines planted in Bricco San Pietro, a "cru" in Monforte d'Alba. The vineyards face south, south-west, and are planted on tuff and calcareous marl at an elevation of 500 meters above sea level. Fermented in stainless steel and aged in Slovenian Oak Botti (large barrels).

When Nebbiolo sings, it is a symphony. Bold, expressive, and delicate, this wine speaks of the terrain it hails from. Dark, rocky, and earthy with notes of orange oil and a dusty finish, this Barolo is definitely age worthy. Consider laying it down for several years, or decanting for at least an hour before drinking.

93 Points Wine Advocate and James Suckling.



DECEMBER 2020