

EXPLOR



ERS

Y. ROUSSEAU 2018 COLOMBARD, SOLANO COUNTY, CALIFORNIA

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Yannick Rousseau is a winemaker that sought to break away from the normalcy of Napa wine production by focusing on a varietal close to his home town of Gascony in France called Colombard. Bright, crisp and with a sharp acidity, this rare single varietal wine is a perfect fit for fans of both Sauvignon Blanc and Unoaked Chardonnay. It strikes a perfect balance between marked acidity and rounded fruit. A complex, aromatic, scintillating white wine. The nose is bright, pure and combines aromas of lemongrass, white stone fruits, citrus notes, Anjou under ripe pear, jasmine and wet pebbles. The palate displays layers of citrus, green apple, grapefruit and jasmine. The wine shows excellent texture, minerality and long finish. It is brisk and mouth watering.

Check out Yannick's video on our YouTube Channel for more detailed information.



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CENTOPASSI 2019 “GIATO ROSSO,” SICILY, ITALY

Western Sicily grows a lot of OK wine, but the wines from Centopassi are different. They come from various vineyards in the high Belice Corleonese, a plateau at over 500 meters (1800 feet) above sea level, near the town of Corleone, south of Palermo. The soils are clay of various kinds, at an altitude that gives cool nights and fresh acidity at harvest; the vineyards are cultivated organically; the varieties are indigenous to Sicily, which is to say adapted to the conditions found here; the winemaking allows the native character of the fruit to shine, and is not at all intrusive; and the results range from excellent everyday drinking (Giato Rosso and Bianco) to the best Sicilian single-vineyard wines we’ve had outside of Etna.

Harvest at Centopassi normally takes place at the end of August through September, depending on the variety. Fermentation for the white wines is carried out with neutral selected yeasts, while indigenous yeasts are used for the reds. ‘Giato’ is the name of the area around the ancient Greek theatre on Mount Jato, and these first two wines are the everyday bottlings from Centopassi. They are both dry, very well made, and delicious, very different in style and quality from most of the commercial examples from this area.

The Giato Rosso is 70% Nero d’Avola and 30% Perricone. This traditional blend of indigenous varieties is grown in the Taggia Via, Verzanica and Don Tommaso vineyards, all on the Belice Corleonese plateau. Fairly deep red with violet rim; smells and tastes like sour plums with a faint hint of rose-petal; very drinkable but also very fresh and properly dry (which a lot of commercial Nero d’Avola is not). Delicious red wine with pizza and all kind of substantial pasta dishes.



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BREZZA 2015 “CASTELLERO,” BAROLO, PIEDMONT, ITALY

For the classicists among us, you could not find a better example of quality Barolo in a recent vintage than Brezza’s. The Brezza estate, which includes part of the renowned Cannubi vineyard and other fine sites around the village of Barolo, has been bottling since 1910. Now run by Enzo Brezza and his cousin Giacomo, the fourth generation of the family to make wine here, Brezza’s wines are icons of traditional winemaking: organic grapegrowing, long macerations, and aging in large barrels. This transparent style, applied consistently and cleanly across the different bottlings, allows the differences of site to become clear, with no new oak aromas or rusticity to get in the way.

There is a range of styles of Barolo grown around the different villages that make up the whole Barolo appellation. Barolo is both the name of the appellation and the name of one of the villages within it. The area can be divided into two parts, the western part (including La Morra, Barolo, Verduno, and Novello) where the soil is ‘calcareous marls of the Tortonian epoch which are relatively compact, fresher, and more fertile’ (Oxford Companion to Wine), producing wines that are relatively elegant, fruity, and drinkable when young; and the eastern part (Castiglione Falletto, Monforte, and Serralunga), where the soil is ‘from the Serravallian epoch, with a higher proportion of compressed sandstone, less compact, poorer, and less fertile...’ (OCW), producing wines that are firmer in structure and take longer to mature. Castiglione is in fact on the ‘seam’ between the two types, and produces wines that are between the two styles. The wines grown in the village of Barolo are typically more structured than those from La Morra, but less so than those from Castiglione, Monforte, and Serralunga.



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