

Sommelier Sweethearts: Discover New Wines

CURRENT “WINE INDUSTRY” TRENDS & INTERESTS

- Environmental responsibility: sustainable, natural, organic and biodynamic viticulture
- Traditional or historical and low-intervention winemaking practices
- Overlooked and underrated regions or grape varieties
- Site specificity: the notion of “terroir” or a distinct sense of place in a wine
- Interest in stories or cultural significance of a wine rather than bottles as luxury status or qualitative (“points”) ranking
- More food-friendly wines
- Lower alcohol wines

1) **Salinia Twenty Five Reasons Sauvignon Blanc NV – Mendocino, California**

- Winemaker Kevin Kelley graduated from UC Davis before going to Burgundy to work with Domaine Meo-Camuzet and Domaine Henri Gouges; then made wines for some of California’s most prestigious estates before starting own label
- Works with cold climate grapes and almost no new oak; minimal intervention, no fining/filtering; experiments with skin contact, “pet-nat,” alternative bottling containers
- “Pet-Nat” or *Pétillant Naturel* wines made by primary fermentation finishing in bottle; result is milder bubbles (pétillant), naturally (naturel)
- This is made from skin-fermented Sauvignon Blanc; the tangy flavors and bubbles make it fun and versatile with food

1) **Karthäuserhof Eitelsbacher Karthäuserhofberg Riesling Spätlese '02 – Ruwer, Germany**

- Spätlese is a quality level for German wine that indicates how ripe the grapes were when picked; the ripeness of the grapes nicely balances Riesling’s high acidity
- Ruwer sub-region named for Ruwer River, a tributary of the Mosel River and within the greater Mosel region; Ruwer Riesling’s general character is delicate and subtle
- Weingut Karthäuserhof is located within the town of Eitelsbach; vineyard site is “Karthäuserhofberg” (actually five individual vineyards, bought together... then labeled as one by the estate)
- House style is very fresh, vivacious; it maintains precision even as it ages and rounds out, developing nuance and complexity



3) Château Doisy-Daëne Blanc Sec '09 – Bordeaux, France

- White Bordeaux is made from grapes Sauvignon Blanc, Semillon and Muscadelle
- This is 100% Sauvignon Blanc; sec means “dry”
- White Bordeaux usually sees some new oak, which rounds it out and can give it a spicy component; the fuller profile combined with high acid make it versatile for pairings
- Doisy-Daëne is one of the best producers of sweet wines in Bordeaux; their dry white comes at a great value for the quality of grapes and winemaking

4) Domaine de la Pinte Trousseau '10 – Arbois, France

- Jura is east of Burgundy in France, near the border with Switzerland and quite isolated
- Arbois is one of the villages in the Jura and its own appellation
- Trousseau is one of the main red grapes grown in the Jura region
- Trousseau makes savory, pale, lighter bodied but firmly structured wines with good acid and tannins; it's great for pairing with “in between” dishes, vegetables or poultry
- Domaine de la Pinte practices biodynamic viticulture and embraces the notion of food and wine growing together and going together

5) Azienda Agricola COS Pithos '10 – Sicily, Italy

- For a long time, Sicily focused on quantity over quality; today a number of producers (like COS) have revived the push for quality winemaking and sustainable agriculture
- COS practices biodynamic viticulture and minimal intervention winemaking; they ferment and age this in amphora and never filter their wines
- This is made from two of Sicily's local grapes: 40% Frappato (light, bright, fruity) and 60% Nero d'Avola (dark, bold, meaty)

6) Clos Ouvert Carmenère Caquenes '09 – Maule, Chile

- Chile has seen a huge surge of quality winemaking in last two decades, especially as European winemakers have recognized various regions' potential for grape-growing
- This is from 100% Carmenère, an old Bordeaux variety that's gaining fame in Chile
- Made by two Frenchmen, focused on finding “terroir” in Chile
- Grapes are from organic, old vines; winemaking is low-intervention and uses only old oak barrels (which impart minimal oak flavor to the wine)

