

# WESTERN RESERVE WINES CLUB NOVEMBER 2024

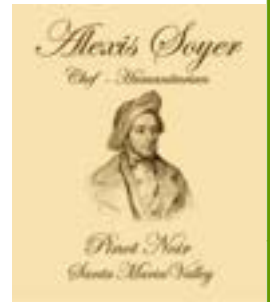
WINE: Private Reserve Alexia Soyer Pinot Noir

VARIETALS: Pinot Noir

Viticulture Area: Santa Barbara California

Bottle Price: \$14.99

Case Price: \$161.89 plus tax



## INTRODUCTION

Alexis Soyer wines from Private Reserve: These wines are dedicated to Alexis Soyer who was arguably the 19th century's most famous chef. He was a man full of ideas, inventions and convictions which led him to be a great champion for the common man. When hearing of the plight of the Irish people during the "Great Famine", he asked his employers for a leave of absence and went to work in Dublin constructing a soup kitchen that could feed 5000 people a day. Though he often cooked for the aristocracy, he wrote cookbooks for those less fortunate teaching them how to make nutritious food for small amounts of money.

*"I made this wine as a tribute to Alexis Soyer who I admire as a Chef, Humanitarian and Inventor but more importantly a man who always seemed to help those less fortunate than himself".*

"Life is a great circle and nobody know when it begins or ends", just as I was beginning my career in the wholesale side of the wine business in 1995 I discovered a Pinot Noir from a small winery located in the Santa Maria Valley. It was the first California Pinot Noir that really jumped out at me with depth and acidity coupled with restraint and it happened to be from a small farmer vintner that has since been sold a few times. It is with great joy that I am able to offer a Santa Maria Valley bottling 24 years later that I hope you will find as enjoyable as I did the first time I tasted from the appellation. *Sincerely, Tim English*

## REGION:

Santa Maria Valley is an American Viticultural Area which straddles the boundary of Santa Barbara and San Luis Obispo counties in California's multi-county Central Coast AVA. It was established on August 5, 1981, by the Bureau of Alcohol, Tobacco, Firearms and Explosives as California's second oldest AVA.

The Santa Maria Valley is a wine-growing region in California's Central Coast, known for its complex, flavorful grapes and Mediterranean climate: A portion of the AVA crosses the Cuyama River into the southernmost corner of San Luis Obispo County. The east-west orientation of the 152.3 square miles (97,483 acres) with a wide, open valley and rolling hills means cool winds and fog flow in freely from the Pacific Ocean, settling most noticeably in lower-lying areas. The result is a mild Mediterranean climate that lengthens the growing season and contributes to the eventual sugar/acid balance in the grapes from Santa Maria Valley's 7,500 acres cultivated vineyards. On January 28, 2011, the AVA was granted a 29.4 square miles expansion to its southern boundary.



Santa Maria Valley is mostly region I with a small bit of region II so it's pretty "fresh" as we like to say with average September temperatures around 75 degrees (the warmest month in AVA). Lows during growing season are in the high 40's to low 50's which result in an average growing season around 125 days. That means you can get some hang time on those grapes without having to worry about acid levels dropping too low, overripe flavors, or alcohol levels fighting the table.

## PRODUCER

We harvested between November 12-19th during the early mornings and immediately went to a cold soak to pull some color and a little tannin for 72 hours. We fermented half with a proprietary yeast strain and the other half was "au naturel" in one ton open top fermenters. Those much stronger than myself punched down the caps 2-3 times a day for the alcoholic fermentation. We did not allow the fermentation to go above 85 degrees, and our patience was rewarded with a beautiful aromatic display. We went into seasoned (third and fourth use) center of France oak medium toast for the aging process and they spent 9-16 months depending on the barrel softening up.

We bottled with no fining and just enough filtration to remove the chunks.

512 cases produced



Alexis Soyer  
The Greatest  
Chef of the  
19th Century

## Tasting Notes:

With packaging as beautiful as the wine, this Pinot Noir strikes an incredible balance of fruit and spice. Made to pair well with food, it is a must-have for your next dinner party. - Winery Notes

## Food Suggestions:

Veal, Pork, Poultry and Mushrooms.



Veal



Pork



Poultry



Mushrooms

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## Sources:

[https://en.wikipedia.org/wiki/Santa\\_Maria\\_Valley\\_AVA](https://en.wikipedia.org/wiki/Santa_Maria_Valley_AVA)

<https://www.westernreservewines.com/alexis-soyer-chef-humanitarian-pinot-noir-santa-ma.html>

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Western Reserve Wines' Wine of the Month Club!

# WESTERN RESERVE WINES CLUB NOVEMBER 2024

*WINE: N° 1 Dourthe Sauvignon Blanc 2022 Bordeaux*



*VARIETALS: 100% Sauvignon Blanc  
Viticulture Area: AOC Bordeaux, Graves,  
Médoc and Saint-Emilion France*



**Bottle Price: \$14.99 Case Price: \$161.89 plus tax**

## INTRODUCTION

Maison Dourthe was founded in 1840 and is a committed player in Bordeaux. Whether in its vineyards or with its partners, its aim is to share the wealth and diversity of Bordeaux terroirs and create the Bordeaux wines of the future.

Over the years at Dourthe, we have developed a unique ethos defined by our close ties to the soils, teamwork, an appreciation of good things, and an unstinting quest for the very best. Sincere, passionate and artisan in approach, our teams are driven by a common goal to deliver authentic fine wines that express in abundance the true character of the Bordeaux terroirs, while deeply committed to the environment, biodiversity and Man.

## REGION

Our passion for wine permeates everything we do, in tune with the soils and microclimates, committed to a winemaking approach in harmony with the typical profile of each iconic terroir and grape variety. Through its vineyards and wines, Dourthe focuses on rich and varied soils, with an unwavering commitment to elevating them to the very heights of their appellation.





## PRODUCER

The dedicated team has remained virtually unchanged since its early beginnings. Over the course of a succession of vintages, Patrick Jestin has passed on all his ambitions for this wine to his son Valentin. The terroirs are selected with judicious care, favouring cool, limestone soils in a bid to **harness aromatic purity, minerality and elegance**.

Two teams work fervently in the vineyard and winery alike and adopt a **precision-led approach** at every stage. Inspired by the great white wines of Sancerre, N°1 blanc is 100% Sauvignon blanc, of great purity.



### OUR COMMITMENTS



## Tasting Notes:

N°1 Bordeaux white, fresh and aromatic on the nose, combines appealing citrus fruit aromas of lemon and grapefruit, with an elegant mineral hint. Direct from the outset, the wine develops into a rich, fresh and lively palate culminating in an harmonious fruity and persistent finish, characterised by the well-balanced liveliness and minerality of Sauvignon Blanc on limestone soil, the signature of N°1.

## Food Suggestions:

Seafood, grilled fish, Asian food, cheese (goat cheese, Comté...).

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<https://en.wikipedia.org/>

<https://www.dourthe.com/en/>

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“

**At last, a Bordeaux brand for real wine lovers**

Robert Parker

“

**I like to think that what grows together, goes together, and the harmony of oysters from Archachon Bay and our mineral-laden N°1 Sauvignon Blanc is the finest illustration. We feel an immense sense of pride as this highlights the many different facets of the Bordeaux landscape.**

Valentin Jestin, Global Brand Director

# WESTERN RESERVE WINES CLUB NOVEMBER 2024

*WINE: Stolpman La Cuadrilla Red Blend*



*VARIETALS: 50% Syrah, 20% Grenache,  
15% Mourvèdre, 15% Sangiovese*

*Viticulture: Ballard Canyon California*

**Bottle Price: \$26.99 Case Price: \$291.49 plus tax**

## INTRODUCTION

Over 20 years ago, our Founding Partner, Tom Stolpman, discovered what we believe to be one of the greatest viticultural sites on earth. Hidden in the hills of California's Central Coast, on a rare Limestone outcropping & unobstructed from the Pacific Ocean wind, this unique land is naturally suited to grow Syrah and Roussanne grapes. We are committed to preserving this natural environment for our vines through conscious farming, dry farming, & sustainable employment. In the winery, we prefer native fermentation & minimal manipulation.

Dedicated to sensible farming & winemaking, we believe that we can create vibrant, site-specific wines, with a focus unique to Ballard Canyon AVA, California.



## REGION



The Blessings of farming wine grapes on our Ballard Canyon estate abound.

**White Rock:** Active, youthful 2 million year-old Limestone provides balancing acidity to all of our wines while the thin layer of dense clay topsoil above allows retention of moisture. Because of this one-two combo, we can withhold irrigation from the roots, forcing them to dig deep into the white rock and absorb all that terroir!

**Tunnel of Love:** Daily mistrals originate from the cold Arctic flow of Pacific Ocean pushing through our fully-exposed hillsides. The Mojave far to our east sucks up the cold air as its desert heat rises – the vacuum creates a perennial wind tunnel through Ballard Canyon rivaling the Northern Rhone in force and relentlessness. Our hearty vines continue to photosynthesize in the wind but the fluttering leaves don't suck for water. Without dilution, flavor concentration intensifies. The wind also knocks down fungal pressure, giving the winery team pristinely clean fruit.

**Nightly Chill:** Unsheltered from the Pacific, as soon as night falls, temperatures drop an average of 40 degrees Fahrenheit during the growing season. Not only does the cold nightly rejuvenation help hold acidity through our long growing season, but we also nocturnally harvest to lock in the taut freshness from the crisp conditions.

**Rain:** Rain? For better or worse, it seldom rains during the growing season. Combined with our dedication to dry farming - concentrated, undiluted grapes result. We only pray for healthy winter rains during dormancy so the vines wake up sensing enough moisture to get through the summer. Perhaps the largest impact of our annual dry stretch - the root-louse Phylloxera doesn't like to be parched. We get away – knock on wood- with own-rooting vulnerable Vinifera rather than grafting onto root-stock. Today, 60% of the vines at Stolpman are own-rooted.

**Tropical Tan:** Located at 34.6 degrees latitude, our equatorial solar rays help to ripen the grapes through the long, cool growing season. The sunlight stays strong, seeing us through our Autumn harvest. We rely on it to yellow our Chenin Blanc and paint our Roussanne a "Rouss" shade of gold.

## PRODUCER

Stolpman Vineyards employs its dedicated, passionate vineyard workers year-round. In an effort to provide further stability to their families, the crew "La Cuadrilla" receives the profits of their wine.



Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This all led up to even, slow sugar accumulation. By the end of August, with no red fruit anywhere near ripeness, we knew we were in for a late, compacted red wine harvest. Sure enough, we strategically jumped into the thick of it in early October.

Even with La Cuadrilla in turbo, as we prioritized each night's picks, we pushed some micro blocks to hang a day or two longer than originally planned. Those lots were automatically declassified into La Cuadrilla, making the 2023 even more supple and yummy.

## Tasting Notes:

Certified Organic: Plush Lavender with hints of fresh, crunchy red berry. A swirl of juicy red to purple plum. The fresh, lively front palate leads into a weighty, more serious middle. Exciting spicy pepper notes trace behind the fruit on the nose and ride over the soft, fine tannin. Dynamic and rewarding now on release, this wine will be supple and luxurious by early 2025 and the "yum quotient" will surely rise exponentially.

## Food Suggestions:

Even now, with a few minutes of air the 50% Syrah takes command, getting darker and bolder, harkening for grilled red meat. Another dried herb, menthol layer appears, showing future evolution and complexity.

### **Sources:**

[https://en.wikipedia.org/wiki/Ballard\\_Canyon\\_AVA](https://en.wikipedia.org/wiki/Ballard_Canyon_AVA)

<https://www.stolpmanvineyards.com/>

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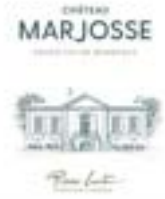
# WESTERN RESERVE WINES CLUB NOVEMBER 2024

**WINE:** *Chateau Marjosse Blanc 2023 Dry White Wine*

**VARIETALS:** *45% Semillon, 35% Sauvignon blanc,  
15% Sauvignon gris, 5% Muscadelle*

**Viticulture Area:** *Bordeaux France*

**Bottle Price: \$22.99 Case Price: \$248.29 plus tax**



## INTRODUCTION

Located in the **Entre-deux-Mers** appellation on the right bank of the **Bordeaux wine region**, Chateau Marjosse is a Charterhouse which was constructed in 1782. Its initial owner was Bernard Chenier, a wine merchant in Bordeaux who settled there with his family and planted its first vines, which were spread over 56 different plots. Adjacent to the Charterhouse, the first winemaking cellar at the estate was made up of rectangular cement vats for carrying out must fermentation. Chateau Marjosse was subsequently acquired by Alban Deleuze, who owned the *Magasins du Louvre* (Louvre shops) in Paris and who carried out numerous renovation works around the Charterhouse, deciding to gradually delegate winemaking to the chateau's caretakers. In 1990, George, the son of Alban Deleuze, rented out some plots to a young winegrower, Pierre Lurton.

In 1992, Pierre Lurton, who grew up in Chateau Reynier, which neighbours the magnificent Charterhouse, moved into a second home in Chateau Marjosse and, over the years, successively bought several rooms from the Deleuze family.

In 2000, Pierre Lurton had an ultramodern cellar containing more than 40 cement vats constructed and, in 2013, became the owner of the entire 40-hectare vineyard, as well as the Charterhouse.

## REGION

Located on clay-limestone soils, the Chateau Marjosse vineyard is made up of young and old vines, some of which are centuries old. **Merlot, Malbec, Cabernet Franc** and **Cabernet Sauvignon** make up the grape varieties dedicated to the production of the red Chateau Marjosse at the vineyard. The vineyard dedicated to the production of the white Chateau Marjosse covers 12 hectares, within which the vines are 25 to 75 years old. There, the grape varieties are **Sauvignon Blanc, Sauvignon Gris, Semillon** and **Muscadelle**.

Alongside Jean-Marc Domme, technical director of the chateau since 2017, Pierre Lurton applies the same vinification principles which are practiced in the other prestigious chateaux of which he is in charge to Chateau Marjosse wines. Thus, plot-based vinification and the creation of micro-cuvees in limited quantities were introduced for the first time in the estate's history to express the characteristics and microclimate of each of the most remarkable plots. Chateau Marjosse produces wines from Entre-deux-Mers that seduce with their elegance and their rich aromatic palette.





## PRODUCER

Château Marjosse, an emblematic wine estate located in the Bordeaux region, in the commune of Tizac-de-Curton, in the heart of the Entre-deux-Mers wine region, embodies a past rich in history and tradition. This wine reveals freshness, complexity with a nice salinity in the finish. |



Parker

88-90/100



J. Suckling

91-92/100



Vinous - A. Galloni

90/100

TWI

The Wine Independent

90-92/100

## Tasting Notes:

James Suckling ~ JS 91 Points: Crisp and clean white with a medium body and bright acidity. A little reductive, with flinty notes alongside green apples, lemons, stones and seashells. Fresh.

## Food Suggestions:

Dry, white Bordeaux wine is quite versatile. White Bordeaux wine, due to its freshness and flavor profile pairs with almost any white food: shell fish, fish of all types, oysters, clams, mussels, sushi, veal, chicken, pork etc. Sauvignon Blanc and Semillon blends are fresh, refreshing and quite citrusy.

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### Sources:

[https://en.wikipedia.org/wiki/Bordeaux\\_wine](https://en.wikipedia.org/wiki/Bordeaux_wine)

[https://www.millesima-usa.com/producer-chateau-marjosse.html?](https://www.millesima-usa.com/producer-chateau-marjosse.html?srsltid=AfmBOopOKhI2W12RK07e8kINv7R9BZC1YHQxSgNutt7gODcMcF_FSOWv)

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# WESTERN RESERVE WINES CLUB NOVEMBER 2024

*WINE: Anne Pichon Sauvage Ventoux 2021*

*VARIETALS: 80% Syrah | 20% Grenache*

*Viticulture Area: Ventoux France*

**Bottle Price: \$24.99 Case Price: \$269.89 plus tax**



## INTRODUCTION

Anne Pichon Sauvage Syrah grenache is produced by a family estate. The vineyards are located on the slopes of the Mont Ventoux mountains, in Southern Rhone. Our Syrah and Grenaches were planted in the early eighties on clayey soils. Grapes are harvested at night and aged in concrete tanks for six months.

Stretching across the slopes of the Ventoux mountain in the southeastern region of the Rhône River Valley, Cotes du Ventoux excels in the production of spicy and characterful red blends based on Grenache, Syrah, and other indigenous varieties. The region also produces rich and aromatic whites and rosés.

With bold fruit flavors and accents of sweet spice, Grenache, Syrah and Mourvèdre form the base of the classic Rhône Red Blend, while Carignan, Cinsault and Counoise often come in to play. Though they originated from France's southern Rhône Valley, with some creative interpretation, Rhône blends have also become popular in other countries. Somm Secret—Putting their own local spin on the Rhône Red Blend, those from Priorat often include Merlot and Cabernet Sauvignon. In California, it is not uncommon to see Petite Sirah make an appearance.

## REGION

Mont Ventoux; Provençal: Ventor is a mountain in the Provence region of southern France, located some 20 km (12 miles) northeast of Carpentras, Vaucluse. On the north side, the mountain borders the department of Drôme. At 1,910 m (6,270 ft), it is the highest mountain in the region and has been nicknamed the "Beast of Provence", the "Giant of Provence", or "The Bald Mountain". It has gained fame through its inclusion in the Tour de France cycling race; in 2009 it was the scene of the first penultimate-day mountain top finish in the Tour de France, with Alberto Contador sealing his yellow jersey.

As the name suggests (ventoux means windy in French), it can get windy at the summit, especially with the mistral; wind speeds as high as 320 km/h (200 mph) have been recorded. The wind blows at over 90 km/h (56 mph) for 240 days a year. The road over the mountain is often closed due to high winds, especially the col des tempêtes ("storm pass") just before the summit, which is known for its strong winds. In the 10th century, the names Mons Ventosus and Mons Ventorius appear.

Mont Ventoux, although geologically part of the Alps, is often considered to be separate from them, due to the lack of mountains of a similar height nearby. It stands alone to the north of the Luberon range, separated by the Monts de Vaucluse, and just to the east of the Dentelles de Montmirail, its foothills. The top of the mountain is bare limestone without vegetation or trees, which makes the mountain's barren peak appear from a distance to be snow-capped all year round (its snow cover actually only lasts from December to April). Its isolated position overlooking the valley of the Rhône ensures that it dominates the entire region and can be seen from a long distance away on a clear day.

## PRODUCER

Winemaker Anne Pichon crafts tiny batches of classic Rhône wines from a lovingly restored vineyard at the foot of Mont Ventoux.

In the 1990s, seeking an agrarian-bohemian lifestyle, Anne and her late husband Marc grew enamored with the 60-hectare Domaine le Murmurium estate in the Côte de Ventoux village of Mormoiron. So they bought it and began living in an abandoned farmhouse nestled in the rolling hills. The domaine—whose name is Latin for "The Buzzing Song of Bees"—also contained 15 hectares of neglected vines.

Despite their poor condition at the time, they'd been farmed organically for years, and were ready for a revival. When the husband-and-wife duo started revitalizing the property, they discovered just what beautiful terroir they had. The arid land is a veritable painter's palette of optimal winegrowing soils, like sand and white clay. At this elevation, the cold Mistral wind sweeps up from the hills below, protecting the vines from disease and making it easier for Anne to employ organic and biodynamic farming practices. Carefully and manually managing the estate's rows of native Rhône grape varieties, Anne keeps yields low and production small—producing no more than 40 barrels per year. She named her wines Sauvage, which translates to "wild," inspired by her deep affection for the nature in these untamed hills. Like the foothills of Mont Ventoux, the wines are pure, dynamic, and refreshing. This Southern Rhône Red cuvée's Syrah and Grenache hang on the vine especially long, imbuing the wine with concentration and vibrant power. Raspberry and blackcurrant take the lead, with notes of violet, prune, cocoa, and cinnamon on the multifaceted palate. The Syrah/Grenache is harvested late at an optimal ripeness. This cuvee is very concentrated and powerful with notes of raspberry, blackcurrant, violet,,prune, cocoa and cinnamon.



## Tasting Notes:

This blend of 80% Syrah and 20% Grenache reveals all the juicy and lively notes that come from small berries and low yields. The Syrah brings aromas of violets, black currant and pepper, with tastes of little red fruits and licorice. Because this wine is unfiltered a light deposit in the bottle can occur.

## Food Suggestions:

Beef, Lamb, Game (Deer Venison)

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### Sources:

<https://www.tedwardwines.com/collections/anne-pichon>

[https://en.wikipedia.org/wiki/Mont\\_Ventoux](https://en.wikipedia.org/wiki/Mont_Ventoux)

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 Organic Practices  
 Sustainably Farmed  
 Biodynamic



# WESTERN RESERVE WINES CLUB NOVEMBER 2024

## WINE: Benito Santos Igrexario De Saiar Albarino 2022



VARIETALS: 100% Albarino

VITICULTURE AREA: Salnes Spain

Bottle Price: \$21.99 Case Price: \$237.49 plus tax

### INTRODUCTION

Benito Santos is a central figure in the modern history of Albariño and the Rías Baixas D.O. He began working in his grandfather's vineyards in the 1930s and made wine for serving in his bar – wines that repeatedly won prizes in the annual Fiesta de Albariño in Cambados. He was instrumental in the creation of the Rías Baixas D.O. in the 1980s. The current owners now farm three vineyards in the Val do Salnés subzone of Rías Baixas, each of which is next to and named after an ancient church: Saiar, Bemil, and Xoan. All of the vineyards are now certified organic – a rarity in rainy, mildew-prone Rías Baixas – and winemaking uses only native yeasts and minimal sulfur. Benito Santos wines are salty, mineral, and structured, with ample fruit but none of the overly tropical flavors of many industrially-produced Albariños.

Try this wine if you like Pinot Grigio and you want to get serious. All of the Benito Santos vineyards are now certified organic, a rarity in rainy, mildew-prone Rias Baixas.

### REGION

**Rías Baixas** is a Spanish Denominación de Origen (DO) (*Denominación de Orixe* in Galician) for wines located in the province of Pontevedra and the south of the province of Corunna in the autonomous community of Galicia, Spain. It is renowned for its white wines made from the Albarino grape variety. Its Regulatory Council is headquartered at Pazo de Mugartegui in the city of Pontevedra.

It is believed that the Albariño grape was introduced to the area in the 12th century by the Cistercian monks of the Monastery of Armenteira. Rías Baixas acquired its official status as a *Denominación de Origen* (DO) in 1988. This replaced the earlier "*Denominación Específica Albariño*" status which had been granted in 1980. Its Regulatory Council (*Consejo Regulador*) is based at [Pazo de Mugartegui](#) in the city of Pontevedra. The climate is Atlantic, with wet winters and sea fog. In general rainfall is high and the temperatures mild. In general, maximum temperatures in summer rarely exceed 30 °C (86 °F) and only drop to 0 °C (32 °F) in December and January.

The coldest areas are Ribera do Ulla and Val do Salnés due to their proximity to the coast. The warmest is Condado do Tea where temperatures in summer sometimes approach 40 °C (104 °F), but the winters are cold with frequent frosts and rainfall of over 2,000 millimetres (79 in) a year.



Strong winds can occasionally cause problems for the vineyards, especially those located on the west face of the coast. Frosts, hailstones and summer heat can also cause complications.

## PRODUCER

100% Albarino from multiple plots in Val do Saines. Vines are grown in granite and loam soils and they average about 25 years in age. Grapes are hand-harvested and fermented in stainless steel tanks. Aged on the lees for three months.

The Salnés Valley is the most important subzone in the Rías Baixas DO. Known locally as *O Salnés*, it has three-quarters of the region's growers and just over half the appellation's vineyards. It's also the subzone with the largest number of wineries: 113 out of Rías Baixas' 178 wineries are in the Val do Salnés. The name "Salnés" comes from the salt flats that once covered the area (in Spanish and Galician, *sal* = salt). During the Middle Ages, the valley's inhabitants collected salt and used it to preserve the fish that left their ports on merchant ships. The Latin name for the region was *Territorium Salinense*, which gradually became *Salnés* in Galician.

Salt has always been an important part of the Val do Salnés, and nowadays we associate it with its expression in the wines. Whether it's the power of suggestion or some enological miracle, wines made from grapes grown in the Salnés Valley usually present more salinity on the nose and palate than wines from the other subzones. Their proximity to the cool breezes of the ocean also lends them the electric acidity that has made Albariño world-famous, with tart green apple and fresh citrus aromas.



## Tasting Notes:

From a vineyard in Salnes, vinified in tank with minimal sulphur. The wine spends a few months on the lees before bottling, which gives a fuller body and richer texture. This is one of the great dry white wines.

## Food Suggestions:

Try this with shellfish, or with crusty bread and a wedge of aged Manchego.

### **Sources:**

<https://www.bowlerwine.com/producer/benito-santos>

<https://winesofgalicia.com/val-do-salnes/>



**WHITE WINES FROM THE VAL DO SALNÉS** HAVE A FLAVOR PROFILE CONSISTENT WITH THE "CLASSIC" IDEA OF ALBARIÑO: AROMAS OF LEMON AND LIME MIX WITH RIPER PEACH AND APRICOT NOTES, ALL OVER A GOOD BACKBONE OF ACIDITY, A CERTAIN SALINITY, AND A CHARACTERISTIC BITTERNESS ON THE FINISH. THE COOL CLIMATE BRINGS OUT THE CITRUS NOTES, BUT IN WARMER YEARS PEACH AND APRICOT AROMAS CAN DOMINATE. THIS ALSO DEPENDS ON THE WINERY, SINCE SOME GROWERS USE WILD YEASTS AND OTHERS USE COMMERCIAL YEASTS THAT TEND TO GIVE NOTES OF OVERRIPE STONE FRUIT RATHER THAN CITRUS.

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# WESTERN RESERVE WINES CLUB NOVEMBER 2024

## **Bachelet-Monnot Maranges Rouge Vieilles Vignes**

**VARIETALS: 100% Pinot Noir**

**Viticulture Area: Maranges 1er Cru Burgundy**

**Bottle: \$49.99 | Case: \$539.89 plus tax**



### INTRODUCTION

From their domaine in Dezizes-les-Maranges, brothers Marc (left) and Alexandre (right) Bachelet, oversee an enviable catalogue of top Côte de Beaune vineyards: St. Aubin En Remilly, the top sites in Maranges, Puligny 1er Cru Folatières, Puligny 1er Cru Referts, Batard Montrachet, Chassagne Montrachet, and some of the best parcels in Santenay. Since their first vintage in 2005, they have refined their approach to farming and winemaking to the point where they are now firmly established as two of Burgundy's finest talents. The whites go through a long press before being fermented with indigenous yeasts in larger 350L barrels and are aged for 12 months in barrel and an additional 6 months in stainless steel tank before release. The comparisons to some of Burgundy's elites make complete sense as the resulting wines are breathtakingly layered, racy, and achingly long. And like many of Burgundy's best, the reds are of equal quality with an aromatic lift, grain and texture that makes them among the most compelling Pinot Noirs made in the Côte-d'Or today.

Acreage 32: A passion for wine was what led Bertrand Bachelet to take over the family estate from his father, Jean-Louis, in 2011. He is the fourth generation in the line of Burgundy winegrowers. Bertrand currently runs the 13 hectares that stretch from Maranges to Pommard in the Côte de Beaune. The estate is based in Dezize-les-Maranges, one of three villages of the Maranges appellation. This appellation accounts for the greatest portion of the estate's production. Bertrand is passionate about continuing the family tradition of producing high-quality wines, and employs new techniques that come from modern viticulture and uniqueness of each terroir can be showcased.

### REGION

The Maranges appellation is the youngest of the Côte de Beaune family, making its debut in May 1989. It spans three villages, namely Dezize-lès-Maranges, Cheilly-les-Maranges and Sampigny-les-Maranges. Several hills and slopes make up this appellation, all south/south-east-facing, at an altitude of between 200 and 400 metres. The Maranges 1ers Crus are spread over seven distinct villages. 'La Fussière' is the main village of the Maranges appellation and is located in the Cheilly and Dezize-les-Maranges areas.

The Burgundy region runs from Auxerre in the north to Mâcon in the south, or to Lyon if the Beaujolais area is included as part of Burgundy. Chablis, a white wine made from Chardonnay grapes, is produced in the area around Auxerre. Other smaller appellations near Chablis include Irancy, which produces red wines and Saint-Bris, which produces white wines from Sauvignon blanc. There are 100 appellations in Burgundy and these are classified into four quality categories. These are Bourgogne, village, premier cru and grand cru. Eighty-five miles southeast of Chablis is the Côte d'Or, where Burgundy's most famous and most expensive wines originate, and where all Grand Cru vineyards of Burgundy (except for chablis grand cru) are situated. The Côte d'Or itself is split into two parts: the Côte de Nuits which starts just south of Dijon and runs till Corgoloin, a few kilometers south of the town of Nuits-Saint-Georges, and the Côte de Beaune which starts at Ladoix and ends at Dezize-les-Maranges. The wine-growing part of this area in the heart of Burgundy is just 40 kilometres (25 mi) long, and in most places less than 2 kilometres (1.2 mi) wide.

## PRODUCER

Age of vines: 50 years old

Soil type: clay, marl and limestone pebbles

Vinification: The grapes are rigorously sorted before being partially or totally destemmed, depending on the wine and the characteristics of the vintage. Vatting lasts for about three weeks, with regular temperature controls. Extractions are taken with very little intervention, just some pigeage and remontage.

Aged for one year on average, followed by several months in vats to stabilize the wine before bottling.

From the pruning stage right up to the harvest, all work is done manually. Vinification is still carried out in a traditional manner with little intervention, to highlight the uniqueness and complexity of each of their terroirs.

*"Alexandre and Marc Bachelet have been on fire over recent vintages...My budget would be invested in the outstanding Maranges premier crus such as Fussière and Clos de la Boutière that I strongly suspect will represent some of the best values over the entire of the Côte d'Or... and if I were a millionaire, I would still buy them."* –**Neil Martin, Vinous**

*"The 2018 tasting reinforced my view that not only is Domaine Bachelet-Monnot at the very forefront of white Burgundy production, but that they have made serious strides with their red wines too."* –**Jasper Morris MW, InsideBurgundy.com**



## Tasting Notes:

The wine offers a brilliant ruby color and a striking nose of red fruit aromas and blackcurrant. Fresh on the palate, with peppery notes. Prior Vintage: "Blueberries, violets, slate, cocoa and tobacco on the nose. It's medium-bodied with tightly knit tannins. Structured and focused. Drink from 2022, but already excellent." James Suckling 93 pts

## Food Suggestions:

Pairings: When young, ideal with meat such as a rib of beef or filet mignon; when aged, it pairs wonderfully with dishes in spicy sauces.

*Remember We Taste The Bad Ones So you don't have to!*

**CHEERS!!!**

### Sources:

<https://www.skurnik.com/producer/bachelet-monnot-domaine/>

<https://souverainewine.com/domaine-bachelet-monnot>

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# WESTERN RESERVE WINES CLUB NOVEMBER 2024



## Pride Mountain Vineyards 2022 Chardonnay

VARIETALS: 100% Chardonnay

Viticulture Area: Napa Valley

PRIDE  
MOUNTAIN VINEYARDS

Bottle Price: \$54.99 | Case Price: \$593.89 + tax

## INTRODUCTION

Pride Mountain Vineyards sits high atop Napa Valley's Spring Mountain, at the site of the historic Summit Ranch, where wine grapes have been grown since 1885. Our beautiful estate includes wine caves dug deep into the mountains and the ruins of the old stone Summit Winery dating to 1890. As you walk the vineyards, there are 360-degree views with Mount St. Helena and the Vaca Mountains to the north and east and the Sonoma Coastal Ranges to the west and south. It's simply breathtaking.

There is another unique and interesting feature to the Pride estate. At the crest of the Mayacamas Mountains, we are on the Napa-Sonoma county line. For this reason, our wines often carry a Napa-Sonoma designation. Most of the wines are estate, but because we rest in two AVAs, we cannot put the "Estate" moniker on our wines. Far from regional blends, Pride wines are emblematic of our mountaintop terroir and unique position both within two counties and also as a place unto ourselves.

While it may take a little work to discover our secluded estate, the quality of the wines, uniqueness of the property, and inimitable hospitality shown to our guests has ingratiated us to many a wine lover.

As a result, demand for our wines is quite high and they are often allocated to restaurants.

Thank you for your interest in and support of Pride Mountain Vineyards!

## Vineyard Philosophy

Our overall approach to viticulture can be characterized as "hands-on" or perhaps "manual". We use our eye to look at the shoot tips to decide when to irrigate with water from our three ponds and do not rely on soil sensors talking to computers as is increasingly common. Our crew makes as many as five walking passes through the vineyards in June and July to remove leaves, laterals, and clusters and to trim the shoots to their desired length. Due to our heavy rainfall in the winter and spring, our vines always have plenty of vigor and it is a primary goal each year to slow the shoot growth well prior to veraison (the time in August when the grapes change color and begin to accumulate sugar). To reduce excess canopy vigor, we employ cover crops and leave extra canes at pruning; the extra canes and the shoots and clusters that grow from them are then dropped once the soils have dried sufficiently and the canopy vigor is put in check well prior to veraison and the start of the ripening season.

To perform all of this work, we employ 15 full-time vineyard workers who work year-round and who are ultimately responsible for the distinctive wines we make. We are not certified "organic" because we prefer to use fungicides that are tailored to kill only mildew and that do not kill our beneficial insects as sulfur alone can do. And we do not use insecticides unless there is a specific problematic outbreak of vine-eating insects, which is quite rare; in that case, we use systemic insecticides that only kill those insects eating on the vines and do not kill the predator insects that keep the insect population naturally in balance. Our entire 85 acres of vines is maintained to have a permanent natural cover crop of local grasses, legumes (clovers), wildflowers and aromatic herbs (tarweed, etc.) that allows the beneficial insect populations to flourish and that prevents soil erosion. Our primary farming objective is to take a long-term perspective and do everything we can to keep not only the vines but our entire mountaintop ecosystem as healthy as possible for as long as possible. We strive to maintain our mountaintop as an Eden where all living things, plants and animals alike, can thrive and be at maximum health.

## PRODUCER

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*Pride Mountain Vineyards was founded in 1990 by Jim and Carolyn Pride.*

*Today, the winery is owned by the second generation of the Pride family*

### Aging:

- 10 Months
- 90% Neutral Barrel
- 10% New French

### Vineyard Locations:

- Napa Carneros
- Oak Knoll

### Global Trade Release:

- 400 Cases
- Restaurant Focus

## Tasting Notes:

The 2022 Chardonnay is super expressive with orange blossom, zested ginger, parmesan rind, and salty air mingling with Meyer lemon and stone fruit. Yielding a lovely medium texture, the palate expressions mirror the nose with bright lemon, white nectarine, hazelnut, and buttered brioche. The finish is long and complex, precision between the elements integrating seamlessly.

## Food Suggestions:

Seafood: White fish, shellfish like crab, scallops, shrimp, and lobster, or poached salmon. Poultry and pork: Simply seasoned or subtly flavored dishes. Pasta: Creamy sauces like Alfredo, pesto or butter sauces. Fresh, bright vegetables.

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**CHEERS!!!**

### **Sources:**

<https://www.pridewines.com/>

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