

WESTERN RESERVE WINES CLUB APRIL 2025

WINE: Alain Jaume Grand Veneur Cotes du Rhone Rouge

VARIETALS: Grenache, Syrah, Cinsault & Mourvedre

Viticulture Area: Southern Rhone, France

Bottle Price: \$15.99

Case Price: \$172.69 plus tax



INTRODUCTION

The Alain Jaume Winery

Established in 1826 in the Northern part of Chateauneuf du Pape, the Alain Jaume Winery boasts both the exceptional terroir of the Southern Rhone Valley and a long line of dedicated winemakers. Alain Jaume works in accordance with certified organic agricultural practices for both the Grand Veneur and Clos de Sixte vineyards. They strive to let the true terroir be expressed in their wines.



REGION:



- **Diverse Styles:** Rhône wines come from two main sub-regions—**Northern Rhône** (famous for Syrah-based reds and Viognier whites) and **Southern Rhône** (known for blends like Grenache-Syrah-Mourvèdre, e.g. Châteauneuf-du-Pape).

- **Bold & Aromatic Reds:** Typically full-bodied, with flavors of **dark berries, pepper, herbs (garrigue), and smoked meat**—especially in Northern Rhône Syrah.

- **Complex Blends:** Southern Rhône wines often feature up to **13 grape varieties**, resulting in **layered, spicy, and fruit-forward** profiles.

- **Age-Worthy & Food-Friendly:** Many Rhône wines age well and pair beautifully with **roasted meats, stews, and Mediterranean cuisine** thanks to their balance of fruit, earth, and acidity.



PRODUCER

The principal winemaker is Alain Jaume. His sons Sebastien and Christophe are both heavily involved with the winery in sales and marketing and winemaking respectively. The Alain Jaume winery consists of 40 acres in Chateauneuf du Pape, 50 acres in Lirac, and 75 acres of Cotes du Rhone vines. The family produces wines under two labels: Domaine Grand Veneur and Alain Jaume.

In 1320 Pope Jean XXII planted the first vines of Chateauneuf-du-Pape, but it was only in 1360 that the wines of the region first gained fame. Oddly, the wine that gave Chateauneuf-du-Pape its original reputation was the White and not the Red. The white wine was a favorite of Pope Innocent VI. The Domaine dates back to 1826, having been founded at that time by Mathieu Jaume. Since 1979, Alain Jaume has run the Domaine and now has the help of his two sons: Sebastien and Christophe.

"Popes throughout history have liked their juice, and when the papal see moved to Avignon in the 13th century, that juice was Chateauneuf-du-Pape ("the pope's new castle") made from grapes grown nearby in the Southern Rhône. The castle is a ruin now, the papal court long gone back to Rome, but the wines that bear the pope's coat of arms emblazoned on the bottle are still produced more or less according to the long-standing recipe. Not every winemaker uses all 13 of the grapes in the proscribed blend, though. At Domaine Grand Veneur, an estate that dates to 1826, Alain Jaume and his sons Sebastien and Christophe emphasize Grenache blended with Syrah and Mourvèdre."

- Los Angeles Times

Soil type

The Côtes du Rhône is made from various type of soils, but it mostly comes from limestone terraces with sand and red clay. This give to the "Grand Veneur" an extraordinary richness and complexity with a mediterranean style.

Winemaking & ageing

Traditional wine making and ageing is performed in vats only. Bottling after 10-12 months.

2021 Vintage
92 Pts Wine Enthusiast
(October 2023)

Tasting Notes:

Purple-tinged garnet color. Aromas of fresh berries (wild raspberry, blackcurrant, blackberry) and spices. The palate is full-flavored, with silky-smooth tannins. The finish offers notes of licorice and pepper. Classic Cotes du Rhone style; ready to drink & enjoy today!

Food Suggestions:

Grilled meats: Lamb chops with rosemary, Herb-crusted pork tenderloin, Grilled sausages (especially herby or spicy ones). Hearty stews: Beef or lamb stew with root vegetables.

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Sources:

www.vignobles-alain-jaume.com
www.delish.com

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WESTERN RESERVE WINES CLUB APRIL 2025

WINE: Erne Costa Toscana Vermentino

VARIETALS: Vermentino

Viticulture Area: Tuscany, Italy

Bottle Price: \$17.99

Case Price: \$194.29 plus tax



REGION:

Vermentino from Tuscany is a fascinating white wine that reflects both the coastal climate and the unique soils of the region. Here's how climate, soil, and viticulture shape this wine:

Climate

Tuscany's coastal areas—especially around **Maremma, Bolgheri**, and parts of the **Grosseto province**—offer a **Mediterranean climate** that's ideal for Vermentino:

- **Warm, sunny days** and **cool nights** help maintain a balance between **ripeness** and **acidity**.
- **Sea breezes** from the Tyrrhenian Sea moderate temperatures and reduce disease pressure, allowing for longer hang times and healthier fruit.
- The **light reflects off the sea**, enhancing grape ripening and aromatic development.

Impact: This leads to wines with **zesty freshness, bright citrus and stone fruit notes**, and subtle **saline or mineral finish**.

Viticulture

Tuscany's approach to Vermentino viticulture is both traditional and quality-focused:

- **Canopy management** is crucial to protect grapes from excessive sun while still allowing airflow to prevent mildew.
- Vines are often trained in **cordon or guyot systems**, promoting balanced yields.
- Many producers harvest **early in the morning** to preserve freshness and aromas.
- There's an increasing emphasis on **sustainable and organic practices**, particularly in Maremma.

Impact: These methods ensure wines with **vibrant acidity, pure fruit expression**, and an **elegant structure**.

Soil

Vermentino in Tuscany is typically grown in soils that add character and complexity:

- **Sandy and gravelly soils** near the coast promote **drainage**, keeping vines in check and concentrating flavors.
- Some areas also feature **limestone or clay**, which can bring **structure** and **minerality** to the wine.
- **Iron-rich soils** in Maremma may impart a faint **earthiness** or subtle **spice**.

Impact: These varied soils contribute to Vermentino's **textural complexity** & subtle **mineral edge**, depending on the exact site.



PRODUCER

For years our producer on the Ligurian-Tuscan borderland of Colli di Luni sold off a portion of grapes that he grew in his vineyards to other local producers as a method of quality control.

In 2019, however, everything changed when the wine made with grapes he had farmed won Tre Bicchieri for another estate. Our man said "BASTA. No more selling grapes!" It was clear that his method of quality control was benefitting his competitors a little too much!

The Erne project was born.



Dedicated to my grandmother Ernesta with the nickname Erne.

Erne is dedicated to our producer's grandmother Ernesta, who taught religious education and always gently pushed her grandson to do the right thing. "In life, your family tells you to go down a certain path. When you come of age, maybe you decide you want to do things differently. But as I've matured, I've watched as my path has come to run parallel to what Ernesta was telling me." With several Tre Bicchieri awards of his own, and exalted praise for his wines and his prowess as a winemaker, our producer has now settled into the success that he knew would come after many years of tribulation as a young estate-owner and vine-grower. Erne represents a winemaker who has realized his dream of being counted among Italy's best, and no longer has to sell wine in bulk that get his neighbor Italy's top award!

Artwork by Margot Bertonati, an artist and friend of the winemaker

Tasting Notes:

Fresh and vibrant Vermentino, with a palate full of juicy grapefruit, nectarine, lemon zest and a hint of Mediterranean herbs that lead to an intriguing saline and mineral finish.

Food Suggestions:

Vermentino, with its bright acidity and refreshing character, pairs beautifully with seafood, Mediterranean dishes, and fresh cheeses. It's also a great match for dishes with herbs, lemon, and light, fresh flavors.

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Sources:

<https://www.skurnik.com/producer/erne/>

www.matchingfoodandwine.com/news/pairings/the-best-food-pairings-for-vermentino/

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WESTERN RESERVE WINES CLUB APRIL 2025

WINE: *St. Innocent Freedom Hill Pinot Noir 2020*

VARIETALS: *Pinot Noir*

Viticulture: *Willamette Valley AVA, OR*



ST. INNOCENT
WINERY

Bottle Sale Price: \$24.99 *Regular price \$59.99*

**** SOLD OUT ****

INTRODUCTION

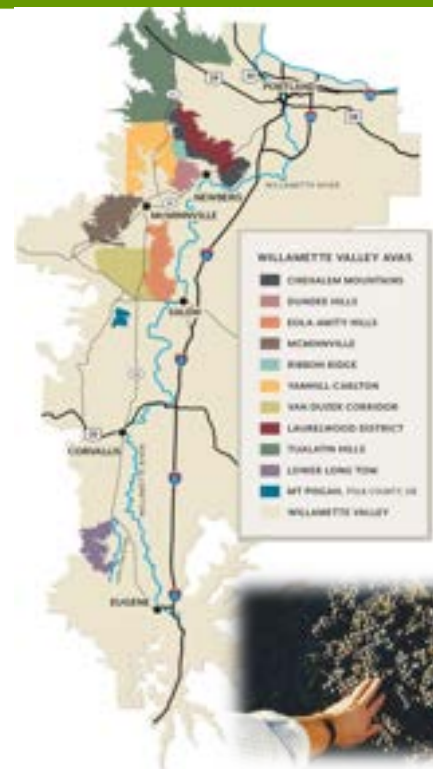
The Freedom Hill Vineyard is located in the foothills of the Coast Range, 10 miles southwest of Salem, Oregon. During the day warm air rises from the valley floor ripening the skins. At night, cool ocean breezes act to retain acidity. Planted on old sedimentary soils, the vines have a SW exposure at an elevation of 520' to 580'. Our Pinot noir comes from two blocks, one planted in 2004 with Pommard and Wädenswil and one planted in 2008 with 777.



REGION

Key points for **Pinot Noir from the Willamette Valley**, especially the **foothills of the Coast Range**:

- **Cool Climate Elegance:** The Coast Range foothills provide cooling ocean influences and elevation, ideal for **slow-ripening Pinot Noir** that develops finesse, vibrant acidity, and complexity.
- **Distinctive Terroir:** Soils like **marine sedimentary (e.g., Willakenzie)** and **volcanic basalt (e.g., Jory)** in the foothills contribute unique character—often yielding **earthy, spicy, and mineral-driven wines**.
- **Floral, Red-Fruited Profile:** Expect aromas of **cherry, raspberry, rose petal, and baking spice**, with silky tannins and balanced oak integration.
- **Sub-AVAs Influence:** Notable Coast Range-influenced AVAs like **Yamhill-Carlton, Ribbon Ridge, and McMinnville** each impart subtle differences in structure, texture, and fruit profile due to elevation, soil, and microclimate.



PRODUCER

Production 960 cases. The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO₂, allowing the fermentations to process naturally. After gentle pressing and settling, the wine aged in French oak barrels, 22% of which were new, for 16 months before bottling by gravity and without fining.

A HISTORY ROOTED IN FAMILY TRADITION Mark Vlossak had an unusual upbringing. His father was a wine educator and importer who instilled his passion for wine in Mark at the tender age of seven years old. Mark's mother trained under a master chef and prepared meals to accompany the wines they were tasting. Together, his parents showed him the beauty of the partnership between food and wine and how one served to elevate the other.

Mark began St. Innocent Winery in the Willamette Valley in 1988 and quickly established himself as one of the premier winemakers in the area, finding sites that had potential to produce wines with a true sense of place. Today, under Mark's leadership, the winery continues to produce outstanding wines from esteemed sites within the Willamette Valley. Our estate vineyard was planted in 2018 and we expect to harvest our first fruit in 2022.

Vickianne Vlossak's daughter Makenzie has spent the last several years working harvests in Oregon and Germany and is training with Mark to eventually take over the reins at St. Innocent. Our winery produces critically acclaimed Pinot Noir, Chardonnay, Pinot Blanc, and Riesling, along with a small program devoted to sparkling wines produced in the traditional method.



Tasting Notes:

Lots of dark fruit aromas, dried flowers, roasted spice, and earth. Earthy spices & grilled fruits on the palate with a good backbone of acidity and some floral hints into the finish. It will benefit from decanting 1-2 hours before serving. Drink now or within the upcoming year—Best by end of 2026.

Food Suggestions:

This is a rich Pinot Noir to pair with hearty pasta dishes or steak.

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Sources:

<https://stinnocentwine.com>

<https://www.willamettevalley.org/>



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WESTERN RESERVE WINES CLUB APRIL 2025



WINE: *Abbazia di Novacella Kerner*

VARIETALS: *Kerner*

Viticulture Area: *Alto Adige, Valle Isarco*



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

INTRODUCTION

Alto Adige – Valle Isarco (Eisacktal in German) is one of Italy's most distinctive and high-quality wine regions, especially for **aromatic white wines** like Kerner, Sylvaner, Riesling, and Grüner Veltliner. Here's a detailed look at how geography, location, climate, and soil shape the wines from this special area:

VITICULTURE & WINE STYLE: Because of the steep slopes much of the viticulture is **manual**, often using **terracing**. Yields are kept **low**, focusing on **quality over quantity**. Grapes ripen slowly, preserving **freshness, elegance, and aromatic intensity**.

REGION

Valle Isarco has a **cool, Alpine-continental climate** with:

- **Warm, sunny days** (thanks to a lot of solar radiation at elevation)
 - **Cold nights** (big diurnal shift = excellent acidity)
 - **Low humidity** and **good airflow**, which helps prevent fungal diseases
-
- **Valle Isarco** is the **northernmost** subregion of **Alto Adige/Südtirol**, in **northeastern Italy**, near the **Austrian border**.
 - It follows the **Isarco River** valley, stretching from just north of **Bolzano** to near the **Brenner Pass**.
 - Vineyards are planted on **steep alpine slopes**, often at **500–1,000 meters (1,600–3,300 ft)** above sea level.
 - It's one of the highest-elevation wine regions in Europe.

Impact:

This climate creates **fresh, aromatic, high-acid white wines** with precision, minerality, and aging potential.

These dramatic slopes mean intense sun exposure during the day but cool nights—great for **aromatic development** and **acid retention**.

Soils in Valle Isarco are **mostly rocky and mineral-rich**, coming from the surrounding **Alps and Dolomites**:

- **Quartz-rich schist**
- **Mica and gneiss**
- Some areas with **granite** and **glacial deposits**

These well-draining, stony soils **stress the vines** just enough to concentrate flavors and enhance **minerality** in the finished wines.



"The climate of the Valle Isarco, its mineral-rich soils, and the late harvest are the optimal conditions for fresh, fruity, and mineral-rich white wines."
Stefan Donà, winemaker at the Valle Isarco Winery

PRODUCER

- 100% Kerner from Trentino/Alto Adige, Italy
- Soil type: Permeable morainic deposits composed of mica schist, para gneiss and quartzite
- 650-800m elevation
- South, south-east, south-west orientation
- Vinified and aged six months in stainless steel tanks using indigenous yeasts
- 14,000 cases produced annually

What is Kerner?

Kerner is a **white grape variety** that was created in **Germany** in 1929. It's a **cross between Riesling** (known for its elegance and acidity) and **Trollinger** (a red grape, also called Schiava in Italy, known for fruitiness and high yields).

- Aromatic, often with **floral notes**, **stone fruits** like peach or apricot, and sometimes a **light spice**
- **High acidity**, making it refreshing and food-friendly
- Can range from **dry to off-dry**, and even made into **late-harvest or dessert wine**
- Some versions have a **Riesling-like elegance** but are a bit more **approachable** and **less steely**



Tasting Notes:

The color is pale straw yellow with green hues, red apple and peach fruit on the nose with a hint of mango. Ripe and full on the palate, its opulence cut by crisp acidity.

91 points- Vinous "The 2023 Kerner is delicately floral in the glass, with a whiff of sweet spice and candied lime forming its bouquet." -Vinous

Food Suggestions:

Kerner's acidity and bright fruitiness pair beautifully with delicate dishes: Grilled or baked fish (trout, sea bass, snapper), Scallops, shrimp or crab cakes, Sushi or sashimi. Roast chicken with herbs or lemon.



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Sources:

<https://www.matchingfoodandwine.com>

<https://www.altoadigewines.com>

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Kerner is valued for being reliable, frost-resistant, and producing consistently high-quality wines even in challenging climates. It's sort of like the "friendly cousin" of Riesling—less demanding, but still capable of some lovely, expressive wines.

WESTERN RESERVE WINES CLUB APRIL 2025

WINE: Tenuta La Meridiana Le Gagne Barbera d'Asti



VARIETALS: 100% Barbera

Viticulture: Piedmont, Italy

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

INTRODUCTION

19th century historical documents show how, already at that time, in Tenuta la Meridiana, wines of superior quality were produced and commercialized, especially Barbera. After five generations, according to the tradition, dedication and passion that has always characterized those who worked here, the seed of this certainty is still alive: the “terroir” is still the main value, that Federico Primo intends to defend, promoting the original activity of the family and producing wines that represent the best recap of territory, tradition and innovation.

Tenuta la Meridiana is located a few kilometers south of Asti, in the hills of Monferrato, an area particularly suitable for the production of Barbera and cradle of Piedmontese viticulture. Care and attention are put first in the vineyard farming, grown almost entirely with Guyot method, according to the ancient Piedmontese tradition, in which, thanks to a careful manual labor and thinning techniques, La Meridiana obtains high quality grapes, selected again during the harvest. The same care is used in the other stages of the production process, relating to the vinification, aging and bottling, with the belief that everything is reflected in the finished product.

REGION

Piedmont, a renowned Italian wine region in the northwest, is famous for its Nebbiolo grape, producing iconic wines like Barolo and Barbaresco, and also known for Barbera and Dolcetto.

Located in **northwestern Italy**, Piedmont sits at the **foothills of the Alps**, bordering France and Switzerland. It's surrounded on three sides by mountains (Alps to the north and west, Apennines to the south), creating a sort of natural amphitheater. Major wine-growing zones include:

Langhe (Barolo, Barbaresco)

Roero

Monferrato

Alto Piemonte (Ghemme, Gattinara)

Asti & Alessandria (for Moscato and Gavi)

Impact: This varied topography offers a wide range of **microclimates**, **exposures**, and **elevations**, making Piedmont ideal for site-specific, terroir-driven wines.



PRODUCER

ESTATE : Tenuta La Meridiana
WINE : Barbera D'Asti D.O.C.
SINGLE VINEYARD : "Le Gagie"
GRAPE : 100% Barbera
REGION : Piemonte
CITY : Montegrosso d'Asti
SOIL : Clay - Limestone - Limestone/Siliceous

GRAPE: 100% Barbera

CITY: Montegrosso d'Asti

SOIL: Clay – Limestone – Limestone/Siliceous

COLOR: Ruby-red with purple highlights

NOSE: Intense and elegant it recalls black berries and flowers

TASTE: Dry, medium to high body with soft tannins and good acidity



Tasting Notes:

Dry, full and balanced wine from Piedmont obtained with 100% Barbera grapes. Ruby red with purple highlights. A fresh and fragrant wine, it presents intense fruity aromas on the nose that can be traced back to small red fruits such as cherry and blackberry. Ideal serving temperature is approximately 65°F

Food Suggestions:

Very versatile, ideal to accompany first courses and main courses of meat, red and white. It is an excellent wine easy to be enjoyed at lunch and dinner with any pasta dish, red meat and poultry. Best served at 60°-64° F.

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Sources:

www.nicolabiscardo.com

<https://www.wineturism.com/wine-region/piedmont/>

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WESTERN RESERVE WINES CLUB APRIL 2025



WINE: Vincent Dampt Petit Chablis

VARIETALS: 100% Chardonnay

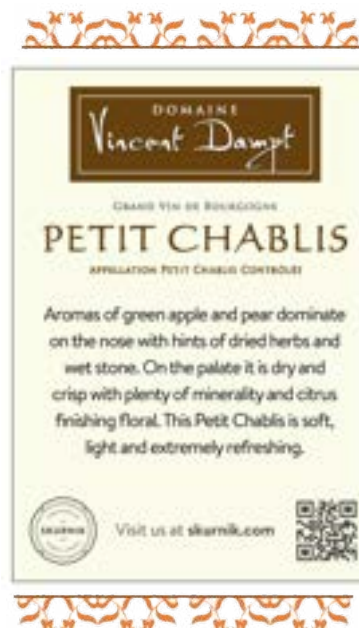
VITICULTURE AREA: Burgundy, France

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

INTRODUCTION

The Dampt family has a long tradition of winemakers, in fact both Vincent's father, Daniel Dampt, and grandfather, Jean Defaix, own highly-regarded estates in Chablis. Vincent grew up in the world of wine and decided to follow the family tradition when he was just 14 by enrolling himself in wine school in Beaune. He trained in the Jura and with Leflaive in Puligny-Montrachet before heading overseas to New Zealand's Marlborough region.

In 2002 Vincent began working with his father as winemaker, and in 2004 inherited a few small plots of vineyards, enabling him to create his own estate. Vincent's Chablis vineyards are situated on the left bank of the Serein river, on the famous Kimmeridgian marl; a mixture of clay, chalk and marine fossils. The only exception is the Petit Chablis that sits on Portlandian rock. The vines are 40 years old on average and naturally achieve very low yields. In order to preserve every bit of the classic Chablis cut and minerality, Vincent chooses to vinify most of his wines in tank. This is one of the up and coming young leaders of the new generation of Chablis.



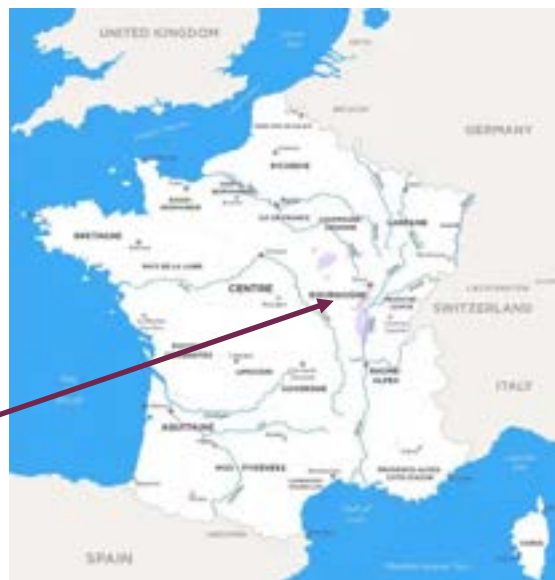
REGION

Burgundy winemaking's main highlight is the emphasis on terroir, where the unique characteristics of the vineyard's soil, climate, and microclimate impart a distinct flavor profile to the wines, especially Pinot Noir (red) and Chardonnay (white).

Chablis; a distinguished white wine from Burgundy, made from Chardonnay, known for its freshness and minerality.

Winemaking in Burgundy dates back to the 2nd century AD, with the Catholic Church and later the Dukes of Burgundy playing a significant role in shaping the region's viticultural heritage.

The Burgundy wine region is a narrow strip in central-eastern France that follows the Saône River, stretching north to south from Dijon to Lyon. It covers about 30 miles in the region now known as Bourgogne-Franche-Comté, with vineyards divided between three *départements*: Côte d'Or, Saône-et-Loire and Yonne.



PRODUCER



- 100% Chardonnay
- From 2 parcels: 70% from the village of Fyé, about 2km behind Grand Cru Les Clos, 20% from just above 1er Cru Beauroy
- 40+ year old vines
- Classic Portlandian limestone – very rocky with lots of stones
- Indigenous yeast
- Fermented and aged in stainless steel

Tasting Notes:

Aromas of green apple and pear dominate on the nose with hints of dried herbs and wet stone. On the palate it is dry and crisp with plenty of minerality and citrus finishing floral. This Petit Chablis is soft, light and extremely refreshing.

Food Suggestions:

Petit Chablis, with its crisp acidity and flinty minerality, pairs beautifully with a variety of foods, especially seafood, oysters, grilled fish, and shellfish, as well as snails, goat cheese, and summer salads.

Sources:

www.vincentdampt.com

www.skurnik.com/producer/domaine-vincent-dampt/

[https://www.firstleaf.com/wine-school/article/the-firstleaf-guide-to-burgundy?](https://www.firstleaf.com/wine-school/article/the-firstleaf-guide-to-burgundy?srsltid=AfmBOopJS0IXIRDa7Lp19BL6JiKP9-rYSFnw-vJgmh2BPS5qsKyi8wWT)

[srsltid=AfmBOopJS0IXIRDa7Lp19BL6JiKP9-rYSFnw-vJgmh2BPS5qsKyi8wWT](https://www.firstleaf.com/wine-school/article/the-firstleaf-guide-to-burgundy?srsltid=AfmBOopJS0IXIRDa7Lp19BL6JiKP9-rYSFnw-vJgmh2BPS5qsKyi8wWT)

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PRODUCER

Dominique Ay, the serious-minded proprietor of Domaine Raspail-Ay, makes one of the most iconic wines in all of Gigondas. Its 19 hectares make up one contiguous block of vines, mid-slope on the rugged clay/limestone terraces, the best terroir of the Gigondas appellation. The imposing rock formation of the Dentelles de Montmirail looms above as a backdrop. Everything about Domaine Raspail-Ay Gigondas is traditional: a classic blend of Grenache, Syrah and Mourvèdre; vinification in concrete, and aging in large oak foudres. Besides a small amount of Gigondas Rosé, only one wine is made – Gigondas. There is no Côtes du Rhône, no “Réserve”, “Vieilles Vignes”, or special new oak cuvée bottling. Only one wine, consistently ranked among the top wines produced in the appellation year in and year out.

The vines average 40 years old and are a mix of 80% Grenache, 15% Syrah and 5% Mourvèdre. The grapes are 100% destemmed, vinified in cement tanks and aged in a mix of foudres and “cuves béton”. The wines are never fined and rarely filtered. These are wines packed with fruit, and age admirably.

Raspail Ay is one of the most celebrated, traditional Gigondas estates. Owner Dominique Ay has now been joined by his son Christophe and daughter Anne-Sophie. The 18 hectares of vineyards are perfectly positioned all around the house.



Tasting Notes:

This wine has an intense colour, with aromas of red fruits and a spicy bouquet; fleshy, generous and powerful wines; a Gigondas reflecting the Terroir and the Tradition of the appellation.

Food Suggestions:

The 2020 Domaine Raspail-Ay consistently provides the ideal accompaniment to all kinds of grilled meats, especially lamb and poultry when served Provencal style with rosemary, thyme, garlic and black pepper. Also works well with lobster ravioli, duck breast, roast quail, and thick sausage and bean laden cassoulets, cheese and meat lasagna; risotto with sausage and wild herbs; rich pasta dishes made with fresh tomato sauce, garlic and olive oil.

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Sources:

<https://thormanhunt.co.uk/our-growers/rhone/domaine-raspail/>

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95 points- Vinous

95 points- Jeb Dunnuck



WESTERN RESERVE WINES CLUB APRIL 2025



Wine: Benanti Bianco 'Pietra Marina'

VARIETALS: 100% Carricante

Viticulture Area: Sicily, Etna

Bottle Price: \$49.99 / 6-pack Case Price: \$269.94 + tax

INTRODUCTION

History.

Since the very beginning in 1988, Giuseppe Benanti has aspired to demonstrate the high potential of Carricante grown in Milo. And indeed, this wine, whose name recalls volcanic landscapes, flintstones, minerals and saline sea breezes, is now unanimously considered one of the most typical, elegant and age-worthy whites in Italy.

Appellation.

Etna D.O.C. Bianco Superiore, which accounts for less than 1% of the aggregate Etna D.O.C. production.

On the mountain.

Vineyard located in Contrada Rinazzo, on the Eastern slope of Mount Etna, within the municipality of Milo (CT), an area particularly suited in terms of elevation, abundant luminosity, influence of the sea and constant ventilation.

REGION

Appellation

Etna D.O.C. Bianco Superiore, which accounts for about 1% of the aggregate Etna D.O.C. production

Grape variety

Carricante, the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered

Production area and aspect

"Contrada" Rinazzo in the village of Milo, on the eastern slope of Mount Etna, facing the Ionian Sea

Altitude

c.800 m a.s.l. (c.2,600 feet a.s.l.)

Climate

Mountain climate, humid, rainy and snowy in winter, with very high ventilation, luminosity and diurnal range

Soil

Volcanic sands, rich in minerals, with sub-acid reaction (pH = 6.5)

Age and training system of vines

Up to 80 years old, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls

Vine density

From 8,000 to 9,000 vinestocks per hectare

Yield

c.5,500 kg per hectare

Vinification

The selected grapes are hand-picked in mid-October, sorted, de-stemmed and softly pressed. Fermentation of the free-run juice occurs for about 15 days at controlled temperature in a stainless steel vat, with an indigenous yeast selected in the vineyard by Benanti exclusively for the vinification of the Carricante variety. The wine then matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling.

Refining

In the bottle for 12 months

PRODUCER

Carricante is the noble indigenous white grape of the Etna volcano in Sicily. From day one Giuseppe Benanti has nurtured the ambition to demonstrate the enormous potential of the Carricante di Milo. This wine, whose name recalls the volcanic landscape, the flint, the minerality and finally the sapidity of the sea breeze, is now considered one of the most typical, elegant and long-lived whites on the Italian wine scene.

In the vineyard.

Carricante 100%, Etna's noble indigenous white grape variety. The berry is medium-sized with very pruinose skin that is greenish-yellow in color. The bunches are of average length and scattered. The vineyard faces east, towards the Ionian sea, at an elevation of c. 800 m a.s.l. (c. 2,600 ft a.s.l.) and is planted on small lava-stone-walled terraces of sandy volcanic soil, rich in minerals, with sub-acid reaction. The vines are head-trained, short-pruned bushes ("alberello"), reaching over 90 years of age in some cases. Planting density is 8,000 to 9,000 vinestocks per hectare, with a yield of c. 5,500 kg/ha. The area's specific mountain climate is humid, rainy and often snowy in the colder months, with very significant ventilation, luminosity and diurnal range.

In the cellar.

The selected grapes are harvested by hand after mid-October, de-stemmed and softly pressed. Fermentation takes place for about 12 days at a controlled temperature in a stainless steel vat, with the aid of Benanti's own Carricante-specific indigenous yeast, which was selected from local vineyards through years of research and experimentation in the cellar. The wine matures in a stainless steel vat on the fine lees for about 30 months, with frequent bâtonnages, and then refines in the bottle for 12 months.

Tasting Notes:

The color is pale yellow with greenish nuances. The nose is intense, rich, complex, ample and mildly fruity, with notes of orange blossom flowers and ripe apple. The palate is dry and mineral, with a pleasantly high acidity, saline notes, a marked aromatic persistence and an after taste reminiscent of anise and almond. Serving temperature: 10 – 12°C

Food Suggestions:

Fish and seafood, including elaborate recipes. Serve at 50-54°F

Sources:

<https://www.benanti.it/en/product/pietra-marina/>



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

CHEERS!!!

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