

featured flight of the month

2020 | carbonic grenache | \$15|\$54

folded hills | santa barbara, ca



After walking these hills, studying their soil and microclimate, grower Ruben and his team planted Grenache, Syrah, and a collection of Rhône whites. Studying the vines, winemaker Michael Brughelli guides Ruben Solorzano on the optimum times to pick and makes the wine in an honest and time-honored way. It's all part of their promise to consciously handcraft small batch artisanal wines using very little intervention. In addition, they follow the biodynamic calendar from the vineyard to the glass. Their grapes grow alongside 18 acres of organic row crops, fruit orchards and a menagerie of animals. They are truly an old-world sustainable farm and working ranch.

Their whole cluster carbonic grenache is a zesty wine with aromatics of strawberries, Christmas spice, raspberry, and nutmeg. Notes of dusty minerality, blended with hints of orange rind and cranberries, make this wine dance on your tongue. It is full-bodied but approachable.

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2021 | pinot noir | \$18|\$65

holloran vineyard wines | willamette valley, oregon



Located in Oregon's Willamette Valley, Holloran Vineyard Wines (HVW) is a small production label focusing on Pinot Noir, Chardonnay, and Riesling. The winemaker is Mark LaGasse, who favors traditional Burgundian winemaking techniques including small lot fermentations, a mix of indigenous and cultured yeasts, minimal handling or processing, and natural ML for barrel aged wines.

HVW practices organic farming at some sites and Biodynamic farming on its older vines. The Holloran Pinot Noir and Chardonnay wines are barrel-aged in French oak for 18 months. This particular label is bottled unfiltered, to preserve its individual character and flavor.

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2019 | super tuscan blend | \$14|\$50

Il borro 'borrigiano' | tuscany, italy



35% Syrah/40% Merlot/25% Sangiovese

In the glass it has a lively ruby-red color with purplish reflexes. The bouquet is intense with notes of fresh red fruits reminiscent of cherry. Its complexity is underscored by spicy hints of ginger and white pepper. The taste confirms the initial impression that it is accompanied by a pleasant sensation of freshness provided by its acidity. The tannins are elegant, leaving a clean and harmonious mouth.

For the production of this wine an alternative system was adopted involving the use of oak wood vats having a capacity of 75 and 50 hl; refrigeration of the grapes is followed by cold maceration for 2 days. The grapes are refrigerated at 7°C; the following cold maceration takes place in wood vats which maintain the complexity of aromatic substances which are naturally present. Next, fermentation is carried out at a controlled temperature (28°C) and this is followed by refinement for 10 months in large wood vats.

After having been delicately pressed, the berries are placed in a steel tank where the process of fermentation begins with the addition of selective native yeasts. This phase lasts approximately 10 days, at a temperature of 25°. The next phase is maceration which can last up to 50 days depending on grape ripening based on the seasonal trend. Once maceration is completed, racking begins, and this involves separation of the wine flower from the pomace. The refinement phase can be carried out in barrels or barriques, depending on the wine, which are exclusively made of French oak.