

WINE

PORTER
SQUARE
WINE &
SPIRITS

CLUB

- AUGUST 2019 -

Our August wines selection begins with a fresh and sunny artisanal blend from Jose Antonio Garcia in Bierzo that is perfect for a summer meal pairing. A fun and lively liter bottle of rosé from the family owned Podere Cellario in Piedmont is a great sipper and shows a spunky bit of spritz. Our one red in this collection is an elegant and bright supertuscan from italian cult winemaker Rita Tua.

I hope you enjoy this month's selections. If you have any questions, please email me at carol@portersquare.wine.

Kind regards,



Carol King
Wine Director, General Manager
Porter Square Wine & Spirits



THE WINE

Jose Antonio Garcia 'Unculin Blanco'

70% Doña Blanca, 30% Godello organically grown old vines, wild yeast fermented, aged on the lees in stainless steel.

TASTING NOTES: A complex, mineral nose of citrus, spring flowers, and a herbal balsamic note. Round and lengthy on the palate, with a lengthy, refreshing finish. Reminiscent of classic Chablis.

SERVING SUGGESTIONS: Seafood, vegetables or serve as an aperitif.

THE PRODUCER

Jose Antonio Garcia

José Antonio was born in Barcelona, but his mother, a native of Valtuille De Abajo and his father, a native of Corullon, are long time vineyard owners in Bierzo. José Antonio spent his formative years in Barcelona working in the restaurant trade before returning several years ago to recuperate his family's vineyard holdings in Bierzo. Working out of a small winery in Valtuille, José Antonio crafts his wines to reflect the different parcels and terroirs of the region. All work is done with minimal intervention and with the intention of focusing the development of the differentiation of the terroirs in Valtuille.

He owns 22 hectares of only old vines between 500 and 600 meters elevation. The different parcels that José Antonio is working are divided into stylistically distinct wines.

THE REGION

Bierzo, Spain

Bierzo is in Northwest Spain bordering Galicia. There is the mountainous Bierzo Alto with its terraced slopes and Bierzo Bajo down in the plains. The area was populated by the Romans who mined the region for gold. The popularity of the wines has surged recently with the ascendance of the Mencía grape. Bierzo's climate is influenced by its proximity to the Atlantic ocean which cools the region considerably. The Cordillera Cantábrica mountains to the north shelter it from northern winds allowing grapes to ripen fully. Soils are mostly slate and granite.

THE WINE

Tua Rita 'Rosso di Notri'

A supertuscan blend of Sangiovese, Merlot, Cabernet Sauvignon, and Syrah, organically farmed,

TASTING NOTES: Bright fresh red berries, moderate tannins, medium body. A very elegant a sophisticated wine.

SERVING SUGGESTIONS: Veal, poultry, pasta, stews.

THE PRODUCER

Tua Rita

Rita Tua and her husband, Virgilio Bisti, bought approximately 37.5 acres of land in 1984 and planted it with Cabernet and Merlot. They later purchased an additional 17.5 acres of land, bringing the total estate to 55 acres, of which about 45 are planted with vines. The winery released its first vintage in 1992, and soon began receiving praise and accolades from wine enthusiasts worldwide for its rich, full-bodied wines. In just five short years, its 100% Merlot had achieved cult-like status, receiving outstanding ratings from the world's most prestigious wine critics and publications. Critic Robert M. Parker Jr. said the 1999 Redigaffi was "as close to perfection as a wine can get." The following year, he gave the 2000 Redigaffi a perfect 100 score. The winery's Bordeaux blend, Giusti di Notri, also garners near-universal praise. Little wonder that Tua Rita's wines are considered among the most difficult to find in Italy. Location of Vineyard Tua Rita is located in Suvereto, a small medieval town in the Tuscan province of Livorno, on the coast south of Bolgheri. The winery lies at just 300 feet above sea level, on clayey, silty soil. Luca D'Attoma, the estate's winemaker, keeps yields to a minimum to ensure concentration of flavors. The estate's total annual production is currently just 3400 cases.



THE REGION

Toscana, Italy

Probably the most famous of all the wine regions in Italy, the reputation of Tuscany's wines are rivaled only by those of the Piemonte region. Gorgeous, gentle rolling hills and majestic cypress trees mark the landscape. This is home to some of Italy's most renowned DOCGs, Chianti, Brunello di Montalcino and Vino Nobile di Montepulciano. The climate ranges from warm on the coastal areas to more continental inland where elevations create diurnal temperature swings. Sangiovese is king here except in the Bolgheri region, where supertuscans are made with international varietals such as Cabernet Sauvignon and Merlot.



THE WINE

Cellario 'E Rosato'

Organically farmed Dolcetto and Nebbiolo.

TASTING NOTES: With its vibrant magenta color, it drinks more like a white wine due to its vibrant acidity. Lush cherry and raspberry round out the palate.

SERVING SUGGESTIONS: Great with a cheese plate, salads or serve as an aperitif.

THE PRODUCER

Cellario

Fausto and Cinzia Cellario are 3rd generation winemakers in the village of Carru` on the western outskirts of the Langhe. The family only believes in working with local, indigenous Piemontese grape varieties and fiercely defends local winemaking traditions both in the vineyard work and the cellar practices. The Cellario vineyard holdings cover some 30 ha between 5 different vineyard sites covering the southern Langhe. With holdings in Novello and Monforte, the Dogliani plot is arguably the family's most prestigious land and we would consider them Dolcetto specialists. Vineyard work is organic (soon to be certified) and all the fermentations take place with indigenous yeasts. Sulfur is only added in tiny quantities at bottling if necessary (a practice not common with a winery in this mid-size range).

THE REGION

Piemonte, Italy

Piedmont (Piemonte) is Italy's most respected wine region boasting more DOCGs than even Tuscany with such famous names as Barolo, Barbaresco, Barbera d'Asti and the sweet white Moscato d'Asti. Piedmont lies south of the Alps and north of the Apennines. The Alps separate the region from Provence and protect it from harsh northern weather. Quality is the focus here and the region has always been at the forefront of winemaking technology. Nebbiolo is king with the finest examples being produced as Barolo, Barbaresco, Carema, and Ghemme, and Gattinara. Other reds are Barbera, Dolcetto, Freisa, the rare Ruché and the sweet sparkling Brachetto d'Acqui. Whites include Arneis, Cortese sold as Gavi and the rare Timorasso and Erbaluce.



THE WINE

Domaine la Réméjeanne 'Les Arbousiers'

An organic blend of Viognier, Clairette, Roussanne, Marsanne, and Bourboulenc, wild yeast fermented, aged on the lees in stainless steel.

TASTING NOTES: More full-bodied and round with lush stone fruits. Very food friendly.

SERVING SUGGESTIONS: Pair with poultry, fatty fish, grilled vegetables, hard and soft cheeses.

THE PRODUCER

Domaine la Réméjeanne

Owned by Rémy Klein and his son Oliver, this certified organic domaine is located in the small high altitude village of Sabran, nestled in dramatic hills divided between forests of green oak and sun-soaked vineyards. All of the vines at the estate are found at high altitudes between 200 and 280 meters. This results in a cooler climate than most of the Southern Rhone, and endows the wines with a freshness and liveliness not often encountered in the region. Klein is an extremely conscientious winemaker, using very traditional methods to maintain the highest quality of wine. All the grapes are hand-harvested, undergoing long, slow fermentations with indigenous yeasts before being aged in concrete or older wood. This hands off approach creates wines of elegance and class.

THE REGION

Côte du Rhone, France

This appellation covers the entire Rhône Valley and includes whites, reds, and rosés from more than 170 villages. The AOC was established in 1937 to represent good quality wines from lesser known areas. Although there is much variation, some quality-minded producers command higher prices. Climate varies, the north being more cool due to the influence of the Alps while the south is more influenced by the Mediterranean. Wines in the south are richer while northern wines are more austere. Most reds are made from the classic Grenache, Syrah, Mourvedre blend, otherwise known as GSM. This blend has been repeated around the world, most notably in Australia and California. There is also some Carignan, Cinsault, Cunoise, Grenache Gris and Clairette.



THE WINE

Domaine des Huards 'Pure'

A biodynamic blend of Sauvignon Blanc and Chardonnay, wild yeast fermented in stainless steel.

TASTING NOTES: A complex white with lots of citrus and fresh acidity.

SERVING SUGGESTIONS: Seafood, shellfish.

THE PRODUCER

Domaine des Huards

In 1846, Pierre Gendrier founded the Domaine des Huards. Henceforth, 7 generations have succeeded each other. Since 1998 the vineyard has been managed organically and biodynamically. The wines produced are solely made from estate grapes.

In 1950, four hectares of vines were cultivated, mainly consisting of the Romorantin grape variety. In the 1960's, the focus becomes the constant evolution and growth of the vineyard. Located in Cour-Cheverny, the vineyards are between the Loire and Sologne regions; just 4 km from the Cheverny Castle and 15 km from the Chambord Castle.

THE REGION

Cheverny, Torraine, Loire Valley, France

Cheverny is known for light and fresh wines made from Cabernet Franc, Gamay, Pinot Noir and Cot. Whites are Sauvignon, Chardonnay, Chenin Blanc and Arbois. Whites have similar characteristics to Sancerre with high acidity and strong minerality. Cheverny's most famous grape is the distinctive Romorantin bottled as Cour-Cheverny.

THE WINE

Bodegas Ostatu Rioja Crianza

95% Tempranillo with the remainder a blend of Grenache, Mazuelo, and Graciano, organically farmed, aged on the lees in stainless steel.

TASTING NOTES: With a beautiful garnet/crimson color, the Ostatu exudes aromas of cacao, spices and toast. The palate is very even and dense, showing lush fruit that is framed by mineral undertones.

SERVING SUGGESTIONS: Beef, Barbecue, Lamb.

THE PRODUCER

Bodegas Ostatu

Bodegas Ostatu is a family winery located in the heart of the Rioja Alavesa region in the town of Samaniego. The Saenz de Samaniego family has been in the area for many generations. The winery dates back over two hundred and fifty years. The vineyards, which are protected by the Sierra de Cantabria range, are composed of chalk and clay and the average age of the vines is 50 years. The estate is comprised of over forty hectares of vines located in and around the town of Samaniego. The poor soils and the unique location at the foot of this mountain range together create a special microclimate that is very favorable to the Tempranillo grape.

Until recently all the wine was made in the carbonic maceration process and intended for early consumption. This philosophy changed when Hubert de Bouard de Laforest of Chateau Angelus saw the vineyard sites of the family and expressed an interest in collaborating on a special project. He realized that the age of the vines, combined with the unique orientation of the vineyards, could produce drastically different wines that could compete on the world stage. By changing from carbonic maceration to traditional fermentation and by reducing yields in the vineyards, Ostatu became able to produce wines which live up to their full potential.

Iñigo Saenz de Samaniego, the youngest of six brothers and sisters, is now at the helm of the winemaking. Building on the innovations of the joint project with the French, Iñigo is continuing to seek elegance through the modernization of the family's wines.

THE REGION

Rioja, Spain

Spain's most famous wine region, Rioja is located in northern Spain and is famous for its Garnacha/Tempranillo blends. There are three sub-regions producing distinctive styles. The area is strongly influenced by the Cantabria mountains to the north which shelter it from the Atlantic weather. Soils vary but all carry significant limestone.



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The Whites: Our August selections begin with a fresh and sunny artisanal blend from Jose Antonio Garcia in Bierzo that is perfect for a summer meal pairing, and a Sauvignon Blanc, Chardonnay blend from Domaine Huards, one of our favorite producers in the Loire Valley contrasted by a white Rhone blend that is all stone fruit, round and rich. We've also included a really special white cuvée from the Rhone that has lots of stone fruit and fresh acidity.

Rosé: A lively liter bottle from the family owned estate of Podere Cellario in Piedmont.

The Reds: Rita Tua graces us with her elegant supertuscan that is an excellent red for warm weather. Bodegas Ostatu is a Rioja with a much richer profile that can stand up to any backyard barbecue, including a steak.

I hope you enjoy this month's selections. If you have any questions, please email me at carol@portersquare.wine.

Kind regards,



Carol King
Wine Director, General Manager
Porter Square Wine & Spirits