

# Elements Enoteca Wine Club May 2009 Offering

## **2008 La Vieille Ferme Cotes du Ventoux Rose**

Whites May club offering: \$7.00 – Retail \$ 9.00

### **Wine Makers Tasting notes and observations:**

This wine has a lovely deep pink hue, with floral and strawberry notes, with a touch of aniseed and brown sugar. The palate is very rich and balanced, with hints of strawberry. This is a fun and fruity wine. The delightful and distinctive character of La Vieille Ferme Rose is the judicious blend of Cinsault, Grenache and Syrah grapes. Serve at 50-54 degrees

Pairing suggestions: Serve with light cuisine or as a summer aperitif.

### **About the History and Vineyards:**

Jean Pierre Perrin established La Vieille Ferme over 35 years ago, when he chose to produce an inexpensive, straightforward Rhône wine to sell by direct mail to French wine lovers. He used the same grape varieties in similar proportions to those planted at the family's Château de Beaucastel, in a similar vinification process. The result was an immediate success in France, a wine of character and style in keeping with its Beaucastel heritage.

The vineyard lies to the east of the southern tip of the Côtes du Rhône appellation, near the town of Villes-sur-Auzon, at the foot of the Mont-Ventoux and the hills that extend to Sault.

Sediment left by the seas of the Tertiary Period at the base of the chalky Mont Ventoux. Red Mediterranean soils blend with chalk debris and round stones.

## **2007 Domaine Philippe Portier Quincy Sauvignon Blanc**

Whites May club offering: \$23.00 – Retail \$26.00

### **Wine Makers Tasting notes and observations:**

Quincy wine is very elegant and refined; It is characterized by very fine flavors, dominated by floral notes: white flowers, blackcurrant and the typical mentholated and mineral notes of our soil.

Pairing suggestions: Seafood crudos, soft ripe cheeses and fresh fruit

### **About the Winery and Vineyard:**

Sauvignon Blanc is the only variety allowed in Quincy. My idea of quality on the field is reflected through a thorough control of our harvest and a careful selection of the best bunches. We thus obtain a beautiful vintage that allows us to make wine under excellent conditions. Our wine making is carried out at temperature of 17-18 C in order to enhance the aromatic potential of my grapes.

Quincy has a very long history. It is located in central France, east of the Loire Valley. In fact it is one of first wine growing regions in France to obtain AOC (Appellation Origine Contrôlée) status. In Middle Age the Benedictines monks from the abbey of Beauvoir discovered the fondness of this soil which offered them the possibility of a great quality wine. Quincy wine will please many kings of France; this earned Quincy the title of VIN NOBLE.

## **2007 Scagliola Casot dan Vian - Piemontese Chardonnay**

Whites & Mixed May club offering: \$21.00 – Retail \$ 24.00

### **Wine Makers Tasting notes and observations:**

Straw yellow color, wine with a well dressed, long bouquet enveloping, ample and floral. The taste is dry, soft and harmonious with good drinkability. The alcohol content averages approx 13%.

Pairing suggestions: Cocktail wine and with antipasto and fish dishes.

### **About the Vineyard and Wine:**

The Scagliola estate is located on a hill at San Siro in the town of Calosso. The estate is run by the brothers Maggiorino and Mario Scagliola and was started by their grandfather.

Casot is Piemontese slang for "casetta" or little house. They are little uninhabited buildings in the middle of vineyards, used to store vineyard equipment. In this case "Casot dan Vian" is a little building commonly so called by us and the neighbors and situated halfway on the hill in the area called San Siro. The vineyard around the building is planted with chardonnay and we thought it would be the right name to reflect the origin of the wine. This 100% Chardonnay went through Soft pressing and cold static clarifying. Fermentation with selected yeast strains at controlled temperature of 16-18°C (61-64°F) for 10 days. No malolactic fermentation.

## **2007 Romililly Pinot Noir - Russian River Valley**

Mixed & Reds May club offering: \$32.00 – Retail \$35.00

### **Wine Makers Tasting Notes and Observations:**

It is chalk full of ripe fruit, while maintaining its complexity.

Pairing suggestions: Fish dishes and medium spiced meats and poultry dishes.

### **About the Family and Vineyards:**

**Romililly** \roe'-mi-lilly\ - just as siblings are sometimes forced to coexist under one roof, our name houses each sibling equally: Jesse **Robert** (RO), Aaron **Michael** (MI) and our little sister, Susan (**LILLY**). Three names jammed together to make one.

At this point we, at Romililly wines, have dedicated ourselves to producing Pinot Noir. Currently we are sourcing fruit from the Russian River Valley. We are lucky enough to be sourcing fruit from some of the best vineyards within this appellation. It is a blend of 3 Pinot clones (113, Beringer, and Pommard 5) from the Morelli Lane vineyard. The vineyard is managed by Dutton Ranch, a premium grower in the Russian River. Morelli is at a higher elevation than many of the other Russian River vineyards. This means slightly cooler temperatures with just a touch more sun. The soil type is Sandy Loam, and the vines were planted in 1995. The wine was fermented in open top vats, then into 33% new French oak to age for 10 months.

This wine shows great promise. Pinots from this vintage are looking GREAT. This wine in particular tastes stellar already, Jesse imagines it will get nothing but better as it matures in the bottle.

# Elements Enoteca Wine Club May 2009 Offering

## 2006 *Domaine Bouchard Peres & Fils*

### *Beaune du Chateau Rouge 1<sup>er</sup> Cru*

Reds May club offering: \$52.00 – Retail \$ 56.00

#### Wine Makers Tasting notes and observations:

A fine, very perfumed bouquet. There are red fruits on the nose; the palate has a combination of fruit, elegance and suppleness. Typical of the premiers crus of Beaune, this wine is harmonious, well constituted and soft. Good aging potential.

Pairing suggestions: Roasted pork or chicken, pan seared Salmon, Foie-Gras or anything with black truffles!

#### About the Winery and Vineyard:

Maison Bouchard Père & Fils is one of the oldest producers and vineyard owners in the Cote d'Or. A family wine merchant business was first established by Michel Bouchard and his son Joseph in Beaune in 1731. The first vineyards were purchased in Volnay in 1791 from the French Revolutionary Government, and so began a long history of gathering fine 'Terroirs'. In 1995 Bouchard Père et Fils was bought by Joseph Henriot, whose family have been growers and producers in Champagne for over 200 years. Since then Joseph Henriot has taken every opportunity to continue the Bouchard family tradition of investing in fine vineyards, and has restored the 15th Century Chateau de Beaune to become a fitting home to the many thousands of bottles of fine Burgundy that lie ageing in the perfect conditions of the Chateau's cellars.

The **Beaune de Chateau Rouge 1<sup>er</sup> Cru** is made from grapes originating from all 17 of the following Premier Cru vineyards which all belong to *Domaine Bouchard Père & Fils*, located in the Beaune - Côte de Beaune - Côte d'Or region of Burgundy: les Toussaints, les Avaux, le Bas des Teurons, les Béliassands, à l'Ecu, les Bressandes, les Cent Vignes, les Champs Pimont, le Clos du Roi, les Sizies, les Aigrots, les Boucherottes, les Reversées, les Seurey, en Genêt, les Pertuisots & les Grèves. The soil is composed of limestone, clay and marls with varying proportions unique to each vineyard.

Fermentation is carried out in small temperature-controlled stainless steel vats. Then the wine is matured in French oak.

## Our May 2009 Cheese Offerings



**Monte Enebro**, creamy aged goat, Spain - \$ 20

This cheese is handmade in Avila, Spain, by legendary cheese maker Rafael Baez and his daughter Paloma. The Baezs make their complex goat's milk cheese from pasteurized milk and

inoculate the logs with the same mold used to make Roquefort, adding to Monte Enebro's complexity and distinctive appearance. Monte Enebro has a rich creamy, lemony and slightly acidic flavor; as it ages, the texture becomes denser and the flavor acquires more intense, pungent finish. A log shaped cheese coated in vegetable ash. This delicious tangy cheese has a creamy soft center that becomes dryer as it gets closer to the rind.

This cheese pairs nicely with crisp whites so will be a perfect match for both the *Scagliola Casot dan Vian* and the *Domaine Philippe Portier Quincy Sauvignon Blanc*.

**Moliterno with Black Truffles**, Sardegna Italy - \$ 20



This is a pecorino style cheese made from raw sheep milk. Unlike most truffled cheeses, the truffle shavings for this cheese are not added until the cheese is already semi-aged. This allows the cheese to develop its own character before the truffles are added. The truffles

are injected into 'veins' but the flavor permeates the entire cheese. During the aging process, oil and vinegar are applied to the cheese's rind to prevent weight loss.

Once cut, the dark paste oozes out of the crevices of the cheese like trickles of water from a craggy cliff. Both delicious and intriguing visually, this cheese is a show-stopper.

This cheese will pair exceptionally well with both reds in our May offering, the *Romilly Pinot Noir* being the lighter of the two will create a slight contrast in flavors of a bright fruit character as compared to the earthiness of the cheese and the *Bouchard Beaune du Chateau Rouge 1<sup>er</sup> Cru* will have a complimentary complexity of earthiness that will really last a long time on the palate.