Wicked Cellars Tasting Notes

Friday, August 23th, 4:00 to 7:00 p.m.\_

“What the Heck is That?” Tasting

With Ken Avedisian, Cordon Selections

$10 Tasting Fee!

Back by popular demand ... Ken Avedisian with Cordon Selections ... this Friday, from 4 to 7 p.m.  A month ago, Ken joined us and shared his favorite wines from Italy, France and Spain ... remember that fabulous lineup ... my favorite, that incredible vermouth!  This visit, Ken will share more of his favorites, but with a focus on unique varietals.  Most of us are familiar with wines made from cabernet sauvignon, shiraz and chardonnay, but the real fun of wine exploration begins once you separate from these "comfort grapes", and give a try to some varietals that are much less common around the world. Some real joys and surprises await.   
Try a wine you have never heard of before - it may open your taste buds to a new regional treat!!!  So here we go .....  
  
**"NV Peillot Montagnieu Brut (Chardonnay + Altesse + Mondeuse) (France- bubbles)   $21.99**  
  
Montagnieu is a village not far from Lyons, where Montagnieu Brut sparkling wine has become an absolute bistro staple.  It is made in the Traditional Methode and features the typical Chardonnay and Altesse, along with the atypical Mondeuse.  Altesse is called "Rousette" in local dialect.  It can be found in Montagnieu, nearby Bugey and in Savoie but it originates in Hungary.  It is a white varietal with great finesse and distinctive characteristics from the grape itself.  When you bite into an Altesse grape it has pulpy flesh, the seeds are both ripe and tart, and the acidity is generous.  Franck Peillot finds that these racey characteristics marry well with the rustic tones from the red Mondeuse varietal.  Mondeuse is related to Syrah and produces wines with powerful red fruit tones and loads of spice.

**2011 Domaine de Majas Blanc (France-white) $18.99**   
  
A white blend of Rolle, Macabeo and a touch of Carignan Blanc A white blend from the Roussillon region, grown atop volcanic stone and mountainous limestone.  It sings volcanic, smokey tones, has exuberant mineral acid, and integrated, tropical and tea flavors.  It is an incredible value made by Roussillon, organic-winemaking-star, Tom Lubbe.   
   
A word from Alain Carenne, owner of Domaine de Majas, "I like wines that talk to me, that want to tell me a story. Wines with character that are easy to drink. It's nice when you can taste a vigneron's hard work. Oh, and not too much wood!"  
   
(Wines at Domaine de Majas are labeled Cotes Catalanes Vdp as they decide to blend differently and use different varietals than the Roussillon AOC requires.)  
   
**2010 Bengoetxe Txakolina (Hondurabbi Zuri)(Spain-white) $21.99**  
  
95% Hondarribi Zuri and 5% Gros Manseng, from a single certified organic  vineyard planted on a moderately steep slope of mostly clay, located in the highlands of the province of Gipuzkoa, this is fermented with wild yeasts in small 3,000 liter steel vats, and raised on the lees for up to one year.  It is bottled unfiltered and unfined. All CO2 is natural. It shows lush lemony fruit, hints of grains, a touch of petrol and chamomile/a uniquely savory Txakoli wine to pair with Serrano ham, sheep’s cheeses, fresh seafood and poultry.  
   
**2010 Juan Matis Negramoll (Negramoll)(Spain- Canary Islands- red) $23.99**  
  
Juan Matías Torres Pérez is the fifth-generation vine-grower from La Palma Island in the Canary Islands.  Today, Juan and his family make traditional-style wines from their own two hectares of vines located in Fuencaliente.  1999 was their first vintage that they bottled under their name.  Before that, they made wine mostly for their own consumption and the rest sold in bulk to the local restaurant.  They vinify their grapes whole cluster, indigenous yeasts then age the wine in large, old, American oak barrels before bottling with no filtration.  The Negramoll grape that thrives on the Canaries and other Iberian Islands.  The wines tends to be light, soft and aromatic and are ideal when drunk young.  
   
   
**2011 Vera de Estenas Tinto Barrica (Bobal + Cabernet Sauvignon)(Spain- red) $14.99**   
  
This is a scrumptious red blend of Cabernet Sauvignon and Bobal with a bit of Merlot and Tempranillo.  Bobal is a native variety that accounts for 80% of the production in the Utiel-Requeña area of Eastern Spain.  It is an increasingly respected variety that produces velvety wines  The blend is aged for five months in French and American barrels.  It is dry, medium in body, warm, luscious, earthy, and dark-red fruited with a great balance of dusty tannins.   
   
   
**2011 Puzelat-Bonhomme In Cot we Trust (100% Côt) (France- red) $26.99**  
  
Thierry Puzelat (of Clos du Tue-Boeuf) works with Pierrot Bonhomme to create this négociant winery.  They seek out and buy only the best grapes from several areas around the Loire.  This Cot (malbec in the Loire) is 100% different from Malbec's from Washington, Argentina or the south of France.  It is smokey and minerally, tannic yet soft, and has amazing intensity of fruit.