

PRWS

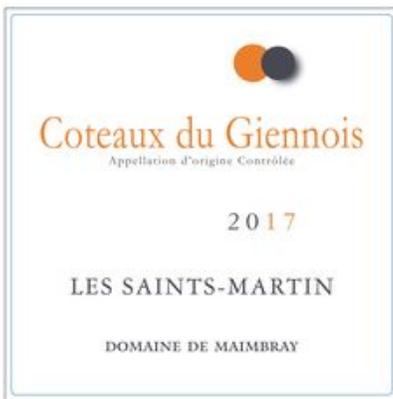
August 2020 Wine Club



New Friends

One of the best aspects of my job is-obviously-the wine. One of the others may not be so obvious: the people. While I have met a few truly miserable wine makers, importers, wine reps, etc, there are far more fascinating and lovely people. Which brings me to this month's wine club selections, all courtesy of a brand-new friend from a new-to-me company. But taste this month's selections-from a steely Sancerre stand-in to a blackberry and black pepper-tinged Northern Rhone Syrah- and you'll understand why we'll be seeing much more of this new friend.

White #1) **Domaine de Mainbray Coteaux du Giennois Blanc Les Saints-Martin 2017**



Family-owned for four generations, Domaine de Mainbray is located primarily on the terres blanches (white earth) soils of Sancerre and its surrounding villages.

Here's the fabulous little 'secret': this is a Sancerre in all but name. It's 100% Sauvignon Blanc, grown on Kimmeridgian and Portlandian limestone. It's manually harvested and both fermented and aged in neutral cement tanks, the better to preserve its acidity and delicacy. The winery is gravity-fed (no pumping to 'bruise' the wine). The flavors are perfect: citrus, tropical fruit, and fresh herbs. But the most amazing aspect is the texture, at once lacy and stony. I've had \$30 Sancerre that

wasn't half as good as this 'little' wine. Enjoy!

White #2) **Horst Sauer Sylvaner 'Just' Trocken 2017**



Famous throughout the Franken region for its dry, mineral-driven wines, Horst and his daughter Sandra also create memorable sweet wines, the rarely-seen Beerenauslese and Trockenbeerenauslese. Their aim with the 'Just' cuvee is a wine with a BA or TBA level of luscious fruit, but bone-dry and fresh on the finish. 100% Sylvaner, grown on loess and loam soils, 'Just' is harvested early to maintain its acidity; in 2017, picking commenced on September 15. Pear,

gooseberry, and pineapple aromas and flavors. Vibrant and refreshing, perfect for a late-summer evening.

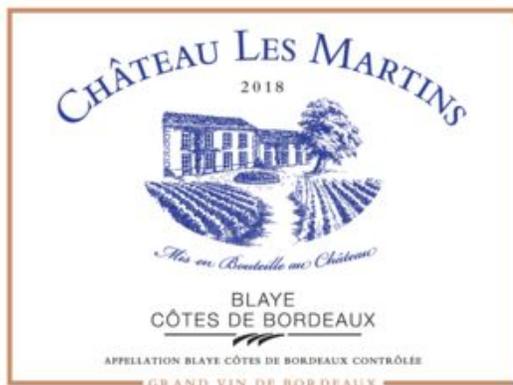
Red #1) Jeanne Gaillard Collines Rhodaniennes Syrah 'Terre de Mandrin' 2018



In 2008, after working several years on the family estate, earning degrees in both oenology and marketing, and internships in California and Burgundy, Jeanne took over the family domaine from her father, Pierre. She farms about 15 ha, spread across Crozes-Hermitage and its surrounding hills.

From granite outcroppings on those hills outside of Crozes, the Terre de Mandrin is norther Rhone in style-powerful, earthy, and spicy-but a little more 'friendly' and less rustic than you might expect. Fresh blackberry and plum flavors are balanced by earthy, spicy, and smoky notes. Pure joy with anything grilled.

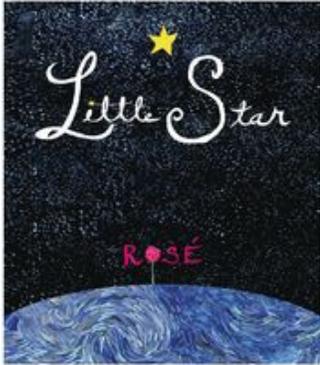
Red#2) Chateau Les Martins Blaye Cotes de Bordeaux 2018



Located near Blaye on a sunny, south-facing slope, Chateau Les Martins is planted to a typical Right Bank varietal mix, with one exception: alongside the expected Merlot and Cabernet, they use up to 10% Malbec. The Malbec adds deep, rich, chocolate-covered-cherry aromas and flavors, and an additional layer of complexity.

Family-owned and -operated, this small estate farms sustainably and picks manually. Both vinification and aging take place in stainless, in order to preserve maximum freshness in the fruit. Blackcurrant, cherry, dusty cocoa, and spice. Great with food, but fine on its own. Too.

Rosé Option) Little Star Rose 2019



Clearly inspired by the story and illustration of Le Petit Prince by Antoine de Saint-Exupery, which was written near the steep-walled inlets of the Provençal coast. Little Star is the second label of famed Provençal estate Domaine de Figuières.

Composed of Cabernet, Syrah, Cinsault, and Grenache, Little Star is a pale salmon-pink. Apple blossom, honeysuckle, white peach, mandarin, and zesty minerality add up to ethereal loveliness. Fit for the Petit Aviator himself, but you'll like it, too.