

Our goal with the Natty Club is to provide you with a fresh take on the classics while digging deep into wine's roots. This club, we bringing the fruit! Plus, we spotlight our friends at Usonia – a new winery making naturally-minded, vineyard-centric wines in hands-off fashion while they revitalize recently purchased vineyards on Cayuga Lake.

THE CELLAR D'OR

WINE & CIDER

Natural Wine Club • March - April 2022

Old World Winery Bloom

Key Words: Russian River Valley (Sonoma), California **Blend:** Abouriou, Pinot Noir, Merlot & Chardonnay **Organic & Organic Conversion**

This chillable red hits with a mouthwatering punch of fruit n' florals. Old World winery was started a few years ago by Darek Trowbridge. Quick refresher on natural wine...

There are three main tenets to natural winemaking. First, the grapes spontaneously ferment. This means, they begin fermentation with whatever wild yeast is present rather than from a pitched yeast strain isolated specifically for commercial wine production. Second, natural wines see little to no filtration or fining. Commercial wineries might opt to filter their wines for stability and sell-ability. What can be lost in filtration can include some of the composition of the wine, whether its color, flavor, or texture. Natural winemakers opt for cloudy wine that holds its natural character intact. Third, natural wines are made with a minimal use of sulfites. The use of sulfites in wine can vary on a magnitude-level scale. A little bit of sulfite at bottling helps ensure the wine maintains its character in bottle. Bloom sees a minimal amount of sulfite at bottling. Derek: "This process involves effort and shepherding but not manipulation" **CHILL THIS WINE.** My tasting notes are a little funny: freeze-dried strawberries, raspberry juice, powdery flower candy. This slaps!



Derek Trowbridge



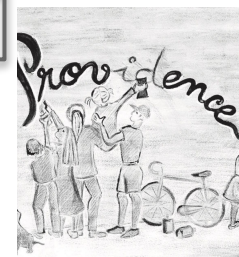
Domaine La Providence Cinsault/Carignan 2020

Key Words: Provence, France **Purchased in 2017** **Certified Organic** **Spontaneous Fermentation** **80% Carignan/20% Cinsault**

Husband and wife team, Jean Benoit and Bénédicte Comor follow a familiar story arc, but stay with me here. After purchasing Domaine Providence near the village of Lambesc about 30 minutes outside Aix-en-Provence, they immediately went to work converting to organic and biodynamic agriculture. They have presently achieved organic certification. As part of a prior contract on the land, they were entrusted with providing fruit from these vineyards to the local co-op through to 2020. The 'La Providence' bottling we've packed is **one of 2000 bottles produced** after selling most of the 2020 harvest to the cooperative. They've also begun replanting old-school southern French varieties like Terret, Ugni Blanc, Vermentino, Carignan Blanc, Macabeu, Bourboulenc, Grenache Gris, and Clairette Rose. This drinks in the vein of a Cru Beaujolais, e.g. whole cluster fermentation with ~10 days of carbonic maceration. You can chill this wine but it has enough depth and heft that I enjoyed it without. Fun: Jean and Benedicte's six children are on the label.



Jean Benoit of Providence



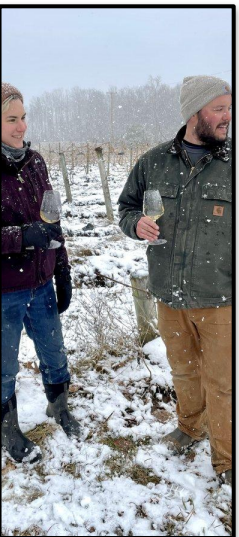
Usonia 'Rasta Ranch' Cabernet Franc 2020 & Usonia 'Shaw Vineyard' Riesling 2019

Key Words: Finger Lakes, NY **Spontaneous Fermentation** **Hand-Harvest** **Alex worked at Cellar!** **Revitalizing Finger Lakes Vineyards**

Many of you know Alex from the shop! When Alex revealed he was starting a winery his his partner, Julia, it felt less like a surprise than the inevitable culmination of their life's work. Alex was (and in a different capacity still is) a pivotal part of Cellar d'Or's current make up. He helped us flesh out our selection of Italian whites — an, at times, forgotten category of wine given countries proclivity towards elegance over power and fruit. He helped spotlight the world-class quality of Austrian Blaufränkisch and Gruner Veltliner. And, he helped us navigate the world of natural wine as it unfolded. Julia balances her role as the assistant winemaker at Forge Cellars in Burdett while they both get their winery off the ground. Their goal: to push the Finger Lakes wine scene — it's farming in particular — forward. After working harvests at Moric in Austria, they both have the experience working with a grape they love in the region it thrives hand in hand with one of its greatest producers. They current line includes a: Blaufränkisch, Riesling, and Cabernet Franc. Their wines fall into the 'natural' category, but quality farming is their focus. We've packed their Cabernet Franc and Riesling this club shipment and we also stock the Blaufränkisch in the shop.

Cabernet Franc: Gentle extraction, with very light hand punching to soak the cap, and pumpovers at the beginning of fermentation and at peak. 14 day maceration. After fermentation, transferred to a neutral demi-muid and a neutral barrique. Unfined, unfiltered. This is earthy, juicy, black-cherry-laden Cabernet Franc!

Riesling: Foot crushed, macerated for 24 hours. Spontaneous fermentation proceeded for a year in stainless steel, without temperature control. Think -> pineapple and yellow plum!



Julia and Alex Perez

