

“You get the character of the vintner himself, utopian wine-freak types who are driven to make superlative hooch.” Terry These, champagne importer, on “grower Champagnes”

It's that time of year again at purevinewines.com, when we press on through the holiday rush with the goal of enhancing your holiday celebrations. In addition, this year we redouble our efforts to keep it small and support the little guy. Of course quality is paramount, but mass production is out. Why join a small club of like minded wine geeks if we just deliver something you can get at your local store? So in that spirit we began our search for a killer sparkler. Every year starting in early November our importers and distributors inundate us with samples of the latest and greatest bubbly from around the world. So why, year after year do we find ourselves back in the classic region of Champagne? In short, grapes from this region produce sublime sparklers – often imitated, but never quite duplicated. Nonetheless, the world of champagne has undergone dramatic change in recent years. Yes, Goliath is still out there making some pretty darn drinkable champagne, but these big Champagne houses with huge budgets and huge profit margins have been challenged by the dramatic rise of the little guy. “Grower Champagne” is one of the hottest terms in the wine world these days, and for good reason. First, quality has improved across the board as competition has increased. Second, and most importantly, Champagne's wonderful diverse terroir can now be fully appreciated. So eighty-six the big house's ubiquitous corporate jets, slick ad campaigns, middle men, mass production, and eternal coasting on name recognition. Think “grower Champagnes” and salute individual expression, small production, and respect for terroir. By the way, to spot a “grower Champagne”, look for RM (recoltant-manipulant, or grower-producer) on the label.

Without further ado this month's Champagne is from a small producer whose family history includes five generations of father to son growers and winemakers. From vine to wine, this Champagne is created entirely on the Piollot family estate where they make vintage champagne *only* in stellar years. By French law, this wine must spend at least three years on its yeast cells, resulting in enhanced complexity and nuanced flavors. In vintage years, the grapes are of better quality as well, so the combination of a great base wine and exposure ‘sure lie’ (on the lees) makes this wine a true value and exceptional wine for your Holiday. For the past twelve years, the Piollot family has made a commitment to organic agriculture with respect for the land and the environment, by employing biodynamic principles.

Our red wine this month is in a similar vein but from much closer to home. While the Willamette valley is literally in our backyard, we are also just a hop skip and jump from Washington State's plethora of small, focused wineries. Southard is small production winery in the Yakima Valley with little recognition outside the local area. Only around 200 cases are produced of this Rhone blend of 61% Grenache, 18% Mourvèdre, 12% Cinsault, and 9% Counoise from the Yakima Valley's Sugarloaf Vineyard. This wine does not need to put on airs or make false promises; it walks the walk. It's a crowd pleaser that does not lower itself with cheap fruit bomb thrills and tsunamis of oak. It is balanced, medium-full bodied and bold. Can you tell that we like it?

Happy Holidays from the crew at Pure Vine Wines! We couldn't do this without your support.

Questions, Concerns, Suggestions, Extend your Subscription?? Please, speak your mind!!

Purevinewines.com, (877) 404-1121

Until next month,

Joe, Tom, & Andria

(over for recipe of the month)

“fighting for the soul of wine..”



This Month's Biodynamic® / Organic Selections

Champagne Piollot

Père et Fils

**2008 Vintage
Champagne**

**Region: Poliset,
Champagne, France**

This crowd pleaser of a sparkler fills the mouth with a medium bodied, complex intensity. There is a slight yeasty nuance, along with crisp, tart apple and mineral notes. This organic, fifth generation winery employs biodynamic principles and good land stewardship and is an excellent value for a vintage, “grower Champagne”.

Hey, why did my wine come in a used box?

In conjunction with Portland Wine Storage and our commitment to the environment we re-use wine shippers as many times as possible making them 100% recycled on our end.

Southard

Sugarloaf Vineyard

Red Blend

**Region: Yakima valley,
WA.**

Vintage: 2010

Made from 61% Grenache, 18% Mourvedre, 12% Cinsault, and 9% Counoise, this fruit is all from the Sugarloaf Vineyard in Washington's Yakima Valley. Dark cherry and chocolate aromatics exude with an undertone of garrigue and raspberry coming forth on the palate. The end result is a luscious exuberance of predominantly sweet Grenache fruit.