

Towards the end of last month, an Italian importer poked his head in our office and dropped off a bottle of Prosecco, Italy's famous sparkling wine. I think he saw me roll my eyes as I studied the label. Quickly he added, "Try it, this one's old school".

We admit we're snobs when it comes to sparkling wine – Champagne sets the bar pretty high, with some other stellar examples of sparkling wine from unique spots around the world taking a close second. Prosecco? OK as a quick sipper before a meal, but a club wine just in time for Valentine's Day?

Well I trust the guy, so I promised him we would give it a closer look. Most importantly, as we have learned in the past, with wine keep an open mind or you miss out. You can see where this is going – he was right and we are sparkling wine snobs no longer.

Prosecco, Italy's version of Champagne, comes from the Northern Veneto region. Usually, the wine is made in bulk, undergoing its secondary fermentation in a large tank and bottled under pressure to create the frizz. There's always just enough residual sugar to make the general consumer happy, and the wine snob slightly contemptuous?. This month, however, we introduce to you a unique Prosecco, (remember this one's OLD SCHOOL), where none of these modern methods are practiced. The secondary fermentation is done in this very bottle, just as in Champagne, there is no dosage of sugar, so the wine is bone dry, and there is no disgorgement (which rids the wine of the yeast), so the wine is left unfiltered and raw, hence the name Col Fondo (with sediment). The result is a Prosecco that is slightly cloudy, a characteristic commonly found in Prosecco until the 1970s when modern methods took over. Christian Zago's idea is to ease the flow from grape to bottle. Founded in 1924, Azienda Agricola Ca' dei Zago maintains 6 hectares of vineyards in Valdobbiadene in the province of Veneto. Organic in practice and biodynamic since 2010, there is no commercial yeast added, minimal usage of sulfur, and the winery is all gravity fed. Prepare our spaghetti Carbonara recipe with this Prosecco and make any day festive!

Our second wine this month comes from the Cotes Du Rhone appellation in Southern France. Typically, these wines are dominated by Grenache, with lesser amounts of the usual suspects – Syrah, Carignan, Cinsault, Counoise and Mourvedre. This particular blend is made up of lots of fleshy Grenache that pushes the fruit forward, and some Syrah for structure and spice. Finally a bit of Carignan offers acid, tannin and color. Our French importer dared us to find somebody who didn't like this wine, and he was right. It's a true crowd pleaser. Like our first wine, it is organic from vine to bottle. No pesticides, herbicides, or chemical products, and all vineyard work is done by hand. The three varietals are co-fermented together with indigenous yeast, sans fining and filtration, and minimal sulfur additions. This wine was aged in concrete vats for one year, allowing for the natural fruit to shine through. This is a family run Domaine and has been certified organic since 1987.

Don't Forget, if you like what you are drinking you can usually order more. We even give case discounts when we can. Most of our wines are very limited production, but we will do our best to track down some additional bottles for our faithful club members...

**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

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## Ca' dei Zago

### Prosecco Col Fondo

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**100% Pinot Noir**

**Region: Valdobbiadene,  
Veneto, Italy**

**Vintage: 2011**

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This Prosecco is lively, fresh and full of lemon and honeydew. This 10% alcohol wine can be enjoyed with any food and at any time of day. In Valdobbiadene, Prosecco Col Fondo is often stored standing upright, then decanted into a pitcher, reserving the last bit of sediment-rich wine to be tasted separately. The natural bubbles don't last long in the glass in the glass so don't linger and enjoy immediately. Organic and practicing biodynamic since 2010.

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*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.*

## Domaine Jean David

### Côtes du Rhône

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**80% Grenache, 10% Syrah,  
10% Carignan**

**Region: Côtes du Rhône,  
France**

**Vintage: 2011**

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This bright and fleshy Rhone wine has aromatics of both red and black berry on the nose. There are lots of secondary aromas here of sweet licorice, violet, a little garrigue and some game. This is an approachable, every day Cotes du Rhone with a surprising amount of structure. A crowd pleaser through and through and certified organic.