

Wine used to be a seasonal beverage, but now the world seems to be in climatic turmoil, and one must adapt. The dilemma—what to send out this month? Some club members on the East Coast recently had at least a foot of snow, while on the left coast we skied over the weekend but played tennis in our shorts a few days later. Yes, great wine is drinkable anytime, but we won't send a quaffable rosé to the East Coast as they dig out from yet another blizzard (really, we don't want you to think we're crazier than you suspect). One sane solution would be to pick generic crowd-pleasers (read boring, one-dimensional wines) sometimes called "date wines." You know, the stuff that graces the shelves of stores the world over. It tastes okay and is somewhat varietally correct, but it's primarily defined by its lack of specialness. It doesn't speak of any sense of place (*terroir*), and that's what our club is all about. So the answer this month lies in the one constant that can really make a wine sing and accentuate its *terroir*: food! So we head to Italy, where food and wine are a way of life, and *terroir* is so important it's often bitterly contested (see our second wine). Yes, Italian wines' backbone and friendly acidity pairs with food like no other wine on the planet. So it doesn't matter if you're hunkered down in the snow or savoring a sunny winter: whip up one of your favorite marinara recipes and enjoy these wines.

Our first wine this month comes from the Marche region in central Italy, which is synonymous with the Verdicchio grape. Castelli di Jesi is a series of small villages that surround the Jesi Valley and are the heart of this classic DOC zone. The Marotti Campi family has been farming here for more than a century, and in 1991 Giovanni Marotti Campi took over the family property, modernizing the facility and restructuring the estate, including the planting of all indigenous varietals. The Verdicchio grape is the pride of the land and takes the lion's share of acreage. It's extremely versatile and can be produced in a wide range of styles ranging from young and vibrant to fuller bodied with an aging potential that can develop great complexity with time. The Marotti Campi Salmariano Verdicchio (named after the twelfth-century castle that borders the estate) has been fermented in stainless steel vats and aged on the lees with 20 percent in small *barrisques* (small oak barrels with a specific shape). This produces a rounder, heavier style of wine with depth and lots of character. The Verdicchio grape has a naturally high acid level, so even though this wine is made in a more voluptuous style, it still manages to retain firm acidity. This business is family run from vineyard to vinification and then on to the market place. Their wine pairs well with hearty pasta, fattier fish, white meats, and cheeses.

Our second wine this month comes from a small producer in the Langhe region of Northern Italy. Natel Simonetta is the passionate winemaker and the grandson of the founder of Cascina Baricchi. Initially, the 80-year-old vines were within the Barbaresco DOC zone, but in 1982, the lines were redrawn with political motivation. The Barbaresco DOC gained some land inside the city of Alba, which was more politically powerful than the single family farm of Cascina Baricchi, which went 20 meters outside the DOC zone. The property now straddles the line between Barbaresco and non-Barbaresco, meaning it has been declassified to the regional zone of Langhe. But fear not! Instances like this allow us to enjoy these finer wines for a better price. This lets us have access to wines that have all the traditional qualities and character of Barbaresco: violet, jam, spice, leather and ageability, at more affordable prices. We think this is a great find that pairs well with your favorite pasta dish.

**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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**Marotti Campi**  
**Salmariano**  
**Castelli di verdicchio Riserva**

**100% Verdicchio**  
**Region: Marche, Italy**  
**Vintage: 2010**

This straw-colored, medium-bodied white is loaded with nuance—the aromas are subtle but vibrant, with a slight lemony/elderflower perfume. A delicate touch of vanilla comes from a small percentage of the wine being aged in the barrel. The weight comes from the stirring of the lees. This wine has great acid and mineral notes and is beautifully balanced.

**Cascina Baricchi**  
**Langhe**  
**Nebbiolo**

**100% Nebbiolo**  
**Region: Langhe, Italy**  
**Vintage: 2007**

This is a structured, medium-bodied Old-World-style red, complete with dusty, earthy aromatics and a bold, acidic finish. The alcohol can give the perception of sweetness, along with subtle and pretty dried-cherry notes on the palate. The firm tannins need a little time in the glass to soften. This is a wine to be enjoyed with pasta and red meat.

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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.*