

I believe in the soul . . . the small of a woman's back, the hanging curve ball, high fiber, good scotch, that the novels of Susan Sontag are self-indulgent, overrated crap. I believe Lee Harvey Oswald acted alone. I believe there ought to be a constitutional amendment outlawing Astroturf and the designated hitter.

—Kevin Costner in *Bull Durham*

Many people would say our job has gotten easier, but I would argue it's gotten harder. Just as winemakers around the world are realizing the beauty and benefits of environmentally friendly winemaking and viticulture, old-school winemakers who always knew the truth have been expanding their influence and portfolios. The world of environmentally friendly wines has grown exponentially since we started the club four-plus years ago. We used to look almost exclusively to France, where the organic and biodynamic movement started, and to specific parts of Oregon and California, where it had gained traction. Now almost every region in the world has a handful of winemakers doing the right thing. This month's wines from Corsica and Spain are case in point. Does choice make things easier? No. More interesting? Yes! Did the designated hitter help steal the soul of baseball? Yes! (Make a pitcher hit or choose to pull him out! But I digress . . .) We have been shouting from the rooftops about how great, soulful, interesting, and palate expanding (pick your positive adjective) these wines can be for more than four years. Wine produced with little regard for the land nullifies the concept of *terroir*/soul that makes it so special and so unlike any other beverage in the world. Mass-produced plonk is the Astroturf of the wine world. Most importantly, wine-savvy consumers are the judge and jury, and they are starting to show they care. Yes, you, wine club faithful, were cutting edge in this department. Next we'll outlaw the designated hitter. Well, maybe that's out of our hands, but we can make a baseball game more interesting with a good glass of wine.

Having come from a family that has been in the wine business since 1914, winemaker Albert Jané takes advantage of old vines and old traditions. His philosophy is simple: "Do the minimum to get the maximum," and it's reflected in his winery's name, "Acústic, meaning "unplugged," as in an acoustic concert—natural and unmanipulated, with the *terroir*'s expression standing out as the key ingredient and the ultimate reflection of the fruit in the resulting wine. It is his firm belief that wine is made in the vineyard, so traditional viticulture practices are in place, with minimal intervention, thereby shunning modern technologies. The wine reveals the untamed vineyards, located in the surroundings of the mountains of Montsant in the Catalonia region of Southern Spain. Jané uses only indigenous grapes of the region and ferments with natural yeasts. A minimal use of French oak gives the wine some structural elements and richness but allows the fruit and the power of the *terroir* to emerge. The barrels are used mainly to age the wines without hiding the character of the grapes.

Our second wine comes from the Mediterranean island of Corsica, located just 90 km west of Italy and 170 km southeast of France. It is a territorial collectivity of France, but many of the region's winemaking practices and traditions (along with grape varieties) are Italian in nature. Jean Vico established vineyards in the heart of the island back in 1901, making this one of the oldest estates today in Corsica. Located on mountainous terrain, the vineyard's soils are unique from the rest of the island's wine areas, comprised of sandstone, shale, and shisteaux. The higher elevation makes for a larger diurnal range, providing large climatic variation with warm days and cool nights. This allows for ripeness while retaining acidity and is reflected in this wine's firm acid and rich fruitiness. The characteristics of the grape varieties also contribute to these attributes. The Nielluccio grape is used for its acid and aromatic components, while Syrah is blended in for structure. Nielluccio, known as the Corsican grape, is currently thought to be Sangiovese, due to their nearly identical genetic makeup. It was most likely brought to Corsica by the Genoese in the thirteenth century.

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

Acústic Blanc

70% Garnatxa Blanca, 25%
Macabeu, and 5% Pansal

Region: Montsant, D.O.,
Spain

Vintage: 2010

Citrus and tropical fruit notes mix with floral aromas in this medium bodied white. There is a slight creamy edge, yet the acidity is retained, making for a refreshing summer time sipper. The grapes were hand harvested, and the wine was macerated on its skins for two days at which point 70% went into stainless tanks with the remainder into French Oak barrels.

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 Vico

80 % Nielluccio, 20% Syrah

Region: Appellation Corse
controlee, Corsica

Vintage: 2011

Produced from one of the highest vineyards in Corsica, this medium bodied wine has aromas of licorice, pepper, and fresh gushing berries. On the palate, the fruit is muted, but the acidity is pronounced. This makes for a great food wine and will pair well with just about any pasta dish. The vines are tended to organically and fermentations are done in steel and aging in cement vats. This estate is now under the control of forth generation Emanuel Venturi, and is at the top of the island's game.