

“Organic farming makes stronger vines. Stronger vines make better fruit. Better fruit makes better wines.” —Volker Eisele

So, last month we got a customer complaint. Not about the wines, mind you (in fact, he called to reorder), but about our lightheartedly flip remarks criticizing California and its wines in last month’s newsletter. The customer jokingly chalked it up to “rain brain” and jealousy, but also challenged us to find some California wines up to snuff for the club. Well, as our brains dried out in the well-deserved Oregon sunshine of the past few weeks, we realized he was right. Yes, California is full of huge-production plonk produced with little or no regard to environmental impact, BUT there is also a small but vocal minority of producers who really do care and are making kick-ass wines.

For more than 30 years, Volker Eisele has been growing organic grapes on his Chiles Valley property. During the early ’70s, as a grad student in sociology at the University of California, Berkeley, he escaped on weekends to the tranquil foothills of the Napa Valley. He would eventually move his family from Berkeley to plant grapes on their own 400-acre estate there and become a master of viticulture. He is now renowned as one of Napa Valley’s finest quality growers, dedicating over three decades to mastering the art of sustainable, organic viticulture, and he is revered and admired by many for his passion for grape growing and land preservation. He has also been politically active in the valley, and is responsible for making the Chiles Valley a designated appellation within the larger Napa Valley. This AVA is nestled in the Vaca Mountains, where cool fog rolls in during the evenings, which has a slightly higher elevation that makes for a slower, longer growing season. This climate produces wines with finesse, elegance, and moderate alcohol levels. This month we bring you a second vintage of the Volker Eisele Family Estate Cab from the 2007 harvest, which was a solid vintage for the Napa Valley. Thirty-year veteran winemaker John McKay created an elegantly structured Cabernet from this estate, doing the vineyard justice.

Our second wine, also from the Napa Valley, comes from Cabernet’s mother, Madame Sauvignon Blanc. It is she and Monsieur Cabernet Franc who met, fell in love, and created the heavenly babe (Cabernet Sauvignon) everyone has come to adore. But let’s not focus on the golden child—after all, the mother deserves credit of her own. Originating in Southwestern France, the Sauvignon Blanc grape excels in many regions, both New and Old World. It is the classic Bordeaux white varietal, and it also dominates in certain areas of the Loire Valley (Sancerre and Pouilly-Fumé). It has proven itself in New Zealand, producing a remarkable, tropically aromatic sip, and has found success in the Napa Valley as well. In a land dominated by Cabernet, Australian Robert Hill Smith, the fifth-generation proprietor of Yalumba Winery in Australia’s Barossa Valley as well as the Nautilus Estate in Marlborough, New Zealand, found Voss Vineyards in Yountville, California, to produce his Sauv Blanc. It is sourced exclusively from a single, organically farmed vineyard in the Yountville region, in the heart of the Napa Valley.

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!!

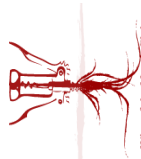
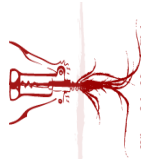
Purevinewines.com, (877) 404-1121

Until next month,

Joe, Tom, & Andria

(over for recipe of the month)

“fighting for the soul of wine..”



This Month's Biodynamic® / Organic Selections

Volker Eisele Cabernet Sauvignon

**83% Cabernet Sauvignon,
15% Merlot, and 2% Cabernet
Franc**

Region: Napa Valley, CA.

Vintage: 2007

This Bordeaux style blend was aged for 22 months in 50% new French oak barrels, and is unfinned and lightly filtered. Extended maceration is used during fermentation for more suppleness and depth of character, adding firm tannins and structure. The fruit is suggestive but not overwhelming, with blackberry and currants. Fragrant, spicy, with medium-full body, it's tightly wound but will open up given some breathing room.

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.

Voss Vineyards Sauvignon Blanc

100% Sauvignon Blanc

**Region: Napa Valley,
CA.**

Vintage: 2012

Compared to other Sauvignon Blancs, the production of this wine is unique. Rather than being pressed immediately off the skins as most whites are, it is left to soak for 24 hours on its skins. Fermentation is long and cool in mostly stainless tanks, allowing the natural Sauvignon aromas to emerge. The classic smells for this varietal of lemon and grapefruit immediately come through on the nose. In addition, 10% of the wine is barrel fermented to enhance mouthfeel and texture.