



Each November we shift our focus to food. Wine and food – intricately linked at many a meal, though too often considered separately. No doubt a great wine can always stand alone, but a great wine with the right food can be sublime. In the old world this is easy, as regional food often pairs beautifully with the local wine. In the new world we have to try a little harder, but experimentation is half the fun. Classic pairings work (think oysters and Champagne, Sauternes and foie gras, steak and Cabernet), but mixing it up a bit in a new world style can kick ass, so to speak (try Champagne and Onion rings--you won't regret it). Opposites can attract. A crisp dry white that cuts the fat of a rich dish like foie gras can leave the mouth watering for more so can our latest favorite, Sauternes with a spicy Thai meal. Knowing that you will be receiving these wines right before Turkey Day we kept this in mind, but we ignored the usual pairings. Sure, Turkey and Zinfandel work, but we've never been thrilled. Beaujolais Nouveau with turkey – marketing genius on the part of the French, but kind of blah. Answer, pair this new world holiday to old world wines! So, with food on our mind we went deep into Northern Italy to find two wines that satisfied our appetites.

Our first wine this month comes from Valpolicella, a classic region in North Eastern Italy that uses indigenous grapes to make a variety of styles. The basic Valpolicella is common, inexpensive with bright cherry aromatics. It is this region's every day wine. Ripasso is a bit more extracted, with some complexity and more depth. Recioto is the ancient method of production of drying the grapes on straw mats over the cold winter months to produce a rich, sweet red dessert wine. Amarone is the granddaddy of them all. Legend has it that Amarone was mistakenly created when a winemaker forgot about the must and the grapes fermented dry. Amarone, which means 'big bitter', was thus created. Modern techniques now utilize state of the art drying facilities where the grapes lose 40-45% of their original weight, which creates a dense, chewy and complex wine. This winemaker's mistake is our good fortune as we bring you a classic style Amarone, dried for 120 days, macerated for 35 days, aged in new French oak barriques for 24 months, then left in bottles for 8 months before release.

For our second wine this month we stay in Northern Italy, but head west to Piedmont, and then continue more north to Alto Piedmont. Within this larger appellation are the DOC wines of Colline Novaresi, which come from several towns around the city of Novara. This appellation requires 100% usage of the indigenous Erbaluce grape which produces a straw, pale yellow wine with high acidity. This is due to the intense iron ridden soils of the Alto Piemonte region. This winery uses many biodynamic procedures, hand harvests and, ages the wine sure lie, giving a bit of richness to the mineral finish. We think our second wine will pair great with your Thanksgiving meal. The style is a bit fuller, so it can stand up to meat, yet the acid can cut the fat of the gravy and other rich foods you may have on the menu. Have a great Holiday and enjoy these unique finds.

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

**Purevinewines.com, (877) 404-1121**

Until Next Month,  
Joe, Tom, & Andria

(over)

“fighting for the soul of wine..”



# This Month's Biodynamic® / Organic Selections

---

**Acinatico**  
**Amarone della Valpolicella**

**Il Chiosso**  
**Paglierino**

---

**Red Blend**  
**Region: Valpolicella ,**  
**Italy**

---

**100% Erbaluce**  
**Region: Alto Piedmont,**  
**Italy**

**Vintage: 2008**

**Vintage: 2010**

Rich and full bodied, this dark inky Amarone is classic in style. There is so much going on here: chocolate, licorice, smoked oak, dried black cherry, soy sauce, nuts and vanilla. Made from classic Valpolicella grapes: Corvina, Corvinone, Rondinella and Molinara, this wine has a rich pedigree made in an ancient style that combines with modern techniques to make a dense, chewy wine that will age for years, or can be drunk today.

This is a medium bodied white with viscosity and texture. Aromas of pear, floral and a lemony/citrus palate, this wine has good acid that retains freshness and leaves a somewhat crisp finish. Coming from northern Piedmont, made with the indigenous Erbaluce grape and aged *sur lie* (on the lees) which gives a fuller mouth feel and contributes to the body and overall texture. Biodynamic practices.

Traditionally, Amarone is served with game, grilled meat, stews and mature cheeses.

---

*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.*