

## Pretty Clothes, Lost Vines Found

***“Look at those vines,’ he said. ‘Nature is wearing her prettiest clothes.’”***

— Peter Mayle, *A Year in Provence*

As harvest is just finishing up here in the northern hemisphere, many vineyards across the world have already lost their “pretty clothes” as the vines’ life force shifts into the roots for winter slumber and the wind plucks the multi-colored smattering of leaves away. The fall colors may not be the pretty clothes that Peter Mayle was writing about, but they are a sight to behold no matter the country.

Macabeo is one of the most important white grapes in some of the finest wines in Spain: best known as Viura in the long-lived wines of Rioja, it also shares the lead role in Cava production in Catalonia. To a much smaller extent it has also been grown for ages in southern France for the fortified vin doux natural wines as well as for dry, floral whites, perhaps blended with the Grenache Gris and Grenache Blanc.

The L’annee 2013 Vin de Pays des Cotes Catalanes Blanc from Les Clos Perdus is a stunningly simple but lovely white crafted from 60-year old Macabeo vines planted in the Agly Valley of Roussillon. The wine shows the great attention and care taken by Paul Old, an Australian, and Hugo Stewart, an Englishman who founded Les Clos Perdus together in 2003. The name refers to their rediscovery of small parcels of “lost vines” amongst the Languedoc-Roussillon hills. Likely disregarded because of isolation, low yields and slopes that dissuade mechanized farming, each site features a distinct microclimate and the wines are produced to reflect the distinctive nature of the terrain. Their approach focuses on biodynamic farming to improve soil health and diligent canopy management to grow fruit that reflects this specific site and requires little intervention during vinification. This dry white is crisp and citric, mineral and light, yet intriguing. Vibrant and refreshing, it is boisterous with acidity, and a floral and flint scent. This very well could be the best everyday white table wine we’ve offered this year and is not widely available. It is an amazing value. Let us know if you’d like to try to pony up and try to bring an entire pallet to Portland!

Speaking of palates and pallets...there is also Palette, which at just over 100 acres in size, is the smallest controlled appellation in the region of Provence. The wines of Palette are extremely limited and are quite distinctive due to the protected, warm maritime microclimate, soil composition and long growing season. The reds are dense and dusty, rustic but elegant, reminiscent of lighter Southern Rhones with a hint of age.

Chateau Henri Bonnaud controls about 14 acres in Palette and is in its third generation of land stewardship. Stéphane Spitzglous took control from his grandfather Henri in 1996 and began laying plans to estate bottle wines as he continued to sell fruit to the local co-ops. In 2004, he made his first estate vintage following organic and biodynamic farming as well as traditional winemaking practices that he continues today. The vineyards are at the foot of Montagne Sainte Victoire, a limestone outcrop painted famously by Cézanne. The chalky gravel Langesse soils are eroded from this massif and fall into a natural amphitheater where the traditional Provençal cultivars of Grenache, Mourvèdre and old-vine Carignan grow. Surrounded by hills and massifs, the vines are protected from the Mistral, a billowing wind that surges south from the Rhone Valley. This beautiful red tastes of autumn, with complex aromatics and flavors that speak to the spirit of Provence. Released later than many wines due to appellation aging requirements of 18 months, this wine has a readiness that should prove delicious with upcoming holiday meals. We hope you enjoy these two wines with friends and family and have a Happy Thanksgiving!

**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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## Chateau Henri Bonnaud Palette Rouge

**Blend of Grenache,  
Mourvèdre and Carignan**

**Region: Palette, A.C.  
Provence, France**

**Vintage: 2008**

Pale garnet red, this field blend of Grenache, Mourvèdre and old Carignan displays demure aromatics of red spice, dark earth, dried violets, rosemary and bramble mingled with walnuts, rum raisins and hints of raspberry coulis. Quite elegant and reserved, savory on the palate with fine tannins and some warmth in the finish, there is a lovely, integrated quality about this wine.

Characterized by flavors of fig, dried strawberries, sandalwood, dried leaves and molasses, it spends 18 months in barrels and large wooden casks before bottling.

## Les Clos Perdus L'Annee 2013

**100% Macabeo**

**Region: Côtes Catalanes,  
Languedoc-Roussillon,  
France**

**Vintage: 2013**

Straw platinum in hue, its welcoming aromatics are steely, mineral and stony, with tart lemon, yellow rose, persimmon, pink berries, and flint. The flavors are floral and long, with hints of tropical bushes, fragrant citrus and stone fruit, and fresh saline air. There is a density to the wine, which is full and concentrated, yet bright acidity and freshness of floral and fruit flavors are the focus. The Macabeo grapes are pressed whole cluster and juice is cold settled for a day before being racked into half new oak barrels and half stainless steel. To encourage freshness and vibrancy of aromatics and flavors, this wine is lightly filtered to avoid malolactic fermentation and bottled after a few months ageing on the lees.

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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.*