

THE BUTCHER'S POUR

Crushable End of Summer Wines

Folk Machine Chenin Blanc 2019

100% Chenin Blanc

Aromas: Soft Spring florals with citrus and tropical

On the Palate: Dry with medium acidity, yellow fruits, and a mouth coating texture. Expect a slight acidic shift if you are drinking on day 2.

Pairing: Light chicken or seafood dishes

Folk Machine Pinot Noir 2019

100% Pinot Noir

Aromas: Fresh candied red fruits jump right out of the glass

On the Palate: Pomegranate, cranberry, and red cherries take center stage. Fun and crushable.

Pairing: Grilled Pork or the Cherry Shallot Sausages in the case this week!

Es Okay Red 2019

Portuguese Red Blend

Aromas: Light Florals up front followed with tons of juicy goodness

On the Palate: Peppered red fruits and lavender with a medium body and lively texture

Pairing: Another glass!

The Diver Brut

Chardonnay & Pinot Noir

Aromas: Honeysuckle and strawberry shortcake

On the Palate: Red cherries and kiwi

Pairing: Fresh summer salads or pretty much anything. Stay away from super bold flavors.



New-fangled New World Wine

Last month we featured a very established, classic, biodynamic winery; that paved the way for fun innovative viticulture. This month we are going to take a peak at some wineries that may not have been directly influenced by Bonny Doon, but I feel are continuing to produce amazingly delicious wine that don't have to be taken quite so seriously.

Even though Bonny Doon wines are fun, and not meant to be taken super seriously; their labels still have a slightly more sophisticated vibe. The wines in the box are not only playful and fun on the inside, but also are a little more contemporary on the outside as well. Personally, I find that this style of label can make guests feel a little hesitant about the juice inside the bottle.

As I mentioned in the very first newsletter that I believe wine and food should always be fun; best enjoyed with great company. This group of wines definitely embody that belief; just a couple of great, crushable end of summer wines to be shared.

Spontaneous Fermentation

This is when a brewer, winemaker, bread maker or even a cheese-maker leaves fermentation up to the naturally occurring yeasts that are present; opposed to introducing a strain of yeast. In most mass produced fermented products; the yeasts are introduced providing a more consistent and controlled fermentation.

The Many Faces of Pinot

Again to reference the Introduction Newsletter, let's talk about one of my favorite grapes: Pinot Noir.

From its birthplace in Burgundy this grape typically shows its signature cherry with more floral notes and hints of mushroom and soil. Where in California we find again cherry, but paired with raspberry, allspice, and vanilla... a lot of folks will also talk about a coca-cola element as well.

One of the three grapes allowed in Champagne, and a parent to Chardonnay and Pinotage. Pinot Noir is one of the only grapes used to make white, rosé, red, and sparkling wines.

Another cool fact about this variety is that Pinot Noir, Pinot Blanc, and Pinot Gris (Grigio if grown in Italy) are all mutations of the same grape. Obviously not all Pinots are created equal, but definitely start branching out!

Events this month

Next Month's Box: Celebrating Our 1 Year of The Butcher's Pour with Sparkling

Wine Tasting: August 20th @ 6:30pm

Charcuterie Class: August 26th @ 6:00

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

Sources:

Wine Folly

hobowines.com

folktalewinery.com

rootdownwine.com

Nature vs. Nature

Or in this case Viticulture vs. Viniculture... How can wines from the same area taste so incredibly different, but maybe have a few things in common? Where the grapes are grown of course will have a huge impact on the flavors of the wine right out of the gate. How are these wines so much more juicy and fruity than the last box? One explanation is the variety of the grapes used. Where we were focusing last month on classic Rhône Varieties; this month we are looking at Touriga Nacional, Pinot Noir, and Chenin Blanc. I would say with exception of the Chenin Blanc these wine will have a little more of a fresh, lively pop.

The Wineries

Hobo Wine Company (Folk Machine)

- Winemaker: Kenny Likitprakong
- Over 18 years of producing wines
- All over 70 acres that they lease are farmed organically, and 88% of the total vineyards that they source from are farmed sustainably, organically, or biodynamically
- Winery is powered by local renewable sustainable geothermal energy via Sonoma County's Evergreen Clean Power Program
- Member of 1% For the Planet: Donates 1% of gross revenue to non-profit environmental programs

Rootdown (Es Okay)

- Winemaker: Mike Lucia
- Started in 2016
- His main focus is showcasing the influence of the soil on wine, particularly in organic winemaking
- The name "Es Okay" came from Mike's love of the phrase "It's Okay"
- "Nowhere do the rules say that wine from serious fruit has to be taken seriously"

Folktale Winery & Vineyards (The Diver)

- Winemaker: Gregory Ahn
- Originally founded in 1982 as Chateau Julien Wine Estate by Bob & Patti Brower
- In 2015 Gregory acquired the estate and renamed it Folktale
- Sustainable farming practices
- 100% Organically farmed by hand