**$40 Wine Club Selections**

**Tempore, Independent Garnacha, Spain, 2019**

**Organic**

**Grenache** (**Garnacha**) is a red-wine grape grown extensively in France, Spain, Australia and the United States. It is particularly versatile both in the vineyard and the winery, which may explain why it is one of the most widely distributed grapes in the world. In Spain, Garnacha is the second most-planted red-wine grape variety, surpassed only by its modern blending partner Tempranillo. It is grown in almost every area of Spain, but most notably in the north and east – it is the key constituent in the prestigious wines of Priorat. The arrival of the grapevine pest phylloxera to the Iberian Peninsula in the 19th Century brought unexpected benefits to Garnacha; as the native vines were devastated (Rioja was particularly badly affected) it was robust Garnacha that replenished the vineyards and helped to re-energize the wine industry.

A lovely organic red wine from Aragon in Spain. The family-owned Bodegas Tempore vineyard is about 90 minutes north west of Barcelona on route to Rioja in a small Spanish wine region called Aragon DO. There are two wine regions in world which produce high quality 100% Grenache. They are the Rhone Valley in France and in Catalonia, Spain.

The grape is 100% Grenache and has enticing aromas of strawberry, plum, blackberry and sweet spice. In your mouth it will be a direct translation of the aromas with fresh strawberry, black cherry and plum. There is a nice peppery undertone which you will often find with the Grenache grape.

Food Pairing: slow cooked lamb shanks and a creamy potato mash.

**Chateau La Freynelle, Bordeaux Blanc, France, 2019**

#### White Bordeaux Grapes

The grapes of White Bordeaux include **Sauvignon Blanc**, **Semillon** and **Muscadelle**. There are a few other less-known varieties used in White Bordeaux such as Colombard and Ugni Blanc (the grape used in Cognac), but most White Bordeaux are made of Semillon and Sauvignon Blanc.

Bordeaux is where Sauvignon Blanc originated and it’s very old. In fact, it’s older than Cabernet Sauvignon.

### **White Bordeaux Taste**

There are two major styles of White Bordeaux: Light & Fruity or Rich & Creamy. Light & Fruity styles make up the majority of White Bordeaux and are generally cheaper. Rich & Creamy White Bordeaux wines are made in a specific region (Pessac-Leognan) and tend to be expensive.

#### Light & Fruity

This is the most readily available style of White Bordeaux. Expect big flavors and aromas of citrus, grapefruit, lemon, gooseberry and lime along with grass, freshly-wet concrete, honey, passionfruit and honeysuckle flower.

#### Rich & Creamy

This is the most highly sought-after style of White Bordeaux. These wines tend to be predominantly Semillon which offers a much richer, more oily feeling on the tongue than Sauvignon Blanc. Expect flavors of baked apples and pears, crème brûlée, carmelized grapefruit, orange zest, ginger, figs, lemon butter and even chamomile.

### **Food Pairing**

If there’s basil, lime, avocado or garlic in your food, you will enjoy a bottle of White Bordeaux.

Of all the Sauvignon Blancs in the world, White Bordeaux tends to be more citrus and floral vs. grassy and herbal. The acidity is not as high as Pouilly-Fumé (a Sauvignon Blanc from the Loire Valley) and the flavor is not as tropical or peachy as California Suavignon Blanc. Remember to be careful pairing White Bordeaux with overly acidic foods that will overshadow the wine.

White Bordeaux only makes up about 7% of wines sold from the region, the rest is red. While the region is famous for its high-priced collector wines, they make up less than 5% of the region’s production. The remaining wines of Bordeaux offer exceptional value, if you know where to look!

Chateau La Freynelle is a 75 hectare estate in the village of Daignac, in the heart of the Entre-Deux-Mers region of Bordeaux. The property is adjacent to the famous Chateau Bonnet owned by the Lurton family. It produces award-winning red, white, and rosé Bordeaux wines. La Freynelle's wines have a finesse and quality that surpasses that of its neighbors.

Tasting Notes: A blend of Sauvignon Blanc, Sémillon and a perfumed dash of Muscadelle, this wine is ripe, lightly herbal and full of citrus flavors. A light texture gives the wine structure and pleasing acidity.

**Ferraton Pere & Fils, Cotes du Rhone Samorens, Rhone France, 2018**

**A little bit meaty, a little bit spicy, a little bit peppery and a lot bit tasty**

85% [Grenache](https://www.reversewinesnob.com/search/label/grenache/), 10% [Syrah](https://www.reversewinesnob.com/search/label/syrah/) and 5% [Cinsault](https://www.reversewinesnob.com/search/label/cinsault/) from the left bank of the [Rhone](https://www.reversewinesnob.com/search/label/france-rhone/), [France](https://www.reversewinesnob.com/search/label/france/). The wine is matured in vats.

Côtes du Rhône is a wine-growing Appellation d'Origine Contrôlée for the Rhône wine region of France, which may be used throughout the region, also in those areas which are covered by other AOCs. In a limited part of the region, the Côtes-du-Rhône Villages AOC may be used, in some cases together with the name of the commune.

Terroir is what gives wine a ‘sense of place’. It’s not an easy concept but can be loosely defined as the way environment and people affect the flavor and character of the wine. It includes anything that differentiates one vineyard area from another. For example, the Rhône Valley has had a turbulent geological past – as riverscapes often do – creating steep slopes, rolling hillsides and a huge variety of different soil types. All this has an impact on the way the Côtes du Rhône vines grow and ripen, and ultimately on the wine. Meanwhile, 2,000+ years of experience have honed the way they make their wines; that’s included too. Add lots of sunshine and the various weather phenomena seen across this vast appellation and you have an enormous range of different terroirs, all of which produce distinctively different, but always deliciously laid-back, reds, whites and rosés.

## [**COMMITTED TO QUALITY**](http://www.cotesdurhone.com/en/committed-to-quality/)

The Côtes du Rhône appellation was awarded AOC status – a classification denoting quality and authenticity – in 1937, just two years after the AOC system was set up. The sheer speed with which accreditation was granted shows how good the wines must be! The Côtes du Rhône Villages appellation, one step up from the regional appellation, appeared in 1967, followed by the Côtes du Rhône Crus. The latest of these is Cairanne, with Cru status since 2016. This 3-tier hierarchy makes up the Côtes du Rhône ‘quality pyramid’, with the regional appellation at its base, Côtes du Rhône Villages (with and without village name) on the rung above, and the Crus at the apex. Strict production criteria make sure standards are met and ensures that each wine reflects the intrinsic qualities of its terroir.

**Tasting Notes:** The **2018 Ferraton Pere & Fils Samorens Cotes du Rhone Rouge** begins with pleasing aromas of dark berry fruit, licorice, dried herbs and more. Tasting reveals a really nice Cotes du Rhone red with no oak influence, similar flavors to the nose and nice structure. It's a little bit meaty, a little bit spicy, a little bit peppery and a lot bit tasty. It ends with a dry, long, savory, mineral tinged finish.

**Cotes du Rhone wine and food pairings.** Cotes du Rhone wines are extremely food friendly and can be easy to match with a wide variety of foods. Cotes du Rhone red wines can be paired with any type of meat, grilled, roasted, braised or stewed.

As for what to eat with Cotes du Rhone wines, because they are generally medium bodied, fresh, spicy and have red fruit characteristics, they make great wine and food matches with beef, pork, game, duck, lamb, sausage, veal and Asian dishes

They are also perfect paired with a wide variety of soft and hard cheese.