



PLUMPJACK
WINES

PlumpJack Wine Club

August 2007

Getariako Txakolina, Hondarribi Zuri, Oseleta, and Carmenère are probably not words that come up often while sitting around the dinner table discussing your favorite wines and grape varieties. That is until now! Our wines this month focus on regional wines made from indigenous varieties. While both producers come from a long family history of winemaking in their area, they have embraced new technologies and methodologies, while respecting tradition, to create outstanding wines. I am sure your organoleptic senses will be reeling as you savor the pure fruit flavors these wines offer. The freshness of the white and the bright, complex flavors of the red, make these wines perfect for summer drinking. Take the time to notice how both wines change after they have been in the glass. The aromas and flavors become more intense as time passes. By the end of the bottle, you will be speaking in tongue (Basque and Italian dialect)! As usual, these wines are very limited in supply and our inventory will disappear quickly.



With more land under vine than any other country in the world, Spain is the great, sleeping wine giant. In recent years, a great deal of money and passion has been invested in the rapidly increasing Spanish wine industry, helping to improve quality among its vast array of wines from sparkling Cava, to Sherry, to Rioja Gran Reserva. Spain has 53 DO (*Denominación de Origen*) regions. Txakolina, pronounced Cha-koh-leena, is a white wine originating from the hills of Spain's Atlantic Coast Basque country. It is made predominantly with the indigenous grape variety Hondarribi Zuri. This crisp and slightly frizzante wine has been a mainstay in the Basque region for nearly a millennium. Originally enjoyed only by Basque kings and aristocrats, today it is the most common drink found throughout the tapas bars. The widespread availability of Txakolina is credited in part to the first person to travel around the world: Juan Sebastian Elcano, whose return to Guetaria (Getariako in Basque) was celebrated with this local treasure. Txakolina comes from three distinct Denominations of Origin: Getariako Txakolina, Arabako Txakolina, and Bizkaiko Txakolina. Founded in 1989, Getariako Txakolina is comprised of 437 acres in the municipalities of Getaria, Zarautz and Aia. The DO Getariako Txakolina, located east of Bizkaiko Txakolina is lower in rainfall, lower in altitude, and slightly higher in temperatures, making fuller-bodied white wines than in Bizkaiko. The majority of the grapes planted in the region are Hondarribi Zuri (white) and Hondarribi Beltza (red). The vineyard sites are greatly influenced by their proximity to the Atlantic Ocean. The soil is chalky with rich, organic material. Between April and October the region averages 26.5 inches of rainfall, which is drastic and uncommon in Spain. The Talai Berri winery is located at Zarautz, one of the villages that constitute the appellation Getariako Txakolina, a few miles west of San Sebastian. Bixente Eizagirre Aginaga, the owner & winemaker, represents the fourth generation, and his daughters, Itziar and Onditz, the fifth generation of a traditional family of winemakers in Txakoli. Founded in 1992, Talai Berri became the first winery built exclusively for producing and

*2006 Talai Berri
Getariako Txakolina "Oreka"
Zarautz, Spain*



*2004 La Cappuccina
"Campo Buri"
Rosso Veneto, IGT
Costalunga di Monteforte d'Alpone, Italy*

distributing Getariako Txakolina. The winery lies on the sunniest slopes of Mount Talai Mendi, surrounded by 30 acres of vineyards, east of the town of Zarautz. Their soils are sandy on the surface with clay subsoil. These sandy soils provide good water drainage and retain solar heat, which offsets undesired humidity. The 2006 Getariako Txakolina “Oreka” is made from estate-grown 100% Hondarribi Zuri. The wine was fermented in stainless-steel at cool temperatures to preserve the freshness of fruit, and bottled with residual carbonation that gives the wine its natural spritz. The 2006 “Oreka” displays a pale ginger/straw color. In the nose, there are fresh, grassy aromas with a touch of green apple and grapefruit. It has crisp lemon acidity on the palate, and a bright, tingling herbal taste lingers on the tongue. Txakolina is the perfect wine for fresh oysters, sardines, anchovies, artichokes, garlic, crab and grilled seafood.

The 2006 Talai Berri Getariako Txakolina “Oreka” is \$19.99/bottle, \$215.90/case.



La Cappuccina is located at Costalunga di Monteforte d'Alpone, in the heart of the Soave DOC, in the province of Verona. The Tessari Family has been growing grapes at La Cappuccina, the site of an ancient chapel of Franciscan friars, for more than a century. The property takes its name from the small, recently restored 15th century chapel where Capuchin friars once worshipped. Today, the chapel is the property's most striking architectural feature. Sisto, Pietro, and Elena Tessari along with their father Lorenzo farm 66 acres of organic vineyards. Their mission is to maintain one of the original and best vineyards in Soave. Ninety percent of Soave's producers are controlled by the Cantina di Verona cooperative, while only ten percent maintain individual control. La Cappuccina, sitting on the east edge of Soave, is among those ten percent, and one of the best. Although the Tessari family founded the estate over a century ago, it is only since 1985 that they changed over to “natural methodology”: no fertilizers, no chemicals, and no pesticides. It was at that time that a bad frost killed part of their vineyard, and after much consideration, the family decided to return to traditional ways. In actuality, natural means had been used up to the 1950's, but then many growers turned to using chemicals. Today, all the different phases of the production cycle at La Cappuccina are carried out according to the rules of biological cultivation, formulated by the Istituto Mediterraneo di Certificazione (Mediterranean Institute of Certification). From the picking of the grapes to the bottling line, strict organic guidelines are followed. The Tessaris produce exemplary Soave as well as several traditional Veronese reds. Carefully calibrated fermentation techniques are used for each of the individual wines produced. The winery is surrounded by its 66 acres of vineyards, divided in two plots: “località San Brizio” in Costalunga and “località Pergola” in Montecchia, in the Alpone Valley. Our featured wine comes from one of La Cappuccina's single vineyards, Campo Buri. The name Campo Buri means “Field of the Buri family”, the former owners of this plot of land. The vineyard is situated at 260 feet above sea level with southeasterly exposure. It is densely planted (2,185 vines per acre), and the average age of the vines is 20 years. The 2004 Campo Buri IGT is made from 90% Carmenère and 10% Oseleta. Carmenère is a grape variety that is thought to be a distant ancestor of Cabernet Franc. Centuries ago Carmenère once thrived in the Veneto, as well as in Bordeaux, but is now rarely seen except in Chile. Oseleta is an ancient Veronese variety with very small bunches and very low yields and has extraordinary potential for giving highly-concentrated color and perfume. Each grape variety is harvested separately given their different ripening periods, then destemmed and crushed. Fermentation and maceration on the skins for 30-40 days follows, with a maximum temperature of 82°F. After the malolactic fermentation, the wine is aged for approximately 14 months in new French oak barriques and for at least another year in bottle. The 2004 Campo Buri has delicious aromas of red fruits that intermingle with a slight herbaceous accent. On the palate, the wine is concentrated with cherry and blackberry fruit flavors, hints of white pepper, clove and vanilla. There is a wonderful balance of fruit, tannin and acidity. The Tessaris are masterful at pairing their wines with various foods. Pietro, Sisto, and Elena's brother Simone is chef/proprietor of the nearby Alpone restaurant, where the estate's wines are matched with innovative interpretations of traditional Veronese specialties. The Tessaris recommend having this wine with grilled or roasted red meats, game and mature cheeses.

The 2004 La Cappuccina Campo Buri IGT is \$24.99/bottle, \$269.90/case.