



**PLUMPJACK**  
WINES

PlumpJack Wine Club

## September 2007

The pursuit of organoleptic bliss using wine as our gateway is truly a luxury! How lucky are we, that we can pour wines into a glass, swirl, sniff, and slurp, and be transported toward a sensory experience that many may never get a chance to experience? The enological path is so varied and diverse, we can (and if you choose, will) spend a lifetime traveling through the abundant choices put before us. But don't despair my fellow pilgrim. This journey (and this is the most important factor) is fun! Our two wines this month are from Bordeaux, France, and Friuli-Venezia Giulia, Italy. They display clarity of flavor, sense of place, and structural integrity - qualities that make them exceptional. Their respective values make these wines a must for your cellar. While both wines are enjoyable now, they will continue to age, develop and improve for years to come.

*2006 Azienda Primosic  
"Belvedere"  
Tocai Friulano, Collio D.O.C  
Oslavia, Italy*



*2002 Château Teynac  
Saint-Julien  
Saint-Julien-Beycheville, France*



Many consider the region Friuli-Venezia Giulia, often referred to as just Friuli, the true Italian northeast. Bordered by what was once Yugoslavia to the east, Austria to the north, and the Veneto to the west, it is a combination of three cultures: Slavic, Germanic and Italian. The wine zones of Friuli cover much of its southern half. There are three DOCs (*Denominazione di Origine Controllata*) of major importance: Collio, Colli Orientali and Grave del Friuli. The other DOCs of lesser fame are: Latisana, Aquileia, Isonzo, and Carso. The hillside DOCs of Collio and Colli Orientali are most responsible for the esteemed reputation of wines from Friuli. Friuli's geographical position, disputed over centuries by Romans, Byzantines, Venetians, and Habsburgs, has resulted in a myriad of grape varieties being planted. In Collio and Colli Orientali alone, there are 17 single-varietal DOC wines produced. The grape varieties Tocai Friulano, Ribolla, Malvasia di Istria, Verduzzo, Picolit, Refosco, Schioppettino, Pignolo and Tazzelenghe are considered indigenous to the region. Azienda Primosic is located in the eastern part of Friuli-Venezia Giulia within the Collio DOC. Its history began with Carlo Primosic, who at the end of the 19<sup>th</sup> century, supplied traders with his wine that was transported from the hills in the south of the Austrian-Hungarian Empire to the capital city, Wien. After the traumas of the two world wars ended, Azienda Primosic started bottling its own wines in 1956. The revival of the winery came about thanks to Silvestro Primosic, who today still dedicates his passion to their vineyard development program, paying the utmost attention to the territory and, in particular, to indigenous varieties. During the sixties, the winery started to garner national, as well as international, recognition for the quality of its wine. In 1967, the *Consorzio Collio* was established to preserve the tradition of the Collio that unites people, families and wineries. Silvestro Primosic is one of its first members. In 1979, Azienda Primosic built a new cellar, which today is still the headquarters of the winery. In 1999, the business was reorganized, aiming at expansion and modernization. Today, Silvestro Primosic continues to run the business with his sons Boris Primosic, who is in charge of administration and the cellar, and Marko Primosic, who plans the winery's activities and is in charge of

sales. The grapes for the 2006 “Belvedere” Tocai Friulano come from a single hillside vineyard that is located near the towns of Oslavia and San Floriano. The vineyard is densely planted and the soils are composed of sandstone and marl. The grapes were hand-harvested, gently pressed, and fermented in temperature-controlled stainless-steel tanks at a cold temperature. The wine was then bottled and cellared for 6 months before release. The 2006 “Belvedere” Tocai Friulano is elegant, bright and crisp. It displays the varietal purity that the white wines from Friuli-Venezia Giulia are famous for. The wine offers hints of apples, almonds and herbs in the nose. These aromas follow through on the palate, and the wine finishes clean, with lingering fruit flavors. A glass (or bottle) of the Primosic Tocai pairs beautifully with regional dishes such as Prosciutto di San Danielle, Iota (a soup made of beans, potatoes and white cabbage), Porcina (a mix of boiled pork with sauerkraut, mustard and horseradish), or Slavic goulash and dumplings.

**The 2006 Primosic Tocai Friulano “Belvedere” is \$19.99/bottle, \$215.90/case.**



No place in the world has inspired more praise, imitation and confusion than the wine-growing region of Bordeaux. It was not until the 18th century, however, that the fine wines we know of today came into existence. Affluence brought this about: the British aristocracy, the French winemakers and the several nationalities of merchants who set up business in Bordeaux. Bordeaux is divided into the Left Bank, the Right Bank and the Entre-Deux-Mers, and within these are such famous areas as the Médoc, Saint-Julien, Graves, Saint-Émilion and Sauternes. The Left Bank refers to the famous wine producing areas on that side of the Garonne River as it flows down to join the Gironde Estuary and the Atlantic Ocean. The Médoc, Margaux, Pauillac, St.-Julien, Graves and Sauternes are names that are known and revered around the world, and here they all cluster together with the city of Bordeaux in their midst. Within the Left Bank, each appellation has its own style, but the best red wines, with the exception of Listrac-Médoc, have Cabernet Sauvignon at their core. Merlot, Cabernet Franc and Petit Verdot make up the rest. Generally, the vineyards of the Left Bank are composed of gravelly soils, lie at an altitude less than 1100 feet above sea level, and the climate is influenced by its proximity to the Atlantic Ocean. Still, conditions can vary enormously from appellation to appellation. The importance of terroir, the unique mixture of all the natural conditions, is probably best displayed in the different regions of Bordeaux. Climate has an enormously influential effect on the quality of each vintage. At the heart of the Médoc, in the commune of Saint-Julien, the 35 acres of Château Teynac are among the most beautiful, gravelly outcrops of Saint-Julien. The château is just a short walk from Château Gruaud-Larose, and less than half a mile from Château Léoville-Barton. In 1874, the third edition of ‘Bordeaux and its Wines’ recalled, “Château Teynac, classified in a quality as between second and fourth growths in the official classification of 1834.” Today it is classified as Cru Bourgeois and is one of only 4 Cru Bourgeois properties in Saint-Julien. In the 1800’s, Château Teynac’s vineyards were part of the fourth growth property Château Saint-Pierre. Some of today’s vineyards were once part of the famous Château Leoville-Barton Estate. The vineyards are densely planted and the average age of the vines is 45 years. In 1990 it became, with Château Corconnac, the property of the Pairault family. They have invested heavily in both estates utilizing traditional farming, *viticulture raisonnée* (environmentally friendly farming), harvesting by hand, extensive sorting, and modern equipment. The 2002 Château Teynac is a blend of 78% Cabernet Sauvignon, 20% Merlot and 2% Petit Verdot. The grapes were hand-harvested with several passes through the vineyard. Once fermentation was complete, the wine was lightly fined and filtered, and then aged in French oak barrels (40% new) for 12-14 months. 2002 was an outstanding year for the communes of Saint-Estephe, Pauillac and Saint-Julien. Château Teynac has an intense black purple color. The nose exhibits black currant fruit with a hint of licorice and mild coffee nuances. On the palate, the wine has distinct tannic structure with strong depth of fruit. This affordable Saint-Julien has aging potential of 10-15 years. Bordeaux and steak are a marriage made in heaven. Any meat dish or mild to strong cheeses are also recommended. I had this wine with braised lamb shanks and it was divine!

**The 2002 Chateau Teynac is \$24.99/bottle, \$269.90/case.**