

April 21, 2023 Ethnology - Wines Worth Drinking

1. Bourgogne Blanc sous la Velle Domaine Denis Carre 2020 (bought at \$44. reg. \$48.)
Tasting Notes: Denis' Bourgogne "Sous la Velle" comes from a tiny parcel of old vines in the village of Auxey-Duresses. In the glass, the wine has a beautiful, limpid yellow green color. Asian pears, apple blossoms, toasted macadamias, and cardamom move in and out of the foreground as the nose develops in the glass. On the palate, the wine is round and full-bodied, with refreshing impressions of McIntosh apples, salted lemon, and mouth-watering acidity, buffered by limestone mineral extract, and a lingering, elegant finish.
2. 2019 Winner Uhlen Kabinett Riesling (bought at \$21. reg \$24.)
This elegant, barely off-dry (not sweet) single-vineyard Riesling Kabinett unfurls with aromas of Honeycrisp apples, sun-warmed Golden Glory peaches, and marzipan, along with fleeting suggestions of crystallized honeycomb, flat-leaf parsley, and lemon blossoms, all moving in and out of the foreground as the nose evolves in the glass. On the palate the wine is generous, muscular, and dense, with flavors of grilled pineapple, baked apples, grated ginger, and Meyer lemon and palpable sea salt mineral intensity. The overall impression is one of fine creamy elegance, with just enough high-toned berry acidity to keep you coming back for more.
3. Cotes du Rhone Generation Domaine Jaume 2021 (bought at \$14. reg. \$16)
Tasting Notes: A blend of Grenache, Syrah, and Mourvèdre, mostly grown on the clay-limestone slopes of "Coteaux," with a healthy dollop of old-vines Grenache. In the glass, the wine has a limpid, deep purple color, with flashes of magenta at the edge. The aromatics are pure sun-warmed black cherries, Damson plums, lavender, rosemary, and hibiscus tea, all moving in and out of the foreground as the wine evolves in the glass. On the palate, a generous core of juicy black and red fruit, bracketed by almost saline minerality echoes the nose, and the finish is mineral-infused and long, with a suggestion of ground pepper.
4. Chianti Classico Isole e Elena 2020 \$34
Tasting Notes: Supple, well balanced, and perfumed in every vintage, Paolo's Chianti Classico is an illustration for younger producers of what pristine agriculture, high-density vineyards and meticulous fermentation can achieve. Fennel, and porcini-infused earth form the backdrop for fine, black cherry fruit, while silky tannins and mouthwatering fruit acids allow Paolo's wines to linger gracefully on the palate.
5. Domaine Cornu Camus Savigny-Les Beaune 2019 (bought at \$39. reg. \$44)
Tasting Notes: This super-elegant Pinot Noir comes from a tiny parcel of 60-year-old vines in "Les Charnières," one of the smallest of the Premiers Crus of Savigny-lès-Beaune. The wine has a saturated, deep rose red center, with flashes of fuchsia at the edge. When the wine is first poured, aromas of cherries, bittersweet chocolate, and jasmine tea emerge from the glass. Later, red plums, strawberry preserves, and fresh peonies are joined by sandalwood, eucalyptus, and freshly grated nutmeg, as the vital, complex nose evolves in the glass. On the palate, the wine is sleek and elegant, with a dense core of complex sweet red fruit seasoned with cardamom and is framed in round, velvety, ultra-fine tannins and refreshing minerality.
6. Chateau Sipian Medoc 2016 \$24
Tasting Notes: A beautifully crafted, perfect vintage Médoc, it has a lustrous royal purple color, with flashes of bright crimson at the edge. Floral aromas of crushed violets and faded rose petals, along with cherries, blackberries, and basil sometimes alternate with crème de cassis, melted dark chocolate, and black truffles, as the exotic nose evolves in the glass. On the palate, the wine is juicy and sleek, with a succulent core of racy, very fresh red and black fruit, along with fleeting suggestions of fennel, roasted coffee, and dark chocolate that echo the evolving nose. Restrained silky ripe tannins, and the bright minerality and intertwined berry acids of the Petit Verdot keep it nimble and refreshing.