



KRAMER SAYS . . .
AN INTERPRETATION OF
THE BEST OF
MATT KRAMER



**Spring/Summer
Food Pairing:
Focus on Pizza**



**RECOMMENDATIONS
FOR THE SEASON**

THE RENAUD SOCIETY SEASONAL WINE JOURNAL

JOURNAL DES VINS DE SAISON



Dear Colleagues,

The Renaud Society was informed January 13, 2022, by the United States Department of the Treasury Internal Revenue Service that *the society* has been granted 501 c 3 tax-exempt status and is now a public charity. Donors can deduct

contributions they make to Renaud Society under Internal Revenue Code Section 170.

This allows the Society favorable status with vendors, particularly in the hospitality industry, who have the desire to sponsor our academic and/or social programs with unique opportunities for our membership and program attendees. Whereas the Renaud Society focuses its academic and social compass to the science of wine and health, regulations regarding charitable donations and gifts, are heavily regulated and this should now pave the way for others to more easily support our activities.

The Renaud Society also is now qualified to receive tax-deductible bequests, devises, transfers or gifts, under IRC Section 2055, 2106 and/or 2522.

A letter is on file at the Society office that may answer questions members and other donors may have. You may verify our new status by visiting <https://apps.irs.gov/app/eos?> and entering our Employer Identification Number, 85-4353047.

If you or your organization would like to donate, please send your gift to Renaud Society, 4729 E. Sunrise Drive, Suite 446, Tucson AZ 85718.

Hurray for our Renaud Society!



Tedd Goldfinger, DO FACC FESC
 FCCP
 Grand Maitre, The Renaud Society

Recommended Wine/Food Pairings: Focus on PIZZA

Pizza and wine are made for one another, but can any bottle complement this iconic Italian-American dish? I think possibly, **yes!**

There is no one-wine-fits-all pizza rule. Pairing wine and pizza together, particularly in the warm summer months, depends upon, where you are, time of day, certainly personal preferences, and some would argue that it's all

Some of our seasonal suggestions below:



about the toppings. Consider your space first! Indoors/outdoors, are you in shorts and a T-shirt or cocktail attire? Then consider the ingredients and flavors to pair with a wine that will either contrast or complement them. Simple tomato sauce pizzas like marinara or margherita tend to go well with dry rosé wines and light reds. Pizza bianca, or “white pizza,” pairs well with white wines like Pinot Grigio, Falanghina, and even Prosecco. Meat-based pizzas, which are often strong in flavor, are balanced by occasionally bold and fruity wines like Garnacha, Dolcetto, Syrah, Zinfandel, or Barbera. The earthy savoriness of a *pizza con funghi* (mushrooms) may go well with a wine like Chianti, other Sangiovese, a Cabernet Sauvignon, or a musty Barbaresco. A cheese-forward pizza, like quattro formaggi, is balanced by strong whites or bold reds like Aglianico, Cannonau di Sardegna, Montepulciano d’Abruzzo, Nebbiolo, or an oaky Sangiovese from Toscana.

Consider, the term *pizza* was first recorded in the 10th century in a Latin manuscript from the Southern Italian town of Gaeta in Lazio, on the border with Campania. Modern pizza was invented in Naples, and the dish and its variants have since become popular in many countries. It has become one of the most popular foods in the world and a common fast food item in Europe, North America and Australasia; available at pizzerias, restaurants specializing in pizza, restaurants offering Mediterranean cuisine, via pizza delivery, and as street food. In Italy, pizza is served unsliced, and eaten with a knife and fork. In casual settings, particularly as seen in the new world and iconic in New York City, it is cut into wedges to be eaten while held in the hand, often oozing warm olive oil onto the consumers hand and arm.



For those interested in trying a home-made-from-scratch recipe from the Napa Valley, consider this from the Trinchero Wine Family:

Ingredients:

- **1 envelope** – Active Dry Yeast
- **1 tsp** – honey
- **1 cup** – warm water, 105 – 115 degrees
- **3 cup** – all-purpose flour
- **1 tsp** – coarse salt
- **1 Tbsp** – extra-virgin olive oil
- **Sauce:**
- **1** – 20 oz can Crushed Tomatoes
- **1** – Medium Onion
- Salt and Pepper to taste
- **Toppings:**
- **3/4 lb.** Mozzarella Cheese, Grated

Trinchero Vineyards Pizza Recipe:

In a small bowl, dissolve yeast and honey in 1/4 cup warm water; set aside. In the bowl of an electric mixer fitted with a dough hook, combine flour and salt. Add oil, yeast mixture, and remaining 3/4 cup warm water; mix on low speed until dough pulls away from the sides of the bowl and clusters around the dough hook, about 5 minutes.

Turn dough out onto a clean work surface and knead by hand until dough is smooth and firm and all remaining flour has been incorporated; 2 to 3 minutes. Transfer dough to a large bowl, and cover with a clean, damp kitchen towel. Place bowl in a warm spot and let rise for 30 minutes.

Once your dough has risen and doubled in size, divide dough into four portions: about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball; repeat 4 or 5 times. On a clean unfloured surface, roll the ball under the palm of your hand until dough is smooth and firm, about 1 minute. Repeat with remaining balls; cover with a damp towel and let rest for 15 to 20 minutes. While your dough is rising, pour crushed tomatoes in a medium bowl. Grate onion on coarse side of grater directly into the tomatoes. Mix well. Season with salt and pepper to taste.

Preheat your oven to 400 Degrees. Oil a baking sheet with olive oil. Pat and stretch your risen dough to desired size and shape. Spread stretched dough with your sauce mixture and top with mozzarella. If you'd like, brush the exposed edge crust with olive oil. Season with salt and pepper. Allow your pizza to rest for 10 minutes.

Bake in a hot oven until pizza is golden brown; about 25 minutes. Turn pan halfway through cooking to ensure even browning. Lift pizza slightly with a broad spatula to see if bottom is sufficiently browned. Remove from oven and serve immediately.

WHAT SOME OF YOUR COLLEAGUES ARE DRINKING WITH THEIR PIZZA!

Alban Vineyards Reva Syrah

“California is awash in interesting wines made from Rhone Valley Varietals, but John Alban is the spiritual and qualitative leader of the movement, turning out sumptuous, majestic, potentially long-lived offerings.”

— Robert Parker



The grapes that go into Reva (97-100% Syrah with the balance Viognier) are from neutral sandy soils and portions of ranch that are chalky and quite alkaline. This combination makes for a wine with dark color, concentrated flavors of black fruits, fennel, and graphite. Perhaps the most distinguishing note of Reva is a unique iodine and oyster shell aromatic that is unlike anything in our other Syrahs. The wine is aged 3.5 years in barrels before bottling unfiltered and unfiltered. A cult Syrah from California's central coast. Limited availability. Consider with a pizza con fungi and/or truffles as a special treat!

Falesco 'Le Poggere'

In constant relationship between giving and taking, Falesco takes care of its land to achieve the best, and the best is what it gives back to the land. Every root brings new fruit and, thanks to the passion of those who work on it, ever new roots are born.



Made from the traditional blend of Trebbiano Toscano, Malvasia, and Roschetto (aka Trebbiano Giallo), the Falesco 'Le Poggere'di Montefiascone isn't overly aromatic, but certainly isn't simple. Zesty lemon and crunchy green apple see minerally, leesy undertones of seashells and cheese rind, reminiscent of entry-level Chablis. Refreshing citrus and savory notes again lead on the bright, acid-driven palate, leading through to a clean,

mouth-tingling finish. At just \$10, there's every excuse to have this bottle on hand for summer barbecue and impromptu social gatherings — it fits with every occasion, especially with Pizza!



LAUREL

CLOS I TERRASSES Priorat, Spain

In 1989 the modern Priorat was born. Clos i Terrasses has been kept modest in size and has not dramatically increased with production of the flagship Clos Erasmus, and create the equally expressive second wine, Laurel.

A fragrant bouquet of cedar, smoke, cherry and black currant precedes a smooth-textured, rich and full-flavored palate with a lengthy finish. Laurel is sourced from younger vines of Garnatxa planted on costers in Aubagues, Garnatxa, Syrah, and Cabernet from the warm terroir of Socarrats, and Garnatxa and Syrah from Guinarderes. The final blend is roughly 75% Garnatxa, 20% Syrah, and 5% Cabernet Sauvignon. Based largely on younger vines and years of toil to establish these sites and properly farm them following organic and biodynamic principles, it would be wholly inappropriate to view Laurel as a second wine. Aged in large oak vats, concrete tanks, second and third fill French oak barrels, and clay amphorae, the complexity of the *élevage* is reflected in the wine, which always shows an ethereal and aromatic complexity, translucent ruby color, with red fruit more than black fruit character buttressed with subtle tannins.

Kramer Says

An Interpretation of the best of Matt Kramer (retired):

*as told by . . . Tedd Goldfinger, DO FACC, FESC, FCCP
Grand Maitre de la Société Renaud*

In 2006 Kramer wrote a column for Wine Spectator titled, “**The Most of Wine**”.

This was a **most** interesting editorial, thought and thirst provoking, and arguably challenging and divisive. Here, as in many editorial commentaries, we are exposed to the personal opinion, personal sentiments, and dare I say, personal verdicts of **the most**



entertaining wine writer I suspect **most of us** have ever read. And really, entertaining is an appropriate adjective here, as wine is often entertainment, and Kramer has made it abstract, if not at times comedic, through his years of published opinions.

It is unclear to me whether Kramer is a master sommelier, a master taster, a computerized palate that can tease out subtle tastes and nuances from a sip of wine, but what he certainly is, is a master of words and imagery.

In this treatise, he creates what we are to believe is a bold brushstroke across the world of wine defining what, among several categories, and there can be more, he considers **the most**.

Have his pronouncements held up today, now 16 years later? I think so, for some, and maybe not for others. But then again, *this writer* also has opinions, sentiments, and verdicts from his personal travels across the world of wine as well.

So, as we re-look at the claims made at the time, as Kramer states, they are claims that are not provable or indisputable. . . and wine affectionadeos who enjoy wines of the world as an attraction, a novelty, or a way of life, can agree or disagree. As personal thoughts on the subject are mixed, let's expect an interesting read going forward.

The Most Reliably Good District in Napa Valley is Oakville/Rutherford.



OK, I suspect many of us would agree with this. But for me, I would say Howell Mountain. I first became familiar with Howell Mountain wines through V. Sattui winery, loving every delicious, rich, and fruity drop of their Howell Mountain Zinfandel. Wines from the famed Black Sears vineyard, and also Lamborn (you can see the zest for Zinfandel showing through) have excited me for decades. Others hailing from Howell Mountain, with a focus on Cabernet Sauvignon, such as

Dunn, Cade, Duckhorn, Pina, La Jota, and others, provide solid entertainment to the traditional, over the top, over extracted, and overpriced, Cabernet crowd.

But the real question for me is . . . **What is the most reliably good district in the world** for wine. The world continues to get smaller and more accessible. Suffice to say, I can't think of a single Malbec from Argentina, that I have ever had, that disappointed. In fact, full of rich flavors, they are all exciting, voluptuous, (wine loves adjectives), wines at any price, and most of them are quite reasonable. For me, clearly cost conscious when ordering a bottle out at a fine restaurant, these are my go-to wines! Vineyard names here have mattered little, as they all are pleasing wines. The Catena family of wines appears to be most available everywhere. Laura Catena, MD, is managing director of her family's portfolio of Argentinian greats. A Stanford trained ER doctor in San Francisco, I suspect that by now she has retired her medical gig giving her attention to the family business. Try it (Catena) . . . you'll like it!

The Most Rewarding Bet in Burgundy is Volnay.

So, Burgundy is still one of the most misunderstood wines of the world. They are revered, prized, mostly expensive once you get above the village "Bourgogne" status.

Wine of Burgundy, Pinot Noir or Chardonnay for the most part, with a few Gamay and Aligote showing up on occasion, have unique characters that define the small plots of terroir that stud the region and embrace the Rhone river. Volnay, certainly Matt, is a great choice as a best-bet. For me . . . its the soft, strawberry scented Pinots from the village of Pernand-Vergelesses that's my best bet. And the same for the Chardonnay's. The wines of Pernand-Vergelesses have such a distinctive feminine character that puts joy into every glass and every sip. Nearby Alox-Corton is another solid winner, with sturdier Pinot Noirs that seem more structured with tannins and soft acidity.



Look for wines from Domaine Maratray Dubreuil, Domaine Dubreuil-Fontaine, Domaine Gaston & Pierre Ravaut as some of my favorites but not easy to come by. Suffice to say, if unavailable in the U.S., its worth the trip to France to taste and acquire some of these beauties!

The Most Under-appreciated Grape in the World is Chenin Blanc. You got me here, Matt. Still 16 years later Chenin Blanc remains grossly under-appreciated. Most notably expressed as sparkling or still, dry (sec) or semi dry(semi-sec) or sweet, on the northern bank of the Loire river, particularly around the city of Tours, and most notable in Vouvray, Chenin Blanc is hardly taken seriously here in the United States. More popular in South Africa and Australia, this grape does little to attract much attention. The wines of Vouvray, again, just a short drive east from the French city of Tours, are expressive, fresh, and frankly dirt cheap. I suggest that if you haven't tried them, go for it now. Who knows, they may be at the top of the list of revered wines in 16 years from now.

The Most Reliable Source of Pinot Noir in America is the Russian River Valley in Sonoma County. Here, more than anywhere, style counts. Russian River produces bold Pinots such as those from Rochioli, Dehlinger, Merry Edwards, and William Selyem. Many of these historic Sonoma country wineries have changed hands from the original artistic owners, and many have noticed some character and quality changes.



Nevertheless, I think the most reliable American Pinot noir, reliable being the operative word, comes from the Willamette Valley in Oregon. For me, these are most Burgundian in style, or at least present the soft Burgundian style that I appreciate. Willamette Valley Vineyards, founded by Jim Bernau, still at the helm of this creative and now public company, has a wide portfolio of stylish, and consistently good, Pinots with different price-points. Torri Mor, Stoller, Lange Estate, Adelsheim, Bergstrom, Methven, Alexana, are some of my favorites that highlight the 227 wine properties listed

on the official website for the Willamette Valley. Still well below the prices of California Pinot Noirs, there are many values to be had in enjoying these wines. And, who doesn't

enjoy finding a small family winery, producing a reasonably priced Pinot Noir, that stands up to the best of the more prestigious labels?

The Most Improved Wine Nation Is Spain. True then and on the steady trajectory of improvement that continues to this day. Spain has been long recognized as a versatile wine nation with an improving quality of wines for decades. I look at the wines of Rioja similar to the wines of Chianti. Certainly their start in the world might have been similar to that of jug-wines in the United States, or in the case of the later, straw covered mini-jugs. Rules and regulations imposed, the quality of these wines have consistently improved as Kramer had pointed out then, and as it continues to be truthful this present day.

But the MOST? My feeling is that the **most improved** wine nation in the world is wait for it **France!** It seems that the best just gets better. I spend some time each year in the south of France and in Paris. Cotes du Var, the French wine-producing region of Provence in southeast France, historically has aspired to rise from what some would term, jug-wine status. Often, consumers could then, and now as well, go to their local wine shop (Nicholas wine stores are all over France and are a great resource) bring used bottles or make-shift containers, and fill up with Cotes du Var red, white, or very nice rose, from a dispenser similar to a petrol station. And a 750 ml bottle or equivalent would be about the price of a bottle of Evian water here in the states. Nowadays, these wines, however, are simply elegant, and unique bottlings from well groomed estates of the Cotes du Var, dot the areas around Nice, Cannes, and St. Tropez. Red wines from Grenache, Syrah, Mourvedre, Carignan, Cinsault, Counoise, etc., and whites from Rolle, Ugni Blanc, Marsanne, Roussanne, Grenache Blanc, and others, are interesting and delicious . . . and perfect for the



summer southern French beach vacation. More notable areas such as Bordeaux, have seen less known satellites of the famous wines towns of St. Emilion, Pomerol, Pauillac, and Margaux, present wines of incredible and improved quality and value. The wine of Lalande de Pomerol, Fronsac, and even Bordeaux Superior, near Libourne on the right bank of the Gironde river dividing Bordeaux between Merlot driven wines to the right and Cabernet driven wines to the left, are so greatly improved and very high in quality. Look for Lalande de Pomerol - Château La Fleur de Boüard, Fronsac- Chateau Vieille Cure or Chateau de la Dauphine, Lugon-et-l'Île-du-Carnay - Chateau Pardailan.

Thanks for the insight and inspiration, Matt Kramer. More to come in the next Fall/Winter Newsletter!

Summer is High Time for Pinot Noir Rosé

by Rusty Gaffney, MD: The Prince of Pinot
Commandeur de la Société Renaud



You might not want to read a long-winded dissertation on domestic Pinot Noir Rosé.

Sure, it isn't really a serious wine and is rarely reviewed and scored by the wine press.

But picture yourself sitting on your home patio when it is 90°F outside and you are thirsting for a refreshing drink. You could reach for a cold beer and no one would dispute that choice, but if you want wine, are you going to reach for a 14.5% alcohol Pinot Noir at 63°F or a nicely chilled 13.5% Pinot Noir Rosé at 52°F? That said, Pinot Noir rosé is not just for hot weather.

The United States is second only to France in Rosé wine consumption, with women consuming more Rosé than men but the appeal is spreading across both sexes (the emasculating connotation be damned).

Pinot Noir Rosé wines are a seasonal varietal traditionally released in the spring following the previous vintage and meant to be drunk when fresh in the spring or summer of the year of purchase. Since Pinot Noir Rosé sells for significantly less than still Pinot Noir, and because Pinot Noir grapes are expensive, Rosé is not a particularly profitable bottling, and therefore most popular boutique wineries only produce a small amount annually. Expect to pay between \$15 and \$30 for a domestic Pinot Noir Rosé although the best examples can exceed that range. The Pinot Noir cognoscenti know the best way to acquire distinctive domestic Pinot Noir Rosé wines is directly through their favorite California or Oregon Pinot Noir producer.

Pinot Noir winery specialists offer small quantities of Rosé each year produced by two methods. Most domestic Pinot Noir Rosé is vinified by lightly crushing the grapes, chilling them, and cold macerating them for up to 48 hours. The juice is then drained off and fermented in stainless steel or neutral oak in a manner similar to the production of white wine. A second method, or saignée, involves bleeding off some juice and eliminating the cold soak.

Rosé production is largely winemaker-driven leading to a diverse stylistic interpretation. The best serious Pinot Noir Rosés come from producers who dedicate a special part of their vineyard to Rosé, groom the vines specifically for Rosé production, and give the wine serious winemaking attention. Although the best examples of domestic Pinot Noir Rosé are rarely epiphanic, they can still offer an exceptional drinking experience in the right context.

Pinot Noir Rosé is simply one of the world's most versatile food companions. When dining out, Pinot Noir Rosé will often offer the best price-quality ratio on the wine list and will compliment many of the foods that you and your co-diners are enjoying. Many Rosés are bottled under screw cap making them convenient for travel and the outdoors as well.

Domestic versions of Pinot Noir Rosé usually have more fruit aroma and fruit expression with a higher alcohol-by-volume than French versions but styles can vary greatly depending on the amount of skin contact. They can differ from delicately fruited with a pink or apricot tint, to moderately extracted and darker colored red. Commonly discovered aromas and flavors include blood orange, strawberry, cherry, peach, watermelon, herbs and spices. Rosés may be bone dry or contain some residual sugar and usually have higher acidity than still Pinot Noir. With no fruit (skin) or oak tannin, the wines go down easily.

The popularity of canned beverages has shot up during the past five years, Offered in a 250-milliliter format (one-third of a bottle of wine), Rosé canned wine commands nearly a one-third share of sales while some of the best-selling canned wines are sparkling Rosés. A small, but growing group of winemakers is determined to elevate the canned wine industry by producing quality wines that are delicious but not too serious. They are choosing caliber over quantity and even offering single-vineyard wines in cans. In the canned format, Underwood, from Oregon, an early proponent of canned wine, is one of the most popular brands. Canned Pinot Noir Rosé is not snooty and ideally suited for picnics and trips to the beach.

Rosé Champagne and domestic sparkling Rosé wines are a much more serious expression of the Pinot Noir grape, and you will pay dearly to imbibe the French Champagne version. Often spoken about in religious terms like “heaven in a glass,” and known to open the door to lust and desire, these wines deserve a separate discussion.

Let’s be honest, Pinot Noir Rosé is an eligible, unadorned wine that is easy to like. The only thing better than a well-made glass of chilled Rosé is another glass of chilled Rosé.

The Prince’s Recommendations:

2021 Martin Ray Vineyards & Winery Sonoma Coast Rosé of Pinot Noir 13.2% alc., \$15-\$18, screw cap. 100% Pinot Noir. *“Moderate pink color in the glass. Lovely aromas of white peach, strawberry and freshly-mowed grass. Engaging flavors of red cherry, strawberry, white stone fruits, Satsuma plum, and a subtle backing herbal note. Sleek and fresh on the palate, finishing with bright acidity and a peach-driven flourish. Best chilled.”*



2019 Big Table Farm Willamette Valley Pinot Noir 12.8% alc., \$48. Unfined and unfiltered. 100% whole cluster fermented. *“Moderately light garnet color in the glass. Inviting aromas of dark cherry, strawberry, sous bois and exotic whole cluster spices. Moderately light, but rewarding with fruit flavors of vivid dark red cherry and berry. Commendable balance and appeal with a quenching finish. Best drunk now.”*



NV Underwood Oregon Rosé Bubbles 11.0% alc., \$5.79-7.00 (375 ml or about 2 glasses), canned. From Union Wine Company and distributed in at least 45 states. A duplicate of the winery's bottled version with the same taste. *Very light golden pink color in the glass. Good bead initially but fades quickly in the glass. Aromas of peach, strawberry and watermelon. Extremely delicately flavored with dilute tastes of tart cherry, cranberry and peach. Very brisk%, palate-cleansing acidity. A summer quaff but no more.*

NV Roederer Estate Anderson Valley Brut Rosé

12.5% alc., RS 8 g/L, 11,000 cases, \$33. 100% estate grown. 56% Pinot Noir and 44% Chardonnay. 3%-5% still, oak-aged reserve Pinot Noir is added before secondary fermentation for color in each year's blend. Fermented in stainless steel with zero to minimal malolactic fermentation. The wine spends 2 years on the yeast (lees). *Very pale pink color in the glass with a vibrant bead that persists. Lovely aromas of fine Champagne yeast, strawberry and yellow peach skin. A high-class, serious sparkling wine with plenty of satisfying yellow peach and strawberry fruit flavors endowed with yeasty undertones. Delightfully complex with refreshing sparkle, ending with admirable finishing length. This sparkling wine offers great value without sacrificing high quality.*



Rusty Gaffney MD, Commandeur de la Societe, a retired ophthalmologist, has had a love affair with Pinot Noir for over 45 years. After retiring in 2002, he decided to devote his energies to writing the *PinotFile*, an online newsletter that was among the first wine publications exclusively devoted to Pinot Noir. Check out his library of articles and wine reviews at www.princeofpinot.com.

OIV (The International Organisation of Vine and Wine) sponsors Online Program celebrating the Anniversary of the French Paradox



Click the Following Link to Watch The Program:
<https://www.youtube.com/watch?v=60MrUt-uo-o&t=14s>

Seasonal Wine Recommendations:

A unique collection of wines enjoyed by Renaud Society members this season

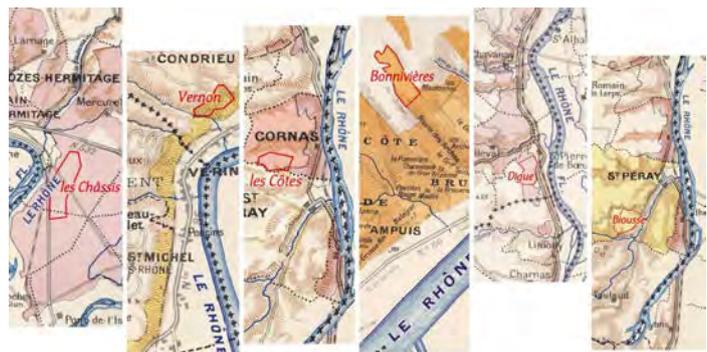


Yves Cuilleron, Marsanne Les Vignes d'à Côté, 2020

Yves Cuilleron applies just one principle to winemaking: "Keep it as simple as possible." He is also deeply attached to local traditions. For all his wines: grapes are hand picked and meticulously sorted; then undergo alcoholic fermentation using only wild yeasts and no other oenological product – just temperature control. For the whites: the grapes are pressed, the must deposit is left to settle for 24 hours, then alcoholic and malolactic fermentation are conducted directly in the barriques. For

the reds: partial de-stemming and alcoholic fermentation in open vats for three weeks, with the traditional cap-punching and pump-overs.

The Marsanne grapes are sourced



from the commune of Chavanay, home of Condrieu. This charming wine is from Yves Cuilleron's entry level range, however, it offers much more in quality. White flowers and white juicy peach are in harmony with the rich and creamy texture on the palate, with a hint of herbs on the finish. Don't hesitate to aerate it in a decanter, it will get even better.

MOSS WOOD VINEYARDS 2019 CHARDONNAY



MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

The 2019 vintage was a cool one in Margaret River, and the best wines exhibit a cool restraint and delicacy that works alongside the natural latent power of the grape. In this instance, the opulent, luxurious style of chardonnay that Moss Wood is known for, is somewhat tempered by the cool season. Very pretty, very soft, and with hints of butter menthol, yellow peach, white pepper and fennel flower. Graceful, elegant and svelte.

Margaret River has developed a tremendous reputation for its Chardonnay wines and yet the variety's contribution to the total vineyard area in our region doesn't really reflect this. Consumers may also notice the relative scarcity of Margaret River Chardonnays on retail shelves and restaurant wine lists. The reasons for this were front and centre for the 2019 vintage. While they have generally very good conditions for grape growing, the maritime climate can be a blessing and a curse. They enjoy a wet but mild winter which means the temperatures do not drop low enough to keep the early varieties, and Chardonnay in particular, in a long dormancy. For example, at the end of August, the Moss Wood Chardonnay was well into budburst. However, the wet and cold weather hadn't finished and, in some years, can run through until December. Those sensitive new shoots are at risk of being damaged by strong winds, hail and even frost. Add to this the variety's relative softness, which makes viticulturists joke that it's the one which will catch a cold, and it becomes clear that the Margaret River and Chardonnay do not always get along. To put it bluntly, in 2019 Mosswood Vineyards saw all the things that can go wrong, nevertheless, a ripe result noted.



PEJU WINERY RUTHERFORD, NAPA VALLEY 2021 SAUVIGNON BLANC

The 2021 season started off with very little rain, leading to the second year of drought conditions in Northern California. The result is a more natural load on the vines, requiring less pruning and dropping of fruit. The grapes are packed full of flavor. Winemaker Sara Fowler is excited about the prospects of the 2021s, as it is likely the smaller yields per vine and smaller berry size will result in more concentrated flavors and hence, another amazing vintage.

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POINTS



L.A. CETTO VALLE DE GUADALUPE, BAJA MEXICO TEMPRANILLO 2019

For seven generations, the wine family of L.A. Cetto has been dedicated to the art of producing wine, and express through the wines, the climate, the land and the benefits of the region with passion, care and respect for nature to produce vines in the field. Since 1928 L.A. Cetto has been located in the Valle de Guadalupe, twenty minutes, or so, inland from Ensenada, Mexico, on the northern Baja peninsula of Mexico,.

The winemaker shares the love for this land, showing in each wine he makes, the maximum expression of the vineyards in synchrony with the farmers with the vision and experience of the family. The result of this passion is evident in this 2019 Tempranillo.

The Tempranillo variety, with its origins in Spain is sourced from vines thirty five years of age. Fermentation is performed traditionally in stainless steel. This wine is un-oaked, leaving nature's virginal fruit flavours intact, straightforward and open.

EPOCH ESTATE ROSE 2021 PASO ROBLES, CALIFORNIA

There is so much thought and consideration that goes into this lightest and delicate wine! Made only of red grapes grown with the intent of being made into Rosé, and taking inspiration from the Rosés of southern France, the majority of this wine is Mourvèdre, with a good percentage of Grenache and some Syrah.

With delicate notes of strawberry, hay, honeysuckle, crisp peach, and sweet lemon/lime, Mourvèdre makes a huge impression in this irresistible MGS Rhône rosé blend. As the aromas continue to evolve and the wine warms in your glass, this rosé soars across the palate in a yin/yang balance between fruit, flowers, wet stones, saline, and zingy acid. This is a wine that we crave all day long.



“Celebrating National Rosé Day, June 11, as I’d do every day, with the finest and gyoza” S Maxood, M.D.

The Renaud Society Wine Journal is seasonally published twice a year and invites letters to the editor or other submissions, from its readers, for inclusion in future newsletters

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