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KITÁ 2018 “T’AYA,” WHITE RHÔNE BLEND, CAMP 4 VINEYARD, SANTA YNEZ, CA

Founded in 2010, Kitá Wines is a small winery located in the heart of the Santa Ynez Valley within the Santa Barbara County AVA (American Viticultural Area). The word “Kitá” means “Our Valley Oak” in the Santa Ynez Chumash native language of Samala. Like the valley oak, their wines highlight the gifts from Mother Earth and embodies the spirit of the Santa Ynez Valley.

With a total case production of around 2,000 cases, Kitá wines are crafted using sustainable methods and a blend of old world and new world winemaking techniques. “T’aya” translates as “Abalone Shell” in the native Chumash language of Samala.

This southern Rhône style blend of 56% Marsanne, 40% Roussanne, and 4% Grenache Blanc highlights bright aromatics of zesty citrus, Asian pear, and honeysuckle with hints of chamomile and white peach. The mid-palate is a perfect balance of acidity, oily minerality, and rich creamy flavors. On the palate, this wine shows a dynamic contrast of salinity mixed with bright acidity that showcases the layers of vanilla bean, white orchid, beeswax, and stone fruits. The freshness and intricacies from lees aging provides depth through the entire finish.

Try pairing this white blend with a salad of apple or pear with goat cheese and a white balsamic vinaigrette for a light Springtime meal.



MARCH 2021

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CHATEAU MATTES-SABRAN 2019 “VIALA,” RED BLEND, CORBIÈRES, FRANCE

Located in the heart of Corbières, Mattes-Sabran crafts full-flavored, seductive wines from the garrigue-covered hillsides of France’s Mediterranean coast.

In addition to a noble history stretching back some 1,000 years, Mattes-Sabran epitomizes all we love about the slow pace of life in the sultry south. Yet Mattes-Sabran is also about serious terroir and top-notch wines. Many estate vineyards are located on steep hillsides, terraced into the chalky, poor soils. This tough terrain is peppered with galets roulés, the large, oval granite stones typical in Châteauneuf-du-Pape.

In the French, a “Viala” is a community or group of people living and working together. A red blend chock-full of rich fruit and suave tannins, ‘Le Viala’ drinks like a theoretical blend of Châteauneuf-du-Pape and Cornas.

Composed of 60% Grenache, 20% Syrah, and 20% Mourvèdre from vines aged thirty to fifty years old and is aged entirely in stainless steel tanks to preserve the freshness of the fruit. Dark, almost brooding, notes of blue and black fruit along with plum and mocha on the nose and palate are underscored by rocky minerality keeping this wine vibrant and lean.

For a light snack try pairing this red blend with a Mediterranean olive tapenade on a toasted baguette or for a heartier meal, pair with a classic Cassoulet.



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VIGNAI DA DULINE 2017 “MORUS NIGRA,” REFOSCO DAL PEDUNCOLO ROSSO, FRIULI COLLI ORIENTALI, ITALY

In the late 1990s Lorenzo Mocchiutti and wife Federica Magrini inherited a few hectares of vines from Lorenzo’s grandfather. These vineyards, mostly neglected for decades, were planted primarily with old vines of local grape varieties like Tocai Giallo, Malvasia Istriana, Tocai Friulano, and Schioppettino, as well as more common varieties like Pinot Grigio, Chardonnay, and Merlot. Today, their holdings cover seven hectares divided between hillsides and flatlands, including Ronco Pitotti, one of the oldest hillside vineyards in Friuli, with vines dating back to the 1920s.

Their respectful, holistic approach to vineyard management is summed up in their philosophy of “No Trimming the Shoots” and “No Herbicides.” Though it is generally accepted that vines are trimmed of excess leaves or fruit to concentrate a vine’s efforts toward healthy bunches of grapes, Lorenzo and Federica let their vines find their own balance, choosing not to trim any of their vines. In addition to this unconventional practice, they do not use herbicides to prevent the growth of unwanted vegetation between rows of vines. Instead, they plant a type of alfalfa, erba medica, that when cut acts as a natural fertilizer.

Aged for 11 months in large 66 gallon oak barrels (maximum 30% new oak) and then for an additional minimum of 12 months in bottle before release. This 100% varietal Refosco dal Peduncolo Rosso is exceedingly multilayered and complex with savory notes of teak, citrus zest, black tea, baking spice, and floral aromas of violet alongside dark fruit ending with a dry, well balanced finish.



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