

cliff's wine picks

Notes and info on wines you may have in your cellar.

Cliffs Wine Picks – July 21, 2014 to July 27, 2014

2010 Novy Family Wines Zinfandel Russian River Valley

2011 Anne Amie Cuvée A Amrita

2012 Joseph Mellot Sancerre La Chatellenie

2011 Klinker Brick Syrah Farráh

2011 Uccelliera Rosso di Montalcino

2010 Novy Family Wines Zinfandel Russian River Valley – \$18.99

I've been a big fan of the Novy/Siduri wines from Adam Lee for several years. For some reason, their Zinfandels seem to fly under the radar. Their single vineyard offerings are some of the best values out there, grab one if you happen to see one sitting on a store shelf.

The wine has 15.1% alcohol and the bottle is sealed with a twist off cap.

Winery history

Our winemaking goal is to produce wines that best capture the distinct flavor and character of a given vineyard site. To that end, we focus on sites that provide us with exceptional fruit. We are fanatical in

our protection of the vineyard flavor and are determined not to let any overt winemaking components mute the personality of an individual site.

In the cellar, we vinify each wine separately by block, clone and barrel type in order to maximize the individual components and provide greater complexity to the final blend. This approach also provides us with much more flexibility in crafting a wine using only the best and most harmonious lots.

Given that the majority of our wines are single vineyard offerings, it is critical for us to maintain the site's individual character in order to provide you with a truly diverse offering of wines. To that end:

- We believe in minimal intervention, "gentle" winemaking. In other words, we let the wine make itself. We do not want to do anything to the wine that isn't absolutely necessary.
- We believe in bottling our wines unfiltered and unfinned whenever possible, convinced as we are that fining and filtering strip wines of flavor and character.
- We believe that the best wines express their origins. Our goal is not to produce the world's best Syrah or Zinfandel but rather to produce the very best wine from a given site.

My Tasting Note

The wine is a medium ruby red color. The soothing and inviting nose has brambly berries, black pepper, warm baking spices, licorice, dried herbs, tobacco, dark chocolate and some red raspberries. This has a fairly full body, moderate to solid tannins, and very good acidity. Spicy, peppery berries grab the palate initially with dried herbs and dark chocolate coming in on the mid palate. The finish has decent length highlighted by tart red raspberries. This has much brighter acidity than your usual California zinfandel, which nicely balances the richness. With the good tannins and abundant acidity, this should last in the cellar and potentially improve for several years. (91 pts)



2010 Novy Family Wines Zinfandel Russian River Valley

2011 Anne Amie Cuvée A Amrita – \$12.82

This is a kitchen sink blend of these grapes: Auxerrois 0.6%, Chardonnay 14%, Gewurztraminer 3%, Marsanne 2.9%, Pinot Blanc 10.8%, Pinot Gris 7.7%, Riesling 37.6%, Roussanne 3.7%, Vermentino 8.7% and Viognier 11%.

This has 13.1% alcohol by volume and the bottle is sealed with a twist off closure.

My Tasting Note

The wine is a yellow to straw color with just a touch of initial effervescence. The very open and appealing nose has honey dipped apples, crushed stone minerals, melon, pineapple, orange blossoms, peaches, lime zest, caramel and just a touch of spice. This has medium body with good acidity and just a touch of sweetness. On the palate apples, honey and pineapple jump out first with minerals and melon coming in on the mid-palate. On the back end tart lime zest pops out to balance out the slight

sweetness. The finish has nice length with nice balance between the citrusy acidity and sweetness. This doesn't offer a lot of complexity but is perfect with a slightly spicy dish or to just sip on a warm evening. (89 pts)



2011 Anne Amie Cuvée A Amrita

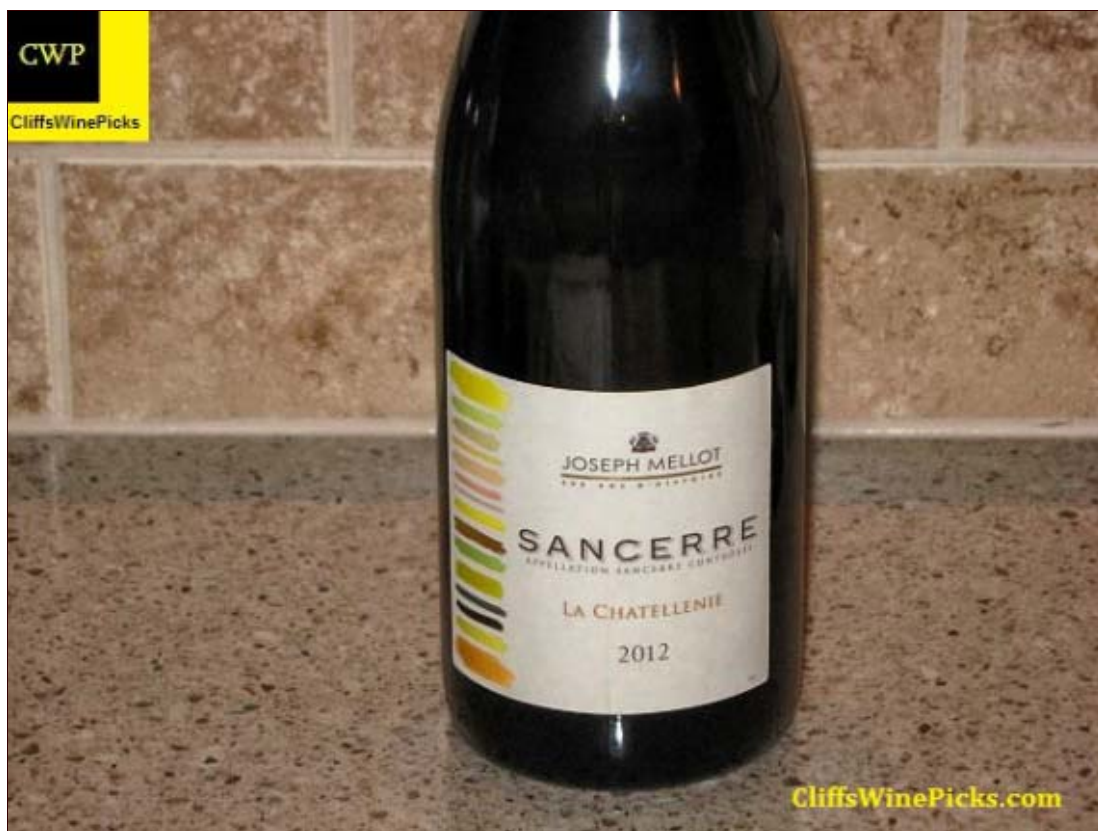
2012 Joseph Mellot Sancerre La Chatellenie – \$19.66

This 100% Sauvignon Blanc comes from a 22 hectare vineyard that is composed of geological formations dating back to the Cretaceous Period. The flint-rich siliceous clay soil gives the Sauvignon Blanc grape its taste of gunflint. The winery uses environmentally friendly methods that are adapted to suit the terroir.

This has 12.5% alcohol by volume and the bottle is sealed with a twist off closure.

My Tasting Note

The wine is a bright yellow with a slight straw tint. The clean and refreshing nose has green apples, chalky minerality, lemon zest, lime and a slight herbal note. This is barely medium body with crisp acidity and just a hit of sweetness. On the palate tart apples, lime and minerals jump out first with lemon zest coming in on the back end. The finish has very good length with an herbal note joining the party. This has plenty of citrusy acidity to hold the slight sweetness in check. I really like this wine. (92 pts)



2012 Joseph Mellot Sancerre La Chatellenie

2011 Klinker Brick Syrah Farráh – \$17.99

I grabbed a bottle of this after trying the winery's Bricks & Mortar blend at an online tasting of Lodi wines. If your opinion of wines from Lodi is based on some of the big, industrial, high volume wineries, take my advice and seek out something from one of the smaller, family owned producers.

This wine has 14.9% alcohol and the bottle is sealed with a natural cork.

The Winery

The Felten Family own and manage fifteen individual vineyard blocks of "Old Vine" Zinfandel that range in age from 40 to 120 years old. Each vineyard is planted in sandy loam soils in the Mokelumne River Appellation of Lodi and the Clements Foothills.

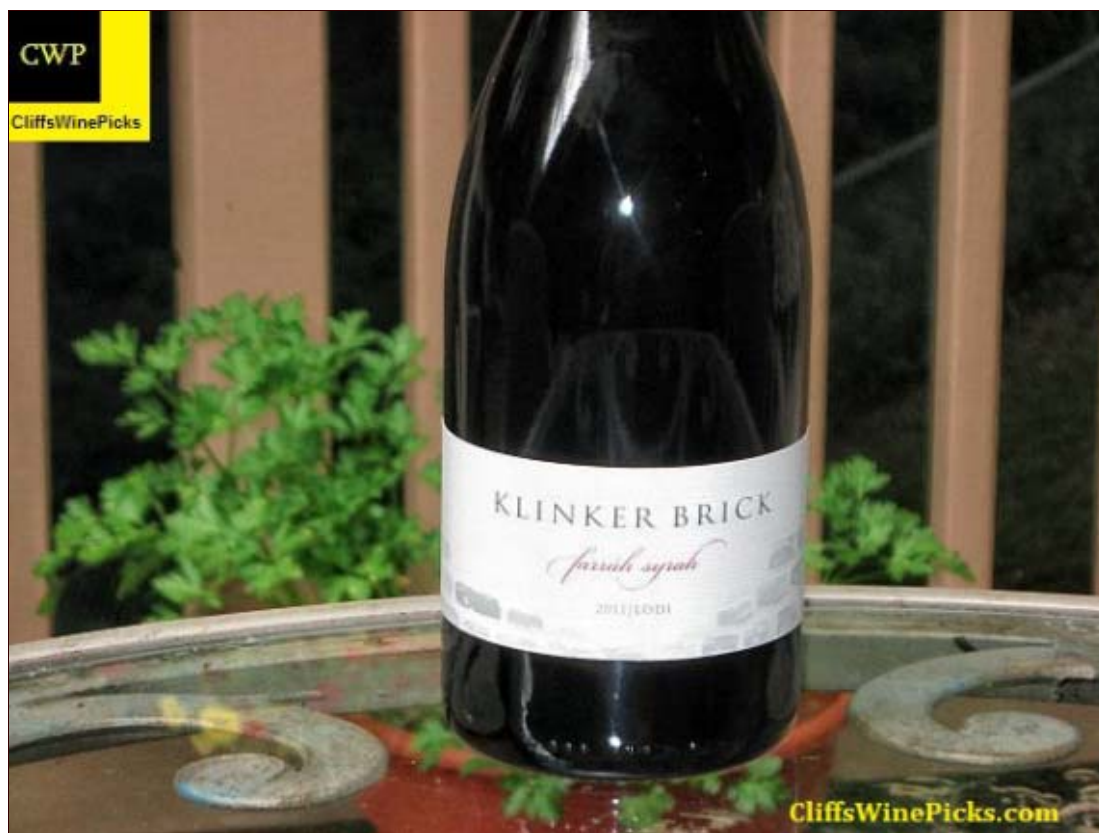
In the nineties, the family began to market their zinfandel in the bulk wine market, selling to a number of prestigious, benchmark producers of Zinfandel in Napa and Sonoma Counties.

In 2000, Steve and Lori produced their first vintage of Klinker Brick Old Vine Zinfandel. They continue to produce wine from all of the vineyard blocks, culling only the very best lots for bottling Klinker Brick Old Vine Zinfandel and designated vineyard wines. They produced their first vintage of Farrah Syrah in 2001. They have one goal...to produce world-class wine.

Much more information is available on the winery's website [by clicking here](#).

My Tasting Note

The wine is a deep ruby to purple color. The very appealing nose has blackberries, raspberries, minerals, cocoa powder, white pepper, smoke, dried herbs, and a nice floral note. This has medium body, moderate ripe tannins and decent acidity. Lush berries and dried herbs coat the palate with cocoa and white pepper coming in on the back end. The finish has very nice length with nice layers of fruit and savory elements. Drinking nicely now, but not one to stash in the cellar. The acidity is adequate for now but I'd be afraid of the wine losing its balance as the acidity drops in the aging process. Drink over the next few years and be happy. (90 pts)



2011 Klinker Brick Syrah Farráh

2011 Uccelliera Rosso di Montalcino – \$18.99

This 100% Sangiovese comes from vineyards in Castelnuovo dell'Abate, at elevations of 150-350 metres on well-exposed hillslopes south-east of Montalcino. The wine was aged in a mix of Slavonian and French oak barrels for a minimum of 8 months followed by a minimum of 3 months of bottle aging before it is released.

This wine has 14.0% alcohol by volume and the bottle is sealed with a natural cork.

My Tasting Note

The wine is a light ruby red color. The intriguing nose has cherries, dusty minerals, dried thyme, baking spices, raspberry, leather and a touch of underbrush. This is barely medium body with soft to moderate tannins and very good acidity. Cherries, minerals and spice initially take hold on the palate with dried thyme and leather coming in on the back end. The finish has good length with just a touch of earthiness

entering the picture. This is on the young side but already showing very nicely. (91 pts)



2011 Uccelliera Rosso di Montalcino

Connect with me

You can follow me on [Twitter](#) for more wine info, potential food pairings, and an occasional recipe or two. Be warned, I'm also a sports fan and there are occasional Pittsburgh Penguins, Steelers, and Pirates tweets. I attended the University of South Carolina, so during football season, there will also be some Gamecock posts.

If you like this post, consider joining [Cliffs Wine Picks Wine Blog](#) on Facebook and giving me a Like.

Cheers!