

disco kit

June playlist



Cheers to the first drop! Consider yourself part of the 'well-quaffed' Disco Kit elite. Our debut theme is all about the revelry, featuring exuberant bottles that introduce a bevy of grapes, production methods, and places that span the global and historical groove of wine. So raise a glass and get down!



Follie by Gassac

sas. moulin de gassac - samuel guibert

Vintage: NV (non-vintage)

Location: Languedoc, France

Style: Sparkling (Pet Nat)

Grapes: Chardonnay

No bubs, no beat! The grapes for this wine start their journey in clay-limestone soil, imparting enticing mineral undertones. Their pressed juice is first fermented in stainless steel tanks and then aged on fine lees to create texture. Once rested, the *prise de mousse* is done in sparkling tanks to create fine effervescence (closer to the Charmat method associated with Prosecco). The result is a zesty sparkler with beguiling floral and fruit aromas.



Get The Party Started

matic wines - matija zerjav

Vintage: 2020

Location: Štajerska, Slovenia

Style: White (Orange)

Grapes: Rizling (Riesling)

The marl soil and harsh winters of the mountainous Štajerska provide ideal conditions for cold-hardy Riesling. Spending 214 days on the grape skins in clay amphora softens the juice's typically steely acidity into the background, allowing the complex flavors of fermentation to take the fore. Bruised orchard fruit, nutty depth, honeyed warmth and a saline finish evoke essences of wine's ancient days (and boogie nights!)



Disco Chicken

johan vineyards - morgan beck

Vintage: 2021

Location: Van Duzer Corridor, OR

Style: Rosé

Grapes: Blaufränkisch, Zweigelt, St. Laurent, & Pinot Noir

Grapes and roosters and disco, oh my! This wildly delicious and complex rosé is the keystone of our June kit. The wine began as an experiment in 2020 to showcase the estate's Austrian varietals, which were vinified separately and expertly blended with inspiration from one funky rooster and a bumping playlist. This citrusy, herbal and saline juice is sure to make your tastebuds freak out! For in-depth info, check out our interview with the winemaker.



Pain-Mary Chinon Rouge

honorine pain & cyril mary

Vintage: 2020

Location: Chinon, Loire Valley, FR

Style: Red

Grapes: Cabernet Franc

Dig a fab collab made by grower-producers joining forces and fruit from opposite banks of the Vienne River. The combination of micro-climates and soils conjure righteous Chinon magic: pepper, floral, and bright berry aromas, herbal and oaky accents with silky tannins and a divine stoney bassline. Luscious now, this juice will strike its best pose after some time in the cellar... if you can wait!

only 1400 bottles!



Foliiiie by Gassac
WINE TASTING GAME



GAME CODE: FH770015

Get the Party Started

WINE TASTING GAME



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Disco Chicken

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Pain Mary Chinon

WINE TASTING GAME



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Varietals (Grapes)

Blaufränkisch A well-regarded Austrian varietal that is known for its spice, precision, earthiness and depth. The grape is known by other names in various countries of Central and Eastern Europe. A parent grape of Zweigelt.

Cabernet Franc Lesser known than its offspring, Cab Sauv, this grape is a pillar in French regions like Bordeaux and Loire Valley. It is a challenge to ripen, but rewards the patient winemaker with brilliant fruit, floral aromas and seductive notes of spice.

Chardonnay Hailing from France, one of the most familiar white wine grapes around the globe, most notably for its ease of growth in a range of climates and for its characteristically high acidity and subtle flavor profile that allow it to readily reflect winemaking techniques.

Pinot Noir Considered a “founder variety”, evidence of this grape can be traced back 2000 years in Eastern France. Light skinned with sparing color and tannins, its presentation can range from simple and easy to intensely complex.

Riesling (Rizling): Originating from Rheingau in Germany, known for its distinctive fruit, mineral flavor profiles and soaring acidity (which is a counterbalance for any sweetness). It is best suited for growth in cool climates.

St. Laurent Most associated with Austria, well known for its velvety red fruit and subtle floral qualities. A parent grape to Zweigelt and shares many similarities with the more familiar Pinot Noir.

Zweigelt The progeny of Blaufränkisch x St. Laurent, it produces wines with high acidity, medium tannins, and sour fruit spiced with a touch of pepper.

Production

Amphora(e)/Amfora Clay vessels used for fermentation, aging, and transportation of wine. Archaeological evidence for its usage dates back to 2000 B.C.

Blend The process of combining wine from different varietals, vineyard locations, or vintages to enhance flavor, balance, or complexity

Charmat Method AKA the “tank” or “Martonni” method. A method of producing sparkling wine by using pressurized tanks to create a second fermentation. Most commonly associated with Prosecco.

Lees Yeast cells that are spent after the fermentation process. Inclusion during resting (*élevage*) imparts richer texture and complexity of flavor.

Orange (skin-contact) A style of white wine where richer depth of color and complexity of flavor and texture profiles are created by fermenting the juice of white (green) grapes on their skins.

Pet Nat More formally, *Petillant Naturel* or *Methode Ancestrale* is the oldest method of making sparkling wine in France wherein the grape juice is bottled prior to the completion of the first fermentation, capturing the off-gassing of feasting yeast.

prise de mousse Translates to “capturing the sparkle (or froth),” a term for the secondary fermentation in Champagne production.

Tannins A compound extracted from grape skins, seeds, stems, or oak barrels. They can often taste bitter and have a drying effect on the palate (the fuzzy feeling on your tongue and teeth!)

Vintage The year grapes for a wine were grown and harvested. The term also encompasses the weather events that affected the grapes’ growth cycles and overall quality.

Places

Languedoc A legally designated region in the south of France known for warmer, mediterranean climate and long growing seasons.

Slovenia Though relatively recent in the US market, evidence of winemaking in the country date back to 500 B.C. The winemaking regions are influenced by the Alpine climate and neighboring cultures.

Van Duzer Corridor A designate in Oregon’s Willamette Valley characterized by a gap in the Coastal Range that funnels oceanic winds into the Willamette Valley, creating early cooling effects.

Chinon - Loire Valley One of the great regions of France that sits at the confluence of the Loire and Vienne Rivers. The transition between maritime and continental climates, distinctive soils born from historical flood deposits, and deep dedication to the unique characteristics of Cabernet Franc make for elegant and memorable wine.