

disco kit

july playlist



all mapped out:

alpine wine!

The hills are alive! Nothing gives wine attitude like a little cold climate altitude. Alpine wine zones can be found all over the world, but we're starting where the word is rooted, in the snowy Alps! In the blaze of summer, why not quench your thirst with a mouthwatering sip of frosty climes?



Apremont Cuvée Thomas

blard & fils - jean-noël and thomas blard

Vintage: 2021

Location: Savoie, France

Style: White

Grapes: Jacquère

Blard & Fils selects fruit based on specific soils in the mosaic of their glacier-fed parcels, the grapes for cuvée Thomas finding root in marl and blue silex. Whole-cluster fermentation takes place in stainless steel, offering a pristine example of the grape. Jacquère is shy to the nose, showing floral whiffs of pear and hints flint. The first sip boldens the flinty proem, cracked open with sapid citrus acidity, broad swashes of orchard fruit, and a playful pop of herbal saline.



Bourdy Côtes du Jura

caves bourdy - jean-françois bourdy

Vintage: 2018

Location: Jura, France

Style: White

Grapes: Chardonnay

Set all your Chardonnay expectations down and buckle up for a true Jurassic experience! Caves Jean Bourdy is among the oldest of domaines in Jura, with a 500 year history of production; this juice is all about tradition. They make wine the way it was made centuries ago, using old barrels (aged up to 80 years) and *non-ouillé* practice for aging. It dazzles with contradiction: bright and oxidative, creamy and chalky, finishing with a nutty anchor of umami.



Huck am Bach St. Magdalener

kellerei bozen - stephan filippi

Vintage: 2021

Location: Südtirol - Alto Adige, Italy

Style: Red

Grapes: Schiava, Lagrein

Fresh alpine breath doesn't nourish only white wine. The grapes for this bottle come from the Santa Maddelena zone, where cru rules dictate that wines contain 85% Schiava. This particular bottling is grounded with precise Lagrein. The result is a lush juice alive with bright cherry and raspberry held aloft with violet and rose aromas. *Botti* aging softens the edges, opening a satiating palate of red fruit with peppery and nutty depth. A clutch chillable quaff for the 'que!



Avalanche Rouge

caves du paradis - olivier roten

Vintage: 2020

Location: Valais, Switzerland

Style: Red

Grapes: Pinot Noir

Grown on the highest slopes of the family estate in the area known as "Coteaux de Sierre", Pinot Noir has taken to the limestone and chalk soils similar to its downstream French roots, producing an elegant and structured wine. On the nose, the wine is brooding with baked dark fruit and winter spices, but stainless steel fermentation and concrete aging present the beloved precise and juicy Pinot palate that opens generously over time. Sip slow and savor the moment.



Varietals (Grapes)

Jacquère Thought to be of French origin, lightly floral and herbal Jacquère is most identified with the Savoie region. Once associated with over-grown, high-yield vineyards that produced simple wines, renewed interest has rejuvenated limited yield production and progressive winemaking practices that create nuanced and expressive terroir-driven wines.

Lagrein A black-skinned grape whose origin is debated to be either Greek or Italian (named after the town of Val Lagarina in Trentino, Italy) where it is the possible offspring of Teroldego. Best known for producing full-bodied wines of plum and wild cherry and most commonly used in blends to impart deep color and texture.

Schiava Most often associated with Trentino-Alto Adige. Schiava, known as Vernatsch (northern Italy) and Trollinger (Germany), is a catch-all phrase for a smattering of thin-skinned varieties that produce wines with characteristics of red berries, herbs, and almonds that culminate in a spicy finish.

Production

Botti (Botte) A large barrel traditionally composed of Slavonic oak used for aging. They are much larger than traditional French barrels, known as *barriques*, that provide the metered exposure to oxygen that is desired with oak aging while creating less direct contact with the wood and are often re-used over decades. As a result, they impart little, if any, flavor on the final wine.

Concrete Typically lined with an inert epoxy resin as a waterproof and oxygen-proof barrier, useful for temperature regulation prior to modern technological advances.

Non-ouillé (Ouillage) A French term to describe the practice of leaving space in the head of barrels where wine can evaporate (ullage), producing oxidative or “nutty” characteristics.

Stainless Steel A modern iteration of inert vessel that offers the benefit of temperature control (which can slow or speed fermentation) and also decreases exposure to oxygen, maintaining juice ripeness and acidity.

Whole-Cluster Fermentation A method of vinification where the berries are not separated from their original cluster and are not crushed prior to fermentation. This prohibits the contact of juice to oxygen, thereby slowing fermentation and allowing more complex fruit flavors to develop. The inclusion of stems (ripe, lest bitterness take hold) also imparts additional tannic and herbal flavors and structure.

Environment

Cold Climate Where ‘climate’ takes into account the average temperature, sunlight, and water availability, it is technically defined by the average soil temperature of a growing season with an average temp of 61.7°F or below. This classification is an indicator of which grape varieties are viable and contributes to the characteristics that express in a wine.

Marl (soil) A mixture of clay and limestone considered to delay ripening, which can add acidity to wine.

Silex (soil) A sedimentary soil type that is a mixture of limestone and sand, though is typically harder than limestone. Often imparts a ‘flinty’ quality to wines produced from grapes grown in this soil type.

Places

Alto Adige (Trentino-Alto Adige) A heralded Italian region, basking in the sunny side of the sheer rock faces of the Dolomites. Alto Adige (aka Südtirol to the German speakers of the region) is a melting pot of cultures and wine traditions. It is characterized by racy white French varieties, but also more serious reds comprised of native grapes such as Schiava and Lagrein.

Jura A French region with a climate similar to Burgundy, except cooler and wetter. A long tradition of ‘natural’ winemaking born from vineyards scattered among naturally defined landscapes marked by unique patterns of marl. The most planted white grape is Chardonnay, which under the hand of careful winemakers, can offer a long-aging and tempting food-friendly alternatives to Burgundy.

Savoie (vin de Savoie) Though much of the Savoie (Apremont specifically) lies in the shadow of Mont Granier, abundant sun and nearby water create optimal growing conditions. Once (dis)regarded as a region of quaint après ski quaffs, the Savoie (“sav-wah”) is rising to premium demand in the hands of winemakers who are bending modern approaches toward traditional reliance on a unique mosaic of glacially deposited soils, native fruit, and holistic approaches to viticulture and winemaking techniques.

Valais Only about 1% of the wine produced in Switzerland is exported internationally, and of that amount, the vast majority are produced in the Rhône-carved valley of Valais. Loads of sunshine in the higher elevation can produce summer drought, inspiring growers to use steep channels of mountain water for irrigation called *bisses*. The dry conditions can contribute to concentration and ripeness in the fruit.



Blard & Fils Apremont

Bourdy Côte du Jura

Huck am Bach

Avalance