



# parentage pack II

(pappy pinot's plentiful progenies)



Celebrate dads with this six-pack featuring *Proud Pappy*, *Pinot Noir* and just a few of its many, many children, grandchildren, great grandchildren (and so on)!



**WINERY:** Raymond Barlet  
**WINE:** Pinot Noir "La Cave du Prieuré"

**GRAPE:** *{sustainable}* Pinot Noir  
(*proud pappy pinot*)

**REGION:** Savoie  
**COUNTRY:** France

**THE SKINNY:** *Black Cherry & Forest Berries, Mountain Herbs*

The Alpine mountain climate of Savoie is well suited to elegant reds like Pinot Noir. For six generations the Barlet family has worked their vines by hand on these steep slopes. They make less than 1,000 cases of this wine, meaning we own about 1% of its entire production! This unoaked, medium-weight gem is a fantastic find, structured, serious, and brimming with aromatic intrigue.

*Serving Suggestions:* Seared duck breast w/ red wine sauce. Picnic cheese board (perhaps with a mountain view & slight chill!).



**WINERY:** Domaine Michel Girard  
**WINE:** Sancerre Rosé

**GRAPE:** *Pinot Noir*  
(*Also the OG-original grape*)

**REGION:** Central Loire  
**COUNTRY:** France

**THE SKINNY:** *Tangy Strawberry, Herbs & Haunting Minerality*

Pinot Noir is what we might call "the other grape of Sancerre." For very few of us does the appellation's name evoke thoughts of the regal red variety, but its presence in Sancerre predates that of the region's contemporary star, Sauvignon Blanc. This one refreshes and enchants in rosé mode with bright, mouthwateringly strawberryish fruit and pronounced chalky minerality. Très elegant!

*Serving Suggestion:* Gravlax w/ papaya salad & lime. Smoked trout paté on toasted pumpernickel w/ alfalfa sprouts & horseradish.



**WINERY:** Domaine des Gandines  
**WINE:** Macon Villages

**GRAPE:** *{biodynamic}* Chardonnay  
(*Child of Pinot Noir*)

**REGION:** Maconnais, Burgundy  
**COUNTRY:** France

**THE SKINNY:** *Lemon & Hazelnut, Lush & Seriously Elegant*

Gandines really impresses us with this compelling, and serious White Burgundy. Fully ripe and lush, but with juicy acidity and complex minerality. This kind of power usually comes from the big boys north of the Macon in the Cotes de Beaune. Aged in enormous 3000 liter old oak barrels that soften the wine without giving it any oak flavor, it is possibly the most impressive Chardonnay available at this price!

*Serving Suggestion:* Sautéed calamari w/ parsley garlic butter. Pesto pasta w/ spring vegetables. Herb-marinated goat cheese on crostini.



**WINERY:** Edelbauer  
**WINE:** Grüner Veltliner Langenlois

**GRAPE:** *{biodynamic}* Grüner Veltliner  
(*Grandchild of Pinot Noir*)

**REGION:** Kamptal  
**COUNTRY:** Austria

**THE SKINNY:** *Key Lime & Granny Smith, Sprightly Mineral*

Christoph Edelbauer's combination of reverence for his land and forward-thinking, ecologically sound production methods cement him as an instant viticultural hero. Austria is Grüner country, and Kamptal is one the grape's capitals. Christoph deftly demonstrates the faces that the noble variety is able to assume, and this one is generous in its spicy perfume and ample acidity.

*Serving Suggestions:* Poached trout w/ butter & white wine sauce, white asparagus, & polenta or grits. Muenster/hummus/beansprout sandwich on pumpernickel.



**WINERY:** Eskadale Vineyards  
**WINE:** Shiraz "The Winner's Tank"

**GRAPE:** *Syrah*  
(*Great-grandchild of Pinot Noir*)

**REGION:** Langhorne Creek  
**COUNTRY:** Australia

**THE SKINNY:** *Berry Preserves, Smoke & Pepper, Lush & Bold*

In true Aussie spirit, a strong rivalry exists between the three neighboring towns in the local Australian Rules Football competition. Each year the winning team heads out to the vineyard to paint the tank in their team colors. Brief aging in French oak adds dimension, but the brevity means no real oakiness to be found – so ripe, it might squirt juice if you squeeze the bottle too much.

*Serving Suggestions:* Try this one with lamb chops marinated in rosemary and juniper berry or venison stew; Louisiana red beans and rice with Andouille.



**WINERY:** Guerrieri-Rizzardi  
**WINE:** Bardolino Classico "Cuvée XV"  
**GRAPE:** *{organic}* *Corvina, Rondinella, & friends*  
(*Corvina is a great-great grandchild of PN, Rondinella is a great-great-great-grandchild*)

**REGION:** Verona, Veneto  
**COUNTRY:** Italy

**THE SKINNY:** *Plum & Cherry, Pencil Box, Supple & Savory*

While the neighboring Valpolicella region gets all the glory, Bardolino has been quietly chugging away at value wines for decades. It was only a matter of time before gold star vinaloi (winegrowers) like Guerrieri-Rizzardi began pushing the quality envelope and started making fantastic quality wines in this area. Bolla is bollocks; this will make you want to kiss your fingertips.

*Serving Suggestions:* Best friends with any charcuterie plate! Tagliatelle or pappardelle w/ "tastasa!" a pork ragu. Gnocchi w/ tomato, onions, & Veronese cheese.