

I've decided to kick off the year's first shipment with two pairs of wines from the same family winery. One from my backyard in Sonoma County and the other from France's famous Rhone Valley Saint Joseph Appellation. Given we are still very much in the cool winter season, these Rhone varietals will warm the soul. Food is essential with good wine so remember to see my notes on recipes and food pairings that will link back to my blog. Cheers!

## 2021 Jolie-Laide Trousseau Gris, Fanucchi-Wood Road

**About:** Jolie-Laide is a two-person operation based in Sebastopol. The name Jolie-Laide translates loosely to Pretty-Ugly, a French term of endearment to describe something that is unconventionally beautiful. Founded originally by Scott Schultz, and later joined by his wife Jenny Schultz, their winemaking method is simple: grapes are left whole cluster, foot crushed, and aged in neutral oak.



**Winemaker Notes:** These rare, near extinct vines produce unique yet fascinating fruit. In turn, the wine made from them is equally beguiling. Some skin contact lends an incandescent, roseate hue, breadth of palate and subtle tannin. Crushed by foot and left to macerate whole cluster for a few days, then pressed and naturally fermented in neutral puncheons and stainless steel followed by 6 month elevage in neutral barrique. A veritable high-wire act; light on it's feet, wildly floral yet savory with a visceral depth. An inebriating blend of summer melon, stone fruit, white tea and wet rock weave with finessed length and elegant palate presence. 12.2% ABV.

**Grapes:** 100% Trousseau Gris

**Pairs Well With:** Your favorite soft cheeses – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2020 Jolie-Laide Syrah, North Coast

**Winemaker Notes:** The 2020 North Coast Syrah is a blend of several famed vineyards. The rugged, high-elevation, rocky wind swept slopes of these dramatic sites makes for unparalleled Syrah. Picked early to preserve acidity and capture the cool climate characteristics, the grapes are all crushed by foot and fermented whole cluster, followed by a 10 month elevage in neutral French oak barrique. Dark, dense while still wildly fresh with lithe tannin complimented with brooding structure. Blackberries, violet, camphor, white pepper and cedar. 13% ABV.



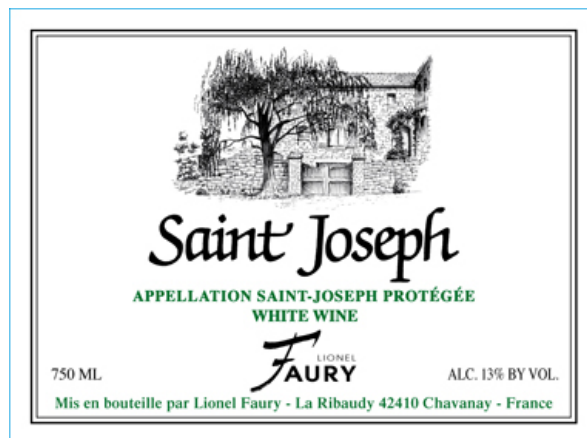
**Grapes:** 100% Syrah

**Pairs Well With:** Sausages and Peppers – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2020 Lionel Faury Saint Joseph Blanc

**About:** Along the steep, narrow valley that traces the northern Rhône, the appellations of Côte-Rôtie, Condrieu and Saint-Joseph take their place among the great wines of France, and Domaine Faury is one of the region's most artisanal producers. When Philippe Faury took over the domaine in 1979, the family was selling wine, peaches and cherries, and the bulk of their clientele was local. Over the years, Philippe expanded their holdings to over eleven hectares, and expanded sales to an international client base. In addition, he has shared his savoir faire with his son, Lionel. In 2006, Lionel took over the reins at Domaine Faury, comfortably stepping into the role of vineyard and cellar manager to build off his father's hard work and take the domaine to new heights.



**Winemaker Notes:** Vines are planted on steep slopes (with a grade of up to 35%) facing south by south-east. The organic Grapes are hand picked and pressed in a pneumatic press where later natural fermentation occurs in stainless steel cuves. The wine ages for 10 months on lees, 30% in 1 to 5 year-old barrels, 70% in stainless steel.

**Grapes:** 80% Marsanne, 20% Roussanne

**Pairs Well With:** Orange Ginger Duck – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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## 2020 Lionel Faury Saint Joseph Rouge

**Winemaker Notes:** Vines are located around the domaine, planted on steep slopes (up to 35%) facing south, south-east. Hand harvested and 60 to 70% of grapes are de-stemmed. Natural fermentation lasts 15 to 20 days. Aged for 12 months in foudres (24 – 35 hl), demi-muids (600-L), barrels (228-L); only 10% new oak is used in the rotation of barrels.

**Grapes:** 100% Syrah

**Pairs Well With:** Braised Pork Shoulder with Fennel, Garlic and Fresh Herbs – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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