

Spring is in the air! Gardens are blooming, the smell of herbs and flowers awaken the senses. This time of year makes me think scents of the Mediterranean coast and all that it brings, including beautiful wine. This wine club edition focuses on wines from the Mediterranean climates of Corsica, Sicily and California. 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!

## 2022 En Cavale Vermentino, California

**About:** Vermentino thrives along the Mediterranean coast and islands of Italy and France, where it can be found in any number of styles. This interpretation recalls the more structured iterations hailing from the sun-drenched limestone crags of Patrimonio in Corsica, mixing brighter notes of blood orange, quince, and lemon verbena with a honeyed almond, marzipan richness, all held in focus by refreshing salinity and intense acidity. This Vermentino comes from the steep slopes of the Rorick Heritage Vineyard near Murphys in the Sierra Foothills, planted at roughly 2,000 feet above sea level, and farmed organically by Matthew Rorick, Danielle Shehab, and their talented collaborationists. The ancient soils here are a mélange of shist and limestone, unique to this corner of California.



**Winemaker Notes:** Grapes were tread and left on the skins to soak for a couple of hours before being pressed to vats for primary fermentation. After 10 days the wine was racked to neutral French oak barrels. No inoculations, nor blocking of malolactic fermentation, and no filtration. A small amount of sulfur was added when the different lots were combined, roughly six weeks before bottling in October 2022. Only 60 cases produced.

**Grapes:** 100% Vermentino

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

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## 2023 Edith and Ida Cinsault, Mendocino County

**About:** Crafted in Santa Rosa, California by Hobo Wine Company who like me love wine, vineyards, community, and the way they all interconnect. They strive to find customers who share equal values, sensibility and taste. Grown for centuries in Southern France, Cinsault is a versatile grape in the glass. As a varietal, it produces a soft wine that is low in tannins with a light, brick red color.



**Winemaker Notes:** Light on its feet, the wine is aromatic and refreshing with fresh cherries, violets, and subtle spices. Made with a "reverse saignée" where one ton of juice was added to one ton of crushed grapes and left to ferment naturally on it's own. Only 100 cases produced. **Best served with a light chill.**

**Grapes:** 100% Cinsault

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

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## 2022 Feudo Montoni “Timpa” Grillo, Sicily

**About:** Feudo Montoni has been producing top-quality wines on its historic grounds since 1469, and is currently overseen by Fabio Sireci, the third generation of a family dedicated to producing the most refined expressions of this long-cultivated terroir. Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, “timpa” meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%.



**Winemaker Notes:** Straw yellow in color with green reflections. The nose has strong notes of white peach and loquat, with floral aromas of Sicilian Spanish broom, jasmine and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

**Grapes:** 100% Grillo

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

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## 2021 Neves Leccia “E Croce” Patrimonio, Corsica

**About:** Closer to Italy than to France, the French island of Corsica juts out of the Mediterranean like a left-handed wrist, fist, and index finger pointing at the Italian Riviera. At the western base of this finger, along the Gulf of Saint-Florent, lies Patrimonio, a true vinous Eden. Vineyards climb the steep slopes of the teeth-like mountain range called Sant Anghjulu and stretch across the rolling hills below. Abundant sea breezes bring high daytime temperatures down to cool, soothing nighttime ones and keep the vines dry, warding off mildew.



**Wine Notes:** You can certainly taste the painstaking work in the glass. This rouge, a blend of 90% Niellucciu and 10% Grenache, is remarkably pure and raw. Its seriousness sneaks up on you because the first taste is so succulent, with pitch-perfect acidity, that you think it’s going to be a juicy quaffer. Then the finish lengthens and the smooth tannins look for some grilled fare to sink their teeth into, suggesting that the wine will also evolve beautifully over time

**Grapes:** 90% Niellucciu, 10% Grenache

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

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