

# Somm Snacks

August Edition 2023

Rooted Bottle Market and Bar



## UNION SACRÉ EXISTS AT THE MEETING OF WORLDS.

These wines are made for the tables of friends, by two friends, from different continents, Xavier and Philip, who arrived at the Central Coast from opposite ends of the Earth. Xavier is a WSET certified, oenology degree holder from France, Philip is a self-taught designer from Michigan who kind of misses living in a van. Between the two of them, Xavier and Philip have 35+ years experience working in Central Coast wineries. Xavier has made wine with some of the Central Coasts most luminous wineries. Philip cut his teeth at Proof Wine Collective. They call themselves an Alsatian House, and have looked to preserve a lot of traditional growing and varietal selections. But they're definitely not afraid to experiment with new winemaking techniques, showing that old and new can come together in exciting ways.

### Edelzwicker

Central Coast, California  
2022

So first up is this funky fresh amazingness of a white blend. We have Pinot Blanc, Pinot Gris, Sylvaner, Riesling, Gewurztraminer and some Muscat tucked into this one. It sees skin contact and is unfiltered, so watch out for that hazy haze at the bottom of the bottle. Right out of the bottle its peach and tangerine with all sorts of melon and blood orange zest and skin. On the tongue the citrus stays tart and fresh, we get little bits of nectarine and papaya sort of tropical notes. Its light, fresh, dangerously easy to drink, so crack it poolside, don't think too hard and just enjoy it.

### Riesling

Santa Barbara, California  
2022

Yes, it's a Riesling but this one has no sugar hidden anywhere in it. And with 28 days of skin contact, its absolutely got a wild side to its typically sweet reputation. Again, this one is unfiltered, so unless you want the snow-globe, handle with care. Off that first sniff you'll get all these fresh bees wax and herb aromas, laced with apple and citrus and orchard leafy kinda vibes. Lemon verbena? A little? The flavors are gonna rip some acid across your tongue, so get ready for lots of lemon zest, mineral and salt. Go shellfish with this one, or some creamy cheese.

### Sangiovese

Paso Robles, California  
2022

I'm completely enamored by this little red. Its been so fun to work with during these hot summer months. All Sangiovese, and made by using carbonic maceration, this wine is perfect for a chill, or even something a bit colder. Ripe red fruit like cherry and raspberry lift out of the glass. There's something strawberry, something Twizzler, something just plain fun. The flavors echo everything on the nose, with ripe red and pink fruits, with little dashes of cranberry and pomegranate touching the sides of the tongue. Just so fun. Charcuterie, or anything with a sweeter sauce from the grill? Gonna be stellar.

### Did you know?!

*Union Sacre was a phrase spoken in France when Germany declared world war for the first time. It was a sentiment that all of France's sons would defend their country and never break their 'Sacred Union' and stand together as one.*

## Awesome Paso Wine Facts

90% of vineyards in Paso are family owned and operated.

Paso is the fastest growing wine region in California, and is the largest geographically.

They call it the Rhone Zone, because it is planted with more Syrah, Viognier and Roussanne than anywhere else in California.

Paso Robles is a wine region for the wild-hearted. The town El Paso de Robles (which means Pass of the oak trees) was co-founded by Kentucky outlaws Frank and Jesse James' uncle Drury around 1869.

Italian grape varieties started to show up in 1861, with the first immigrants arriving from Italy during that time.

## Rooted Missed Connections

*"Dear Delta 8 . I didn't know that when I drank you, it would basically be like taking a liquid bong rip. I was unprepared for the food I cooked at 4am nor for the cleanup hours later when I fell asleep, and forgot to eat. You're a tricky mistress and I like it...I'll see you soon. M.S."*

*"Sometimes I'm not sure if the Sommelier there is talking about wine, or something else. His descriptions of the Cab from Napa are stirring to my soul...and other parts of me. Is it the wine, or is it me? Sincerely, Confused"*

*"Sometimes I go there and bring paperwork, or my laptop, but its really just a coverup in case I see anyone I know so they think I'm being productive with my time. Mostly I'm just day drinking and googling tips on how to handle my schools PTA. L.K."*

## Stuff Somms Say

### Carbonic Maceration

So if you've been around the bar while Kevin and I are tasting with some of our reps, you might have heard us talk about a wine making technique called Carbonic Maceration.

So in traditional wine making, you'd harvest the grapes, throw them all into a vat of some and crush the bunches. That's how you release the juice so you can begin fermentation, either keeping the skins in the tanks, or throwing them away.

Now once you crush the grapes, you release a lot of the tannins that are in the skins and stems, adding a new component to the flavor profile of the wine you are making. Sometimes that's a desirable thing, but sometimes a winemaker wants all the juicy flavor, but without the skin enriched tannic profile.

So into a sealed tank they go, where Carbon Dioxide is pumped into the tank, forcing out all of the oxygen. The CO2 permeates the grapes skins and gets into the flesh and juice of the grape, kicking off fermentation in each and every berry. Once that fermentation has just about 2% alcohol, the grape splits on its own and releases already fermenting juice/wine liquid. No crushing, no mashing, no harsh tannins.

It's a beautiful way to show off a grapes delicate flavors, and has become a wonderful tool in a winemakers arsenal to show the elegant and fresh side of any grape.

If you want a side by side comparison, but a Sangiovese from Italy, classically made, and try it against your Sangio from the club.

## Random Rooted Info

Tasting Tuesday: 5-7PM (Still free, still awesome)

Insta: rootedbmb

Wi-Fi: Rooted PW: wineisyummy

*If you love it drink it...and as always  
Stay Rooted*