

FOOD & WINE

THE FALL WINE ISSUE

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COCCIULA
(SARDINIAN
FREGOLA
WITH CLAMS)
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SEPTEMBER 2022



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\$6.99

BOTTLE SERVICE

WHAT TO DRINK NOW

Everything's Gone Green Great organic, biodynamic, and regeneratively farmed wines

By Ray Isle



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produced by RAY ISLE photography by JENNIFER CAUSEY

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RED

2020 MAS DE GOURGONNIER LES BAUX DE PROVENCE ROUGE (\$20)

The Cartier family's vineyards have been certified organic since the 1970s, making them one of the earliest wineries in Southern France to work this way. Their flagship red, combining Grenache, Syrah, and Cabernet Sauvignon, is rich, dark-fruited, and peppery.

2021 SCAR OF THE SEA VINO DE LOS RANCHOS PINOT NOIR (\$25)

Mikey Guggi is making some of Southern California's most exciting wines from his small warehouse space off an industrial road in San Luis Obispo. For this elegant, red-fruited Pinot, he sources grapes from two organically farmed vineyards in the Santa Maria Valley.

2019 CHÂTEAU DE ROUANNE VINSOBRES ROUGE (\$35)

Louis Barruol farms the Rhône vineyard he uses for this powerful, spicy red according to biodynamic principles but skips certification. "I like biodynamics in terms of what it brings to agriculture," he says. "But my spirituality is mine, and I don't need a guide for that."

2018 NEAL FAMILY VINEYARDS NAPA VALLEY CABERNET SAUVIGNON (\$60)

Mark Neal manages hundreds of acres of vineyard land throughout Napa Valley and also farms his own vineyards (certified organic) both on Howell Mountain and in Rutherford. This classic-rich red offers both valley floor richness and mountain-vineyard structure; look also for his nectarine-scented 2021 Vermentino.

2018 QUERCIBELLA CHIANTI CLASSICO (\$71)

Sebastiano Castiglioni works biodynamically and since 2010 has also avoided the use of animal products of any kind at his Tuscan estate; he calls his approach "vegan biodynamics." The wines continue to be stellar, as this gorgeous, cherry-scented red shows.

2018 CLOS PUY ARNAUD BORDEAUX (\$79)

Biodynamics has been slow to catch on in Bordeaux, but proprietor Thierry Valente has been using its principles to guide his vineyard work since 2008. He also uses new oak barrels very modestly (about 15%), letting this wine's currant, plum, and herb notes shine through.



WHITE

**2019 PAX BUDDHA'S
DHARMA VINEYARD
CHENIN BLANC (\$36)**

Winemaker Pax Mahle uses grapes from a dry-farmed, synthetic chemical-free vineyard east of Ukiah, California (at the base of Enlightenment Mountain; no joke), for this vivid white. Think ripe stone-fruit flavors bound by taut acidity.

**2016 TRIMBACH
RÉSERVE RIESLING
(\$32)**

The Trimbach family of Alsace has been farming their estate vineyards organically since 2008. "Even before that," Jean Trimbach says, "we used no pesticides. We just didn't see a need to talk about it." The Trimbachs are famous for Riesling, and this cuvée shows why: It's minerally and intense, and (typical of their style) completely dry.

**2018 ROBERT SINSEY
ABRAXAS SCINTILLA
VINEYARD (\$36)**

Napa vintner Robert Sinskey has been working organically for over 35 years and promotes biodiversity by leaving sections of the estate dedicated to permanent wild areas. Abraxas, a blend of Riesling and other aromatic white grapes, offers floral notes above layers of apple, pear, and citrus flavors.

**2019 TABLAS CREEK
VINEYARD CÔTES DE
TABLAS BLANC (\$30)**

The first U.S. vineyard to achieve Regenerative Organic Certified status, Tablas Creek in Paso Robles has been at the forefront of environmentally conscious grape growing since it was founded in 1989. This blend of Viognier, Marsanne, Grenache Blanc, and Roussanne bursts with notes of white peach and lemongrass.

**2021 DOG POINT
MARLBOROUGH
SAUVIGNON BLANC (\$25)**

Dog Point, with the largest certified organic vineyard in New Zealand, also brings in 2,500 sheep over the winter to control grass and weed growth. (Admittedly, sheep are not hard to come by in New Zealand.) And the wine is one of the country's best Sauvignons: zesty, grapefruity, and entirely refreshing.

