

Pickering Mixed Case



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WINE CLUB MANAGER

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January's Pickering Mixed Case showcases some lesser known grape varieties. Recently the darling of the restaurant scene, Grüner Veltliner is yet to make its mark on our wine buying habits in the 'off' trade. The example in this case is light on its feet but has a depth of flavour that makes it perfect for a variety of dishes. Piñol's Garnaxta Blanc celebrates the enticing honeyed peaches character this grape can show. Finally, we've included an Alsatian Pinot Noir that is so light and red berried in flavour that I'd enjoy it with fish; salmon would be a brilliant match.

2013 GRÜNER VELTLINER GEORGENBERG, JOSEF EHMOSER



The Josef Ehmöser winery is located 30k east of Krems and 45k west of Vienna. Here the third generation vintner Josef Ehmöser and his wife Martina are enriching the well-known Austrian winegrowing region of Wagram. Vineyard terraces are found on deep loess soil.

A refined nose of almost white musk perfume meets honeydew/lemon, so delicate, with wonderful racy detail, poise and a suggestion of sandalwood. On the palate: so effortless, a flow of mealy mineral flavours, fresh and pure, along with a pleasurable, subtle twist of hazelnut on the finish. Gorgeous George (-nberg!). Now-2016.

Food matches	Grilled organic chicken breasts
Price	£26.95 per bottle
How to serve	Chilled to 11°C
Region	Wagram, Austria
Grape variety	Grüner Veltliner
Product code	Z3734B
Style	Dry, medium to full-bodied white wine
Terroir	Loess
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
VIOGNIER OR PINOT BLANC

2013 CHABLIS, DOMAINE DE COLOMBIER



Thierry Mothe, in charge of his family's Domaine du Colombier, is a specialist producer of straight Chablis. He has significant holdings in the villages of Fontenay (richer wines) and Chichée (more austere). This wine has been blended for us from four plots in Chichée to complement the natural richness of the 2013 vintage.

This marvellously mineral Chablis displays a bouquet resplendent with fresh apple notes leading to a concentration of white fruit on the palate, enhanced by tingling flinty qualities of fine Chablis. A wine of supple fruit but excellent tension, it is approachable even in youth. Now-2016.

Food matches	Scallops or king prawns
Price	£14.95 per bottle
How to serve	Chilled to 11°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Z3341B
Style	Dry, light-bodied white wine
Terroir	Kimmeridgian clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
LIGHT ITALIAN WHITES LIKE VERDICCHIO

2013 PORTAL BLANCO, CELLER PIÑOL



Celler Piñol is located in the well-named southern Catalan DO of Terra Alta, with most of its vines located at an altitude of over 450 metres. A fourth generation winemaking family, the Piñols exploit the soil with an imaginative palette of varieties and winemaking pragmatism. I have been examining this fascinating region in some detail and Piñol are the first fruits of this labour.

Seldom has Garnatxa Blanc been so expressive, aided, no doubt, by the 20% shared between Sauvignon Blanc, Macabeo and Viognier. The 2013 is finely judged, its honeysuckle aromatics echoed by more tropical elements on the palate, with an undercurrent of white rose, scrub land and stone fruit adding real interest. Now-2016.

Food matches	Smoked salmon, langoustines, prawns
Price	£11.45 per bottle
How to serve	Chilled to 11°C
Region	Terra Alta, Catalonia, Spain
Grape variety	Garnatxa Blanc 80%; balance shared between Sauvignon Blanc, Macabeo and Viognier
Product code	Z2966B
Style	Dry, medium-bodied white wine
Terroir	Chalky terraces, clay subsoil; modest levels of organic matter
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

ALBARIÑO OR VIOGNIER BLENDS

2011 MONTEPULCIANO D'ABRUZZO TERRE DEI VESTINI, COL DEL MONDO



Col del Mondo is an Abruzzese cantina making classical Trebbiano, Montepulciano and Cerasuolo d'Abruzzo wines from 12ha of vineyards near the village of Collecervino, in the province of Pescara. The vineyards are located high up in sight of the Adriatic Sea in a recognised area called 'Le Terre dei Vestini'.

The sunny 2011 vintage is behind this focused nose of wild blackberries along with the signature Montepulciano note of soot. On the palate, it swells with old school, neatly turned out, fleshy Syrah-like fruit. Beguiling with a raspberry-like zip on the finish. Judiciously aged in large slavian and smaller French oak. Now-2017.

Food matches	Winter hot pots
Price	£16.00 per bottle
How to serve	Room temperature
Region	Abruzzo, Italy
Grape variety	Montepulciano d'Abruzzo
Product code	Z3383B
Style	Dry, medium to full-bodied red wine
Terroir	Stony calcareous soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

SANGIOVESE

2012 PINOT NOIR, DOMAINE ROLLY-GASSMANN



Located in Alsace's Haut-Rhin village of Rorschwihr, near Ribeauvillé, lies the family domaine of Rolly-Gassmann, whose roots date back to 1661. The 51 hectare estate (40ha in Rorschwihr, 10ha in Bergheim) is owned and run by Marie-Therese, Louis and their son Pierre Gassmann, along with a team of 17 workers.

The nose delights with lifted, raspberry ripple and summer fruit aromas. An early drinking wine with great sensibility, using fruit from Rorschwihr that's aged in large barrels to gently refine it. Light bodied, perfectly pitched at 13% alcohol, it's such a juicy, supple wine, with no tannins to speak of: a basket of sweet summer fruit in a glass! Now-2016.

Food matches	Baked salmon
Price	£14.95 per bottle
How to serve	Cellar temperature
Region	Alsace, France
Grape variety	Pinot Noir
Product code	Z3581B
Style	Dry, light-bodied red wine
Terroir	Marne
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

PASSETOUTGRAINS OR LIGHT BEAUJOLAIS

2011 VACQUEYRAS PAVANE, LA BASTIDE ST VINCENT



A gem of a property, La Bastide St Vincent is run by Laurent Daniel from a picturesque winery just outside the village of Violès. Old fashioned winemaking involving cement tanks and photogenic *foudre* vats has been rewarded with an honest richly spicy wine which raises yet further the reputation of the appellation of Vacqueyras.

An appropriately episcopal colour is matched by aromas of loganberry, raspberry and myrtle. The palate combines the sweet and savoury, with persistent yet ripe tannins, soft spice and a distinctive finish which combines eucalypt and liquorice in a manner that I have come to associate with this village, and have come to love. Now-2017.

Food matches	Game dishes, roasts, casseroles
Price	£16.50 per bottle
How to serve	Decant an hour and a half before serving
Region	Southern Rhône, France
Grape variety	Grenache 75%, Mourvèdre 15% and Syrah 10%
Product code	94066B
Style	Dry, full-bodied red wine
Terroir	<i>Safre</i> (a local sand), marl and calcareous soils
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

GIGONDAS OR CHÂTEAUNEUF-DU-PAPE