

Pickering Mixed Case

Katie Cooper
WINE CLUB MANAGER

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This month's Pickering Mixed Case includes some interesting wines to liven up your everyday drinking. It includes a Californian Chardonnay that pairs beautifully with rich fish dishes and a Galician Albariño with a spicy, nectarine led profile. I enjoyed the Rasteau from Domaine la Soumade recently with a hearty beef stew and thought the savoury, tapenade characters complemented the richness of the dish perfectly. I hope you enjoy the selection.

2009 CHATEAU ST JEAN BELLE TERRE CHARDONNAY



The property was built in 1920 as a summer home for an iron magnate in the relatively cool Sonoma County region near Kenwood, and has around 100 ha of vineyards, originally all white grapes, then turned over to soft fruit during prohibition, but re-planted from 1973. Margo van Staaveren has been winemaker since 1980.

The wine is now a very appealing golden-lemon colour with aromas of stone-fruits and citrus peel on the nose, together with some hints of hazelnut. The latter is more marked on the palate, together with vanilla and spice from oak, surrounding the core of preserved lemon fruit. Now-2015.

Food matches	White fleshed fish or poultry in a cream or butter sauce, white rind cheeses
Price	£19.95 per bottle
How to serve	Chill to 10-12 °C
Region	Sonoma County, California, USA
Grape variety	Chardonnay
Product code	Z1532B
Style	Dry, medium-bodied, oak aged white wine
Terroir	Belle Terre vineyard is on the Russian River in Southern Alexander Valley, and has loam and gravel soils
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like: CHILEAN OR ARGENTINIAN CHARDONNAY

2013 COMITALE, BIANCO DEI COLLI DELLA TOSCANA, VILLA CALCINAIA



Villa Calcinaia in Greve-in-Chianti has been owned by the Capponi family since 1524. Conte Sebastiano Capponi is the 37th generation and, significantly, the first generation of the family to manage the 200 ha estate in person; his ancestors employing agents during the feudal mezzadria/ share-cropping system until the 1970s/80s.

This is Sebastiano Capponi's wine! For 'Comitale' means 'belonging to the Count'! He's got good taste too, for this unoaked 90% Grechetto (the grape of Orvieto), 10% Vernaccia (di San Gimignano) has quite delicious bittersweet, sapid fruit notes. It's light in body, dry, with a welcome cool greengage, almost grassy fruitiness. Drink now.

Food matches	Olives and summer salads
Price	£14.95 per bottle
How to serve	Chilled to 10°C
Region	Tuscany, Italy
Grape variety	Grechetto 90%, Vernaccia 10%
Product code	Z0534B
Style	Dry, light to medium-bodied white wine
Terroir	Marne and sand
Buyer	David Berry Green

Tasting notes

If you like this, you might like: GAVI DI GAVI OR ORVIETO

2013 ALBARIÑO, PAZO DE SEÑORÁNS



Located at Vilanoviña in the Pontevedra town of Meis, Pazo de Señoráns is widely regarded as the leading producer of the frighteningly fashionable Albariño grape variety, the grape which captures all the verdant freshness of Spain's Atlantic coast.

Fermented in stainless steel with five months' stirring, this benchmark has a rich green gold hue with a distinctive spicy nose and a fruit profile which draws on the critic canon, with nectarine and green apple in support. The spicy leitmotif carries the back of the palate and the wine has a distinctive leafy Galician personality. Now-2015.

Food matches	Grilled fish or goats' cheese salad
Price	£16.95 per bottle
How to serve	Chill to 11°C
Region	Rías Baixas, Spain
Grape variety	Albariño
Product code	Z0938B
Style	Dry, aromatic white wine
Terroir	Sand, alluvial, loam
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
VERDELHO OR VIOGNIER BLENDS

2011 RASTEAU, DOMAINE LA SOUMADE



André Romero continues to raise the bar for the wines of Rasteau, a pretty hillside village close to Mont Ventoux. Behind his somewhat unconventional façade and oft-indecipherable accent, André is a very thoughtful and inspiring winemaker. His recent conversion to oval-shaped Stockhausen *demi-muids* is but one illustration of impressive attention to detail.

A deep and satisfying ruby colour cedes to aromatics of *garrigue*, *licorice*, blackberry and thyme, all in all a veritable kitchen garden of bristling potential. The palate adds dark olive flavours and a generous, velvety texture, with fine, resolved tannins completing the picture. Now-2016.

Food matches	Roasts, hard cheeses, stroganoff, game
Price	£14.95 per bottle
How to serve	Serve at room temperature; open an hour beforehand
Region	Southern Rhône, France
Grape variety	Grenache 65%, Syrah 15%, Mourvèdre 15% and Cinsault 5%
Product code	97885B
Style	Dry, medium to full-bodied red wine
Terroir	Alluvial soils, clay limestone based
Producer	André Romero
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
VINSOBRES OR OTHER CÔTES DU RHÔNE VILLAGES

2010 PURCARI ESTATE, NEGRU DE PURCARI



Bessarabia, as Moldova was known in the 19th century, quickly acquired a reputation for its wine, particularly from the south eastern or Dniester region where Purcari was founded in 1827. Purcari wines had gained an enviable reputation in Europe by the end of the 19th century. The estate came under new ownership in 2003, and the winery has re-established the estate's reputation for making fine wines from both native and international varieties.

The wine is medium ruby in colour with. It has an expressive nose of red and black fruits overlaid with some sweet oak tones. The palate is full, complex and rich, with a noticeable tannic structure and some balancing freshness. Now-2017.

Food matches	An excellent match to all red meat dishes
Price	£22.50 per bottle
How to serve	Decant at least an hour before serving at room temperature
Region	Dniester, Moldova
Grape variety	Cabernet Sauvignon 70%, Saperavi 20%, Rara Neagră 10%
Product code	99251B
Style	Dry, full-bodied, oak aged red wine
Terroir	The Purcari area benefits from the moderating effects of the nearby Black Sea on its warm climate
Producer	Purcari
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:
RED BORDEAUX FROM THE LEFT BANK

2013 ARTAZURI GARNACHA, ARTADI



Juan Carlos López de Lacalle, the magus of Rioja, also makes superlative wines in Alicante and Navarra, demonstrating an understanding of Monastrell and Garnacha to match his mastery of Tempranillo. The reason? Attention to detail through the entire process, reflected here by organic viticulture and a generous maturation regime in barrel.

The natural exuberance of the Garnacha grape is enhanced by an impressive complexity which combines notes of spice, licorice, damson and bitter chocolate. Berries, black and blue but unbruised, dominate the front of the mouth, with a seductive velvety texture which is difficult to resist and a ripe yet not overly sweet texture. Now-2017.

Food matches	Pasta, BBQ, sweet and sour pork, calves liver, real burgers
Price	£10.95 per bottle
How to serve	At or fractionally below room temperature, no need to decant
Region	Navarra, Spain
Grape variety	Garnacha
Product code	Z0455B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone
Producer	Artadi
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
RIOJA OR GRENACHE BLENDS FROM SOUTHERN FRANCE