



## FEBRUARY 2019 WINES

February is the time to get cozy with your favorite Sun Basket meals and warm your soul with our handcrafted wines. Enjoy an earthy, old-world-style blend from California's North Coast and a bone-dry Malvasia from the Aeolian Islands off the coast of Sicily.

SUN BASKET

# 2016 Ausonia Apollo Montepulciano d'Abruzzo



**BINELLI IS DEDICATED TO ONLY TO MAKING DELICIOUS, CLEAN WINES BUT ALSO TO PRESERVING THE HABITAT.**

**Abruzzo, Italy | ABV 13.5%**

Grape: Montepulciano d'Abruzzo

Certified organic

This is 100 percent Montepulciano d'Abruzzo, all farmed organically, handpicked, and aged in tanks to preserve the freshness of this earth-driven but not heavy red wine.

## Meet the Makers

Simone Binelli began his career as a pharmacist but soon decided his passion lay in winemaking. He found a few acres in the heart of Abruzzo and decided in 2006 to start a winery. While walking in the vineyards with his father, an entomologist, the elder Binelli spotted a rare butterfly called *Euchloe ausonia*. Inspired by the discovery, Simone named his property after the butterfly to help him stay mindful of the necessary balance of beauty, nature, and winemaking.

## In the Vineyard

The Ausonia winery is located in Abruzzo, the appellation that lies in the central part of Italy, due east of Rome. It's located in the Colli Teramo hillside sub-appellation, which is protected on the Western side by the Gran Sasso massif, the highest peak in the Apennine Mountains. The hillside location gives the wines wonderful structure and stresses the grapes to give them a more complex flavor. The coastal breezes from the Adriatic Sea, which lies to the east, protect the fruit from the cold winds off the mountains, allowing the red grapes to flourish.

## CHAYLEE'S TASTING NOTES

Dark red fruits, earth, and a touch of leather, with roasted tomato and a soft finish.

## AT THE TABLE

Serve with tomato sauces, pasta, braises, roasted winter squashes and root vegetables, and garlic-laden dishes.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/43](https://sunbasket.com/wine/43)

# 2016 Kivelstadt Cellars Father's Watch North Coast Red Blend



KIVELSTADT IS A STAUNCH BELIEVER IN ACCESSIBLE AND AFFORDABLE CLEAN WINES.

**North Coast, California | ABV 14.5%**

Grapes: Carignane, Grenache, Syrah, Mourvedre

Organic and sustainable practices

This wine is typical of what a lot of small California winemakers are doing right now: taking meticulously farmed grapes and handling them as little as possible to make refined, food-friendly wines in an old-world style.

## Meet the Makers

Kivelstadt Cellars is the passion project of Jordan Kivelstadt and Sam Baron. Many of the wines come from a small vineyard in Sonoma owned by Kivelstadt's parents, though fruit is also purchased from growers who share Kivelstadt's commitment to clean, organic, and sustainable vineyard practices.

## In the Vineyard

This red blend is Kivelstadt and Baron's homage to the wines of the southern Rhone. The grapes come from two well-known vineyards, the Venturi estate in Mendocino County and the Naggjar vineyard in the Sierra Foothills. The Venturi vineyard was planted in the 1940s and the old vines there are head trained, meaning that they're not tied to trellises, and produce a small amount of concentrated grapes. The Mourvedre comes from 20-year-old vines in the Naggjar vineyard. It's known for its decomposed primary rock, which imparts a lot of minerality. Each varietal was fermented separately with native yeast and then blended. The wine spent just over a year in neutral French oak, which allows it to breathe and soften with time.

## CHAYLEE'S TASTING NOTES

Blackberry, dark-fruited concentrated bramble, leafy black tea, and some spiciness with a lively finish.

## AT THE TABLE

Serve with steaks, braises, short ribs, and dark, leafy greens.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/44](https://sunbasket.com/wine/44)

# 2017 La Bicicleta Voladora Rioja



A VERY EXCITING YOUNG WINEMAKER TO WATCH, GERMÁN R. BLANCO IS MAKING NATURAL WINES THAT ARE AFFORDABLE AND IMMEDIATELY DRINKABLE.

**Rioja, Spain | ABV 13.5%**

Grapes: Tempranillo, Viura

Certified organic, vegan

Lighter and more whimsical than traditional Rioja, the addition of the Viura grape here adds subtle floral notes and a good dose of acidity, making for a very pretty, aromatic wine.

## Meet the Makers

A very exciting young winemaker to watch, Germán R. Blanco is making a name for himself with natural wines that are affordable and immediately drinkable. For his first project in Rioja, he collaborated with local Navarro winemaker Javier Colio. The idea is to re-create the traditional wines of the region, using just grapes aged in concrete tanks to showcase the purity of fruit and the terroir. They are working in organically farmed vineyards that are 20 to 50 years old. There are no manipulations ever, no new oak is ever used, and all the wines are vegan.

## In the Vineyard

Though it's labeled as a Tempranillo, this wine comes from a vineyard that is also planted with a small amount of Viura, the main white grape of Navarre. The two grapes are picked at the same time, the stems removed, and the grapes stomped by foot. The juice is then fermented in open-top concrete vats. Native yeast is used and the wine spends seven months in concrete tanks before release.

## CHAYLEE'S TASTING NOTES

On the nose, this wine is soft with notes of coffee. On the palate, cherry gelatin shows a silkiness, then on the back end more coffee and a touch of earthiness.

## AT THE TABLE

Serve with braised chicken and peppers, sausages, lentils, lightly spiced dishes, olives, and dips. It's a great cocktail wine as well.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/45](https://sunbasket.com/wine/45)

# 2017 Caravaglio Salina Malvasia Bianco Secco



**THIS DRY MALVASIA IS A DEPARTURE FROM THE TRADITIONAL SWEET VERSION MADE WITH DRIED GRAPES.**

**Sicily, Italy | ABV 13%**

Grape: Malvasia di Lipari

Certified organic

Caravaglio was the first winery in the Aeolian Islands to make a dry Malvasia instead of the more traditional sweet version. The grapes come from vineyards that overlook the Mediterranean and are fermented in stainless steel to preserve the bright, fresh aspect of the wine.

## Meet the Makers

Nino Caravaglio began farming his family's land in Salina in 1989. The estate now comprises 20 hectares spread over 30 parcels, planted to both grapes and capers. The Caravaglios have always farmed organically, but it was not until 1994 that ECOCERT began the process of certifying wineries on the island. In 2010, Caravaglio introduced a dry Malvasia. It was so well received that the winery now makes three versions of dry Malvasia.

## In the Vineyard

This is Malvasia di Lipari, a variation of Malvasia originating from the nearby island of Lipari, also part of the Aeolian chain. Caravaglio has vineyards on both Salina and Lipari, but this wine comes exclusively from their historic vineyards in the high-quality Malfa wine growing area of Salina. Since 1989, all the work in the vineyard and the cellar is done by hand and with the preservation of their organic viticulture and the beauty of their land in mind.

## CHAYLEE'S TASTING NOTES

Salty and floral with notes of peach and nectarine. Fresh and clean on the palate with lots of length and minerality; bone dry.

## AT THE TABLE

Serve with pan-seared salmon, sautéed sole and halibut, lightly spiced dishes, and salty cheeses.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/46](https://sunbasket.com/wine/46)

# 2017 Domaine de Séailles Côtes de Gascogne Presto Blanc



IT'S A PINK-SKINNED GRAPE, THOUGH THE JUICE IS WHITE, HIGHLY AROMATIC, AND THE FRUIT RIPENS EARLY WITH BRIGHT ACIDITY.

**Gascony, France | ABV 13.5%**

Grapes: Sauvignon Blanc, Sauvignon Gris

Certified organic

The vineyard's near perfect southern orientation offers optimal sunshine and gives the wine a lush, silky texture.

## Meet the Makers

Domaine de Séailles, established in 1961, is run by Bruno and Bernard Araque, a father and son team that manages the 25-hectare estate. A pioneer of organic viticulture, the domaine was certified in 1998, a truly unique achievement for a winery in a region that was, until recently, only known for making traditional Armagnac. The emphasis on clean, quality grapes, vinified in a refreshing style, is a hallmark of the estate. In addition to organic farming, the Araques are committed to minimal intervention and low doses of sulfur in their wines.

## In the Vineyard

Sauvignon Gris is found almost exclusively in Bordeaux, though there are a few plantings in the Loire and in California. The grape was almost entirely wiped out by the phylloxera louse, but a very small amount remains in France. It's a pink-skinned grape, though the juice is white, highly aromatic, and the fruit ripens early with bright acidity. The Séailles vineyards lie in the foothills of the Pyrenees in the historic region of Armagnac. The grapes are picked early and then fermented and aged in stainless steel tanks to accentuate the bright, clean side of the fruit.

## CHAYLEE'S TASTING NOTES

Golden apple with Bosc pear and a lovely texture. Use as an aperitif or with a lighter meal. Will be appropriate for lightly spiced dishes.

## AT THE TABLE

Serve with fish, such as sole and halibut, as well as lightly spiced dishes and salads.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/47](https://sunbasket.com/wine/47)

# 2016 Bio Vio Aimone Riviera Ligure di Ponente Vermentino



TRACTORS AND OTHER MACHINERY CAN'T TRAVERSE THE STEEP VINEYARDS, SO ALL THE WORK, FROM PLANTING TO HARVESTING, MUST BE DONE BY HAND.

**Liguria, Italy | ABV 12.5%**

Grape: Vermentino

Certified Organic

A crisp, complex, and very mineral wine, it's aged in stainless steel tanks and bottled fresh, to make a lively, immediately drinkable table wine.

## Meet the Makers

A true family operation, Bio Vio has been run for 30 years by Aimone Giobatta Vio and his daughters. Tractors and other machinery can't traverse the steep vineyards, so all the work, from planting to harvesting, must be done by hand. Though a minuscule winery, it has been recognized by Slow Food and Gambero Rosso for the family's dedication to organics and years of consistently excellent winemaking. In addition to grapes, the estate grows herbs, artichokes, and olive trees and runs a classic farmhouse where guests can experience traditional Ligurian food and farming.

## In the Vineyard

Grown on super-steep hillside terraces, the stressed vines work hard to find water and hold on to the hillside, which is rocky and full of quartz. The spray from the Mediterranean gives the grapes their signature salty characteristic. The estate was certified organic in 1999, but even before that, the vineyard was farmed sustainably and included many biodynamic practices. The wine is fermented at cool temperatures to slow the process and increase the complexity of the flavor.

## CHAYLEE'S TASTING NOTES

A refreshing style of wine to cleanse the palate. As it opens up, the wine shows a raw nut richness with tons of minerality and verve.

## AT THE TABLE

Serve with fish, artichokes, citrus dishes, peas, and white beans.

## SUN BASKET PAIRINGS

Go to [sunbasket.com/wine/48](https://sunbasket.com/wine/48)

## EVERY SUN BASKET WINE IS

- Made with organic, biodynamic or sustainably grown grapes.
- Low sulfite (less than 100 parts per million).
- Produced using minimal and natural fining and filtering agents.
- Made without added sugar.
- Fermented with native or organically cultured yeasts.
- Made by terroir-driven winemakers who employ sustainable farming practices.



*We are so happy to be able to share these wines with you. They come to us from winemakers all over the world who share Sun Basket's commitment to organic farming principles and sustainable agriculture. We looked for wines that are a little off the beaten path, but mostly we looked for wines that we loved. We found delicious, distinctive wines, all made with organically-grown grapes. These are the kind of balanced, food-friendly wines that we love drinking and we're hoping you will too. Grab a glass and join us in a toast, because every great meal deserves a good wine.*

– Justine Kelly, Cofounder and Executive Chef  
Chaylee Priete, Sommelier

