

WINE CLUB CASE 36

IN THE MIX | MARCH 2020



MARCH 2020

Welcome to the first 2020 edition of the Wine Club

For this month's wine club, we're shining a spotlight on the art of blending.

Blending, in many ways, is at the heart of wine-making. Whether it's combining grape varietals, different vintages, barrels or tanks, this is where true chemistry happens: when winemaker turns alchemist.

We have therefore selected the most interesting blends we could find to show the importance of grape varietal and its ability enhance and compliment another's flavour profile.

This month's whites are particularly exciting, with one newly arrived from Portugal especially for the Club. A blend of native grapes, it is one excelling in the expression of its origins: aromatic, intense, saline and incredibly fresh.

For the reds, we're touring far and wide: from a Venetian Valpolicella to a curious Californian cuvée via our very own international blend at London Cru. A feature of three, all unique and brimming with personality.

Prompt your palate for what promises to be a dynamic experience, one ranging from the classic to the somewhat unorthodox, and as testament to viniculture's infinite possibilities.

THE ROBERSON WINE TEAM

Nº1 CMS WHITE BLEND 2018

HEDGES FAMILY

A CLASSIC REVISITED

Sauvignon with a twist



Established in 1986, Hedges Family Estate is now undoubtedly one of Washington State's finest producers, owning some of the best vineyards within the tiny AVA that is Red Mountain.

Current head winemaker Sarah Hedges has always had a passion for wine. As a chemist graduate also, she has since developed a profound understanding of the importance of blending through which she carries on the family's vision, combining modern and traditional methods to consistently produce wines of true beauty.

The CMS white is an expressive cuvée, displaying typical characteristics of what is mostly Sauvignon Blanc, yet also demonstrating how even the smallest addition of Marsanne and/or Chardonnay can add proper dimension. Here, the latter adds lemon curd, stone fruit, weight and texture whilst the Marsanne softens acidity, giving herbaceous touches.





Food match

CMS White Blend Hedges Family

SNACKS

Goat cheese and honey on toast

STARTERS

Oven baked oysters with parmesan

MAINS

Salmon and prawn fishcakes

TYPE

White

ORIGIN

Washington State, USA

GRAPES

80% Sauvignon Blanc, 19% Chardonnay, 1% Marsanne

PRICE

£20

DRINK

Ready to drink on release.

SERVE AT

8-10°C

TASTING NOTE

Zingy and bright flavours of lemon curd, peach and gooseberry. Light and refreshing, with a touch of biscuit notes and marmelade.

FURTHER DRINKING

Great alternative for Loire valley Sauvignon lovers. Similar to Chenonceaux wines.

Nº2 SANHA BRANCO BAIRRADA 2016

OFF THE ATLANTIC COAST...

The ocean meets the sun



The cool, maritime DOC region of Bairrada in Portugal is most renowned for its high-quality sparkling wines as it enjoys growing conditions strongly influenced by the Atlantic and favourable to a high concentration of acidity in its fruit – an element indispensable to great base wines.

Given one of the many intrigues of Portuguese viticulture lies in its vast array of local varietals, Bairrada's repertoire includes the aromatic 'Maria Gomes' which, when blended with other indigenous types like Cerceal or Bical – or Chardonnay, even – imbues extra flavour and body, bringing new dimension to the cuvée.

And Sanha Branco is an ideal, classy example. Its floral, aromatic nose (pear, tropical fruit) leads to a weighty, flinty, mineral palate expressing a harmonious combination of varietals with each playing its role with precision and finesse, and creating a complex layering of invigorating flavours.





Food match

Sanha Branco Barraida

SNACKS

Salted cod croquettes

STARTERS

Seared tuna with sesame seeds

MAINS

Crab and dill linguine

TYPE

White

ORIGIN

Barraida, Portugal

GRAPES

Maria Gomes, Bical, Cerceal

PRICE

£19

DRINK

Ready to drink now, but will age well over the next 5 years

SERVE AT

8°-10°C

TASTING NOTE

Floral and aromatic nose, with aromas of pear and tropical fruit, and a flinty mouthfeel. Endless layers of flavours in this complex blend.

FURTHER DRINKING

For those looking for something bold and full flavoured, try the 'Love White' Rhône blend from Broc Cellars.

Nº3 MARCEL DEISS

PINOT D'ALSACE 2017

CRAZY ABOUT PINOT

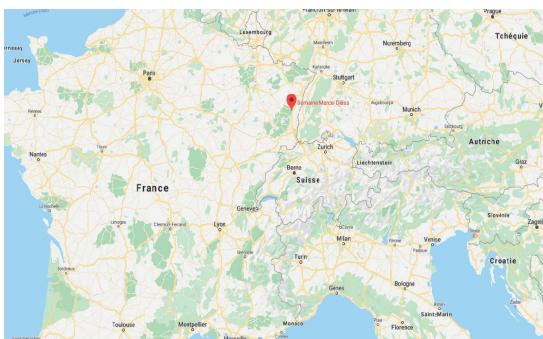
Alsace at its finest!



Marcel Deiss is among the more revered figures in Alsace, whose equally respected head-winemaker and son Jean-Michel produces wines of terroir in the truest sense: through a fervent advocation of complantation.

Complantation is the practice of cultivating different varietals in a single vineyard which, in the philosophy of the Deiss family, is how genuine terroir is expressed. And in a sense, the art of blending begins not in the winery, but in the vineyard. Herein lies the magic of their wines.

So we feel the 2017 Pinot d'Alsace to be a perfect option for this month's collection. A blend of the varying Pinots in the region, it displays a wonderful nose of brioche, honeysuckle and sweet spice leading to a dry but full-bodied palate of exotic fruit with fresh acidity. Passion, dedication and Alsatian terroir coming together in exemplary fashion.





Food match

Pinot d'Alsace

Marcel Deiss

SNACKS

Crispy squids

STARTERS

Salmon carpaccio

MAINS

Spicy vegetable thai curry

TYPE

White

ORIGIN

Alsace, France

GRAPES

Pinot Auxerrois, Pinot Blanc, Pinot Gris, Pinot Noir

PRICE

£23

DRINK

Now and over the next 5 years after release.

SERVE AT

10-12°C

TASTING NOTE

Brioche, honeysuckle and sweet spices on the nose, exotic fruit and praline aromas, balanced by the fresh acidity. Full body and aromatic yet dry.

FURTHER DRINKING

If you love this style, why not try a slightly off dry Riesling from Germany... They tend to be quite aromatic too with just the right acidity.

Nº4 VALPOLICELLA 'RAJO' CESARI 2016

LA DOLCE VITA *A perfect pizza wine*



We are delighted to share this little gem with you: it's not often you find Valpolicella so good. Celebrated for its exceptional Amarone, the Cesari winery now enjoys a worldwide reputation for their unique fine wines.

As with Portugal, Italy enjoys an almost infinite selection of local varietals making the art of blending no less common across the Veneto and often with inspiring results.

'Rajo' comes from the heart of the Valpolicella DOC. With no oak ageing, this fruit-forward cuvée is blended with a certain percentage of over-ripened grapes for extra concentration, thus giving intense aromas of cinnamon and star anise leading to juicy, fresh plum and red berries, and all structured by smooth tannins and bright acidity.

Undoubtedly one for the cheese platter and a few good friends!





Food match

Valpolicella 'Rajo'

Cesari 2016

SNACKS

Ricotta stuffed red peppers

STARTERS

Charcuterie platter

MAINS

Spicy Italian sausage pizza

TYPE

Red

ORIGIN

Veneto, Italy

GRAPES

Corvina, Rondinella, Corvinone

PRICE

£19

DRINK

Best enjoyed young, but will evolve in bottle for 3-5 years.

SERVE AT

18-20°C

TASTING NOTE

Soft red berries and fresh plum, touch of cinnamon and star anise. A fresh and juicy wine with smooth tannins.

FURTHER DRINKING

For alternative drinking try this wine chilled. The juiciness and acidity just works beautifully slightly cold.

Nº5 MARIETTA - LOT 68

OLD VINE RED

CALIFORNIA DREAMING
Classy, not pricey...



The philosophy at Marietta Cellars is straightforward: to make the best possible, everyday-drinking red wine. And so they do. Indeed, Marietta's Old Vine Red represents everything the Bilbro family stands for through an innovative, non-vintage approach to winemaking that has, since 1978, rendered them one of the more unique among Californian producers. The OVR series hosts a blend of both varietals and vintages to create the ideal lot. In doing so, Marietta Cellars maintain consistency in both style and quality whilst keeping each lot's identity intact.

Old Vine Red is rightly one of the more celebrated Californian blends: concentrated, luxurious, yet fresh, unpretentious and of course, too easy to drink. Even on a Tuesday. Leading the assemblage is Zinfandel, showing intense plum and pure, dark berry flavours, followed by Petit Syrah with its pepper and sweet baking spice, then finished by Cabernet Franc's balancing, acidic, fragrant, red berry freshness. Symphonic stuff!





Food match

Old Vine Red - Lot 68

Marietta

SNACKS

Beef Empanadas

STARTERS

Spicy tomato soup

MAINS

BBQ pulled pork with caramelised red cabbage
burger

TYPE

Red

ORIGIN

California, USA

GRAPES

Zinfandel, Syrah, Cabernet Franc

PRICE

£22

DRINK

Drink now and up to 5-7 years after release.

SERVE AT

16-18°C

TASTING NOTE

Rich and exhuberrant fruit. Cassis, dark plum and black pepper, with notes of tobacco, cedar and violet. Lush and smooth texture.

FURTHER DRINKING

Those partial to big, full flavoured reds shouldn't miss the Crianza from Pesquera.

Nº6 LONDON CRU

KING'S CROSS - RED BLEND

AN INTERNATIONAL WINE...

Made in London!

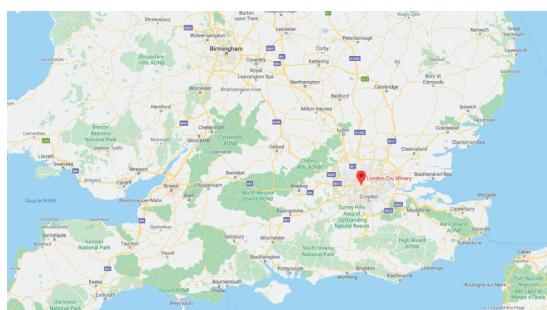


Made in our unique London winery (the first of its kind!), London Cru's Kings Cross Red Blend is one of Roberson Wine's more special inventions, and indeed one of a kind.

A blend of great character, it is comprised of four varietals and three provenances: Cabernet Sauvignon from France (Languedoc), old vine Syrah and Grenache from Spain (Calatayud) and Barbera from Italy (Piemonte). The results are as controversial as they are delicious.

Seriously full-flavoured, this big-hitting red displays juicy dark berry fruit with spicy plum notes, and pairs effortlessly with hearty dishes and strongly flavoured meats. It's an ideal introduction to our London Cru range whilst remaining a sincere representation of what we're about: quality, innovation... and quirkiness!

Happy tasting!





Food match

Kings Cross Red Blend London Cru

SNACKS

Jamon iberico and manchego bites

STARTERS

Asian duck pancakes

MAINS

Slow cooked lamb shank with prunes

TYPE

Red

ORIGIN

Europe

GRAPES

Syrah, Barbera, Grenache, Cabernet

PRICE

£18

DRINK

Ready to drink now, but will keep for 5-7 years from now.

SERVE AT

14°C

TASTING NOTE

Great concentration of black fruits, hints of leather and tobacco leaf.
Lovely spiciness on the finish.

FURTHER DRINKING

This experimental blend is for the wine adventurous. Try the Domaine d'Andezon from Vigerons d'Estzargues.

ROBERSON WINE

INDEPENDENT SINCE 1991