



# Merry Monks

Wine Club of Cantiga Wineworks

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WC 2018-Q4

## "Slow Wine" in a hurried world

*"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance." - Benjamin Franklin*

*"Drinking good wine with good food in good company is one of life's most civilized pleasures." - Michael Broadbent*

*"Wine is a living thing. It is made, not only of grapes and yeasts, but of skill and patience. When drinking it remember that to the making of that wine has gone, not only the labor and care of years, but the experience of centuries." - Allan Sichel*

*"Better is old wine than new, and old friends like-wise." - Charles Kingsley*

A year and a half ago, we wrote to you about the "Slow Food Movement." Founded in Italy in 1986 by Carlo Petrini, this movement is based on the idea that "A firm defense of quiet material pleasure is the only way to oppose the universal folly of Fast Life." The movement promotes some of the key ideas we stand for: preparing and eating locally and seasonally-grown foods, supporting family farms and artisan food producers, gardening, preserving biodiversity (through seed banks and cultivation of heirloom varieties), celebrating regional culinary traditions, and encouraging ethical, organic and non-GMO farming and food production practices. As these practices are of great interest to all of us at Cantiga, you can expect to hear more about the Slow Food Movement going forward.

We were recently reflecting on the increasing frenetic nature of the American lifestyle, and wondering where the tipping point will be. Our own lives are as overloaded as anyone else's, yet our winemaking is somewhat anachronistic, holding fast to older practices and values from a less hurried age.

Wine by its very nature is slow compared to most products and practices today; it is not created overnight but rather over seasons, or even years. It is imbued with associations and cultural context that inspire people to slow down and enjoy it in a relaxed manner and setting. We would propose, however, that the hurry of modern life has managed to infect segments of the wine industry. More and more wineries (particularly the corporate ones) push their wine production and release dates and have become increasingly market-driven. The end product and its ability to age are often compromised. Here is how "fast wine" and "slow wine" differ:

### Fast Wine:

### Slow Wine:

Fermented in a few days, hotter temperatures and designer yeasts, enzymes and yeast foods	Fermented for weeks, cooler temperatures
Malolactic for quick acid reduction, often inoculated during the primary fermentation	Non-malolactic or partial; or malolactic used more for mouthfeel than acid reduction
Often more processing and additives	Minimal intervention, old school methods
Often contains residual sugar to hide imbalances and make it more approachable when young	No residual sugar (except where stylistically appropriate), which is better for aging
Aged in barrels or tanks for a few months to a year	Aged in barrels or tanks for multiple years
Quick to release (two years from harvest or less)	Released at maturity, regardless of timeline
Often doesn't age beyond two years of release	May age for many years, or even decades

ESTATE WINERY & TASTING ROOM: 5980 Meyers Lane, Somerset, CA 95684

[www.cantigawine.com](http://www.cantigawine.com)

Your wine club offering this quarter embodies the spirit of “slow wine.” We are dipping into our Library with a very special Cabernet release, and even the youngest wine in the shipment is *six* years old! As you enter the holiday season, we encourage you to slow down and enjoy these wines as they were produced: slowly, and with love and enjoyment.

*Included in your holiday shipment:*

**2012 Syrah, Baby Rattlesnake Vineyard (Current release—All members)**

Harvest Brix: 25.8      pH: 3.78      TA: 4.69      Alc: 14.8%      RS: 0.0%      ML: 0%  
Cases produced: 187      Barrel age: 3 years in mostly neutral European oak

This beautifully aged Syrah from our neighboring Baby Rattlesnake Vineyard (part of the historical Meyers Ranch) is true to its varietal—bold yet smooth, with classic blackberry and chocolate notes. At six years old, it is just unfolding into stunning maturity and will continue to develop in the coming years. Enjoy this wine with your favorite Mediterranean dishes. You can get ambitious with roast or grilled meats, or enjoy simply with appetizers such as Kalamata olives, Feta cheese and grilled eggplant and zucchini, or Babaganoush.

**2013 Petite Sirah, Estate (Current release—Cellar Groupie members)**

Harvest Brix: 26.6      pH: 3.56      TA: 6.95      Alc: 15.1%      RS: 0.0%      ML: 0%  
Cases produced: 201      Barrel age: 3 years, mostly neutral European oak

For our Cellar Groupie (3-bottle) club, we are offering our current release of this exquisite estate wine. This wine demonstrates how a bold, rustic grape can be made in an elegant European style if the acidity is preserved and the wine allowed to age. It is ready to enjoy now but will continue to unfold for years with good cellaring.

**2010 “Library” Petite Sirah, Estate (Club release—Professional Wino and Ambassador members)**

Harvest Brix: 25.9      pH: 3.70      TA: 5.7      Alc: 15.1%      RS: 0.0%      ML: 0%  
Cases produced: 168      Barrel age: 3 years, mostly neutral European oak

We are pleased to offer a special “Library” release of Estate Petite Sirah. We crafted this wine in our signature, classic European style and have been patiently aging it for you. At eight years old, the wine shows the benefits of careful cellaring—it has settled into a graceful balance while still maintaining the blackberry fruit qualities of its youth. Additionally, layers of complexity are unfolding that knock our socks off! This will be wonderful served with your hearty seasonal stews.

**2011 “Library” Cabernet Sauvignon, El Dorado (Club release—All members)**

Harvest Brix: 23.8      pH: 3.54      TA: 7.0      Alc: 13.9%      RS: 0.0%      ML: 0%  
Cases produced: 183      Barrel age: 3 years in mostly neutral European oak

At seven years old, this European-style wine still has a youthful vibrancy and can easily cellar for a lot longer. The fruit expresses purely, as intense cherry with a hint of spicy green pepper. Though Cabernet tends to be a good candidate for cellaring in general, our non-ML vibrancy, rich concentration and firm tannins make it desirable to age longer than most—with rewarding gain of complexity and balance. Again, our goal is a food wine, so think grilled or roasted red meats, mushroom dishes and garlic-rosemary roasted potatoes.

**2010 “Library” Cabernet Sauvignon, El Dorado (Club release—Professional Wino and Ambassador members)**

Harvest Brix: 25.9      pH: 3.48      TA: 6.5      Alc: 14.9%      RS: 0.0%      ML: 0%  
Cases produced: 150      Barrel age: 3 years in mostly neutral European oak

We are excited to offer our first vintage of Cabernet from Hart 2 Hart Vineyard to our upper- and mid-tier club members. 2010 was one of our favorite vintages across the board, and this Cabernet is simply epic. It possesses the lush, warm cherry fruit of our region’s best Cabernet, but with the complexity and roundness that comes from careful aging. Open this one with people you care about—you won’t want to share it with just anyone!

*Our very best wishes for a safe and enjoyable holiday season! Cheers!*

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