

# Renegade Wines

Retail • Storage • Events



## A Bonanza of Wines

We searched for the term, something that identifies a 'bunch of wine', but came up empty. Our research did reveal a few fun facts.

Everyone knows a gaggle of geese, a pride of lions, but here are a couple of stranger ones we came across:

A Business of Ferrets, A Pandemonium of Parrots,  
A Fever of Stingrays (there are countless more).

As for wine, we decided on Bonanza. Why not? And what lies below is just that; a 'bunch' of new wines that arrived at Renegade late last week. In other words, a Bonanza. Sounds much more intoxicating.

Read, Relax, Enjoy!



## **27 And Counting...**

### **1996 Ronchi di Cialla Schioppettino di Cialla**

(Italy, Friuli Colli Orientali) **\$125**

Those of you who are familiar with the grape Schioppettino know that this bottle, at 27 years of age, is in its prime. Schioppettino has this ability to age wonderfully; it continues to evolve over the course of decades into a marvelous wonder of the Italian Wine World.

When Vinous reviewed the wine last year they flipped over how 'young' it still seemed:

"...an intoxicating blend of crushed fall leaves and underbrush giving way to worn leather, hints of animal musk and spiced blood orange.

This is soft and round, guided by nervous acidity which works to motivate the tart dried berries, hints of sour citrus and licorice within. It tapers off long and earthy yet still quite fresh..."

Our experience was similar though we noticed more dark fruit notes and that it did take a little time to open up.

This is a great wine made for food. Wild boar, grilled lamb, mushroom risotta. Eggplant & porcini in tomato sauce is another pairing delight.



## 18 and Change

### 2005 Ronchi di Cialla Schioppettino di Cialla

(Italy, Friuli Colli Orientali) \$99

This younger sibling to the 1996 is rich and inviting, full of dark and red berry fruit, spice and herbs, warm earth notes, and above all, energy. There's so much happening here. And the finishing is stunning. This could us a few hours - 5 - to open up or disappear a few bottles in your cellar.

In No Particular Order...

## Not What You Expected?

**2021 Domaine de Fenouillet  
Beaumes-de-Venise Terres  
Blanches** (France, Southern Rhône,  
Beaumes-de-Venise) **\$25**

You read 'Beaumes-de-Venise' and just assume it's going to be sweet. We did! Until we tasted this brilliantly dry GSM.



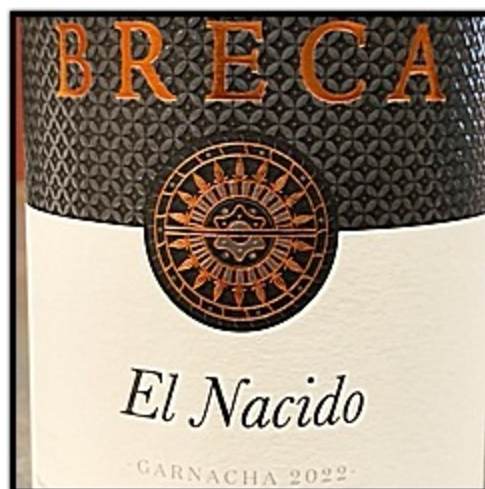
The brothers Patrick and Vincent Soard own and operate this impeccable domain which is situated in the village of Beaumes de Venise, in the shadows of Mont Ventoux and the Dentelles de Montmirail. While their grandfather was celebrated for his Muscat de Beaumes de Venise (sweet wine), the brothers are known for producing the best dry reds in the region.

Terrifically delicious, with ripe dark berry, black raspberry and red currant notes coupled with dark chocolate aromas, cocoa powder and whisps of tangy raspberry. Satiny in feel and supple on the long finish. 50% Grenache, 40% Syrah and 10% Mourvedre and certified organic.

## A 7th Century O.G.

**2022 Bodegas Breca Garnacha El  
Nacido** (Spain, Aragón, Calatayud)  
**\$18.50**

100% Garnacha de Aragón, the oldest clone of Garnacha in the world, hence the O.G..



Old mountain vineyards on soils rich in iron, limestone, slate. Black and red berry fruit gives way to pomegranate, vivid acidity, grippy tannins, and a beautiful, old world finish.

Perfect with Metro's Pulled Pork Sandwich

(Fridays) but also with their Marinated Tri- Tip Sandy (Wednesdays).

## The Other Side of the Coin

**2021 Domaine Philippe Gilbert  
Menetou-Salon Rouge** (France,  
Loire Valley, Menetou-Salon) **\$34**

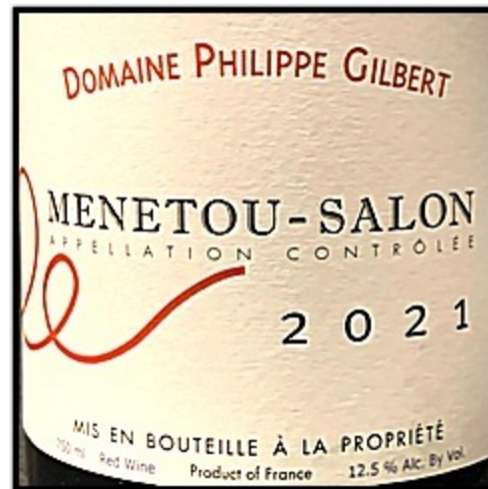
Philippe's flagship Menetou-Salon  
Rouge (Pinot Noir) offers  
mesmerizing purity of fruit, with a  
silken, vibrant texture

complementing a sense of mouthwatering sappiness. Above all this is  
Fresh!

Tech. Details:

Fermentation (spontaneous, of course) and aging take place in a  
massive 90-hectoliter tronconic oak cask (same ones used by  
Pacalet), whose large size and relatively low porosity allows Philippe  
to use a bare minimum of sulfur during the élevage. The chalky thrust  
of the terroir asserts itself strongly, even in vintages marked by heat.  
Biodynamic-certified practices allows Philippe to gain full ripeness at  
significantly lower degrees of alcohol.

Conclusion: One more glass please.

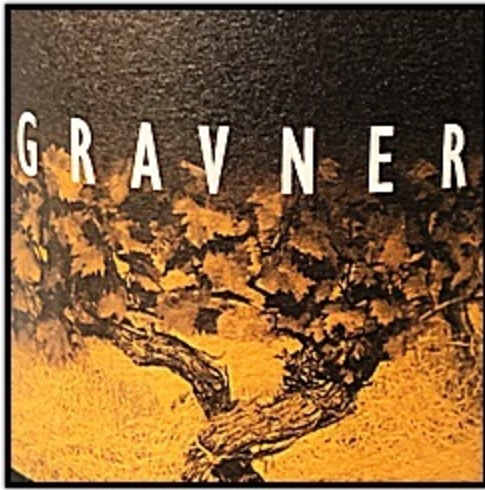


## Deeeeep Dive

**2015 Gravner Ribolla**

(Italy, Friuli-Venezia Giulia, Venezia  
Giulia IGT) **\$150**

From Gravner's website:



"Made from Ribolla grapes which have been cultivated in this area for more than a thousand years. While fermenting in Georgian amphorae buried underground, it underwent a long maceration with wild yeasts and no temperature control. After the drawing off and pressing phases the wine was poured back into amphorae for at least five more

months before it started ageing in large oak barrels, where it was left for six years. Wine is bottled without fining or filtration."

Let the expert explain, as we say.

Our experience with this wine lasted days. It was opened on a Friday evening and slowly sipped until 1/2 a glass was gone. We recorked the wine, back in the cellar, then Saturday evening we repeated the exercise; 1/2 a glass this time while reading *The Fountainhead* (it seemed appropriate). By the following Wednesday we found ourselves with readings from Giordano Bruno while finishing the bottle. The wine itself is an exercise in philosophy thanks to Gravner himself. It's not something we drink every month, or every year, but when we do, we plan for it.



## Under The Radar (for now)

### 2021 Jean-Philippe Fichet Bourgogne Blanc

(France, Burgundy) **\$45**

Burgundy enthusiasts are always on the look out for the next great producer whose prices are still reasonable. There's been hush-hush

conversations between White Burgundy lovers that Jean-Philippe Fichet is the next star. He's talked about in the same breath as Roulot and Bernard-Bonin but the prices for his wine are still reasonable (so

far). How long this will last we cannot say. For now we have a really lovely Chardonnay from him at a feel-good-price. Enjoy a bottle this week as the temperatures rise and the sun sets.



**Back in 750ml +1500ml**

**Pierre Péters Champagne Grand Cru Blanc de Blancs Brut Cuvée de Réserve**

(France, Champagne) **\$80 / \$175**

A Champagne that needs no introduction. Just letting you know that this super-star grower producer

is back on the shelves at Renegade, Magnums Included!

*Perfection*



**100 Points of Pure Bliss**

## **Laurent-Perrier Champagne Grand Siècle Iteration 26 Grande Cuvée \$295**

The usual tri-vintage blend, in this case 65% 2012, 25% 2008 and 10% 2007. About 70 different parcels from eight grands crus, of which, as usual, the dominant grape is Chardonnay, comprising 58% of the blend. The Chardonnay came from Le Mesnil-sur-Oger, Oger, Cramant and Avize, while the 42% Pinot Noir was from Laurent-Perrier's home town of Tours-sur-Marne plus Ambonnay, Bouzy and Verzy.

"Powerful aroma of orange peel and something in the chalk spectrum. It somehow manages to be both tight yet approachable, dense in terms of flavour concentration yet filigree in terms of texture. As usual, it's so Chardonnay! Overriding citrus character and quite amazingly long, a mouthful tingling on the palate for minutes not seconds. Enormous finesse. Massive pleasure. This would make the most luxurious aperitif." Jancis Robinson 19.5+

and a perfect 100 from JS

Electric!

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