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BIODYNAMIC-ISH SANGIOVESE FROM CALIFORNIA

By Jamie Goode

A conundrum of a wine. It's from Randall Grahm's Bonny Doon operation. It's mainly from a vineyard farmed biodynamically in San Benito County, yet it contains an ingredients list that most emphatically is not an indicator of typically natural wine making. Yet you have to respect the honesty and integrity that led to that list appearing on the bottle. It reads:

INGREDIENTS: GRAPES, TARTARIC ACID, SULFUR DIOXIDE IN THE WINEMAKING PROCESS THE FOLLOWING WERE UTILIZED: UNTOASTED WOOD CHIPS, FRENCH OAK BARRELS, CULTURED YEAST, YEAST NUTRIENTS, MALOLACTIC CULTURE, COPPER SULFATE

Then, on the front label, it has a picture of the sensitive crystallization of the wine.



Ca' del Solo Sangiovese 2006 San Benito County, California

Intensely savoury with tarry, spicy notes on the nose as well as dense blackberry and plum fruit. The palate shows rich, ripe dark cherry and plum fruit backed up with savoury, spicy, earthy notes and high acidity that sticks out a little. Dense, savoury and seriously structured, this is a bit rustic, but is one of the best non-Italian expressions of Sangiovese that I've encountered, and is utterly delicious and thoroughly food friendly. 90/100 (the 2005 is £13 at Berry Bros & Rudd)