

ORDINAIRE

Apfell Pandaemonium 2022

Within the quaint town of Saint-Baldoph, you'll find the vines of Camille and her husband Matthieu Appfel. Matthieu, a jura native, has been producing wines under his own name since 2017, with Camille joining the project in 2020. Saint-Baldoph is a quiet village in Savoie often with happy winds and clear skies, sitting below alps of the massif de chartreuse. The prior owners to their land farmed conventionally, Camille and Matthieu, have since been working organically with biodynamic techniques. They work the entirety of their four and half hectares manually. Camille and Matthieu have found over time that a lighter hand in the cellar is better, eschewing any zeal for filtration or sulfur.

"Pandaemonium" is all jacquére harvested from the Saint Alban section of their vines. Recently on a visit to Ordinaire's resident virtuoso Matias' art studio we enjoyed this wine. It was saline, chalky with a lovely base of pome fruit, exactly what I want from a white wine. Inspired by the wine we decided to paint. The painting on the front cover is what came from said wine soaked vision. (See the painting in full color behind the bar!) ~ Kevin

Jambon/Belaid Une Tranche Nouvelle 2021

What can I say about Phillipe Jambon that hasn't already been said? The Chancellor of Chasselas is as individualistic and enigmatic of a person as a vigneron. And that charisma and desire for living outside the box is as evident in his character as it is in the wines he makes. After studying oenology at the university, Phillipe moved back to his native Beaujolais and began making wines. He and his wife bought small parcels of properties in and around Leynes. His desire to create singular wines with a strong sense of place has consistently guided his constant experimentation with different winemaking techniques in the cellar that change from year to year. All of this is to say Phillipe makes unique wines that constantly push the boundaries and understanding of what the gustatory experience of imbibing can be. It's not much a secret that my coworkers and I all enjoy Gamay in its many expressions and this wine is no exception. This particular cuvee is a collaborative effort between Phillipe and Gerard Belaid, a neighbor who has long farmed organically, and has recently, under Philippe's guidance, begun fermenting and bottling his old vine gamay without chemicals or filtration. The wine has notes of cherry and red current with a slight sandalwood aromatic quality. Texturally it's pretty straightforward; soft and balanced with nice acidity. It's a wine that get's to the point. Enjoy with some lamb or drink it on its own as I have while writing this. ~ Cormac



photo from Bradford: "ready to taste all the new Tranches with Philippe"

EXTRAORDINAIRE

2021 Cascina degli Ulivi Filagnotti 2021

Stefano Bellotti died in 2018, but his legacy continues. His family took over operations of Cascina degli Ulivi (Farmhouse of the Olive Trees), and more recently have been joined by friend of the shop Sierra Echegaray, but from what I've gathered and the way it is talked about, we are still drinking *his* wines. A unique and radical visionary at a time when there were no real material incentives to be



such, Bellotti built/fostered an ecosystem in an obscure cranny of Piemonte that has over several decades drawn all manner of freaks, weirdos, hippies, and migrant workers to continue to tend to and cultivate the idyllic terrain. Initially skeptical of the woowoo nature of Steiner and biodynamics, he engaged with it anyway and succeeded admirably in vitalizing an organism that functions in symbiotic equilibrium between earth, sky, human, plant, and animal. In addition to grapes and trees, the Cascina has a market garden, livestock, *agriturismo* lodging, and a bakery.

I've been drinking these wines for the better part of a decade at this point and have had the good fortune to have tried quite a few vintages of the Filagnotti which was my first revelation from Belotti and continues to be a favourite cuvée. 100% Cortese de Gavi, there is something indefinable and perennially singular about the wine. Despite being a posthumous release of sorts, the 2021 is no exception. It drinks a little leaner than previous years in my recollection, but they all possess a certain salinity and animal quality (some of us like the term wooly) that I find edges on the sublime. This is a versatile food wine, but seafoods and lighter meat dishes make perfect sense. For largely better (but occasionally worse) I have access to many of what I consider to be the best wines on the planet. The fact that natural wine is essentially a household name is generally a net positive for culture and the planet. But of course, within whatever late stage of capitalism we find ourselves tethered to, niches such as our own will inevitably be adulterated by what we call "spoo". Generally characterless and insipid wines come in precious packaging and are branded in ways that didactically explain the value of its contents. Part of our profession is to distinguish between spoo and the truth. I am quite apparently convinced that the contents of this bottle can serve as a link to some form of the latter. ~ Daniel Senior

photo from Sierra: "picking apricots in the wild, beautiful Filagnotti vineyard"

EXTRAORDINAIRE cont'd

Escoda-Sanahuja Llopetera" 2021

At the end of February the whole staff visited the land of infinite blood sausage and garnatxa: Catalonia. After a rendezvous in Barcelona our caravan began the wine route. An hour on the highway followed by weaving through the hills of Montblanc led us to our first stop, Celler Escoda-Sanahuja. We were greeted by the winemaker Joan-Ramon, a driving force behind the movement of unadulterated natural wine in Catalonia. After a brief moment of taking in the cool air alongside a panorama of blossoming almond trees and vines, we proceeded inside. A cold estrella and empty glass in hand Joan took us down to the cellar. Our glasses were constantly refilled with the freshly made wine of 2023 making for a perfect apéro for lunch. Luckily we were also eating at Joan's restaurant Tossal Gros, right next to the cellar. We spent hours which felt like minutes in a state of pure gluttony.

Meeting Joan felt like seeing an old friend, which I feel every time his wines come into the shop. Every year the wines have familiarity in style and varieties. La Llopetera is Joan's Pinot Noir, a variety which is suited well to his cooler climate compared to his sun soaked neighbors. The wine is picked ripe, undergoes a judicious maceration in a steel

tank, and then is left to age in old-ish burgundy barrels for 2 years. This wine is elegant with notes of cherry cola and scents of pine. Pair this wine with a woodcock and truffle; that's what we did. If you can't find that, a blood sausage works just as well. Besos.

~ Daniel the Russian

photo from Bradford:
"Cormac telling Joan
about something just
outside the window"



ORDINAIRE WINE CLUB

April 2024



painting by Matias and Kevin