



SHIVERICK

I M P O R T S

Summer 2019

A Change of Seasons

The end of summer and beginning of fall is always one of the most exciting times in the winemaker's year. As grapes finish ripening and harvest is imminent, it truly is what the whole year has been building towards. We wish all the winemakers out there a very successful harvest and look forward to what vintage 2019 has to offer.

In this newsletter, we highlight Sicilian producer Filippo Grasso, give you tips on finding wines that span the seasons and give you all the other latest Shiverick news. Join us as we celebrate this exciting time of year!

Shiverick Imports in the News

Virna Borgogno

Michael Franz, *Wine Review Online*, April 2019

Germany, Mosel: Part 1 – The Great 2017 Vintage & First 2018s | Featuring Max Ferd. Richter | Stephan Reinhardt, *Wine Advocate*, June 2019

Domaine Jean Fournier

Bill Nanson, *Burgundy Report*, April 2019

Best New Releases from Sonoma and Beyond

Featuring Drew Family Wines

Antonio Galloni, *Vinous*, May 2019

Herdade do Rocim

Roger Voss, *Wine Enthusiast*, May 2019

Max Ferd. Richter

John Gilman, *View from the Cellar*, May 2019

Domaine de la Pousse d'Or

Allen Meadows, *Burghound*, April 2019

Domaine Paul Thomas

International Wine Review, June 2019

Château Ollieux-Romanis

Joe Czerwinski, *Wine Advocate*, July 2019



Producer Profile: A.A. Filippo Grasso | Sicily, Italy

As David likes to say: “Good wine should tell of its origin. There must be an authenticity to the wine which expresses its inherent characteristics – great quality wines should reflect their provenance. Wine should never be adulterated with practices that cloud the true nature of the wine’s origin.” So you can imagine our excitement in finding Sicilian winemaker Filippo Grasso, whose philosophy so perfectly lines up with our own.

Filippo Grasso is a small family-owned winery on the north side of Mount Etna in Sicily. The current generation is the 4th generation of winemakers and they have been bottling their own wine since 2006. They are located on the Contrada Calderada, which features soils of large, black volcanic rocks that absorb the heat of the sun during the day and retain this warmth at night, protecting the vines from cool mountain nights.

Filippo Grasso has six hectares planted to indigenous Etna grapes, such as Carricante, Catarratto, Minella, Nerello Mascalese and Nerello Mantellato (aka Cappuccio). Their commitment to the grapes of the region is an obvious one for the winery, as the goal is to simply translate the terroir of Etna into the bottle. The wines are unoaked, reflecting the purity of the native grapes.



Filippo Grasso received his enology degree in Alba, Piedmont and the wines reflect his precise style of winemaking. In addition to the vineyards, they grow and produce olive oil from 100 century-old olive trees on the property and also have a variety of fruit and nut trees, indigenous herbs and wild vegetables, all of which promote biodiversity, creating a healthy and balanced ecosystem for the vines.

Though the winery doesn’t have organic certification, they work every day with respect for nature and the earth. As they continue to grow and master their winemaking art, the Grasso family looks forward to sharing the wines of their little part of Etna with a wider audience.



Shiverick Selections: Summer-into-Fall Wines

As Summer 2019 fades, we look forward to fall and the feeling of coziness it promises. Enter these transitional reds that are the perfect answer to what to drink when you're in an autumn mood but the weather is still warm. And as a bonus, all of these reds work beautifully with a variety of different foods.

The **Herdade do Rocim Touriga Nacional** is a fresh and mineral red with floral notes typical of the grape variety and spicy notes from the barrel aging. Soft and silky tannins.

From **Laurent Martray**, the **Côte de Brouilly “Les Feuillées”** is a delight. Josh Reynolds, writing for *Vinous*, says of the 2015 vintage: “Brilliant magenta. Incisive, mineral-accented cherry and blackberry scents, along with suggestions of candied violet and allspice. Sappy and penetrating on the palate, offering bitter cherry and dark berry flavors that spread out slowly and become sweeter as the wine opens up. The mineral note comes back strong on a very long, focused finish shaped by fine-grained tannins.”



Virna's 2014 Barolo Cannubi Boschis received 93 points from Monica Larner. She writes in the *Wine Advocate*: “The 2014 Barolo Cannubi Boschis is a wine of depth and substance. This Barolo achieves a very pretty level of density and power for what is a cooler vintage. Red rose aromas rise to the top but are quickly followed by more substantial tones of blackberry and ripe cherry. This is a mid-weight effort that is enhanced by finely tuned layers of spice and crushed stone. The wine needs a bit of time to open and put on volume, but once it does it sails forth with pride and purpose.”

New with the 2018 vintage, the **Château Richard “Cuvée Natural”** is now a Vin de France. This blend of Merlot, Cabernet Sauvignon, and Cabernet Franc is a powerful, expressive wine that sees no sulfur additives at any stage of the winemaking process. Ruby color, nose of red fruits and earth, good roundness and length.

The **Domaine Martin Clerc Syrah Collines Rhodaniennes** is the first bottling of this wine since Martin renamed the winery (formerly Domaine Louis Clerc after his late father). The Collines Rhodaniennes is an area that sits at a slightly higher altitude than the neighboring vines of Côte-Rôtie. Since they're not part of the AOP, this Syrah is like a mini Côte-Rôtie at a fraction of the price.

Natural winemaker **Domine Le Roc** brings the Southwest of France to the U.S with their “**Cuvée Classique**.” A Negrette-based blend, this rustic wine is fresh and spicy with dark fruit and herb notes. A touch of Cabernet Sauvignon and Syrah provide structure and length.

Back in Italy, the **Montaribaldi Langhe Nebbiolo “Gambarin”** is a late-ripening grape varietal that is generally harvested in September and early October. Once in the winery, grapes are destemmed, then fermented and aged in stainless steel. The wine is open and fruity, with red fruit and purple floral notes supported by spice and silky tannins.





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