



thanksgiving 1942

BOIA DE WINE CLUB

November 2025

Turkey Jerky!

While all of us may not celebrate Thanksgiving, all of us do eat dinner. So whether you're planning a traditional Turkey dinner with all the trimmings this Thursday, just enjoying the day off with friends at home, and working like it's any other day, we've got you covered.

This month we're keeping it all French and Italian (ok fine fine, we snuck in a little Mexican too), two countries who arguably have the food pairing thing nailed down pat. Chenin, Pinot Noir, Montepulciano, and Sangiovese all make an appearance, as well as the lesser known Aglianico and Aligote but in rarer forms than you might be used to- anyone know where Limoux is?

We'll walk you through the wines and what makes them gastronomic, and hopefully you'll discover a new favorite pairing or two. And as always please send questions, comments, and everything in between to gaby@boiaderestaurant.com.

The Tasting Chart

CLARITY: CLEAR - DULL - OPAQUE

BODY: WATER - LIGHT - MEDIUM - FULL - WHOLE MILK

TANNIN: LIGHT - MEDIUM - MEDIUM PLUS - HIGH - SANDPAPER

SUGAR: BONE DRY - DRY - OFF-DRY - SEMI-SWEET - SWEET

ACIDITY: LOW - MEDIUM - HIGH - MOUTH PUCKERING

FLAVORS:

FRUIT & FLOWERS - FRUIT & HERB - FRUIT BOMB

FRUITY DIRT - SPICY FRUIT - FRUITY INCENSE

HERB & EARTH - BARNYARD - BALSAMIC VINEGAR

DRIED FRUIT & HONEY - HONEY & NUTS

The Color Guide

STRAW

YELLOW

GOLD

WHITE



GOLD

ORANGE

AMBER

CONTACT



COPPER

SALMON

PINK

ROSÉ



GARNET

RUBY

PURPLE

RED



Domaine de Bois Mozé

'Les Terres' Anjou Rouge

Region: Anjou, Loire Valley, France

Varietals: 100% Cabernet Franc

Farming Practices: Organic

'Les Terres' is an Anjou Rouge centered on Cabernet Franc, grown organically in limestone and schist soils that favor freshness over weight. The style reflects the Loire's strength as a region for reds built on aromatic clarity, moderate structure, and natural balance. Aromatically, the wine shows violet, red currant, crushed herbs, and graphite, followed by a palate that is supple, savory, and linear, zipping straight to the back of your mouth. Tannins are fine and well-integrated, and the acidity keeps the wine moving.

This structure makes it especially food-friendly, pairing easily with grilled vegetables, charcuterie, poultry, and herb-driven dishes. Its lightness and savory edge enhance flavors without palate fatigue, reinforcing Cabernet Franc's reputation as one of the most adaptable red grapes at the table. Its signature pyrazines, the compound that reminds us of bell peppers and jalapeños (also in Chilean whites, underripe Cabs- think October's drink your veggies lol) are perfect for the dinner table.

Domaine Marie et Fils 'Tradition'

Côtes du Jura

Region: Jura, France

Varietals: 59% Trousseau, 23% Pinot Noir, 18% Poulsard

Farming Practices: Minimal Intervention, Sustainable

Domaine Marie is in the Jura, a region that sits between Burgundy and Switzerland and quietly reinterprets familiar grapes through a mountain lens. Here, varieties like Chardonnay, Savagnin, and Pinot Noir are grown in marl and limestone soils under cooler conditions, producing wines that feel more alpine than Burgundian. The domaine favors low-intervention methods that emphasize freshness and site transparency, key for reflecting the unique qualities of the terroir.

Rose petal, dried violets, wild strawberry, and crushed herbs, subtle earth and spice evoke exactly the place the wine hails from— imagine a mountainside picnic, berries in hand and surrounded by craggy rock formations and wildflowers. It's a reminder that when classic grapes step outside Burgundy and into the forests, they gain a distinctly savory elegance only a mountain could coax into existence.

Wein Goutte 'Newstalgia' Rotling

Region: Franken, Germany

Varietal: Domina, Müller-Thurgau

Farming Practices: Minimal Intervention, Organic

Emily Campeau and Christoph Müller were originally chefs across Europe and New York before settling in Franken to tend to 4 hectares of vines spread across Silvaner, Pinot Meunier, Bacchus, Müller-Thurgau, Weißburgunder, Regent and Johanner (pew!)

'Newstalgia' is a contemporary take on classic German grapes, made with a light hand and an eye toward drinkability. Built around traditionally modest (read: criminally overlooked) varieties such as Domina and Müller-Thurgau, the wine reclaims grapes often dismissed and reframes them as precise, expressive, and deeply useful at the table. The approach is minimal intervention, allowing freshness and site character to lead.

This makes Newstalgia a natural food wine, especially with lighter, vegetable-driven dishes, fish, and fresh cheeses. All those crushed berry notes refresh the palate without overshadowing flavors, making it ideal for shared plates or extended meals where subtlety and stamina matter.

Technically speaking this wine is a rotling; a blend of red and white grapes co-fermented and pressed together. Think Palhete in Portugal, Clarete in Spain, etc.

Pearl Morissette 'Primesateur'

Region: Niagara Falls, Ontario, Canada

Varietal: 100% Lemberger from Knizat Vineyard

Farming Practices: Organic, Minimal Intervention

Pearl Morissette, one of Canada's most respected estates, crafts Primesautier from Lemberger (Blaufränkisch) in Ontario's Niagara Peninsula. The Niagara Peninsula is a VQA (Vintners Quality Alliance), a system comparable to the French AOP or Italian DOC. (Nerd Fact: the Niagara Peninsula is technically an isthmus). Though native to Central Europe, Lemberger thrives here in limestone-rich soils and a cool continental climate. The region shares a border with New York, and is a short 2 1/2 hr drive from the Finger Lakes, so the two regions often overlap in wine styles and preferred varieties.

The wine is fragrant and lifted, with violet, peony, and wild berry aromas layered over fine tannins. It's a striking example of how Blaufränkisch gains elegance and freshness when grown far from its traditional Austrian and Hungarian strongholds. Its generous nose and energetic palate are perfect where light meats and grilled vegetables are concerned.

On a personal note: Mel Pearl recently dined with us with his wife, and they were both wonderful. I am very proud to be able to continue to serve their wonderful wines in any capacity.

Crutchfield Clarksburg Cortese

Region: Clarksburg, California

Varietal: 100% Cortese

Farming Practices: Minimal Intervention

Cortese is best known as the grape behind Gavi in Piedmont, but Matt Crutchfield grows it in Clarksburg, where river-cooled vineyards and alluvial soils preserve acidity and delicacy. The goal here is transparency and innovation, a wine that is interesting and light on its feet while expressing place and varietal character. The aromatics are clean and restrained, with pear blossom, white flowers, lemon oil, and wet stone, leading into a linear, saline palate. The wine is low in alcohol, crisp, and expressive, finishing dry and refreshing. That salinity is key for food pairings- matching like with like, they cancel out and leave only the gorgeous top notes of the wine to be perceived (just like with acidity).

This makes it a natural food wine, especially for lighter preparations: seafood, crudos, salads, and vegetable-driven dishes. Its neutrality and salinity is its strength; it refreshes the palate, sharpens flavors, and never competes with what's on the plate.

Matt is originally from Shenandoah Valley of western Virginia, and while I was writing this I couldn't stop singing "Country Roads" so now you have to too!

Ferme du Mont 'Lemon Tree'

Region: Faye d'Anjou, France

Varietal: 100% Chenin Blanc

Farming Practices: Organic

"Lemon Tree" from Ferme du Mont is a Chenin Blanc rooted in the limestone and schist soils of Anjou, a region prized for producing some of the most versatile food wines in all of France. While Chenin Blanc is capable of so much range of style (sparkling or still, sweet, off-dry or otherwise, white or contact and every combination there of), Ferme du Mont approaches this cuvée with restraint, emphasizing freshness, mineral clarity, and Chenin's natural adaptability at the table.

The wine is all lemon blossom, quince, pear skin, and wet stone in the nose, followed by a palate that is dry, precise, and quietly textured. Chenin's signature acidity drives the wine, while subtle lees contact adds just enough weight to keep it from feeling sharp. One of my favorite distributors takes their name from the way Chenin's acidity feels in the mouth (like a "crescendo").

This is a workhorse pairing wine, equally comfortable with seafood, roast chicken, pork, or vegetable-driven dishes. Its combination of acidity, low alcohol, and subtle texture allows it to complement food rather than dominate it, making it ideal for abundantly coursed meals.

Somm's Pick!

Pierre Mayeul Vosnee-Romanée

Region: Burgundy, France

Varietal: 100% Pinot Noir

Farming Practices: Minimal Intervention

This Vosne-Romanée offers a classic expression of Pinot Noir defined by elegance and nuance rather than power. Sourced from village-level vineyards, the wine highlights the refined side of the appellation, emphasizing aromatic lift, fine tannin, and balance shaped by limestone soils and a cool continental climate. If we sound redundant- good, because that's what we think sounds like the hallmark of truly great wines.

The nose is distinctly floral, with rose petal, dried violet, and red cherry, layered with gentle spice and earth. The palate is silky and composed, with acidity and tannin working in harmony to support, rather than dominate, the wine's fruit and aromatics. Balance is not easy in such a delicate varietal, and we've all had enough watery pinot to know that's true.

At the table, this Pinot Noir excels as a versatile pairing wine, particularly with poultry, mushrooms, roasted vegetables, and delicate meat preparations. Its finesse allows it to complement texture and nuance in food, so it can carry you through top to bottom in a meal.

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