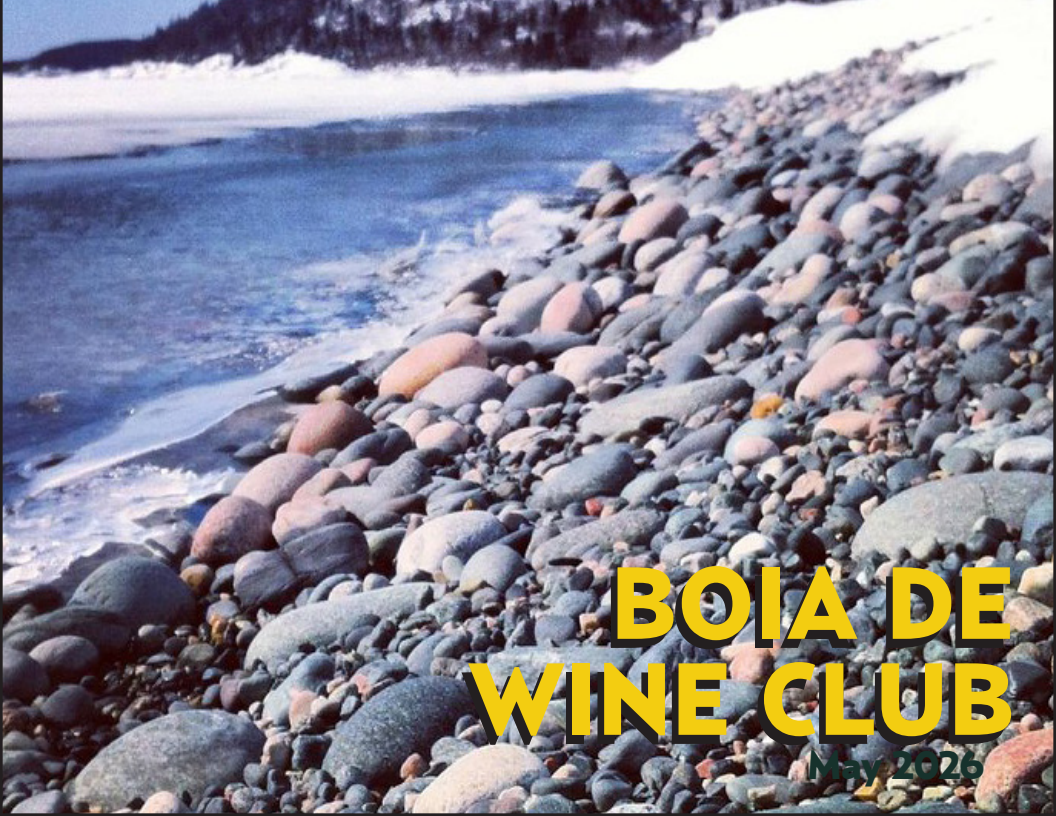




BOIA DE WINE CLUB

May 2026

Salt & Stone

Back in April Boia De participated in the Pebble Beach Food and Wine Festival, held every year in Monterey, California. As a former resident of the Bay Area and a Sonoma Coast wine fanatic, I was reminded of the incredible juxtaposition of the landscape hugging the Pacific. There's a ruggedness, a tension to the coastline that is both visceral and harmonious- crashing waves, jagged rocks, high cliffs, and low tides. It is a breathtaking part of the country and the inspiration behind this month's selections.

Minerality in wine is an anchor for blind tasters.

It can reveal a location (petrol in Riesling for Germany) or a varietal (volcanic ash in Listan Negro). Salinity in wine is a *motivation*- yes it is a major feature of a wine but it is also a tool, used to great effect in food pairing.

Our wines this month distinctly feature one or the other or both, highlighting what inorganic compounds contribute to the profile of a wine.

questions, comments and concerns (or possibly to order more of your favorites)

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Torri dei Beati 'Bianchi Grilli per la Testa'

Region: Abruzzo, Italy

Varietals: 100% Trebbiano

Farming Practices: Organic

The whimsically named 'Bianchi Grilli per la Testa' meaning "white crickets in one's mind" is a saying in Abruzzo that means having strange, wonderful or silly ideas. Organic since 2000 but dating back to the 70s, this family run estate makes mostly Montepulciano, with only a small amount of production dedicated to Pecorino and Trebbiano.

Trebbiano is one of the most widely planted varieties in the world but it reaches its true potential in Abruzzo, where it can be found as the most humble table wine or the priciest bottle in the shop (think Emidio Pepe). It's minerality cements its popularity- while it is a generously fruited varietal (*peaches, citrus*), the smoke, salt, and the clay/limestone dominated terroir of this grape add depth and complexity and interest.



Mateus Nicolau de Almeida Eremitas Antao do Deserto

Region: Douro Superior, Portugal

Varietals: 100% Rabigato

Farming Practices: Biodynamic, Minimal Intervention

We've spoken of Portugal's continental capabilities before in the Dao, now it's time to try the Douro Valley. Named for the Douro River running east to west into Spain.

Minerality is found in every step of the process at Almeida. The Rabigato is grown in rocky, schistous soils, harvested and put into a calcatório (granite basin) followed by a 3 hours foot trodding. It then runs by gravity to concrete vats in the underground cellar, and is aged in concrete for a year. The result is a textured wine, concentrated by the Douro's arid climate and polished by Mateus' thoughtful employment of neutrality.

Typically seen as a blend, Rabigato (or "cat's tail" because of the shape of the grape bunches) shines here with notes of apricot and white flowers to round out its rich palate.





Romain Les Bars 'Les Vestides'

Region: Tavel, Rhône Valley, France

Varietals: Cinsault, Grenache

Farming Practices: Zero-Zero, Minimal Intervention

Tavel is a cult-y AOC, providing intense, interesting rosés since before it was made official by law in 1936 (it was said to be Ernest Hemingway's favorite wine). A near diametric opposite to the average Provençal offering, Tavel rosés are all about richness, spice and garrigue (Mediterranean scrubland) and do best with food on the table. This is where the darker side of minerality comes in, with a dryness that feels like granite, graphite, like a wooden pencil sharpened against a rough stone.

Romain Le Bars first learned his trade under Tavel legend Eric Pfifferling of Domain L'Anglore, and now farms a truly tiny 1.5 hectares to create his own bottlings. This cuvee is carbonically macerated, softening the tannin and adding freshness to the bouquet of wild strawberries.

Sant'Or 'Krasis'



Region: Achaia, Patras, Peloponnese, Greece

Varietals: 100% Mavrodafni

Farming Practices: Biodynamic, Organic

Sant'Or is the way Panagiotis Dimitropoulos is continuing his family's legacy of viticulture, focusing exclusively on the native Mavrodafni and Santameriana grapes.

In Patras, the largest PDO in Greece, the climate is moderate Mediterranean; the heat of the sun is cooled by ocean breezes, and the soils are limestone for preserving acidity and imparting salt and minerals. To me this is quintessential Greek terroir, celebrated internationally for its white wines and criminally underrated for its reds.

Reminiscent of a young, approachable Bordeaux, the Krasis cuvee is a medium bodied, savoury red wine, generous with both fruit and minerality. There's plenty of salinity here (as to be expected) and the minerality is wooden; toasted bread served on a cedar plank, oak casks.

Nowadays our tastes have trended towards the dry, but Mavrodafni/Mavrodaphne was historically made as a sweet wine (they also keep longer when you don't have any modern tech to help).

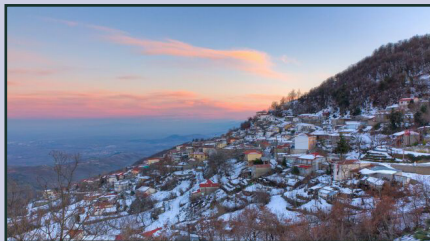
Kontozisis 'Innocent Dove'

Region: Karditsa, Thessaly, Greece

Varietals: 50% Merlot, 50% Xinomavro

Farming Practices: Organic, Min. Intervention

Andreas Kontozisis and his partner Aphrodite Tousia farm and vinify 11 hectares of Limniona, Xinomavro, and other indigenous varieties on the calcareous, sandy soils of Karditsa, the bicycle capital of Greece bordered by the Agrafa mountains.



Xinomavro's aromatics and tannins are softened by Merlot's fruity charm, putting red fruit against white pepper, strawberry against savoury tomato leaf. A wine that begs to be paired with the foods of its country. We see this sitting very happily alongside grilled anything, vegetable anything, lamb anything (Kofte ftw!)

Innocent Dove is what you get when both salt and stone work their magic on the vines- a perfect blend of sea and earth, a wine to enjoy where the land meets the horizon.

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