

# BOIA DE WINE CLUB



♪ Then kiss in Tropicana's heat.♪

May 2026

# Club Tropicana

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I'm on the hunt for wines that feel wild, lush and energizing; wines that will stimulate our minds and our palates as we are all trudging through the hot summer days. The heat came on a little earlier than expected this year, and it had me reaching for my adult soda pop wines a little sooner than I expected.

You'll find a little of that in this month's box, along with wines from a few regions that have actually begun to benefit from the heat waves that have compromised others. The elusive silver lining I suppose.

Let me know what you think at this month's tasting!

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

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# Marto 'Crazy Crazy' Field Blend

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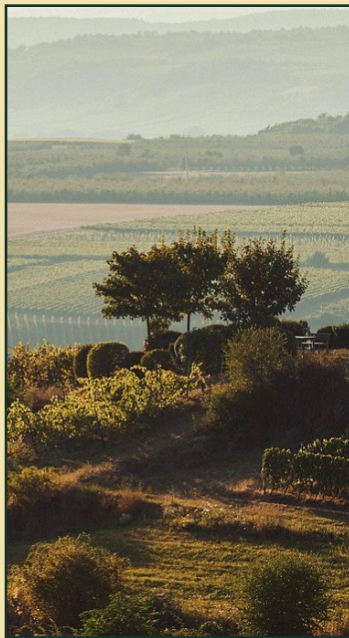
**Region:** Flonheim, Rheinhessen, Germany

**Varietals:** Scheurebe, Kerner, Müller-Thurgau

**Farming Practices:** Biodynamic, Minimal Intervention

Veterans of the natural wine scene will recognize the names Gut Oggau (their wines famously all have illustrated faces) and Matassa, the two wineries where Martin Wörner cut his teeth before returning to his grandfather's estate in Flonheim. The influence is clear; his mastery over aromatic varietals works hand in hand with biodynamics to produce impactful, unapologetic blends.

In Flonheim red sandstone and quartzite are dominant, a small part of the varied landscape that makes up the Rheinhessen. I don't know how much of a role the soils play here- the varietals that make up this blend are bold enough to impose their character regardless of where they're grown. The tropical notes here are unmistakable; pineapple, lychee, papaya soaked in honey are balanced out by the green tea tannin offered by various levels of contact for each variety.



# Marto 'Manna' Field Blend

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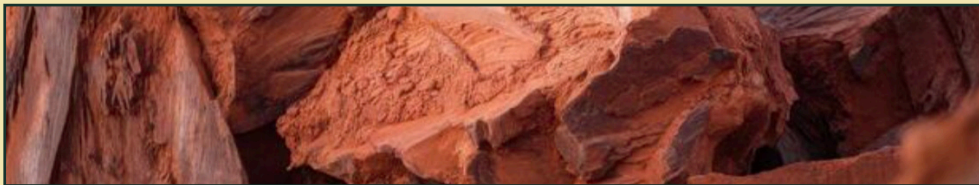
**Region:** Flonheim, Rheinhessen, Germany

**Varietals:** Blauer Portugeiser, Schreube

**Farming Practices:** Biodynamic, Minimal Intervention

Portugeiser takes center stage here, a variety grown across Central Europe for its easy growing cycle, soft acidity and crowd pleasing tannins (there are none). Just like Beaujolais Nouveau, Portugeiser based wines are for drinking, not cellaring, and we're taking that as a personal challenge. With Schreube as the uppity ingenue desperate for a chance to prove herself, rather than the supporting act, you might think the performance would be disjointed. The trick is to lean in, enjoy the show, and don't look too closely at the costumes or the set design- it's all in good fun.

Skirting the line between red and rosé, this wine is for hot summer days and chaotic girl dinners.





# Quinta do Escudial Tinto

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**Region:** Dão, Portugal

**Varietals:** Touriga Nacional, Tinta Roriz, Alfrochiero, Jaen

**Farming Practices:** Minimal Intervention

To think of Portugal is to think of rosy cheeks, sun bleached buildings, long coastlines; we suffer from a similar affliction in Florida. But as anyone who has driven south on US-1 can tell you, there is more to a place than what's depicted on the postcards.

The Dão region is decidedly *inland*, high in altitude, covered in granite and straight as an arrow, quite literally on a plateau. Protected from the extremes by the Serra de Estrela, Portugal's highest mountain range, the climate here is continental and a far cry from the salt crusted Vinho Verde only 150 miles away. Often described as the "Burgundy" of Portugal (*I regret ever introducing this phrase into my vocabulary, i've decided it's reductionist and prosaic*), the wines here rival in quality and value anything else on the market today.

# Lidio Carraro 'Da'divas'

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**Region:** Serra do Sudeste, Brazil

**Varietals:** 100% Chardonnay

**Farming Practices:** Sustainable, Minimal Intervention

One of the most exciting conversations amongst sommeliers these days is between the 28th and 34th parallels in the Southern Hemisphere, the strip that unites Argentina, Chile, South Africa, Australia and Brazil. Although Brazil's wine regions span from north to south, the majority of its wine regions are concentrate in these parallels. This includes Serra do Sudeste, where granite and sand loosely anchor Lidio's young Chardonnay vines. Restrictive vineyard management, tedious temperature control, and year long stint with lees contact have created a cohesive collection of tastes.

Tropical fruit in all its perfumed and tarted glory, white wildflower, sweet melon. Close enough to the Atlantic to catch a little salinity but too far south to be overwhelmed by ripeness. The horizon here stretches on forever.



# Somm's Pick!

## *Pichler-Kritzler Pfaffenberg Alte Reben* -or- *La Vigne du Perron 'Persanne'*

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They say Riesling is a somm's guilty pleasure- they're wrong. Somms sing the virtues of Riesling loudly and proudly, eagerly dropping their hard earned tips on bottles that have been around longer than they have. While the Germans dominate the market, places like the Finger Lakes, Italy, France, Canada and Austria hold their own on the international stage. Today we shine a spotlight on the Wachau in Austria, where the Pichler-Kritzlers are making incredible Gruner Veltliner (come try it by the glass at the restaurant!) and Riesling from old vines on tiny parcels. Much like the Mosel in Germany, the Wachau is defined by a river- the Danube. Their highest tier Riesling is the Ried Pfaffenberg Alte Reben ("single vineyard Pfaffenberg old vine") whose generous fruit (tangerine, Meyer lemon), spice and acidity make for wine with serious aging potential.

Mondeuse in contrast is too often overlooked. While it can match the fruit, weight, structure of Northern Rhône Syrah or Cru Beaujolais, it is perhaps most comparable to Refosco from Friuli in reputation- locally revered, internationally ignored. La Vigne du Perron 'Persanne' is from Savoie, an Alpine region in southeastern France (that I'm unabashedly obsessed with) but the vibe is of a warmer climate; notes of lush, overripe berries, black pepper, cacao, and heady aromatics drop me right in the middle of a summer bbq. Mondeuse can age, but why wait? Put this in the fridge for the next parillada.

*"Making great wines is actually very simple. Which is perhaps why it happens so rarely!?" -Pichler-Kritzler*

**BIO**

**de**