

BOIA DE WINE CLUB

July 2026



California vs. Italy

One of the first things I teach to green staff members is how to sell a wine off our list. It's not easy, and I know it, so I try to break it down as best I can. I tell them to always ask first: "What do you normally like to drink?" California Pinot Noir or Cabernet is usually the answer. But what if your favorite California Pinot or Cabernet isn't really about the state or the grape at all?

Pinot Noir has been featured many times on our wine list and in our wine club through its sheer versatility. It can do anything, be anything. This month is an exploration of Pinot Noir from California, and what else you can have when you're ready to try something different beyond the state line. Because if there's one thing you can be sure of when you come to Boia De, it's that we are going to give you options!

— Meet the Producers! —

— **ALMA ROSA**; founded by Richard Sanford in 2005.

Current winemaker: Samra Morris.

Santa Rita Hills, Santa Barbara, California

— **MARITANA**; led by legendary winemaker Donald Patz.

Russian River Valley, California

— **ALOIS LAGEDER**; founded by Johann Lageder in 1823 and now led by Alois.

Trentino-Alto Adige, Italy

— **FEUDI DEL PISCIOTTO**; where winemaker Alessandro Cellai crafts wines worthy of their designer labels.

Sicilia, Italy

— **POLIZIANO**; founded in 1961 by Dino Carletti.

Tuscany, Italy

**Q&A with Samra Morris,
interviewed by Carolyn Corey, owner/founder of ProVintners.**

We owe Carolyn a debt of gratitude for reaching out to these winemakers on our behalf!

Your journey to becoming a California winemaker is anything but ordinary. Looking back, was there a single moment when you realized wine wasn't just going to be your career—it was your calling?

Taste and smell have been my obsession for as long as I can remember. Even as a little kid, I was noticing stuff other people just... did not care about. That fascination never really went away. I fell in love with winemaking because of the chemistry, the way a wine just transforms in barrel over time, how something so precise can also feel a little magical. I didn't plan on my weird obsession with taste and smell turning into my career. But looking back? Of course it did. I don't really think I chose this job. I think it kind of chose me.

You've worked alongside some of California's most respected winemakers. What's one piece of advice you've carried with you into every vintage?

Thomas Rivers Brown taught me that detail is everything. You have to be precise at every step. There is no shortcut, no "close enough". *A wine remembers every decision you made.*

Tony Biagi reminds me every vintage, each harvest is its own year. You don't look to the past to decide what to do. You focus on what's in front of you, because this year's fruit has never happened before.

If someone could only taste one thing in your wines - not a flavor, but a feeling or philosophy - what would you hope they experience?

Happiness... Perfection....Music.... Summer

Alma Rosa Santa Rita Hills Pinot Noir

If this wine were...

A song; *"The Girl from Ipanema"*

Why? We're not exactly sure. Maybe its the rolling waves on the label, or the understated elegance of the wine itself, evoking an image of the relaxed confident Girl from Ipanema we all wish we could sometimes be.

A meal; Nancy Silverton's Roasted Chicken Thighs

Besides being a native Californian herself, Nancy's unpretentious but meticulous preparations are a direct comparison to the style of winemaking exemplified in this wine. Self-aware, in the best way possible.

A season; That in-between time where summer turns to fall.

The leaves are just starting to turn yellow, the breezes are cooling down.
The light is still golden, the sun is still warm,
but there's the tiniest bit of chill to the air.



Alois Lageder is a really nice guy...

Years ago when I was still serving and bartending, I sold quite a lot of Alois Lageder's "Lowengang" Chardonnay (I think it's a brilliant example of what Chardonnay can do outside of its French confines). Then on April 25, 2025, I received an email to the info@boiade from an Alois Clemens Lageder. The name is unmistakable- I immediately jumped up in my seat, starstruck and excited. He asked for a reservation which I immediately made happen (*outside*, I'm not a miracle worker). Alois came with a bottle in hand for the lady who was so excited about the Lowengang, and his family was kind, engaging and basically the class acts I expected from the producers of such classy wines.

Trentino Alto-Adige is a finely woven Cashmere scarf of a region- I think of a sweeping mountain range painted with snow, tightly forested pine trees, icy rivers and wines that sing like a bell echoing through a valley. This Pinot Bianco is just that, and a little more. Cask fermenting and aging gives texture to this stony expression of Pinot, the highest in Lageder's Compositions line of wines.

What does this have to do with the west coast of California? Literally nothing. This wine was included because I saw it, had to have it and thought you should have it too. Think of it as an palate cleanser Pinot in the midst of all that red.

Maritana "Le Russe" Pinot Noir

**Q&A with Donald Patz,
interviewed by Carolyn Corey, owner/founder of ProVintners.**

You've often said you're chasing "Pinot perfume" and making wines for pleasure rather than simply for intellectual appreciation. What does that mean to you, and when do you know you've achieved it?

"This idea literally came from a personal experience with Patz & Hall Pinot Noir at a dinner. Across the large round dinner table a sommelier was opening a bottle of 1996 Patz & Hall "Hyde Vineyard" Carneros Pinot Noir next to James Hall. I was chatting with guests on my side. Suddenly, my head snapped up and I thought, Wow, a woman must have just walked by wearing the most amazing perfume! Instead, it almost immediately dawned on me that I was picking up the smell of the Pinot Noir being decanted across the room. What makes Pinot Noir compelling to me is that haunting aroma of fruit, earth, spice, commingled with a fresh floral note makes perfection. That's what I am looking for. Unfortunately you don't know it at harvest, and even early in barrel when the wine is flashing back and forth it seems almost each week you can't be sure. You know you have it when you open in for friends and you see their eyes alight. I also agree — I truly believe that Pinot Noir is no intellectual exercise when tasting it. It is all pleasure or it has not achieved its highest potential."

What's something about Pinot Noir that almost everyone gets wrong?

"It doesn't age OK, and the best ones are really dark. It doesn't age in exactly the same way that Bordeaux varieties do but it can age gracefully for twenty years or more if it's crafted to age well and it is properly stored. Very inky Pinot Noir is probably one that has had some addition to make it that dark. Pinot Noir lacks the blue anthocyanin molecule. It can be darkish but should not be impenetrable."

You've worked with many of California's greatest vineyards for more than 40 years. Is there one lesson the vineyards have taught you that you didn't expect when you were young?

"It's interesting to me that when I was first interested in wine, I was convinced that only hillside/mountainside sites with very old vines could produce the best wine. It hasn't turned out that way. There are so many variables in crafting something really memorable — the vineyard site and microclimate are important, but it appears that the vineyard team and especially the grower/owner are equally important in creating quality. We count on independent growers, and some are fantastic with a real commitment to quality while others are focused on maximizing the crop regardless of the resulting wine quality. A quality committed vineyardist can elevate a good site to a great site. A grower only interested in return on their investment can and often do snatch defeat from the jaws of victory making their very good site — very ordinary. By the way — estate wineries are not immune to this tendency."

Feudi del Pisciotto 'Versace' & Poliziano Vino Nobile di Montepulciano

(...Italy Answers Back)

Feudi del Pisciotto is about Italians doing what they do best- beauty and wine. Beppe Severgnini wrote in 'La Bella Figura' that "Italy is a soft drug peddled in predictable packages such as hills in the sunset, olive groves, white wine and raven haired girls. Italia, on the other hand, is a maze." Having specialized in Italian wine for the past 6 or so years, I can say that Italian wine is exactly the same. A maze, or as the Italians would say "un casino!"

Take the Cerasuolo di Vittoria featured here for example- not to be confused with Cerasuolo d'Abruzzo, of course. The former is made from Nero d'Avola and from Sicily, and the latter is made from Montepulciano and from Abruzzo. Our Somm's pick is Poliziano's Vino Nobile di Montepulciano which is made from Sangiovese and is from Tuscany, not to be confused with Montepulciano d'Abruzzo which is made from Montepulciano and from... Abruzzo. *phew* Let's back to the beauty.

Feudi del Pisciotto loves designers, and all their labels are fashioned by them instead of traditional artists. Three guesses who designed the 'Versace' label?

It's hard not to get swept up in all the beauty and wine and madness, when the wine itself makes it so easy. This cuvee features all the fruits one would expect at a Bacchnal, currants, blackberries, blueberries, g r a p e s . . .

Poliziano Vino Nobile di Montepulciano was made possible by Dino Carletti's romance with the Tuscan land he was born from. A 'poliziano' is a Tuscan native, and in the logo the most famous Tuscan, humanist and poet Angelo Ambrogini is represented. With all its sweet earth, dark chocolate, ripe berries and waxy herbs, this wine completes our table. Let's take some advice from dear old Ambrogini:

**"Pour the wine, pour it out,
Drink it down with a merry shout!
He who does not drink is a fool today!"**

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