



violet you're turning violet, violet!

BOIA DE WINE CLUB

October 2025

A rose by any other name...

Would smell as sweet. Taste as sweet too, if the other name is wine.

This month we've set to explore floral notes in wine, an aroma family so captivating that some of the world's most famous wines are marked by distinct floral notes (think Barolo, Burgundy and the like.) There are folks who think florals should be relegated to perfume, but they're just missing out. There's so much more to wine than fruit!

Beyond that, some of the food we enjoy the most have hidden floral elements to their tastes and smells- baked goods are a common example, especially those featuring vanilla or cardamom, almonds are another with their sweet white flowers, chocolate, coffee beans and so on. By understanding the floral side of wine, we also can tap into these other savoury notes and expand our tasting palettes, leading us to the next great bottle of wine!

*For questions, comments, and everything in between,
email me @ 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

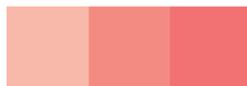


COPPER

SALMON

PINK

ROSÉ



GARNET

RUBY

PURPLE

RED



Maison Chanzy Bouzeron

Region: Bouzeron, Côte Chalonnaise, Burgundy, France

Varietals: 100% Aligoté

Farming Practices: Minimal Intervention

While the Chanzy estate existed under many names since the 1920s, its current incarnation was formed by Daniel and Catherine Chanzy in 1974. A little detour into statistics: since 1974 it has grown from 32 hectares to a whopping 80, an insane number considering the average Burgundy producer has 18. And while an 80 hectare estate could potentially produce anywhere from 500k-1.7m bottles a year, Chanzy does a modest 370k. Not a true boutique production by any means, but indicative of the kind of winery Chanzy is- one focused on low yields for higher quality production.

While the star of white Burgundy is undeniably Chardonnay, Aligoté is considered the "other" white grape. Known for its sharp acidity, it often gets mistaken for mineral driven Chards with its round, creamy texture. This is a wine for a picnic table- it'll go with oysters, grilled fish, crunchy salads, rich cheeses, sushi! When in doubt, an Aligoté is always a solid choice on an unknown wine list. It rarely disappoints. Its florals are always delicate; think small white flowers, light and ethereal like a spring breeze.

Ver Sacrum 'Geisha Dragon del Desierto'

Region: Los Chacales, Uco Valley, Mendoza, Argentina

Varietals: Viognier, Marsanne, Criolla Blanca

Farming Practices: Organic, Minimal Intervention

Ver Sacrum is a collective of winemakers founded by Eduardo Soler and in 2012 with the concept of growing and vinifying Rhone varietals. The cuvée "Geisha" is a delicate, aromatic blend inspired by lighter, floral Mediterranean wines unlike the region's bolder archetypes. Grapes are sourced from high-elevation vineyards and fermented naturally, aged in neutral vessels.

This is a co-fermented blend of mostly Viognier with Marsanne and Criolla Blanca. About 10% of the blend is matured in oak under a veil of flor. The nose shows fresh cut white flowers with lemon, dried apricot, and a touch of fresh baked bread. The palate is crisp with white peach and hints of almond paste, and that ever present waxy bean we saw in the La Cayetena.

"When the old sent their young to found new villages, bringing grape vines to start new vineyards, they gave off by a ceremony called the sacred spring or Ver Sacrum. Since then, the Ver Sacrum is a symbol of the new tribe, new art, new vine. We renew this ancient vow, with the audacity create something new. This is our Ver Sacrum" - Eduardo Soler

Clos Lentiscus Brut Nature Rosé

Region: Penedès, Spain

Varietals: 100% Samsó

Farming Practices: Organic, Biodynamic

First established in the 14th century, the farmhouse of Can Ramon went into decline after the Great French Wine Blight aka Phylloxera, industrialization and the Spanish Civil War.. In 2001, Manel and his brother Joan recovered it, taking pains to honor its history and its purity. Located in the Garraf Mountains on a chalky plain with shallow soils containing marine fossils, the resulting wines have an unmistakable mineralit. All their wines are fermented with native yeasts for primary and secondary fermentation in bottle and the tirage (sugar added to feed the yeast to make the bubble) used for sparkling wines is rosemary honey sourced from their own bees.

Spice, blood orange, wild strawberry, apricot, almonds, and Mediterranean herbs. A short stint on the skins to extract some of that beautiful Samsó pigment, after which native yeasts get things bubbling. Aging continues for 36 months in the bottle in the fine lees, encouraging that addictive silky texture of champenoise sparkling. It is bottled unfiltered, unfiltered, and zero SO₂, under the 'Brut Nature' designation- not a speck of added sugar to be found.

Clos Lentiscus Perill Noir

Region: Penedès, Spain

Varietal: 100% Sumoll

Farming Practices: Minimal intervention

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A second offering from our favorite Cava producer- this time a still red made from the nearly extinct Sumoll varietal, once planted all over Spain but ripped up in favor of hardier varieties (that old story...) Thankfully due to the efforts of boutique producers intent on reviving the vine's popularity, we see Sumoll a little more often as a single-varietal expression.

Sumoll is all about the cherry- not just flesh, but skin, seed and stem as well. Those woody, leafy notes in wine, a vegetal character in its own right, go hand in hand with more pronounced tannin and structure. Often the vegetal notes are what we pick up on in old world wines that make them feel so well-rounded and persistent in finish. While it may not be as appetizing to describe vegetables for tasting notes as the more lush sounding fruits and spices, they are incredibly delicious when tasted.

Montesco Piefranc Cabernet Franc

Region: San Pablo, Uco Valley, Mendoza, Argentina

Varietal: Mavrotragano

Farming Practices: Organic, Biodynamic

We cannot speak about vegetal notes in wine without including Cabernet Franc in the conversation. Arguably the king of pyrazine, the aromatic compound responsible for the green bell pepper like aroma in wine.

Montesco is one of the artisanal labels of winemaker Matías Michelini, who is known for crafting wines of energy and minerality from the rainy, high-altitude vineyards of Tupungato & Tunuyan. The Piefranc is sourced from stony, calcareous soils at 1,200 meters, where chilly nights preserve acidity in the Cabernet Franc grapes. Vinification is minimal, with native yeasts and aging in neutral barrels to highlight the sharp, precise tasting notes of his Cabernet Franc.

The wine is intensely aromatic but graceful, offering black currant (just like its red counterpart think tart and spiced), green pepper, violets, and graphite alongside a linear, mineral-driven palate. It's a cooler-climate expression of Cabernet Franc — lean, tense, and expressive of altitude — bridging Loire Valley elegance with Argentine mountain power.

Luis Pato Vinhas Velhas Tinto

Region: Portugal

Varietal: 100% Baga

Farming Practices: Minimal intervention

Luis Pato is a legend in Portuguese winemaking and one of the key figures behind the renaissance of the Baga grape in Bairrada. Working in the maritime clay-limestone soils near the Atlantic, he crafts wines of tension, depth, and age-worthiness, often with a Burgundian touch. Pato farms organically and ferments with indigenous yeasts, focusing on expression over manipulation.

His red wines are earthy, structured, and perfumed, balancing wild cherry fruit with mineral and herbal depth. Whether from Baga or his lesser-known white bottlings of Bical and Cercial, Luis Pato's work defines the intersection of innovation and tradition in modern Portugal — honest, soulful, and unapologetically distinct. If you come to the restaurant soon, you can try his Quinta do Moinho 2000 and taste where your Vinhas Velhas might be in 2050.

A beautiful alternative for Bordeaux lovers, this Baga based wine will satisfy fruit, herbal, and vegetal cravings— woody and peppery, be sure to open this at your next *parrillada*.

Somm's Pick!

Can Ràfols dels Caus Pairal Xarel-lo

Region: Penedès Spain
Varietals: 100% Xarel-Lo

Can Ràfols dels Caus produces the celebrated "Pairal Xarel-lo," crafted exclusively from extremely old Xarel-lo vines in Penedès. Organically farmed, then fermentation and aging in chestnut barrels, this Xarel-Lo is generous and layered. The wine's complex profile is enhanced by the distinct Massís del Garraf terroir made up of karst soil (limestone + dolomite), rich in fossils.

The Xarel-lo grape, particularly when grown in this specific coastal environment, is known for its range. The wine's depth and structure, achieved through extended aging on the lees and in the bottle, allow nuanced characteristics to emerge. The winemaking team aims to express the purest form of Xarel-Lo, characterized by freshness and aromatic complexity. We get a little of everything, fruit, herb, nut and chalk, with a light, lifted herbal or fresh cut vegetable component that really rounds out the palate. It has a very distinct character that reads as GREEN, green in all its forms- apple, grass, pear and on and on.

BIO

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