

the vines at Tsiakkas

BOIA DE WINE CLUB

February 2026

Guest Somm Spotlight:

Joshua Gosline of Water Lion

It's wonderful to have someone to bounce ideas off of, to help expand, reframe and even question established wisdom with. When it comes to wine we're about an even split on what we like and dislike; he loves full bodied reds with lots of tannin and personality, I like stone fruited, floral whites. We both champion native varietals, the more esoteric, the better. When Joshua and I met when we were barely in our 20s, working on the same corner of Little Italy in San Francisco. Now we're arguing over the correct wine to pair with various inanimate objects (unorthodox, but it helps keep the mind sharp).

A little about his wine program: nestled in the Sagamore Hotel on Washington Ave., Water Lion is a dimly lit, well air-conditioned and expertly curated reprieve from the chaos of South Beach. Sit at the bar and ask him to tell you a story, pour you something delicious, teach you something new. And I cannot overstate how handy it is to have a friend with a knack for languages. If you need anything pronounced in Portuguese, Greek, or even several of the Balkan languages, rest easy.

Through this month's selections to get to know his background, his desert island wines, and why everyone should be spending a lot more time in the Mediterranean.

We'll see you at the next tasting!

questions, comments and concerns - gaby@boiaderestaurant.com

The Tasting Chart

CLARITY: CLEAR - DULL - CLOUDY - OPAQUE

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

TANNIN: LIGHT - MED MINUS - MED - MED PLUS - HIGH - SANDPAPER

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

ACIDITY: WATER - LOW - MEDIUM - HIGH - MOUTH PUCKERING

FLAVORS:

FRUIT & FLOWERS - FRUIT & HERB - FRUIT BOMB - FRUITY DIRT

FRUITY ROCKS - SPICY FRUIT - FRUITY INCENSE - SPICED CIGAR BOX

HERB & EARTH - ROCKS - BARNYARD - CARDBOARD - WET DOG -

BALSAMIC VINEGAR - VEGGIE SALAD - DRIED FRUIT & HONEY - HONEY & NUTS

The Color Guide

STRAW

YELLOW

GOLD

WHITE



GOLD

ORANGE

AMBER

CONTACT

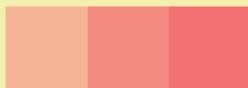


COPPER

SALMON

PINK

ROSÉ



GARNET

RUBY

PURPLE

RED



Gentilini Rhombus Robola of Kefalonia

Region: Mount Ainos, Kefalonia, Greece

Varietals: 100% Robola

Farming Practices: Minimal Intervention

The terroir we've come to expect of Greece is that which is typical of Assyrtiko, Greece's most famous wine export, where the grapes grow in basket shaped vines directly in the sand. Gentilini's Robola by contrast is grown on the rocky, limestone slopes of Mount Ainos at high elevation, protecting this vulnerable varietal from oxidization and overproduction. With Gentilini's careful vinification, their 'Rhombus' cuvee is a refined example of what Robola can achieve.

The cultural connection feels familiar to Joshua, calling to his Magna Grecia heritage. Between the 5th and 8th centuries, Greek settlers made their way to the Sicilian and southern Italian coasts, creating a through line in more than just language. This is referred to as Magna Grecia in the history books, and is an apt description of Joshua's heritage as well- he has family in both countries and spends time there regularly, keeping his connection well nourished. He describes the Rhombus Robola as 'hyper mediterranean; salty, herbal, mineral and easy. Acid that doesn't punish, but is present.' This is a wine made to be shared, to be enjoyed without pretense just like the Greeks would.

Tsiakkas 'Paradosis' Xynisteri

Region: Kato Milos, Limassol, Cyprus

Varietals: 100% Xynisteri

Farming Practices: Minimal Intervention, Organic

Tsiakkas began as one couple's labor of love; as newlyweds they released their first wine in 1988, a red with a total production of 500 bottles. They now produce 200k bottles and cover 18 hectares, quite a large piece of the small island nation of Cyprus. Thinking further on it, 1988 doesn't seem so far away considering that winemaking tradition on the island goes back some 5,500 years- there are references to Cypriot wine in Homer's Iliad (and the Bible too).

Although the Republic of Cyprus is closer to the coasts of Lebanon and Turkey, it often gets grouped in with Greek and Italian wines stylistically. Josh loves this expression of the rarely seen Xynisteri (sin-ee-stehr-ee) because "contact can be clean, complex, nuanced... [a wine like this] proves people wrong if they claim they don't like contacts. It's anti funk, and you can take it seriously as a style just like you would a red or white." Interestingly the contact comes from skins being dried out, similar to ripasso technique in Valpolicella but without any of the associated sweetness. Silky, clean tannins, dried florals (petal and stem), and rocky minerality. This wine that is a true overlap of our palates, an expressive yet understated expression from an overlooked corner of the world.

Karavitakis 'Klima'

Region: Crete, Greece

Varietals: 90% Kotsifali and 10% Mavrotragano

Farming Practices: Minimal Intervention, Organic

Crete has its own distinct culture within the vast and varied tapestry of the Greek islands; unsurprising given that it's the largest and most populated of them all. It boasts several native varietals including the Kotsifali (cohts-see-fah-lee) grape featured here, along with the cacophonously named Vidiano, Mandilari, and Liatiko (all of which have made an appearance on our list over the years). Another mountainous, limestone rich terroir to balance all the heat and sand, Cretan wines offer yet another opportunity to understand the Greek landscape both physical and enological..

When asked to describe the wine, Josh gave us this stream of consciousness poem:

"Agreeable, easy, very Mediterranean, very island.

Salty, ripe berries, best served with a chill.

A strong mineral palate, but feel free to put a straw in it.

The thing you want to drink but didn't know it.

Can run a marathon after drinking it, it won't weigh you down."

Disclaimer: we are not responsible for what happens after you drink a bottle of wine and then attempt a marathon, but we DO want to hear the story.

'A Vita 'Il Rosso'

Region: Calabria, Italy

Varietal: Gaglioppo, Magliocco

Farming Practices: Minimal Intervention, Organic

Grown mere meters from the Ionian coastline, this blend of Gaglioppo and Magliocco grapes has a tannic structure that will suck the moisture from your gums and have you questioning your eyesight– the color is so much lighter and brighter than the body would suggest. Gaglioppo (gah-lee-oh-poh) was traditionally used for bulk wine (a very common theme in the south) and much like Robola it requires a measured hand. Thankfully the de Francos have just that, and their 'Il Rosso' is a celebration of the dusky roses and sun ripened fruit Gaglioppo is known for, with a touch of softness from the Magliocco to round things out.

I found out from Josh that Calabria very recently got its first DOCG, Cirò, made from the Gaglioppo grape. For him, Calabria is "very slept on... [This wine is like] muscley tannins in a swimsuit. It can be paired with seafoodl fatty fishes like tuna, grilled swordfish, puttanesca." A distant cousin to Sangiovese, Joshua describes the tannins here as chalky, powdery where Sangiovese has a sandy tannin. Finally, a red you can pair with fish.

There's a beautiful video of the property if you're curious: <https://www.winestories.it/a-vita/>.

Somm's Pick!

Musto Carmelitano Aglianico del Vulture

Region: Basilicata, Italy

Varietal: 100% Aglianico

Farming Practices: Biodynamic, Organic

Aglianico (ah-lee-ah-nee-coh) is the last glass of wine he's having. He's told me this many times, on many different occasions. It speaks to the Italian heritage, his love of the rare and unique. It's unapologetic; in tannin, taste and presence, the finish lasts for days, the aromas develop on and on.

Basilicata is often forgotten, although there are other regions that are much smaller. Perhaps this is because Aglianico del Vulture is Basilicata's only DOCG, and Aglianico is the easiest varietal to understand. Expect there to be undertones of smoke, chocolate and iron alongside the lighter touches of ripe, dark fruit and dried florals. But Vulture is distinct from its Campanian counterparts- these Aglianicos are more perfumed, fresher, and with a lifted body. Musto Carmelitano's version is also alive in the glass, and each bottling is one of a kind. We agree that bottle variation can be a positive thing when executed correctly, as a delicious reminder that wine an agricultural product, a living thing.

Note: aeration is strongly suggested- tannins are heavy like in a Barolo, and it definitely needs food. Think heavy, saucy, gamey. If you want to wait 5 years, even better.

BIO

de