



*the Simcic family;  
Jure, Jakob and Aleks*

# **BOIA DE WINE CLUB**

**March 2026**

# I'll have a glass of the Sauvignon please!

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At Boia De it was very rare that you'll ever be able to order a Sauvignon anything, Cabernet, Blanc or otherwise. I was afraid that if I featured either varietal on my menu the leverything else would be relegated to the dark corner of the refrigerator, never again to see the light of day. After four years and 1200 wines, I've loosened up a bit.

There is, of course, nothing wrong with enjoying Cabernet. It is a varietal capable of depth, power, complexity, and textural interest. It is the most planted varietal in the world, and can be found in every country. Nick Jackson has several pages in his book *Beyond Flavour*, detailing the many ways this grippy, tightly tannic wine expresses itself in its many terroirs; it can be found on any table and as in some the most famous wines ever made. Nothing wrong with Savvy B either, second only to Chardonnay in its popularity and pedigree.

My struggle is not with Cabernet itself but rather the discourse (or lack thereof) surrounding it- how it is often used as a shorthand for having no opinions on wine. Every somm you've ever met has had some variation of this exchange at least once a service without fail: -"What do you normally enjoy?" -"Oh I like something dry, like a Pinot Noir or a Cabernet".

# The Tasting Chart

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**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

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**STRAW**

**YELLOW**

**GOLD**

**WHITE**



**GOLD**

**ORANGE**

**AMBER**

**CONTACT**

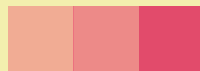
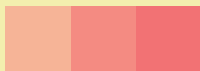


**COPPER**

**SALMON**

**PINK**

**ROSÉ**



**GARNET**

**RUBY**

**PURPLE**

**RED**



# Schioppetto Sauvignon Blanc

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**Region:** Friuli-Venezia Giulia, Italy

**Varietals:** 100% Sauvignon Blanc

**Farming Practices:** Minimal Intervention

While technically Mario Schioppetto founded Schioppetto winery in 1965, it wasn't ready to begin production until 1989. When the estate changed hands in 2014, the Schioppetto family had in just 25 years become a staple of the region. The Rotolo family now carries on Mario's legacy, not only in quality and philosophy but in name- while the winery itself still carried the name Schioppetto, Mario has his own range of wines dedicated to him that includes the Sauvignon featured here.

Sauvignon Blanc just like its cousin Cabernet Sauvignon is an international variety, especially popular in France (where it originated), Chile, New Zealand, and of course Italy. Nick describes it as distinctive and 'spherical', a wine whose acidity is felt all "around the edges of your mouth". Cabernet's tannins are felt the same way, an interesting parallel between the two closely related varieties (clearly Bordeaux has a type).

Savvy B is a wine of opulence: expect delicate floral notes, exotic fruit, warm citrus and lots of greenery with notes of mint, nettle and salt. This is a gastronomic wine and belongs on the table with sweet shrimp with salsa verde, grilled pork, thai mango salad.

# De Loach Cabernet Sauvignon

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**Region:** Mendocino County, California

**Varietals:** 100% Cabernet Sauvignon

**Farming Practices:** Organic, Biodynamic, Sustainable

De Loach is certified in all the above farming practices, uses only recycled materials, is a part of organizations committed to ecological responsibility, wins awards for their commitment, invests in biodiversity; these are all things I like, understand and appreciate about thoughtful wine production. They also use words like "open-top wood fermentor" and "daily pigéage" and "new french oak" – oh my! It was becoming more and more clear throughout my research that this month I had left Kansas behind and was opening my eyes to Oz.

Overcoming my California Cab prejudice hasn't been easy, but it has been made easier by the efforts of the Boia De community. Every time a guest has come in eager to share their special bottle, every time a sales rep has invited me to a tasting, every time I sat in the audience at a seminar, the door opened wider and wider. It's been more than eye opening, it's been a philosophical upheaval.

De Loach sources from celebrated vineyards all over Mendocino to create their flagship Cabernet, vineyards whose names have graced the pages of our wine list before – Fanucchi-Wood Road, Heintz, van der Kamp. It serves as further proof that beauty (and wine) is subjective and raw material in the hands of a winemaker is really just that. What they choose to do with the grapes after is a huge part of what we mean when we talk about the concept of terroir.

# Clément Baraut 'Herbes Rouges'

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**Region:** Loire Valley, France

**Varietals:** 100% Grolleau

**Farming Practices:** Biodynamic, Organic

A quick interlude—

I've included this Grolleau as a history lesson. In our modern winemaking history (ie the last 150 years or so), many indigenous varietals were lost to us as farmers began ripping out the vines in favor of planting more lucrative and popular "international" varietals like the Cabernet Sauvignon and Sauvignon Blanc. We see this story time and time again in every country without exception, and it is thanks to the more stubborn farmers of old that we still have any local varieties left at all. We see a similar issue in the grocery store; there are anywhere between 400-600 varieties of oranges, and yet we only ever see maybe 3-4 on a regular basis, and maybe a few more at the farmer's market.

Grolleau is one such local grape that fell out of favor, losing ground to Cabernet Sauvignon and Cabernet Franc in the Loire Valley. The wines are smooth, perfumed, flirty even, with notes of red berries and stone fruits. This example from Clément Baraut, biodynamic producer in Murs-Erigné in the Loire, has a rich earthiness to lend a little structure to all that fruit. Hopefully it will act as a nice palate break from the seriousness of Cabernet.

# Domaine Champeau Pouilly-Fumé

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**Region:** Loire Valley, France

**Varietal:** 100% Sauvignon Blanc

**Farming Practices:** Organic, Sustainable

Inorganic aromas and flavors play a huge role in wine tasting, and are often the signature of a wine; much like the gasoline quality of Riesling or the sanguine quality of Aglianico, Sauvignon Blanc exhibits a smoky note in Pouilly-Fumé. Fumé is smoke in French, and while it was originally inspired by the gray or ashy skin of the grapes, it is a happy coincidence that it also speaks to the aroma of the wine itself.

Sauvignon Blanc is often dismissed as too acidic, too grassy, too reminiscent of cat pee, too fruity, and on and on. But when it is grown and vinified thoughtfully, in an area with good soils (Kimmeridgian marl, clay, limestone) that can preserve its acidity, good old Savvy B becomes a harmonious and compelling wine that will enhance a meal. Perfect for our seafood obsessed coastal city, I picture this bottle chilled down next to a platter of grilled oysters, chicken kebabs or even a whole branzino with the Atlantic ocean in the background.

# Edi Simcic Triton

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**Region:** Goriska Brda, Slovenia

**Varietal:** Sauvignon Blanc Blend

**Farming Practices:** Organic, Sustainable

Late one Sunday evening about a month or two ago, I was working service at the restaurant. In the middle of filling waters I spotted a familiar face next to a not so familiar one; one of my favorite wine reps had brought in Jakob Simcic, grandson to Edi, and current winemaker at the Edi Simcic estate in Goriska Brda. We chatted all about the transition from farmer to vintner, the influence of the Portuguese in South African wines, and so much more, I was reminded why it's so important to revisit wines and keep your finger on the pulse.

I had sold quite a bit of their 'Duet' Bordeaux style red blend as my answer to a California Cabernet in my time at Macchialine. What I learned that evening and in our subsequent tasting the next morning is that Edi Simcic is first and foremost a producer and a champion of *white* wine. The 'Triton' cuvée is a blend of Sauvignon Blanc, Rebula and Malvazija, the latter known as Ribolla Gialla and Malvasia across the border in Friuli-Venezia Giulia. They vinify each varietal with extended lees contact, adding a richness and texture to the wine not often seen in their Italian counterparts. Influenced by the French but distinctly Slovenian in character, the Triton is a beautiful example of what Sauvignon Blanc can do as a supporting character.

# **Somm's Pick!**

**Edi Simcic Duet Lex,  
Clos du Jagueyron 'Nout'  
Margaux,  
Abeja 'Heather Hill' CB**

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**Slovenia, France, and Washington face off!**

Through the lens of three wildly different and dedicated wineries we look at the potential of Cabernet Sauvignon in it's many forms. The 'Duet' Lex, Simcic's premium line of wines, is a Bordeaux style blend where Cabernet almost takes a backseat- vinified gently, thoughtfully, in the way a white wine producer would approach a red wine. We get a softly extracted, reimagined version of typically very rich, textured style.

The 'Nout' Margaux takes a sought after appellation and does it 'natty' style, with all the power expected of a Margaux and none of the additives. It is Left Bank Bordeaux treated like a living product, with no two bottles exactly the same. Some may find it a flaw, we think of it as a true experience, something to call us to the present.

'Heather Hill' from Abeja is the fullest of the three, leaning into the perfumed, savory, and darker tones of Cabernet. Needs the longest in the cellar- keep another 5 years if you can! An exploration of domestic Cabernet from somewhere other than California- it'll make you wonder why they've been hogging the spotlight!

**BIO**

**de**