

## CLOT DE LES SOLERES

Nestled in Piera, Catalonia, Clot de les Soleres stands as a testament to the profound connection between earth, vines, and the Mediterranean sun. Born from a commitment to restoring the inherent quality of grapes in the region, this estate embodies a revival rooted in history.

Since the 16th century, these lands have been devoted primarily to vineyards. However, the advent of phylloxera led to their abandonment, prompting a resurgence in the late 1970s focused on grape production for neighboring winemakers. Rediscovering ancestral traditions, new vineyards were planted in 2008, signifying Clot de les Soleres' belief in the land's ability to yield exceptional grapes.

At Clot de les Soleres, reverence for each grape's essence reigns supreme. The winery's dedication to minimal intervention allows the terroir's unadulterated truth to unfold in every bottle. Guided by the biodynamic philosophy and lunar calendar, each harvest honors the most auspicious moments, revealing the full potential of the vineyard's bounty. Individually expressing their unique terroir, each varietal bottled by Clot de les Soleres unveils a narrative.

This month, you'll receive 19MACBeu, a light, breezy bottle of sparkling macabeu. In accordance with the biodynamic calendar, they harvest and bottle on a flower day to enhance the natural aromatics present in the grape. Orange blossom and toasted fennel on the nose, with lemon pith, brioche, and roasted apple on the palate. Honor the biodynamic calendar, drink on a flower day (January 7th, 14th, 15th, 23rd, & 24th), and reap the rewards in your imbibing.

- Marina



Photos: @clotdelessoleres instagram

## KINDELI

You yourself may have asked for the Kindeli wines, the wines adorned by playful foxes in various getups that showcase a seasonal interpretation of each cuvée. A memory of a personal experience with the Kindeli wine I can easily recall is my own fun, lazy, fox reference, "the pink wine with the blue label, that I think may have been named after springtime." It was fresh and floral and preserved this specific representation of something truly new to me at the time. It was opened at a special lunch for a friend's birthday after Brumaire. The memory of the attentive and friendly service, the laughter of the group, the brandade pizza, is bookmarked in my relationship to the unity of how experience and wine meld together. How the freshness of good juice can invigorate the spirit of the group, codifying the moment.



Photo: @kindeliwines instagram

Alex Craighead is an Australian born, New Zealand winemaker. He's been at it off the coast of Nelson since 2016. He works a number of familiar varieties but the place and style of his winemaking is a fresh take to the shop's aesthetic. His choices for co-ferments and macerations are always unique to the vintage but true to their seasonal representations i.e., my joyful, quite literally springtime, primavera drinking lunch. This month you'll receive the option of

Luna Nueva or Luna Llena, Alex's amphora raised wines - Luna Nueva is an amber wine of Viognier and Sauvignon Blanc, Luna Llena is a rustic red of Cabernet Franc, Petit Verdot and Syrah. Perhaps you can save your choice for the new and full moons of this month. (January 11th and January 25th respectively) Maybe as an opportunity to summon a new tradition in the first month of the new year as a way to celebrate the cycle of seasons. Or more simply a good reason to open a bottle and laugh at the mystery of the moon with friends.

- Ari

# WILLPOWER

What makes a book stand out to me is its ability to transform how I live my life from the pages within. Currently, I'm reading *Bravey* by Alexi Pappas, and it's doing just that. Amidst its pages, the concept of willpower bargaining shines through, offering profound insights into managing our finite mental resource or willpower.

In our daily lives, decisions abound—some fuel our energy, while others drain it. Recognizing these energy-giving and energy-taking moments is crucial. As we step into a new year, I'm determined to be mindful of these dynamics, understanding how they impact my willpower reserves.

One strategy that particularly resonates is the art of preemptive measures. Setting out my running clothes the night before might seem small, yet it's a powerful way to conserve willpower for the task ahead. It's in these seemingly mundane acts that we can optimize our limited willpower, ensuring it's available when we need it most.

As I delve deeper into understanding willpower bargaining, I'm discovering the significance of intentional choices. This isn't about avoiding challenges but being conscious of how we allocate our mental energy. It's about recognizing what refills and depletes our willpower and crafting strategies to make the most of this invaluable resource  
- Marina

## JANUARY HAPPENINGS:

1/7 - Jerome Forget Tasting  
1/14 - R. O'Neill Latta Tasting  
1/21 - Cos a Cos Tasting  
1/28 - Jean-Yves Péron Tasting

# DIVERSEY

# WINE 1 CLUB

# January 2024

Clot de les Soleres

19MACBeu

&

Kindeli

Luna Nueva -or -Luna Llena