OCTOBER 2021: HISPANIC HERITAGE

In 1968 the United States created Hispanic Heritage week. Twenty years later in 1988 it grew to a full month, but we believe this needs to become a yearlong practice in 2021. The U.S. Hispanic and Latinx population grew 23% from 2010 to 2020, from 50.5 million people to 62.1 million people. Despite this, it was challenging to fill this box with wines produced by Hispanic and Latinx people in this country- instead we branched out all over the world. This Hispanic Heritage Month we're celebrating Hispanic and Latinx producers and their stories. We encourage you to request these more inclusive producers at your local wine retailers and restaurants.

We believe the U.S. must make a cultural shift collectively towards fair agricultural labor. Organizations like United Farm Workers and Pineros y Campesinos Unidos del Noroeste push for mandatory paid overtime on farms, which other labor industries such as construction and manufacturing have had for decades. It is in the power of the consumer to ensure these producers stay present. In order to make our Hispanic and Latinx brothers and sisters feel welcome to become new winemakers in our community, we must honor the hands that make the wine possible.

Remember, there is always more! Shoot me an email if you'd like to purchase another bottle (or case) of something that you loved.

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Chef Sal’s Bean Salad

lima bean, red bell pepper, onion, ají Amarillo vinaigrette

For Chef Salvador Cisneros, his culinary inspirations are intertwined with his earliest memories.
As a young boy in Mexico, he remembers the flavors of his mother’s kitchen and how they encouraged his curiosity and wonder—how did she create those flavors?

Now he creates his own as our Chef de Cuisine.

#macchatmyhouse
Producer: Stolpman Wineyards
Name: Para Maria
Variety: 80% Syrah, 20% Petit Verdot
Vintage: 2018
Location: Ballard Canyon, Santa Barbera County, California
Follow: @stolpmanvineyards

Ruben Solorzano is a proud Mexican winemaker and the Stolpman Vineyard Manager, and is also known as "the Grape Whisperer". His wife Maria handles day to day operations on the home ranch, leading one of the hardest working, most passionate vineyard crews in the world. Together, the Solorzanos and La Cuadrilla (a highly skilled full time work-force) farm their incredibly high-density vineyards by hand.

The Para Maria Brand is a 50/50 partnership between the Stolpman and Solorzano families. The 2018 vintage is rumored to eclipse one day the beloved 2017 release, but we won't know for some time because the layers in these bottles begin to unfurl with time-perfect for decanting and cellar aging.

Pro-tip: They say this is a thinking man's wine at a working man's price, but if you like to drink expensive wines they make those too.
BODEGAS DE SANTO TOMAS
'MISION TINTO' 2019

Producer: Bodegas de Santo Tomás
Name: Misión Tinto
Variety: 34% Mission, 33% Carignan and 33% Tempranillo
Vintage: 2019
Location: Ensenada, Baja California, Mexico

The history of wine in Mexico, and especially that of Santo Tomás, is linked to the missionaries who introduced grapevines when they arrived in Baja California in the 17th century. Founded in 1888, Santo Tomás was the first commercial winery established in the valleys of Baja California, a region known for its ideal winemaking conditions. Although in 1939 the first wine of the region was bottled in a 750ml format with 700,000 liter total yield, by 1988 the winery had long since chosen to reduced quantity to increase quality. In 2005 they named Laura Zamora, the first female enologist in Mexico, as head winemaker. Laura retired in 2019 and Cristina Pino brought her talents to the estate.

Santo Tomás continually seeks out new ways of doing things while maintaining their commitment and solidarity with society, with people, with the environment, with history and with Mexico.
Peru is not generally known for its wine despite its recognition for the grape based liquor Pisco, but as Selections de la Viña so aptly put it, "good wine is like love, it knows no boundaries."

José "Pepe" Moquillaza made world famous Pisco, and eventually began making natural wine from his Pisco grapes in the desert of Ihuanco, although most believed there wasn't much potential. Good thing Pepe and his wines are here to tell you otherwise. Quebranta is the only native grape variety to Peru, and with long skin maceration and no additives he has coaxed out beautiful aromas and notes of a desert near the sea.

This is a refreshing, summery red, best served with a slight chill.
Producer: Vera de Estenas  
Name: Estenas Bobal  
Variety: 100% Bobal  
Vintage: 2019  
Location: Utiel-Requena, The Levant, Spain  
Follow: @veraestenas

Bobal is Spain's third most planted varietal. In The Levant, Bobal is grown for mass production—growing in bulk and selling the juice. It was quantity over quality, until a handful of producers decided to move away from that. Vera de Estenas is widely recognized as a torchbearer for Bobal wines, as shown by the complexity in this bottle.

Ver de Estanas was founded in 1945 and holds some of the oldest Bobal plantings in Spain. Under the current leadership of Felix Martinez, Vera de Estenas produces from vines as old as 100 years. Beyond this, they want their wines to provoke a freshness. This is a true Mediterranean "wine of the sun" encouraged with Solano winds and high elevation to preserve acidity.
Eduardo Solar was a mountaineer before visiting Madrid in 2012, where he fell in love with the idea of making wine and decided to climb a different kind of mountain. This time he would do so in Argentina, farming only Rhone varietals and vinifying them in a fresh style, with lower alcohol, native yeasts, no filtration, hand-harvesting and manual (foot) crushing. Monastrell is another name for the Rhone classic, Mourvedre.

Ver Sacrum means "Sacred Spring", an traditional ceremony in which the elderly send the young and their families to new villages with vines trimmings. They would start new vineyards along with their new lives and promise: "Ver Sacrum is a symbol of the new tribe, new art, new vine. We renew this ancient vow, with the audacity create something new."
Gustavo Martinez is as dynamic as his wines, working closely with five different farming families, sharing his experience and giving them the tools needed to grow sustainably and with an absolute respect to nature. While he is very involved in the growing season, after the harvest he does all the winemaking completely alone. Says Gustavo- "Throughout the season I work absolutely alone, except in the bottling. For example, this pandemic-harvest I had to sleep in the winery and I worked alone for 1 month to carry out the 2020 harvest, which, I have to say is the best harvest until now."

We can't wait. For now, enjoy the 2019 Pet Nat* chilled.

*Pétillant Naturel aka "Pet Nat" is a type of sparkling wine that uses the oldest sparkling wine making technique called Méthode Ancestrale, where the wine finishes fermenting in bottles, causing it to carbonate with a naturally.