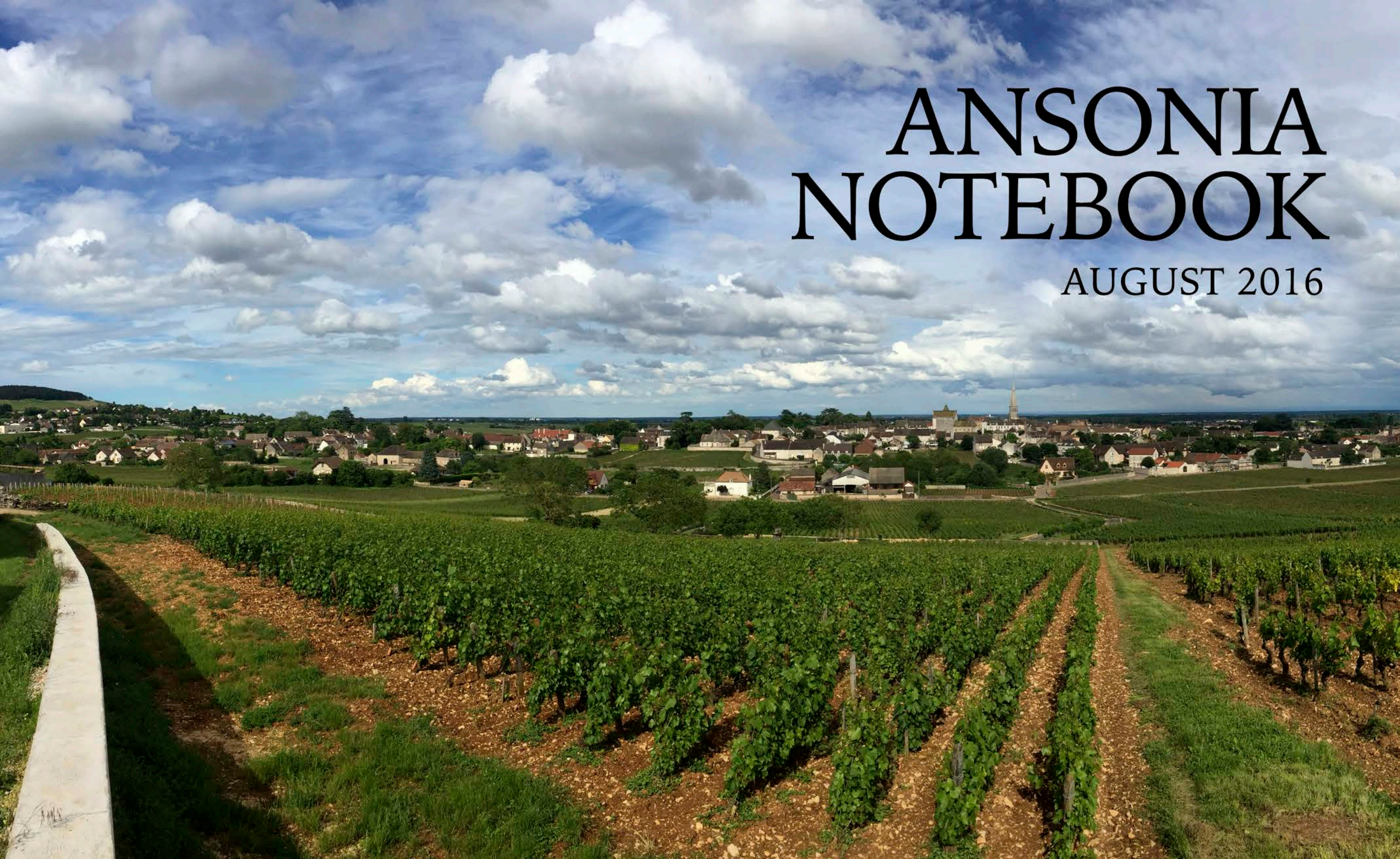


ANSONIA NOTEBOOK

AUGUST 2016





I. Notes from Harpswell

MARK WILCOX

A monthly dispatch from the rocky coast of Maine; August's column covers the local food movement and seasonal eating in Midcoast Maine.



AUGUST 2016: 25% OFF SALE SHELF	
 LEHOULT Graves Blanc 2013 Crisp, dry, herbal Sauvignon Blanc from Bordeaux. \$20 \$15	 AUTARD Chateaufort Blanc 07 Rich, opulent white from a master of Chateaufort du Pape. \$60 \$45
 COTE-RODIE BONNEFOND Côte Rôtie 13 Dense, peppery pure syrah luxury wine from the Northern Rhône. \$66 \$49.5	 FONT DU LOUP Chateaufort 13 Classic red Chateaufort du Pape from a master with unusual balance. \$45 \$33.75
 FOULAQUIER Roulier 2010 Earthy, smooth, generous spirit blend from the Langquedoc. \$24 \$18	 LAPONT-MENAUD Rouge 13 Dark, classic red with noticeable tannin from Bordeaux. \$24 \$18
FREE EAST COAST SHIPPING ON 12 BOTTLES email Tim to place an order from the Sale shelf	

II. 25% Off Sale Shelf: August 2016

This month's 25% off Sale Shelf includes two Chateaufort-du-Papes, Premier Cru Meursault, and 9-year-old red Burgundy from Michel Gros.



III. Have you heard about?

A list of things we've discovered recently; August's list includes a new book from Edward Behr, a music podcast, a new Netflix season, and more.



IV. Depot Journal

ISAIAH WYNER

Our Warehouse Manager Isaiah Wyner discusses topics that come up during our Saturday open hours in Newton, Mass. This month: Summer in the vineyard.



Filet de Porc
Nature ou fumé
950 g

FAGOT DE BUCHETTES
5€



BEAUFORT ETE
Fromage à pâte pressée cuite
32% MG
28.90€/KG

COMTE
40% cru à pâte pressée cuite
18.90€/KG

Pur Porc
Rosette
HT SAVOIE
de
15.90€/Kg
memo
+ 1^{er} Coupe



NOTES FROM HARPSWELL

August 2016 | Mark Wilcox

You know the local food movement has been around a while when the likes of Whole Foods is busy tracking down local products to tout in their stores. Still, there seems to be something for everyone in it -- fresher food, fewer additives, support for the local economy, and a small carbon footprint -- so it's likely to be with us for some time.

Local food sources surround us here in Maine. Our favorite food shop in Brunswick bears the very name "Local," and there its owners collect all sorts of delights from up and down the





coast. The names are delightful, too. The cheesemakers at Phippsburg's Hahn's End offer one cheese named Ragged Island, and another called City of Ships (a reference to Bath's historic Iron Works). Nearby farms bear names like Turtle Rock, Laughing Stock, and Left Field. And Freeport's Winter Hill Farm has a Camembert named Frost Gully. In the oyster department, we see names like Flying Point, Dodge Cove, Glidden Point and Pemaquid.

Summer is the best season for the locavore. Lobsters from our few traps are the most local of our summertime pleasures, and the fact that they're free inspires us to experiment with them extravagantly. (Of course, calling them free requires us to ignore the cost of traps, bait, line, buoys and boat; but we do so cheerfully). This year we've planted a small garden between our house and dock, and it has been producing enough lettuce to keep us in daily salads. We will be delighted if the tomatoes are even half as good.

We have some other local projects going, many of them longer term. We're still working this year at raising honeybees, and as of this week we have several thousand sand-sized clams and thumbnail-sized oysters floating a thousand yards off the dock. How fast (and whether) they'll grow is anyone's guess -- more to come on that, we hope, in a future note.

Much of the pleasure of local food really may be the pleasure of seasonality. We came to a particular appreciation for seasonal food during our sabbatical in Burgundy many years ago, when many foods were not available all the time in every market. Asparagus is a

springtime pleasure in France, and chestnuts for roasting over the fire disappear soon after the Christmas holidays. These limits enhanced our appreciation for those foods. When huge red strawberries are available every day of the year in every supermarket, they seem less of a treat. On the other hand, when lamb from the salt marshes is available only a month a year, the meat seems to have that much more flavor.

While we feast on the fruits of our nearby resources, we aren't about to limit ourselves to them. Some of life's greatest gustatory pleasures necessarily come from distant places. The remarkable flavors of classic Parmigiano Reggiano, for example, depend on the local forage, the climate, and the cows (the red cows, or "reggiana") that are found only in Emilia Romagna near Parma. And of course the philosophy behind Ansonia Wines is that the most interesting wines are unique to the place from which they come.

For us, the fun comes from seeking out the very best local products and trying to find just the right wine from somewhere else to pair with them. Recent successes include a bowl of steamer clams matched with a 2006 Chablis 1er cru Montmains from the Domaine Jean Collet; and a Lobster Risotto matched with a St. Aubin "Champ Tirant" 2014 from the Domaine Gerard Thomas. The clams cleaned themselves as they hung off the dock for a few hours; then their sweet chewiness contrasted beautifully with the precision and



energy of that unoaked Chablis. The fuller, richer St. Aubin paired nicely with the creaminess of the risotto, and its subtle oak played well against the grated Parmesan stirred into the rice with the chunks of lobster.

Perhaps it's the confluence of flavors and origins that we like best – chardonnay harvested ten years ago on a rocky slope in Chablis, savory cheese from an Italian hillside cellar-aged for three years, both paired with lobster and clams that were swimming wild just hours before. Wherever you live, the foods around you are easier to find than ever before. What you do with them, and how you match them with the best from elsewhere, is up to you.

MW





AUGUST 2016: 25% OFF SALE SHELF



PRUNIER Auxey VV blanc 12

Dense, rich white Burgundy from a forgotten valley.

\$42 **\$31.5**



RAVAUT Ladoix rouge 2013

Classic, ripe, juicy red Burgundy from the north of the Côte de Beaune.

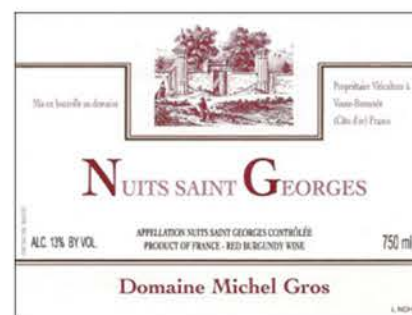
\$38 **\$28.5**



PRUNIER Crémant de Bourgogne

Classic sparkling white Burgundy from an under-the-radar producer.

\$30 **\$32.5**



GROS Nuits-St-Georges 2007

Silky, elegant, nine-year-old red Burgundy from a legendary vigneron.

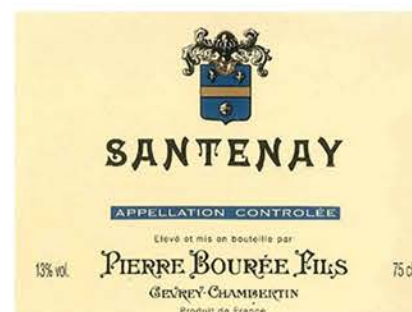
\$74 **\$55.5**



BOYER Meursault 1er cru 2012

Extraordinary, opulent white Burgundy from a master of Meursault.

\$116 **\$87**



BOURÉE Santenay 2014

Hearty, extracted red Burgundy from a classic, old-school source.

\$45 **\$33.75**

FREE EAST COAST SHIPPING ON 12 BOTTLES

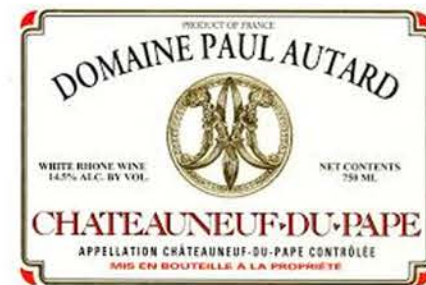
| [email Tom](#) to place an order from the Sale shelf

AUGUST 2016: 25% OFF SALE SHELF



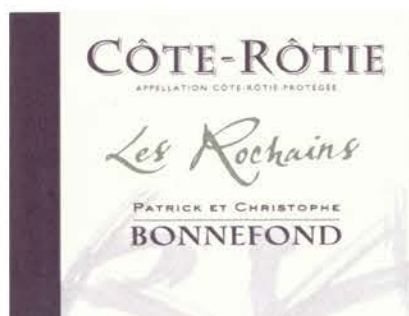
LEHOUL Graves blanc 2013
*Crisp, dry, herbal Sauvignon blanc
from Bordeaux.*

\$20 **\$15**



AUTARD Chateauneuf blanc 07
*Rich, opulent white from a master of
Chateauneuf-du-Pape.*

\$60 **\$45**



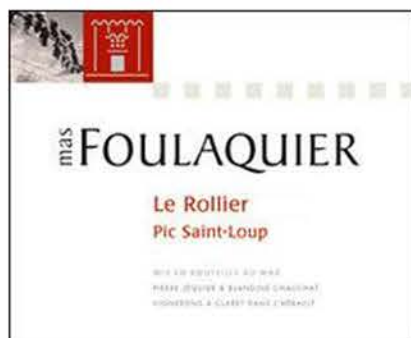
BONNEFOND Côte Rôtie 13
*Dense, peppery pure syraha luxury
cuvée from the Northern Rhône*

\$66 **\$49.5**



FONT DU LOUP Chateauneuf 13
*Classic red Chateauneuf-du-Pape from
a source with unusual balance.*

\$45 **\$33.75**



FOULAQUIER Rollier 2010
*Earthy, smooth grenache-syrah blend
from the Languedoc.*

\$24 **\$18**



LAFONT-MENAUT Rouge 13
*Dark, classic red merlot/cabernet
blend from Bordeaux.*

\$24 **\$18**

FREE EAST COAST SHIPPING ON 12 BOTTLES | [email Tom](#) to place an order from the Sale shelf





What we're watching: Chef's Table Season 2 (Netflix)

Netflix is back with a second season of their beautifully-shot “Chef’s Table” series, which follows high-performing chefs from around the world. The show probes the back-stories behind these successful culinary artists, exploring the familial and national motivations that inspire the food they create.

What we're reading: France, Whiskey, Decanter

A recent favorite book is “Food and Wine of France” by Edward Behr. Behr is best known as the editor of the excellent food journal “the Art of Eating,” and his book is just as thoughtful, well researched, and well written. We also enjoyed an article in Decanter on sugar levels in Alsace, and an article in Punch on the concept terroir of in rye whiskies.



What we're listening to: Song Exploder Podcast

Song Exploder is a wonderful podcast that records artists as they explain their songs, how they were written, and how they arrived at the final track. Guests include Andrew Bird, the Lumineers, MGMT, U2, the Postal Service, and more.

What we're cooking: Kale Salad with Pine Nuts and Parmesan

We eat kale year round, particularly sautéed with some garlic and red pepper flakes – in hot oil the leaves pick up a pleasant nutty texture. But in the summer we’ve been searching for a recipe for raw kale that manages to cut through the bitterness. Our favorite find is a salad with pine nuts, parmesan, and lemon-honey dressing. [Link here.](#)







DEPOT JOURNAL

August 2016 | Isaiah Wyner

The month of August in Burgundy can best be described as the quiet before the storm. The quiet is the slowly maturing grapes in the vineyard. The storm refers to the upcoming frenzy of activity during harvest and the early stages of turning grape juice into wine.

The annual cycle in a vineyard is fairly predictable. Winter is a time to rest and get the vineyard ready for the next growing season, mainly pruning the vines in anticipation of the new shoots. Spring means bud formation, usually in April, followed by flowering in June, and grape bunches which begin to form in July. Winemakers spend the month of August carefully watching the grapes grow and keeping an eye out for maladies and disease. Veraison, the coloring of the grape skin, usually occurs in the middle of August and marks the beginning of ripening. The skins on the white wine grapes will become more yellow or translucent, and the red grape skins will begin to darken. The vigneron may at this point decide to remove

some of the leaves around the grape bunches to allow more sun and encourage quicker ripening. If the summer has been very hot, the leaves are usually left on to protect the bunches from too much sun.

After the grape bunches have changed color the vigneron may consider a “green harvest”, where the grape bunches that are of lesser quality are removed. The goal is to concentrate the plant’s energy and nutrients into the remaining bunches.

Weather is a constant concern. Rain is obviously a necessity, and light showers between June and August are welcome. The lack of rain over the summer can slow growth and, if there’s a drought, even kill the vines. Too much rain brings its own problems. If it’s early in the spring, the rain can knock the blossoms off the vines. If there is heavy rain right before harvest, the grapes can become swollen and even split. Too much humidity can encourage rot, mildew, or Oïdium, all powdery fungal diseases.



All can contribute to bad fruit and diminish the harvest.

Towards the end of August, the grapes are generally almost ready to harvest. The harvest date depends most strongly on the flowering date -- winemakers count 100 days from the flowering, to predict the date of full ripeness. The decision of exactly when to start the harvest is perhaps the most important of the year for a winemaker.

In anticipation of the harvest, winemakers prepare their domaines -- organizing a crew of pickers, and renting or preparing machinery like tractors, sorting tables, and grape presses.

To be a vigneron and winemaker in Burgundy is a noble pursuit, but one that carries great risk and great reward. Next time you are enjoying a glass of wine of one of our Burgundy producers, consider that the people who made that wine are part farmer, part scientist, and part artist.

