

West Hawaii Today

Features

Nontraditional wines to welcome spring

By Hayley Hamilton Cogill / Red Wine With Breakfast | Tuesday, March 13, 2018

I drink a glass of wine every day. It's my passion, profession and often obsession. Each day I select the ideal bottle that's juice will speak to me, telling the story of the land, the winemaker, the vintage, the soil.

Some days I like the classics, like my go-to Chardonnay or Cabernet. Some days I look for something out of the ordinary. Here are a few that fall into the latter, like international varieties from unexpected places and nontraditional options that will make you swoon, each available on Hawaii Island.

I just returned from a trip to Chile, tasting wine in the northern regions of Leyda, San Antonio and Casablanca. Historically, Chile has been known for producing robust reds from Bordeaux varieties like Cabernet Sauvignon and their signature Carmenera. However, in the cool-climate regions of the north, driven winemakers, like Rodrigo Soto of Veramonte, are proving the quality of Chilean Pinot Noir, producing elevated, elegant, character-driven wine. Produced biodynamically, respecting the land, Veramonte Ritual Pinot Noir (\$25) highlights earthy, mineralic layers of wild thyme, crushed stone, and eucalyptus melding into cranberry and pomegranate.

One of my favorite things about living in Hawaii is tasting the ocean in the air on early morning walks on the beach. Briny, sea

salinity in
Sea on the
lip-smackin

Northern
Scorching
developing
freshness
Blanc de N

"...in the cool-climate regions of the north, driven winemakers, like Rodrigo Soto of Veramonte, are proving the quality of Chilean Pinot Noir, producing elevated, elegant, character-driven wine. Produced biodynamically, respecting the land, **Ritual Pinot Noir** highlights earthy, mineralic layers of wild thyme, crushed stone, and eucalyptus melding into cranberry and pomegranate."

Traditionally highly tannic, powerful, intense tannat is tamed by producers in Uruguay, delicately handling the robust variety to produce expressive, velvety wines with approachability. Bodega Marichal (\$18) and Bodega Garzon (\$20) each highlights the leather, tobacco, and savory meaty qualities of the grape, pairing perfectly with roasted beef or pork belly.

Hayley Hamilton Cogill is a sommelier, wine writer, and educator. Together with her husband Gary Cogill, an Emmy award-winning film critic, they host "Cogill Wine And Film, A Perfect Pairing" podcast on reVolverPodcasts.com while living on Hawaii Island in Kamuela while both writing for West Hawaii Today.



RITUAL