

2022 Kolonics Juhfark Attila

Somló, Hungary

Károly Kolonics is a 4th generation winemaker who grew up in nearby Devecser but spent his weekends and summers in Somló. His grandparents were born and raised on the hill. His Somlói lineage goes back notably to his great grandparents who emigrated to the US before WWI. Once the war threatened Hungary, they mailed back as much money as possible. There was an issue with the postmaster and none of the money went to the family and the estate was lost to the Abbey. The family eventually got their land back. The labels are photos of the great grand parents from the late 1800s.



VINEYARDS

Today, Kolonics farms about 9 hectares of Olaszrizling, Furmint, Juhfark and Hárslevelű in thick basalt crumble soil. The area is also covered in chestnut and walnut trees at an altitude just above the frost line. No herbicides, pesticides, cover crops are cut by hand, and he uses orange oil and hand sprayed SO2 when needed.

WINE MAKING

His barrel regiment of large 1500L Hungarian oak and Acacia barrels, many around 60 years old, are adorned with the names of Kings and Saints of Hungary. According to Károly, "I usually say that when you taste a wine and you speak about the barrel you do not speak about God but of his dress." As for winemaking, grapes are destemmed, pressed, and then usually spend 6-8 hours of maceration before the native fermentation begins. All wines are barrel fermented and aged, full malo and only racked once before bottling.

NOTES & PAIRINGS

Attila the Hun might be one of the most known characters from this part of the world. Rightly feared by Western and Eastern Roman Empires, he invaded as far west as modern day France and Italy, sieged the Balkans, and definitively devastated the Byzantine Empire. He never took Constantinople, Rome or Paris, but did put a serious hurting on everything in between. There's a reason Allied forces in WWI referred to the Germans as Huns – a clear call back to the barbaric fighting style of Attila. As a vessel, Attila is a super thick walled 1000 liter oak barrel from the Zemplén forest in Tokaj. As Károly puts it, wines from this barrel are "Distinct, clear, and straightforward." It's both one of the driest wines from 2021 but with far and away the most acidity. This is Juhfark leading the charge into battle. After 6-12 hours on the skins, its gravity fed into barrel. A minimum of 12 months aging on the fine lees with zero racking and then an additional 2 years in bottle before release. The only addition is SO2.



ANALYTICS & PRONUNCIATION

APPELLATION: Somló (Shoam-low)

GRAPE COMPOSITION: 100% Juhfark (you - fark)

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

MACERATION & AGING: 6-12 hours on the skins. 12 months aging on the fine lees with zero racking and then an additional 2 years in bottle before release.

ALCOHOL: 13.1%

RESIDUAL SUGAR: 2.3 g/l

ACIDITY: 8.56 g/l

DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com