

2017 Kolonics Juhfark Karvaly

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 Somló 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

Juhfark (Sheep's tail) is a distinctive, almost extinct white grape variety found almost exclusively in Somló. The clusters are long, tightly packed and curve a little at the end hence the Sheep's tail moniker. Naturally very high in acidity, it's also fairly neutral on its own and instead absorbs and communicates the volcanic terroir rather than pronounced fruit flavors. However, after a few years in bottle this wine really comes alive.

ANALYTICS & PRONUNCIATION

PRODUCER: Kolonics
APPELLATION: Somló
VINTAGE: 2017
GRAPE COMPOSITION: %100 Juhfark (you - fark)
CLIMATE: Cool Continental
SOILS: Basalt and ancient seabed
MACERATION & AGING: large 1500L Hungarian oak and Acacia barrels
ALCOHOL: 13%
RESIDUAL SUGAR: 0.9 g/l
ACIDITY: 5.9 g/l



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