

2019 Kolonics Juhfark

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

When we first visited Károly many years ago, we opened up a 2011 Olaszrizling on our last evening. It was a richer year in terms of ripeness, but not out of balance with Somló's volcanic salt and acidity. This 2019 Juhfark triggers that same olfactory memory despite being so young. Perhaps the large oak and acacia are more broken in, but regardless, this is big boy golden Somló. When a large accredited wine education entity never covers Somló, this would be in their blind portion for classic Somló. And despite only a half day on the skins, the pungency of the fruit here for Kolonics is realized with élevage and bottle age. According to Károly, "the real Somló minimum 3 years!" The technical analysis doesn't shed any light on this wine. It's also why Somló is so special.

ANALYTICS & PRONUNCIATION

APPELLATION: Somló

GRAPE COMPOSITION: %100 Juhfark (you - fark)

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

MACERATION & AGING: large 1500L Hungarian oak and Acacia barrels

ALCOHOL: 12.9%

RESIDUAL SUGAR: 1 g/l

ACIDITY: 6 g/l



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