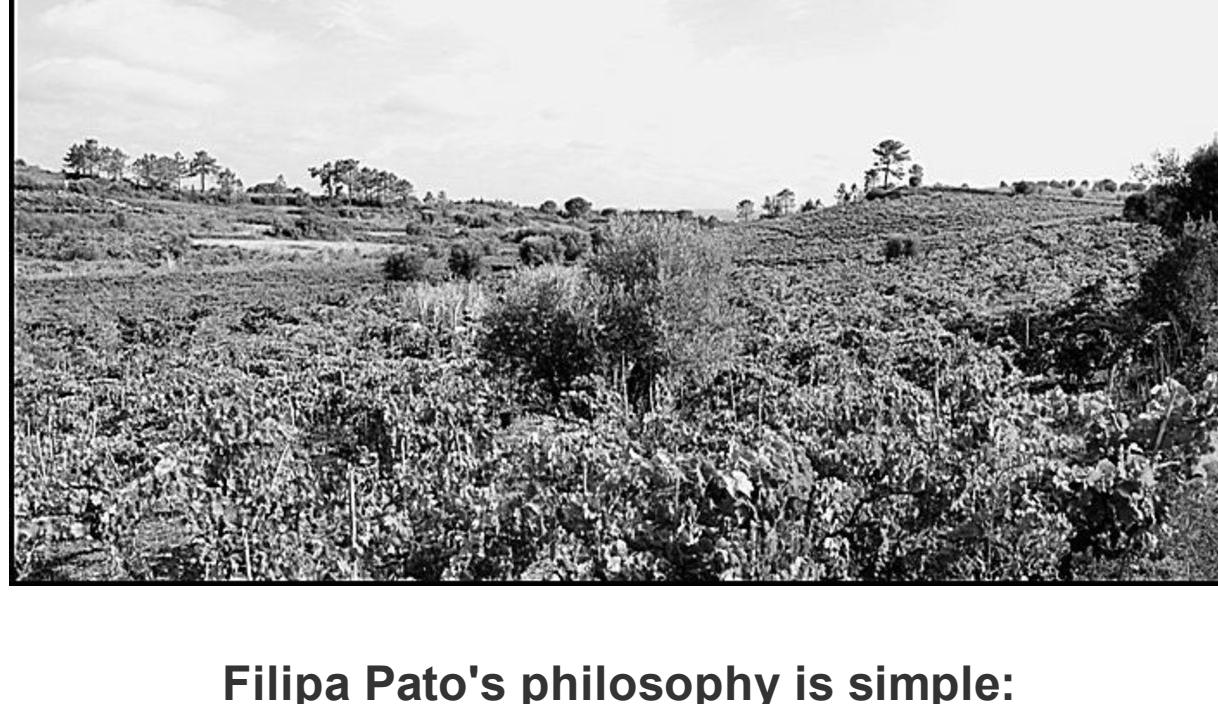




The Wild Landscape of Filipa Pato



Filipa Pato's philosophy is simple:

Create authentic wines without make-up.

She focuses on indigenous grapes such as Baga which is our wine

highlight of the week.

Read and Enjoy!



2020 Filipa Pato Bairrada (100% Baga) Territorio Vivo

(Portugal, Beiras, Bairrada) \$34

We were enthralled with our first bottle.

Our notes went a little like this:

A wine that's young and soulful, ancient and wise all at once. There's

a core of wildly exotic fruit yet everything is grounded in the familiar. It

has edge but isn't sharp; pronounced with wily direction.

It embodies the vision of the winemaker, Filipa Pato, who farms

biodynamically and with a sense of place. Her philosophy is simple:

create authentic wines without make-up.

This wine is a 'go out of your way to find' kind of wine.

It's a good thing Renegade is near.

Swing by and pick up a bottle for the weekend to come.



2019 Le Ragnaie Troncone

(Italy, Tuscany, Toscana IGT) \$24

The vines that produced the grapes for this wine are 'Too High For

Brunello', a nod to the highest vineyards in Montalcino and therefore

unable to be labeled Brunello. What we do have is still 100%

Sangiovese; a young, vibrant wine teeming with energy. Aromas of

wild cherries, red currants, juniper berries, and dusty earth drift from

the glass. Red berry, plum, pepper on the palate with hints of earth

and spice.

So far this wine is reserved so plan on allowing it to open a bit (if

you've had the tremendous 2018 this will be at least as good in about

6-9 months, or decant for an hour or two).

In case you are wondering, the label depicts a traditional bird-

catcher's net. It resembles a spider web, or ragna in Italian, from

which Le Ragnaie takes its name.



2016 Mas d'en Gil Priorat Clos Fontà

(Spain, Catalunya, Priorat) \$95

We found this to be a lively, exotic wine full of power and complexity.

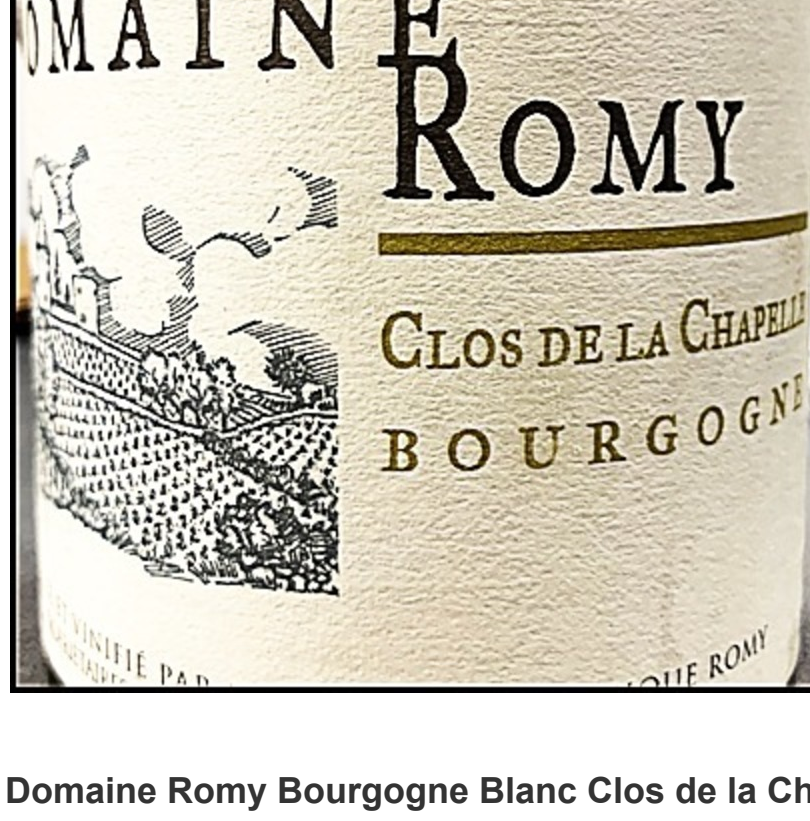
This Grenache, Carignan blend is laced with spice and iron, red and

dark fruit, intriguing undertones of graphite, licorice, and lavender. As

gorgeous as this wine is, it is not overblown. Let breath for a few

hours in a vessel of your choice (our Chemex opened up the wine

effortlessly). A gorgeous example of Priorat wines.



2020 Domaine Romy Bourgogne Blanc Clos de la Chapelle

(France, Burgundy, Bourgogne Blanc) \$22

Aromatically fresh with lovely balance and a cool core of minerality. A

benchmark Bourgogne at a very reasonable price, and in case we

haven't mentioned, it's our new house Chardonnay.



2020 Anselmo Mendes Loureiro Vinho Verde Muros Antigos

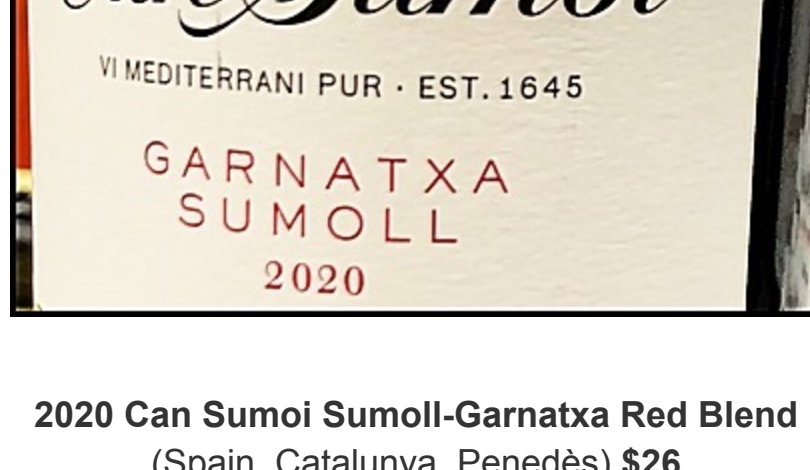
(Portugal, Minho, Vinho Verde) \$16

This Vinho Verde is an absolute fun one. Incredibly balanced between

fresh fruit, acid and minerality and a fantastic example of how great

wines can be for a wee bit of coin.

With the hot weather here this will go quick!



2020 Can Sumoi Sumoll-Garnatxa Red Blend

(Spain, Catalunya, Penedès) \$26

We couldn't leave you without a great grilling Red for the weekend;

something completely new and delicious.

This Sumoll-Garnatxa blend from the Catalonia region is a dark,

mysterious, and intense (but only 12.6%) wine full of wild

berries, Mediterranean forest herbs, energetic elegance and a

lingering rusticity.

Grilling tri-tip, burgers, portebello mushrooms (drizzled with a

mushroom reduction + roasted garlic and thyme)? This is your go-to!

And all in that your neighbors have never heard of the Sumoll grape.

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

Renegade Wines

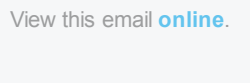
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