Dinner Wines - Superlinear Academy

Selection for Yuzheng Sun and Friends
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wine@mediumplus.com

Prepared by Nick Davis, Master Sommelier

This group is unified by wines and one sake built on control, tension, and layered persistence, with each category translating concentration into form through a different technical language. The extra brut rosé Champagne brings bottle fermentation, lees influence, and low dosage into a shape defined by chalky drive and measured breadth, while the Junmai Daiginjo assemblage applies similar precision through polishing, blending, and textural refinement. The Bourgogne Blanc and Mosel Spätlese both place acidity at the center, one through cool-toned mineral clarity and lees-shaped volume, the other through the integration of sweetness into a fine, elongated frame. Among the reds, Nebbiolo and Nuits-Saint-Georges emphasize tannin detail, savory depth, and the slow release of site, while Monte Bello, Gualtallary Malbec, Walla Walla Syrah, and Barossa Shiraz show how altitude, hillside exposure, and ripeness can still resolve into structure, with firm extract, calibrated oak presence, and the capacity to evolve over time.

这一组酒款与一款清酒之所以能归为一体，在于它们都建立在掌控力、张力与层层递进的持久感之上；不同品类虽各自通过不同的技术语言来表达集中度，却都能将这种浓缩感转化为清晰而有形的结构。那款特级干型桃红香槟，以瓶中二次发酵、酒泥作用与低补糖塑造出一种由白垩质驱动感和克制宽度共同界定的轮廓；而那款纯米大吟酿调配清酒，则通过精米、调配与质地上的细致打磨，展现出近似的精准性。勃艮第白与摩泽尔晚收雷司令都将酸度置于核心位置，前者以冷调的矿物清晰度与酒泥塑造的体量感来呈现，后者则把甜味融入纤细而延展的骨架之中。至于红葡萄酒，内比奥罗与夜丘圣乔治更强调单宁细节、咸鲜层次以及风土表达的缓慢展开；而蒙特贝罗、瓜尔塔拉里马尔贝克、瓦拉瓦拉西拉与巴罗萨设拉子，则展现出海拔、山坡朝向与成熟度如何仍可最终归结为结构，体现为坚实的萃取感、校准得当的橡木存在，以及随时间持续演化的能力。

NV **Frédéric Savart** **Extra Brut 1er Cru Bulle de Rosé** **Champagne, FR** **750mL** **$150**

Mid-slope premier cru parcels in Écueil on the Montagne de Reims underpin the NV Frédéric Savart Extra Brut 1er Cru Bulle de Rosé, where chalk subsoils with clay and sandy topsoil provide reliable drainage and steady water regulation in a cool continental climate. Frédéric Savart directs this small grower estate from family holdings with a focus on parcel precision and low-intervention farming shaped by site rather than broad house blending.



Vineyard work is carried out by hand, with close attention to soil vitality, canopy balance, and selective harvest timing across parcels. The blend is based on Pinot Noir with Chardonnay and a portion of still red Pinot Noir, incorporated after base wines are vinified separately in stainless steel and neutral oak. Secondary fermentation occurs in bottle, followed by extended lees aging and disgorgement at Extra Brut level. Within the Savart range, Bulle de Rosé serves as the rosé expression, applying the same site-driven philosophy that defines the estate's white Champagnes.

兰斯山北麓蒙塔涅-德-兰斯产区埃居伊村的一级园中坡地块，构成了 NV Frédéric Savart Extra Brut 1er Cru Bulle de Rosé 的基础；在凉爽的大陆性气候中，富含黏土与砂质表土的白垩质底土提供了可靠的排水性与稳定的水分调节能力。Frédéric Savart 依托家族持有的葡萄园经营这座小型种植者酒庄，核心理念在于地块层面的精准表达，以及由风土主导的低干预式种植，而非依赖大规模酒庄常见的广泛调配逻辑。葡萄园管理全部以手工进行，并在各个地块中持续关注土壤活力、树冠平衡与分批采收时机的精准拿捏。调配以黑皮诺为主，辅以霞多丽，并加入一部分静态红葡萄酒黑皮诺；这些基酒先分别在不锈钢罐与中性橡木容器中酿造，随后再完成最终调配。二次发酵在瓶中进行，其后经过较长时间的酒泥陈年，并以特级干型标准完成除渣。于 Savart 的酒款体系中，Bulle de Rosé 代表酒庄的桃红表达，延续了定义其白中白与白中黑香槟风格的同一套风土导向理念。

NV Shiraiwa K.K. Junmai Daiginjo IWA 5 Assemblage 3 Toyama, JP 720mL $195

Directed by Richard Geoffroy following his transition from Champagne to sake, the NV Shiraiwa K.K. Toyama Junmai Daiginjo IWA 5 Assemblage 3 places blending at the center of its method. Rice is sourced from contract growers across Toyama Prefecture, where mountain runoff, well-drained alluvial soils, and cool, maritime-influenced conditions support stable maturation of premium sake rice. Growers operate under strict field-management protocols, including careful water control and selective harvest decisions based on kernel development. Polishing and washing are carried out with tight precision before koji making and fermentation in controlled tanks designed to maintain consistent temperature profiles. Multiple base sakes are produced and assessed individually, then assembled into a final blend intended to build complexity through layered components. Within the IWA project, Assemblage 3 continues an exploration of how curated rice origins and methodical fermentation can be translated into a cohesive expression guided by blending.

在 Richard Geoffroy 自香槟转向清酒酿造之后所主导的体系下，NV Shiraiwa K.K. Toyama Junmai Daiginjo IWA 5 Assemblage 3 将调配置于其方法论的核心。酿造所用稻米来自富山县各地的契作农户；当地山地融水充沛、冲积土壤排水良好，加之受海洋影响的凉爽气候，共同支持了优质清酒米的稳定成熟。种植者遵循严格的田间管理规范，包括细致的水位控制，以及依据米粒发育状况进行选择性采收。精米与洗米过程均以高度精确的标准执行，其后进行制麹与控温发酵，发酵罐的设计旨在维持稳定一致的温度曲线。多组基酒先分别酿成并单独评估，随后再调配成最终酒体，以层层叠加的组成部分建立复杂性。在 IWA 项目之中，Assemblage 3 延续了这一探索：如何将经过筛选的稻米来源与方法严谨的发酵过程，最终整合为一款由调配所统摄的完整表达。

2020 Domaine Leflaive Bourgogne Blanc Burgundy, FR 750mL $150

Clay limestone parcels surrounding Puligny form the basis of the 2020 Domaine Leflaive Bourgogne Blanc, sourced from biodynamically farmed vineyards where moderate vigor and reliable drainage support steady Chardonnay ripening. The warm, compact nature of the 2020 season required attentive canopy shading, moderated yields, and careful soil preservation to maintain balance under early harvest conditions. Grapes were harvested by hand and pressed as whole clusters, with fermentation carried out in French oak under native yeasts. Lees aging followed, with restrained bâtonnage used to monitor integration while preserving precision. Within the Leflaive portfolio, this bottling contributes to the estate's long term evaluation of how regional parcels express broader Puligny farming and cellar practices and informs decisions related to clonal renewal, vineyard health, and calibrated élevage.

普利尼周边的黏土石灰岩地块构成了 2020 Domaine Leflaive Bourgogne Blanc 的基础，这些葡萄园采用生物动力法耕作；适中的生长势与可靠的排水条件，为霞多丽提供了稳定而均衡的成熟环境。2020 年份温暖且生长期相对紧凑，因此在提前采收的条件下，必须对树冠遮荫、产量控制与土壤保护保持高度关注，以维持整体平衡。葡萄以手工采收，并以整串压榨，随后在法国橡木桶中依靠原生酵母完成发酵。之后进行酒泥陈年，并以克制的酒泥搅拌来观察融合程度，同时保留酒体的精确性。在 Leflaive 的酒款体系中，这一酒款也是酒庄长期观察区域级地块如何承载更广义普利尼种植与酒窖实践表达的重要组成部分，并为其在克隆更新、葡萄园健康管理与精细化培养方案上的决策提供依据。





2018 Willi Schaefer Riesling Spätlese Graacher Domprobst Goldkapsel Mosel, DE 750mL $195

From steep sections of Graacher Domprobst long examined by the Schaefer family for differences in slate composition, water retention, and heat accumulation, the 2018 Willi Schaefer Mosel Riesling Spätlese Graacher Domprobst Auction GK captures a year when botrytis arrived in measured waves and enabled highly selective picking. Domprobst's sheltered curves and subtly varied exposures support slow, steady ripening, and harvest was carried out in small hand passes aimed at berries that matched the balance expected of auction selections. Fruit was pressed gently, then fermented with native yeasts in stainless steel and fuder, with the must's density contributing to a slow fermentation pace. Élevage included regular evaluation to maintain precision as the wine settled. The designated GK cask was selected for its interplay of slate derived structure and late harvest concentration, continuing the estate's practice of isolating individual Domprobst expressions through meticulous vineyard work.

2018 Willi Schaefer Mosel Riesling Spätlese Graacher Domprobst Auction GK 来自格拉赫尔多姆普罗布斯特葡萄园中坡度陡峭的地段。Schaefer 家族长期对这些地块中板岩成分、持水能力与热量积累差异进行细致观察；这一年份中，贵腐菌以较为克制且分阶段的方式出现，使酒庄得以进行高度筛选性的采收。Domprobst 受庇护的弯曲坡面与细微变化的朝向，有助于葡萄缓慢而稳定地成熟；采收以小批次手工分拣的方式完成，目标是挑选出最符合拍卖酒标准平衡感的果实。葡萄经轻柔压榨后，在不锈钢罐与大型旧木桶中依靠原生酵母发酵，较高的葡萄汁浓度也使发酵过程自然放缓。培养阶段中，酒庄持续进行规律性的评估，以在酒液逐步澄清与稳定的过程中维持其精确性。最终被指定为 GK 的那只酒桶，正是因其兼具板岩所赋予的结构感与晚收带来的浓缩度而被选出，延续了酒庄通过细致葡萄园管理来分离并凸显 Domprobst 单一表达的长期实践。

2007 Fontanafredda Barolo Riserva Piedmont, IT 750mL $205

Alternating layers of clay, marl, and sandstone in Serralunga's Helvetian formations underpin the 2007 Fontanafredda Barolo Riserva, assembled from older estate parcels maintained through sustainable methods and long term soil monitoring. Warm conditions in 2007 required careful canopy work and selective hand harvesting to retain balance as ripening progressed. Fermentation took place in stainless steel with extended maceration, allowing each lot's development to be followed before final assemblage. The wine then spent an extended period in large Slavonian oak, supporting integration of components from multiple hillside plots while maintaining structural definition. Within the Fontanafredda portfolio, the Riserva functions as a synthesis of estate holdings and a benchmark for examining how Serralunga's geological depth translates into long aging Nebbiolo in a warm vintage.

塞拉伦加地区海维申阶地层中交替分布的黏土、泥灰岩与砂岩，构成了 2007 Fontanafredda Barolo Riserva 的地质基础；这款酒由酒庄较老的自有地块调配而成，这些园地通过可持续方式管理，并持续进行长期土壤监测。2007 年温暖的生长条件，使得在成熟推进过程中必须通过细致的树冠管理与选择性手工采收来保留整体平衡。发酵在不锈钢容器中进行，并伴随较长时间的浸渍，以便在最终调配前持续追踪各批次酒液的演变。其后，葡萄酒在大型斯拉沃尼亚橡木桶中经历了长时间陈年，使多个山坡地块来源的组成部分得以整合，同时仍保持清晰的结构轮廓。在 Fontanafredda 的酒款体系中，这款 Riserva 可视为酒庄自有园 holdings 的综合体现，也是观察塞拉伦加深厚地质条件如何在温暖年份中转化为具备长期陈年能力的内比奥罗的重要标尺。





2005 Domaine Robert Chevillon Nuits-St-Georges 1er Cru Les Perrières Burgundy, FR 750mL $180

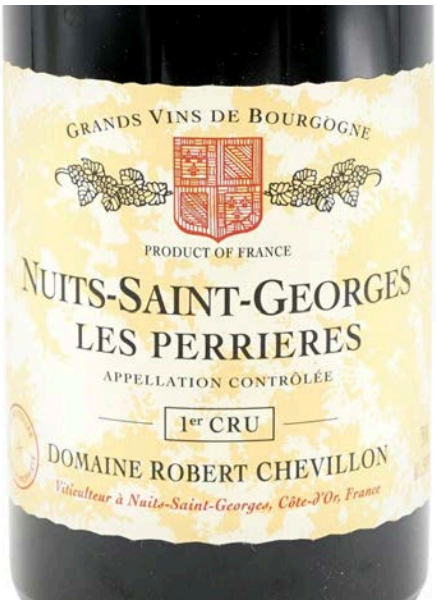
Stony, limestone rich soils define the character of the 2005 Domaine Robert Chevillon Nuits-Saint-Georges 1er Cru Les Perrières, a vineyard often associated with a more tensile structural profile. The Chevillon family's vineyard program, grounded in close observation of soil depth and drainage, informed decisions around pruning, interrow cultivation, and canopy architecture. The site's exposed position and incline required careful management of shoot growth during a warm, dry season. As harvest approached, repeated sampling across the terraced sections guided picking sequences aimed at capturing optimal phenolic maturity. Fermentation proceeded with controlled temperatures and measured extraction, followed by maturation in French oak selected through ongoing cooper trials to preserve precision. This cuvée contributes to the domaine's broader exploration of how Nuits-Saint-Georges's varied limestone formations distinguish its premier cru vineyards.

富含碎石且以石灰岩为主的土壤，界定了 2005 Domaine Robert Chevillon Nuits-Saint-Georges 1er Cru Les Perrières 的性格；这一园地通常被认为具有更为紧致而富张力的结构轮廓。Chevillon 家族的葡萄园管理体系建立在对土壤深度与排水状况的细致观察之上，并据此决定修剪方式、行间耕作与树冠结构。该地块位置较为开敞且带有坡度，在温暖干燥的生长季中，对枝梢生长的管理需要格外谨慎。临近采收时，酒庄在梯田式园段之间反复取样，以此安排采收顺序，目标是准确把握最佳的酚类成熟度。发酵过程中采取控温与克制的萃取方式，随后进入法国橡木桶陈年；橡木桶的选择则建立在持续进行的制桶商试验基础上，以保留酒体的精确性。这一酒款也是酒庄更广泛研究的一部分，旨在观察夜丘圣乔治不同石灰岩构成如何赋予其一级园各自鲜明的区分度。

2017 Cayuse Vineyards Red Wine The Lovers Walla Walla Valley, OR 750mL $185

A cooler, more compact season shaped the 2017 Cayuse Vineyards Walla Walla Valley The Lovers, bringing forward differences in canopy density and soil moisture retention across the same cobble dominated parcels. Farming focused on careful shoot positioning and moderated yields to support phenolic development in both Cabernet Sauvignon and Syrah. Fruit was hand harvested and vinified by block with native yeasts, with extraction adjusted to account for firmer acidity and a tighter tannin profile in the year. Aging in restrained French oak allowed gradual integration. Within Cayuse's work, the 2017 The Lovers serves as a counterpoint to 2016, helping evaluate how seasonal shifts influence the interplay between Cabernet's structural frame and Syrah's savory components and informing ongoing decisions around clonal selection, irrigation strategy, and parcel configuration.

2017 年较为凉爽且生长期更为紧凑的条件，塑造了 2017 Cayuse Vineyards Walla Walla Valley The Lovers 的整体面貌，也进一步凸显出同样以鹅卵石为主的地块之间，在树冠密度与土壤保水能力上的差异。葡萄园管理集中于细致的枝梢定位与适度控制产量，以支持赤霞珠与西拉两者的酚类成熟。果实以手工采收，并按地块分别酿造，依靠原生酵母完成发酵；同时根据该年份更坚实的酸度与更紧致的单宁结构，对萃取方式作出相应调整。随后在使用克制的法国橡木桶中陈年，使各组成部分得以缓慢融合。在 Cayuse 的整体酒款脉络中，2017 年的 The Lovers 可视为对 2016 年份的一种呼应与参照，用以评估季节变化如何影响赤霞珠结构骨架与西拉咸鲜风味成分之间的互动，并为酒庄在克隆选择、灌溉策略与地块配置上的持续决策提供依据。





2019 Volare del Camino Malbec Gualtallary Mendoza, AR 750mL $175

At roughly 1,400 meters in Gualtallary, the 2019 PerSe Volare del Camino Malbec is drawn from a calcareous sector of the Monasterio vineyard, planted in 2010 on flatter, poorer ground that limits yields and produces smaller bunches. The site combines limestone-rich material with alluvial components typical of the upper Uco Valley, and reflects the work of Edy del Popolo and David Bonomi, whose small-scale project centers on close study of high-altitude parcels. Vineyard management follows a low-intervention approach with selective harvesting conducted parcel by parcel. Fermentation is guided to preserve site definition, and élevage proceeds in neutral, used French oak rather than new barrels. Within the PerSe range, Volare del Camino occupies a mid-tier position, serving as a clear expression of the estate's broader philosophy linking Gualtallary geology, restrained cellar decisions, and parcel-specific viticulture.

海拔约 1,400 米的瓜尔塔拉里，2019 PerSe Volare del Camino Malbec 取自 Monasterio 葡萄园中一块富含石灰质的地段。该地块于 2010 年种植在较为平坦且相对贫瘠的土地上，因而自然限制产量，并形成更小的果串。这里兼具富含石灰岩的土壤物质与上乌科谷常见的冲积成分，也体现了 Edy del Popolo 与 David Bonomi 的工作方向；他们这一小规模项目的核心，在于对高海拔地块进行细致而持续的研究。葡萄园管理遵循低干预理念，采收则按地块逐一进行选择性实施。发酵过程以保留风土界限感为导向，培养阶段则使用中性、已使用过的法国橡木桶，而非新桶。在 PerSe 的酒款序列中，Volare del Camino 处于中层定位，是酒庄整体理念的一种清晰表达，将瓜尔塔拉里地质条件、克制的酒窖决策与地块导向的葡萄栽培方式联结起来。





2019 Ridge Vineyards Red Wine Monte Bello Santa Cruz Mtns, CA 750mL $250

A slightly warmer season on the Monte Bello ridge frames the 2019 Ridge Vineyards Santa Cruz Mountains Monte Bello, prompting vineyard choices designed to preserve balance as ripening accelerated across the slopes. Canopy shading, moderated yields, and erosion minded soil management were emphasized to maintain structural line under the year's conditions, particularly where exposures shift between upper and lower parcels. Fruit was harvested by hand and vinified by block with native yeasts, maintaining separation so the cellar could assess how warmth influenced tannin development and acidity retention across the estate's elevation and soil gradients. Aging continued in American oak selected through ongoing cooperage trials, a long established Ridge practice aimed at preserving Monte Bello's structural clarity through integration rather than standardizing expression. Within the portfolio, this 2019 vintage complements cooler years by clarifying vintage driven contrasts and it supports longer term planning for mountain viticulture, parcel renewal, and the evolution of site expression under changing climatic patterns.

蒙特贝罗山脊上一个略为温暖的生长季，构成了 2019 Ridge Vineyards Santa Cruz Mountains Monte Bello 的年份背景，也促使酒庄在各坡面成熟进程加快之际，通过一系列葡萄园决策来维持整体平衡。为了在这一年份条件下保持清晰的结构线条，葡萄园管理特别强调树冠遮荫、适度控制产量，以及兼顾水土流失风险的土壤管理，尤其是在上坡与下坡地块朝向变化明显的区域。葡萄以手工采收，并按地块分别酿造，依靠原生酵母发酵；各批次始终保持独立，以便酒窖团队评估温暖条件如何影响酒庄不同海拔与土壤梯度中单宁的发展与酸度的保留。随后葡萄酒在美国橡木桶中陈年，这些橡木桶通过持续进行的制桶商测试加以筛选；这是 Ridge 长期坚持的做法，目标是在融合中保留 Monte Bello 的结构清晰度，而不是将其表达导向统一化。在酒庄整体酒款序列中，2019 年份与较凉爽年份形成互补，更清楚地呈现出年份所驱动的差异，同时也为山地葡萄栽培、地块更新，以及气候变化背景下风土表达的长期演进提供参考。

2016 Two Hands Barossa Valley Shiraz Ares South Australia, AU 750mL $220

Top tier vineyard selection defines Two Hands' approach to Ares, where Michael Twelftree and the winemaking team identify the most compelling parcels from across their Barossa grower network. Fruit for the 2016 cuvée is sourced from old vine blocks on well drained red clay loams, shallow rocky soils, and select elevated sites that temper heat while encouraging concentrated phenolic development. Vineyard management emphasizes precise canopy control to moderate vigor and maintain airflow during a season marked by early warmth and stable conditions. Fermentation is conducted in small batches with attentive extraction, allowing individual lots to be assessed before final blending. Extended elevage in French oak follows, chosen to support gradual structural refinement without overt influence. Positioned at the apex of the range, the 2016 Two Hands Barossa Valley Shiraz Ares reflects the estate's sustained effort to align meticulous vineyard sourcing with patient, disciplined cellar work in the pursuit of Barossa Shiraz expression.

顶级葡萄园地块的筛选，界定了 Two Hands 对 Ares 这一酒款的核心方法；Michael Twelftree 与酿酒团队会从其遍布巴罗萨的合作种植者网络中，挑选出表现最为突出的园块。2016 年份所用果实来自老藤地块，这些园地分布于排水良好的红色黏壤土、浅薄多石的土壤，以及若干能够缓和热度并促进酚类物质集中发展的高海拔位置。葡萄园管理强调精准的树冠控制，以调节生长势，并在一个早期温暖且整体稳定的生长季中维持良好的通风条件。发酵以小批次进行，并配合细致的萃取管理，使各个批次能够在最终调配前被单独评估。随后进行长时间的法国橡木桶培养，其目的在于支持结构的逐步细化，同时避免过于明显的木桶影响。作为该系列中定位最高的酒款，2016 Two Hands Barossa Valley Shiraz Ares 体现了酒庄持续而明确的追求，即通过严谨细致的葡萄园选材与耐心克制的酒窖操作，来建立对巴罗萨西拉表达的高度完成度。

2020 Cayuse Vineyards Hors Categorie Syrah Walla Walla Valley, OR 750mL $425

High in the North Fork of the Walla Walla River canyon, the 2020 Cayuse Vineyards Hors Categorie Walla Walla Valley Syrah comes from a dramatic, high-elevation site developed by Christophe Baron after an extended search for a steep, schist-dominated slope capable of delivering a mountain expression of Syrah. Vines are planted on terraces cut into fractured basalt and schist, conditions that naturally limit vigor and require extensive hand cultivation. Altitude and sharp diurnal swings slow the ripening curve relative to Rocks District parcels. Farming follows organic and biodynamic principles adapted to the site's rugged terrain, with multiple passes needed for pruning, canopy work, and harvest. Fermentation proceeds with native yeasts in open vats or concrete, and the wine is then raised in neutral barrels to maintain clarity. Within Baron's broader work, Hors Categorie functions as a focused study of Syrah in a cooler, more severe environment, linking deliberate vineyard construction with patient, minimal-intervention vinification.

在沃拉沃拉河峡谷北支的高处，2020 Cayuse Vineyards Hors Categorie Walla Walla Valley Syrah 来自一块极具地势张力的高海拔园地。Christophe Baron 经过长时间寻找，最终选定这一处以片岩为主、坡度陡峭的山坡，以期建立一款能够呈现山地风格的西拉表达。葡萄藤栽植于切入破碎玄武岩与片岩中的梯田之上，这样的条件天然限制了生长势，也使大部分耕作必须依赖大量手工完成。相较于 Rocks District 的园地，海拔高度与显著的昼夜温差使这里的成熟曲线更加缓慢。种植遵循因地制宜调整后的有机与生物动力原则，以适应这片地势崎岖的园地，因此在修剪、树冠管理与采收阶段都需要多次往返作业。发酵依靠原生酵母，在开放式发酵槽或混凝土容器中进行，随后葡萄酒在中性橡木桶中培养，以保留风土表达的清晰度。在 Baron 更广泛的酿酒实践中，Hors Categorie 可被视为一项聚焦性的研究，用来观察西拉在更凉爽、条件更严苛环境中的表现，并将有意识构建的葡萄园条件与耐心、低干预的酿造方式连接起来。

