

SAINT GOOSE

Volume 44: Autumn Uncorked
October 2025

We invite you to explore a thoughtfully curated collection of wines that reflect the richness and nuance of the season. From the lifted, earthy character of Morgon Gamay to the pure elegance of zero-dosage Trentodoc sparkling, each bottle offers a distinctive expression of place and style. A structured Crozes-Hermitage brings depth and spice, while the bright Ischia Bianco adds coastal freshness. The supple warmth of a Spanish Tempranillo complements autumn's heartier fare, and Portugal's expressive Baga rounds out the journey with bold structure and intrigue. Together, these selections capture the spirit of discovery as the days grow cooler and the season turns inward. Cheers!

Wine #1 Revi Trento Dosaggio Zero Millesimato

Varietal: 80% Chardonnay, 20% Pinot Noir
Region: Trentino-Alto Adige
Taste: Orchard fruit, white flowers, citrus
Elevage: 36 months on the lees before disgorgement, no dosage
Serve: Chilled
Pairings: Seafood, cream pastas, celebrations

Revi is a family-run sparkling wine house located in Aldeno, in the Trentino province, founded in 1982 by Paolo Malfer after many years of experimentation and refinement of sparkling wine techniques. The name "Revi" comes from a local toponym, derived from a legend about "Re vin" ("King Vine") - a vine so superb it was fit for royalty. From its inception the winery has committed itself entirely to Trentodoc - Trentino's méthode classique sparkling wine appellation - and has built its reputation on precision, terroir expression, and long lees aging. Revi works with manual harvests, soft pressing, and careful selection of musts to preserve primary aromas. Fermentation is intentionally slow and at low temperature to retain delicacy in the wine.

Wine #2 Casa d'Ambra Ischia Bianco 2024

Varietal: 50% Forastera, 50% Biancolella
Region: Campania, Italy
Taste: Lemon peel, flowers, sea spray
Elevage: Fermented in stainless steel
Serve: Chilled
Pairings: Seafood

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The history of D'Ambra wines is the history of a family which made viticulture their whole life. It all began at the end of the nineteenth century with Francesco D'Ambra, also known as Don Ciccio, passed to his sons Mario, Michele and Salvatore who in 1966 obtained the denomination of controlled origin for the wines of Ischia and continues to this day, in the sign of respect for the territory and continuous innovation.

The wine of Ischia is one of the most appreciated products in Naples at the end of the 19th century. So, Francesco D'Ambra, also known as Don Ciccio, born from a family of winemakers of the island, dedicated himself to his trade since he was young. Business prospered and allowed him to start a large company, based in the ancient Villa Garavini. In a short time, from Naples, Ischia's wines reached all Italy and abroad.

Don Ciccio was succeeded, in 1952, by his sons Mario, Michele and Salvatore and the company was transformed into D'Ambra Vini D'Ischia S.p.A., today a model winery. Biancolella, Forastera and Per' 'e palummo grapes are vinified and bottled with modern equipment; vineyards are purchased in the most renowned areas of the island, with a preference for local varieties; finally a new winery is built in Panza d'Ischia, one of the most important wine areas of the island.

In 1984 Mario D'Ambra, who became the sole owner of D'Ambra Vini, promotes a new conquest of national and foreign markets. He was succeeded by his three nephews, Riccardo, Andrea and Corrado, who continue the activity inspired to the principles of a greater selection of vineyards and to more and more characteristic products.

In 2000 the property passed to winemaker Andrea D'Ambra, the youngest of Mario's grandchildren, who takes the lead of a family tradition, started in 1888 by grandfather Francesco, and which is still alive after more than 100 years.

Andrea is now supported by his daughters Marina and Sara, the latter an enologist: the fourth generation of Casa D'Ambra which carries on a history with deep roots, never at the expense of their innovative spirit.

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Wine #3 La Meridiana Puntet Piedmont Chardonnay 2023

Varietal: 85% Chardonnay, 10% Cortese, 5% Favorita
Region: Piedmont, Italy
Taste: Tropical fruit, minerality
Elevage: Six months on the lees
Serve: Chilled
Pairings: White meats, light pasta dishes

Tenuta La Meridiana is a family-run winery located in Monferrato d'Asti, in the Piedmont (Piemonte) region of northwestern Italy. The estate dates back to 1890, which is when the winery began bottling wine for commercial sale. Its name, "La Meridiana," comes from a sundial ("meridiana" in Italian) that was on the first house in the village (belonging to the winery). It became a symbol people used to identify the winery. The winery is focused on a balance of tradition, terroir, and innovation. They emphasize letting the land speak through the grapes and respecting the rhythms of nature and the seasons. They use mostly manual vineyard work, with attention to details like yield control, careful parcel selection, etc. The Guyot vine training system is used in many of their vineyards. The soils are typically limestone and clay, and vineyard altitudes are moderate (around 200 m in many cases) with exposures and site-specific attributes taken into consideration.

Wine #4 Domaine de la Beche Morgon Gamay 2023

Varietal: 100% Gamay
Region: Beaujolais, France
Taste: Red and black fruits, earth, slightly spicy
Elevage: Six months in concrete
Serve: Slightly Chilled
Pairings: Roasted chicken, pork chops, cheese

Domaine de la Bêche is a family-run estate that has been crafting wines in the heart of Beaujolais for generations. Nestled in the hills of Morgon, the estate is led by Philippe Deschamps, who brings both tradition and a modern sensibility to his work. The family's deep understanding of their granite-rich vineyards allows them to produce Gamay that captures the true spirit of Morgon - structured, expressive, and full of life. Working sustainably and with minimal intervention, the Deschamps family lets the character of each parcel shine, resulting in wines that are as honest and soulful as the land they come from.

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Wine #5 Casa de Saima Bairrada Baga “Tonel 10” 2022

Varietal:	100% Baga
Region:	Bairrada, Portugal
Taste:	Juicy red fruits, slightly resinous
Elevage:	Fermentation in stone lagares, followed by aging in large oak vats
Serve:	Cellar Temperature
Pairings:	Lamb burgers, charcuterie

Casa de Saima is a highly regarded family estate located in the heart of Bairrada, Portugal, with roots stretching back more than 50 years. It has built its reputation on producing wines that are deeply expressive of this Atlantic-influenced terroir, prioritizing authenticity, respect for traditional varieties, and minimal intervention. Their vineyards are a patchwork of small plots, combining both old, irregularly planted vines and more modern plantings arranged in more orderly fashion. The principal red grape is Baga, while white and sparkling wines draw from indigenous grapes such as Maria Gomes, Bical, and Cerceal, with smaller plantings of varieties like Touriga Nacional, Merlot, and Chardonnay to allow stylistic variation. Casa de Saima emphasizes sustainable practices: their viticulture follows integrated protection or biological protection systems, with by-products and organic matter (from pruning, vinification) reused as compost in the vineyards, and care taken in materials (lightweight glass bottles, etc.) to reduce environmental footprint.

Wine #6 Alfredo Maestro Vina Almate 2022

Varietal:	100% Tempranillo
Region:	Castilla y Leon, Spain
Taste:	Red currant, blueberry, vanilla
Elevage:	Four months in neutral French oak, no SO2 added
Serve:	Cellar Temperature
Pairings:	Tapa, pizza

Alfredo Maestro is a self-taught winemaker and a pioneering figure in Spain's natural wine movement. Born in Peñafiel, a village in the heart of Castilla y León, he transitioned from a career in economics to winemaking in the late 1990s, driven by a deep passion for viticulture. Starting in a family garage, he began producing wines manually, without machinery, and sold them directly from the same space. His dedication to authenticity and quality led him to acquire and revitalize old, neglected vineyards in his hometown and surrounding areas, including the Botijas valley and Valtiendas in Segovia.

Maestro's approach to winemaking is rooted in organic and biodynamic practices, emphasizing minimal intervention both in the vineyard and the cellar. He utilizes native yeasts for

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fermentation and avoids additives, allowing the wines to express the true character of their terroir. His vineyards, many of which are over 70 years old, are cultivated with respect for traditional methods, including the use of horses for plowing to preserve soil integrity. Today, Alfredo Maestro oversees approximately 9 hectares of vineyards across two small bodegas—one in Peñafiel and another in Navalcarnero, southwest of Madrid. His wines, which include reds, whites, rosés, and sparkling varieties, are celebrated for their purity, elegance, and deep connection to the land. Through his work, Maestro continues to champion a philosophy of winemaking that is both innovative and deeply rooted in tradition.

Wine #7 Hugo & Pauline Ville Crozes-Hermitage Rouge 2023

Varietal:	100% Syrah
Region:	Crozes-Hermitage, Rhône, France
Taste:	Blackberry, cherry, spice, black pepper
Elevage:	12 months in used oak vats
Serve:	Cellar Temperature
Pairings:	Grilled meats, game, aged cheese

Hugo & Pauline Villa is a dynamic winemaking duo based in Chavanay, a village in the northern Rhône Valley. They are the children of Pierre-Jean Villa, a respected figure in the region's wine community. While their father focused on producing wines with aging potential, Hugo and Pauline have embraced a more contemporary approach, crafting wines that emphasize drinkability and immediate enjoyment. Their philosophy centers on producing wines that are vibrant, expressive, and reflective of their generation's palate preferences.

Hugo & Pauline Villa's wines are crafted with a focus on sustainability and minimal intervention, allowing the true character of the terroir to shine through. Their Crozes-Hermitage Rouge is a testament to their commitment to producing wines that are both accessible and reflective of the northern Rhône's rich winemaking heritage.