

2016 Tinon Hatari Furmint

Tokaj, Hungary

Although born in the sweet wine appellation of Sainte-Croix-du-Mont in France, Samuel Tinon has chosen Tokaj as the best place to grow wine and raise his three children. He's also quick to remind us all that Tokaj was the favored drink and muse for Leo Tolstói, Pablo Néruda, Honoré de Balzac, Gustave Flaubert, Diderot, and Voltaire, so he's already in good company. As the first Frenchman to settle in Tokaj in the modern privatization era, he's also convinced that Tokaj possesses all the same greatness as Bordeaux, Champagne and Burgundy. For the past 500 years Tokaj has demonstrated distinctive terroirs, ideally suited grapes, and unique winemaking styles that according to Samuel, feels "privileged to be part of the active reconstruction of such a Great Wine area...the backbone of a very rich life." After consulting in Australia, Texas, Chile, Italy, traveling to the Jura and Jerez, and an additional 15 years just in Tokaj did he finally start his own production in 2000. What's so compelling about his approach to farming, winemaking and representing Tokaj as a whole is that according to Samuel, "it's hard to find a good balance between paradoxal parameters, like conservatism and modernity, action and inaction, convictions and doubts, choices with short/medium/long term, national and international. It is a permanent challenge with Nature and human relations. And it's full of discoveries." Keeping these sentiments in mind, his wines are among the most transportative, delicious and intellectual we've encountered. He also covers the entire range of traditional Tokaj from Dry Szamorodni, Sweet Szamorodni, Tokaji Aszú, and finally Eszencia. That said, what he makes in a given vintage is determined more by the conditions in the vineyard and the cellar than what the market wants. As Samuel says, "It is not I who is driving the wines, the wines are driving me!"

VINEYARDS

Setting up shop in the village of Olaszliszka just north of the village of Tokaj near the banks of the famous Bodrog River, Samuel farms roughly 5 hectares in this area (Határi vineyard) and an additional couple of hectares on the slopes of Mt. Tokaj. The soils on Határi have a 15 million year old volcanic base (tuffa, obsidian), broken up limestone and clay. With 10,000 plants per hectare (90% Furmint, 10 % Hárslevelű), and some as old as 90 years, no herbicides or pesticides are used and no tractor usage. Everything is done by hand. As arguably the first classified vineyard appellation system in the world, there is over 500 years of trial and error at work in the region.



NOTES & PAIRINGS

Határi, literally "at-the-border" is right on the cusp between the villages of Erdőbénye and Olaszliszka in the geographic center of the Tokaj appellation. The soils on Határi have a 15 million year old volcanic base (tuffa, obsidian) plus broken up limestone and clay. With 10,000 plants per hectare (90% Furmint, 10 % Hárslevelű) and most with 90 years of age or more, no herbicides, pesticides, or tractors are used. Everything is done by hand or horse. Among all of Tinon's dry wines, this one is the driest, freshest, and yet somehow it achieves a silkiness that falsely implies residual sugar. Perhaps it's the old vines achieving balance, perhaps it's the intensely volcanic soils, or the right grape in the right place, but this is one of Tinon's most elegant and piercing Furmint.

ANALYTICS & PRONUNCIATION

PRODUCER: Tinon
APPELLATION: Tokaj
VINTAGE: 2016
GRAPE COMPOSITION: 100% Furmint
CLIMATE: Cool Continental
SOILS: Volcanic base (Tuffa, obsidian) and clay
EXPOSURE: Southern



To order or get more information call or fax +1 (650) 941-4699.
Blue Danube Wine Company
PO Box 1011 | Los Altos, California 94023 | USA
www.bluedanubewine.com

BLUE DANUBE
WINE COMPANY