

## MAI & KENJI HODGSON (Anjou, Loire)



*With Kenji Hodgson in the freshly ploughed Galarneau vineyard in Rablay-Sur-Layon*

This is a heroic wine and love story, which has ties to our home town of Vancouver. Even if I were to write a book about a wine couple that has connection between Vancouver Canada and *Rablay-Sur-Layon* France, I simply could not write a better story than the real life of Mai and Kenji Hodgson. Kenji was born and raised in the Lower Mainland; Mai was born in Japan and spent her formative years in BC. The real story, least in the context of this newsletter, is the quality of their wines. Mai and Kenji wines are so sought after now. It is not so easy to find their wines, even in Paris. You will likely have a better chance of finding a bottle in New York or Copenhagen, and now in British Columbia. How about that, hey!

I first met Mai and Kenji in 2012 in the village of *Rablay-Sur-Layon*. It is an unbelievably beautiful village in the heart of Loire. They started with about four hectares of vineyards and has not grown much since. Mai and Kenji practice organic farming and hand-harvesting. All of their

wines are made with ambient yeasts only. The photo above should have included Mai. She was busy being mom with their first child, who was born in 2015.

### Ô GALARNEAU 2015

**SPECULATIVE SKU: 599761 750ml 12 bottles/case**  
**\$ 27.45 Wholesale/ \$ 32.00 Retail per bottle**



From their best parcels of Cabernet Franc, the grapes are harvested by hand and a portion is de-stemmed by hand. Already, one can understand the dedication that goes into Mai and Kenji's wines. When was the last time you heard of destemming by hand? Fermentation is in open top tanks. Maceration lasts about three weeks. The wine is aged for about ten months before bottling. This wine is 100% Cabernet Franc. The vines are old and from the *lieu-dit* 'Les Rouliers'. You can see the very vines from the photo above. Please note that Mai and Kenji, like all of our *vignerons*, do not de-gas naturally occurring carbon dioxide that comes from

fermentation for preservation. The wines have gentle *pétillance*. Decant to reduce *pétillance* but the fun & liveliness will be diminished. Unfiltered.

### FAIA 2015

**SPECULATIVE SKU: 771410 750ml 12 bottles/case**  
**\$34.31 Wholesale/ \$40.00 Retail per bottle**



This 100% Chenin Blanc is suspended in a mineral haze. Pure. Inimitable taste and nose. Chenin Blanc planted on shale soils is one of the hallmarks of Anjou. The shale soils are magical with Chenin Blanc, giving tension and stony mineral aftertaste. The malolactic fermentation lasted about eighteen months in this 2015 vintage, which delayed this shipment. On average, the fermentation would have been completed in about six months. It was a sunshine vintage and, rich in sugar, the fermentation took its own time. The majority of conventional producers would

have just added chemical yeasts and done with it for easy commercialization. Not so for Mai and Kenji. There is a saying among great *vignerons* that the longer the malolactic fermentation, the finer the wine. The wine is dry. Unfiltered.