

# Ep 76: Wines of Poland with Polish Sommelier Adam Michocki (Part 1)



**Janina Doyle 00:00:07** Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Hello. Happy Monday to you all. I literally cannot believe we are in the middle of December already. Merry Christmas. Have you already picked your Christmas wines for Christmas day? If so, let me know. Now I can imagine for those of you listening, not many of you will have chosen Polish wines for your Christmas lunch and you could be forgiven because most people have never had the opportunity to taste Polish wines and have no idea what they're all about. Well, my guest today is Polish Sommelier Adam Michocki, and he's built up a fantastic CV in the UK working at many Michelin star restaurants. The man behind the curtain, Shaun Rankin at Grantley Hall, The Glasshouse, to name a few. Now, while still currently working as Head Sommelier, he has set up Central Wines where he is importing into the UK, some of the best Polish wines available. So today we're going to be looking at the white grape varieties and tasting one of his white wines, that has a real nice story behind it for him. We'll be looking at the wine regions, you know, where actually are most of the wineries situated, the climate in which they grow, which wineries you can actually visit and how close they are to the main cities. And of course, a few perfect Polish food pairings to go with the wine we're drinking as well. And if you haven't had any Polish food, yes, I'm biased being half Polish myself, but there's something very comforting and warming about some of their dishes. So go and get yourself some Pierogi, which I mentioned later, get some Gołąbki. This is just beautiful cabbage rolls. Try some Bigos. And in fact, if you want to celebrate Christmas like the poles, they do a traditional 12 course menu, that's correct. 12 courses. So it's not bad to celebrate Polish. And one of the most beautiful soups they do to start with is this red Borscht, which is beetroot and inside of it are these porcini ravioli's. They call them Uszka. And when you make these ravioli's, you put a coin in one of them. So somebody, fingers crossed they don't break their tooth, somebody gets to bite into one of these ravioli's and finds the coin. And this means that for the year coming, it will be beautiful and prosperous. Okay. I am in the mood, I'm going to hand you over now to the chat with Adam, and you can hear about his journey getting into the world of wine,

**Janina Doyle 00:03:11** Cześć! Jak się masz? How are you today? I have to say, how are you? Because not all of us can speak Polish. You know that, I mean, that's, that's my limited vocabulary, so I better not pretend I can, but yeah. How are you?

**Adam Michocki 00:03:24** Yes, yes I am very well. Would like to spread the love about polish wines.

**Janina Doyle 00:03:29** And I'd want to drink Polish wine. So thank you for creating an importing company effectively where you bring in Polish wine into the UK. This is fantastic. So I guess we will get onto the Polish wine in a second. You have got some incredible credentials. You've worked in amazing restaurants as a Sommelier. You have won Best Polish Young Sommelier, which we're going to talk about in a second. So you kind of know your stuff I think.

**Adam Michocki 00:03:59** Just a bit.

**Janina Doyle 00:03:59** Just a little bit. How did you get into wine? Because growing up in Poland, certainly, you know what, 20 odd years ago, the revolution of wine drinking really has only started in the last 5, 10 years. Really?

**Adam Michocki 00:04:13** 5 years, yes, yes.

**Janina Doyle 00:04:14** Exactly. You were obviously just drinking vodka, right? As a child, you were just drinking vodka.

**Adam Michocki 00:04:18** I did. I did, you know, as a, as a youngster but yeah.

**Janina Doyle 00:04:24** Shhhh don't admit it. So growing up in a country that was not drinking wine, how did you find the love for it?

**Adam Michocki 00:04:30** Well, I did live in Alsace, so basically when I went to study in french language, I just fell in love with all the culture. Um, yes. And then I went to work in France, it was actually Alsace, in Colmar, one of the most beautiful places in the world and yes, you know, just visiting some vineyards with the Riesling, with the Pinot Gris, with Pinot Blancs, with Gewürz, you know, how to not fall in love with the wines.

**Janina Doyle 00:04:55** Well, it's interesting that you're talking about falling in love with, especially the Alsatian wines and the white wines, because if anything, you're sticking with the Northern France, which is the closest thing in, in a way to what you're going to get in Poland or just kind of Northern Europe, isn't it. And so you weren't going too far afield. Tell me then, did you return back to Poland inspired by wine and started studying in Poland or?

**Adam Michocki 00:05:22** Yes. Yes. And then I managed to work in one of the best places in Poland, which was, which at that time, like very, very expensive wine list, around 200 bins. Um, you know, at that time it was non-existent any wine in Poland.

**Janina Doyle 00:05:36** Which restaurant, just in case we want to go and visit there?

**Adam Michocki 00:05:38** It was.. no no, it's already closed so.

**Janina Doyle 00:05:40** Oh, okay. Well, so you were working there. Did you do your WSET or did you, do they have the Court of Masters Sommelier in Poland?

**Adam Michocki 00:05:49** No, I think they started a CMS, like couple of years ago, but at that time it was just WSET. So I did the WSET in Poland. Uh, I went for level three straight away, and once I've done that I was like damn, I just need to go for a diploma. Like I want more. And at that time, you know, you could do the diploma in Austria, close to Vienna or you could do that in London.

**Janina Doyle 00:06:13** Did you come to us?

**Adam Michocki 00:06:15** Yes, because I hate speaking German, and it's not because I'm Polish. I decided to move to the UK. And after the first few months in Yorkshire, I went to London and as part with my proper wine journey in Chez Bruce and yeah, I started diploma as well.

**Janina Doyle 00:06:34** Chez Bruce, it's such an institution Chez Bruce. Often, it's not mentioned as much as it should be, but so many of the best Sommeliers have started in Chez Bruce, you know?

**Adam Michocki 00:06:45** Exactly. Yes. And when I was looking for a place to work, I was looking to, to work under an amazing Head Sommelier. Like I didn't care about the restaurant or anything. I just wanted to be with somebody who was like, you know, on top of the game. And at that time there was Sara Bachiorri.

**Janina Doyle 00:07:04** Oh of course, who, she's fantastic. She's moved over to the dark side as well on the importer side, but hey, don't we all. We all start as Sommeliers. And then we're like, do you know what? A more nine to five job would be nice.

**Adam Michocki 00:07:17** Exactly. I would be nice to spend weekends with family you know.

**Janina Doyle 00:07:19** Absolutely. So how did you get about doing The Best Polish Young Somm competition?

**Adam Michocki 00:07:28** Well, I feel like it was just part of my, a competitive site. The first competition I took part in was a year before. And it was like international young sommelier competition. It was like 30 people from, I dunno, seven, eight countries. I was like, you know, I literally just started doing diploma at that time, just first few months and then I decided to go for this competition and, uh, you know, in, in the first go, I ended up in the final, the top. That was like, yeah, a really big one. And, uh, towards the end of the diploma, I was like, just so bored of, you know, studying all this stuff, which are not very Somm, uh, for Sommeliers, um, yeah, I was, I was more into with the Master Sommelier so that's why I started preparing for that as well.

**Janina Doyle 00:08:13** Yes. So you've just passed the advanced like literally a few weeks ago.

**Adam Michocki 00:08:19** Four weeks ago.

**Janina Doyle 00:08:20** Bravo. I don't know. Oh no, I don't know how to say well done and doing a, how to say, well done. Oh, buds adoption. Oh, there we go. There we go. No, and I'm far more than I'm making it. What can I, what can I, yeah. Cause people will enjoy that. Um, anyway, so you've done your deputy city diploma. That wasn't enough that you've done the Court of Master Sommelier and worked your way up to advanced. I mean, after that now really you only have either Master Sommelier or Master of Wine to do right. Are you tempted?

**Adam Michocki 00:08:53** Well, that's the plan.

**Janina Doyle 00:08:56** Well, that was the plan for me until I dunno, finished the diploma and was like, oh, no, studying is yuck, it's gross. Just talking and drinking wine. That's fine for me. So tell me about winning the Best Polish Young Somm just because I'm intrigued and I think people listening, many people have not been to any of these competitions. How do you win it? What do you do? What's part, what was the most difficult part?

**Adam Michocki 00:09:20** Well um, I was strong with a theory. I was preparing a lot for diploma and for CMS. That's always my strongest point, but, uh, you know, then on the blind tasting you can get like on the exams, you know, what you can expect, but then on the competition, as you can just get some weird stuff. Uh, so that's, that's always tricky. And um, you know, we, with the service. I just always use the golden advice I got from Sara, Sara Bacchiori, just be yourself, just do what you do on daily basis. And it's going to be all right, like, you know, not thinking too much. So again, you know, on the competitions, you just have this, uh, task that you normally have on daily basis in the restaurant with the tricky customers.

**Janina Doyle 00:10:05** Ah you say tricky customers. Yes. Everyone listening. There's many of you, we know. We act with a smile, but we know, you know who you. So with the tricky customers, is that part of winning the Best Polish Young Somm. Do they make you serve somebody who's acting like an asshole?

**Adam Michocki 00:10:24** No, not, not an asshole, but you know, they just have this like, you need to know what's on the station. And you know, if you just have like Champagne and Pouilly-Fumé in the, in the ice bucket, but you also have somewhere in the middle of the station, like Crème de cassis. I don't like dry wines, you know, I like something off dry. And I was like, oh yeah, I can prepare the Kir (?). I was like, oh yeah, thank you. Thank you. Um, so if you listen to, to what, uh, what they want from you and, uh, look around what's going on in the, in the room and on the station. So you can actually like, you know, start thinking ahead.

**Janina Doyle 00:11:00** And what makes a good Sommelier, what would a bad Sommelier do, you know? Like as an example, one of the things that always grinds against me is when people use a bottle opener, when they're cutting the foil and they take the top part, they don't take the bottom part. Right? So.

**Adam Michocki 00:11:19** That's criminal.

**Janina Doyle 00:11:21** It is isn't, it is criminal. So that for me is something that always like, oh no, it's painful to watch when people do that. And many people in the wine industry just cut from the top lip, not the bottom part because they weren't Sommeliers. So what for you is a bad Sommelier or essentially what shows a good Sommelier?

**Adam Michocki 00:11:40** So firstly like people just forget, what are they for, Sommeliers. So basically they are there to advice. They are there for people and they need to make sure that they are very familiar with the food. Because if you don't care about the food, how can you advise on the wine? That's like, for me, the most important, like I always study food in depth. And then I play around with the wine to make sure that, you know, people, they just get like mind blowing experience. But on the other side, you know, there'll be Sommeliers that they just want to, you know, sell good bottles, and if somebody's, you know, ordering house white or house red, they just don't care about them, which is not the case because you need to be there for people and not like, uh, you're not the star.

**Janina Doyle 00:12:24** Oh I don't know. Speak for yourself!

**Adam Michocki 00:12:25** They come there for the food. So they need to have a bit more, uh, yeah, get a bit more relaxed.

**Janina Doyle 00:12:32** Absolutely. So you're still working in restaurants now, but you have set up Central Wines, which everybody, if you're in the UK, you can purchase the wines online so you can get Polish Wines.

**Adam Michocki 00:12:44** Yeah, some nice polish juice.

**Janina Doyle 00:12:47** Exactly. How was that setting up and having to import everything and visiting wineries and choosing which wineries to bring, tell us a little bit about that.

**Adam Michocki 00:12:58** So, it all started when I, when I visited the winery at the beginning of the last year. So literally just before covid hit because people, they always ask me, oh, where are you from? I'm from Poland. Oh, do you have any Polish wines? No, I don't. So when I visited the winery, which is like an hour, an hour, 30 minutes drive from where I'm originally from, which is in the Southwest.

**Janina Doyle 00:13:22** Oh ok. So are you near to Kraków or?

**Adam Michocki 00:13:25** Closer to Wrocław. So yeah, literally 20 kilometers from the czech border and uh, yes. So I visited the winery and I was like, guys, these, these wines, absolutely amazing. Like how is it even possible that the wine is just so good. I asked, do you export it? Do you have it in the UK? And they are like no no no, but you can do it. And you know, it was like, well, yes, why not? And then of course there's the first lockdown started and all the lockdowns I was just working my way through all the paperwork, all the licenses, you know, like deliveries, like all the process that, uh, that you need to do, which, you know, I've never done before. So I had to like work it out more or less how, you know, how this company is working and yeah, it happened.

**Janina Doyle 00:14:11** And this winery that started everything, what's the name of this winery?

**Adam Michocki 00:14:17** It's the Silesian winery. And it's the Cuvée which you have today with you.

**Janina Doyle 00:14:21** Yeah. Well, okay. Talk about segway because I poured it and I'm like, I'm just, I've just been being polite, you know, asking you questions about you, but I'm like, can we, can we get to the wine now? Yay. Okay. So this was, thank you for sending this bottle then, a wine that obviously means the most in a way, doesn't mean it's necessarily the best in your portfolio, but it started the dream, right? So we have the Cuvée 2019. So if anyone sees Winnica on the label, that means winery. So Winnica Silesian, and also fun fact, for anyone, Silesia, that region down in the south, I mean, we obviously know that wine has been made in Poland for hundreds of years because they were the people that brought over lots of the vines to Barossa valley in Australia in the 1800s. So there we go. Right. Okay. Oh my God. It's aromatic. It's huge on the nose. Wow. Do you know, I find that of all the Polish wines I've tried and I've tried a few, I've tried mostly from Turnau winery, which I'm sure we'll touch on. I'm surprised you didn't send me a Turnau wine actually.

**Adam Michocki 00:15:38** Because they are so popular you know.

**Janina Doyle 00:15:40** Ha ha, so you were like, look, they they've already established themselves. Yeah. Cause Turnau probably are...

**Adam Michocki 00:15:45** It is the biggest polish winery, yeah.

**Janina Doyle 00:15:47** And they are fantastic. Aren't they? So I've had quite a lot....

**Adam Michocki 00:15:50** I mean, all the wines I've brought like, uh, you know, I was very fussy, uh, to make sure that, you know, they just amazing value for money.

**Janina Doyle 00:15:58** Well, all of the wines I've had from Turnau, so the Solaris and Johanniter, and they've all been whites. I haven't had any red, so I'm excited our second wine that we're going to drink later is a red. So we'll get onto that. But the whites are always, for me, really aromatic really lifted really quite floral and fruity and even tropical. Would you say that's true as a general rule that white wines are like that? Or, or are there actually some pretty crisp wines and some pretty, slightly more neutral, delicate wines?

**Adam Michocki 00:16:32** Yes. So I think, you know, it depends on the grape variety. But, uh, trust me, like, you know, when I tasted almost 200 of the polish wines to make sure that I'll bring these 33, the best ones. I tasted like some really bad stuff. Like, like one red, I feel like it would be better if it was corked, like, it was just that bad. It's like, what you're doing with that, you should put it in the sink, not try to sell it to people.

**Janina Doyle 00:17:03** Oh dear. So, so you think that that should have a value of minus five pounds.

**Adam Michocki 00:17:08** They should pay people for try it, you know.

**Janina Doyle 00:17:13** Oh, okay. Well, I can absolutely confirm that I should pay for this wine. It's beautiful. It's really intense. I am loving the vibrancy and the intensity of aroma on the nose. And funny enough, this is the first time I've sniffed it. But as soon as I poured the wine, straight away, I could smell it in the room. So I think for anybody who is a Marlborough Sauvignon Blanc fan from New Zealand would absolutely adore it. For those English listeners who are drinking a lot of Bacchus at the moment. They would absolutely love this it's oh, can you tell me about this wine? And then we'll and then we'll talk, we'll swap tasting notes. Tell me about what they're doing, and the grape varieties and what makes it unique.

**Adam Michocki 00:18:04** Yes. Well, so basically at this moment, it's like, if people, they are into Vivino, all this kind of stuff is like best value for money wine in Poland, from all the wines, which is really great. And I, as I say, like, you know, that's the wine that's when I tasted it, I was like, yes, I should bring these wines here because it's just amazing and this is a blend of fungus resistant grape varieties, which is based on Johanniter and Solaris, but there are also grapes, like, uh, Bianka, Jutrzenka and Hiberna.

**Janina Doyle 00:18:35** He he he, it makes me giggle. Just all these random names. Everyone's like, what? Can I, let me please point out to everybody there is a transcript, go to the show notes, download the transcript. You will see all of the names and the words that we're saying. And you might even learn some Polish at the same time. Okay. Carry on with the grape varieties.

**Adam Michocki 00:18:56** I mean, five is enough. Yes. Like Johanniter and Solaris they are basically two of the the most popular ones in Poland of these Piwi varieties. They are very aromatic.

**Janina Doyle 00:19:06** Yes. I only just learned about, so actually, if anybody goes back to episode 45, that's on Studying winemaking, that's when I learned that that's what Piwi varieties are. So Piwi are all these kind of more new varieties that have probably been created and crossed and lots of, kind of hybrid mixes in the last, what, like 30 years. And they're all focused on fungal or like mold resistance,

aren't they? And there's lots of them. And it seems that the majority, in fact, what we're drinking today is all of these Piwi varieties. P I W I. Okay, you can continue.

**Adam Michocki 00:19:44** Yeah. So basically about Polish wise, it's like 20 years ago there was literally 19, 20 wineries, but nowadays they're like 450. So it's like really skyrocketed. And, um, most of them, they are just so new that they don't even produce the wines yet but, you know, I feel like the best is yet to come. But also like people, they were planting most of the Piwi varieties, but now there's, there's the move towards Vitis Vinifera.

**Janina Doyle 00:20:10** Okay. So in terms of whites, cause let's focus on whites right now. We'll do reds later. Is it the the typical Sauvignon Blanc and Chardonnay growing?

**Adam Michocki 00:20:21** I haven't seen anyone growing Sauvignon Blanc. There is Chardonnay, I've tried it. But there's a lot of Riesling plantings and Chardonnay mostly. Also a bit of the Pinot Gris, a bit of the Gewurtz and some Pinot Blanc is popular.

**Janina Doyle 00:20:38** Yeah. So basically what you can kind of find in Alsace, they've brought across what makes absolute, plus Chardonnay. And let's go back to Solaris and Johanniter. So these two are probably the main white grape varieties representing Poland right now?

**Adam Michocki 00:20:56** I think so. Yes. Yes. So like most of the wineries, they have some plantings and uh, this very, very popular and very successful, uh, as you can taste right now.

**Janina Doyle 00:21:08** Ah, well, to be honest Solaris grows really well in England as well. I mean, for anyone who doesn't know Solaris, it's kind of like a mustat-y...

**Adam Michocki 00:21:18** Like Sauvignon Blanc.

**Janina Doyle 00:21:19** Well, yeah, yeah. It's zippy. It's zesty, but for me it feels like it's in fact, shall we say it's like a love child of Sauvignon Blanc and Muscat. How about that? It's got all these kinds of more tropical lifted notes like pineapple or maybe bananas, it's got a beautiful, it's got beautiful aromatics, right?

**Adam Michocki 00:21:36** Yes. It always has this kind of gooseberries as well, green flavors, a bit of nettle, sometimes some lemon grass. So it's, uh, it can be like really complex and layered and super aromatic, which nowadays a lot of wines drinkers are looking for.

**Janina Doyle 00:21:53** In this specific wine, as you said, this gooseberry and like an elderflower. So I'm really getting this Sauvignon Blanc vibe there.

**Adam Michocki 00:22:02** Uh, and that's what I always find in this wine like, just an amazing alternative for Sauvignon Blanc lovers.

**Janina Doyle 00:22:09** But in addition, I'm getting like Jasmine as well. Like it's this really rich...

**Adam Michocki 00:22:17** Yes. Yes. Like Jasmine, a bit of lavender as well.

**Janina Doyle 00:22:21** And then like some lychee, something really, really tropical. Hmm. Okay. Let me taste it. Are you drinking with me or is it, am I just drinking by myself?

**Adam Michocki 00:22:31** No, no, no. I'm waiting for a delivery.

**Janina Doyle 00:22:38** And you don't want them to catch you like sat early in the morning with a glass of wine. So let me, okay. Let me describe from my perspective to everyone. So you already just aromatics and almost pungency of this wine on the nose is amazing. And then it's actually very weighty. I'd still say medium bodied, but it's got a real richness, very fresh still. I think you get more of the citrus fruits coming through on the palate. So actually that's quite nice. It's not too in your face. So it's a little bit more restrained.

**Adam Michocki 00:23:11** It's much fresher on the palate.

**Janina Doyle 00:23:12** Yeah, exactly. It's a big, it's really in your face on the nose. And then on the palate, it's got a little bit more delicacy, but still beautiful fruits.

**Adam Michocki 00:23:22** A bit more of this kind of yeah crunchy green apples, a bit of lime, and there's this strong minerality because like Silesian winery they have this very unique soil in terms of Polish geology, because they are based on granite, you compare it to Priorat or Beaujolais eventually. This kind of granite soil which always brings a lot of minerality to the wines. Um, and helps to balance this richness, which, uh, you know, is also important because this wine is for food pairings.

**Janina Doyle 00:23:55** I mean, this would go quite nicely with some kind of, um, a chicken dish. That's just very creamy. I think it could go with risotto aswell, I'd want to pair it with that kind of a creamier sauce because it's got that richness. But again, because it's not, you know, huge just chicken, um, would work really nicely.

**Adam Michocki 00:24:12** We had this dish like, uh, it was a John Dory with the lemon verbena infused beurre blanc sauce.

**Janina Doyle 00:24:19** Oh John Dory fish. Mmmmm.

**Adam Michocki 00:24:21** Yes. Yes with the lemon verbena infused beurre blanc sauce, with a bit of the pike roe and barbequed peas.

**Janina Doyle 00:24:29** Ohhhh, this could really handle some barbecue. Yes. Because of the tropical notes. And this is, I would point out to everyone in my opinion. I don't know whether you agree with me. Cause I think this is slightly subjective. This is still just in the dry category. I think it's more about really ripe fruit rather than it being off dry. But I think for some people they might feel like it's just going into off dry, but I, I feel this is dry. I don't know if you know, the residual sugar?

**Adam Michocki 00:24:55** So there is 6 grams per liter. So, um, there is a little bit of sugar. But you know, they keep it in tanks for a long time, for over 12 months before they released it. Um, it's very well-integrated and it's like not masking the food actually, it really empowers it.

**Janina Doyle 00:25:16** Absolutely. And I think for anybody who wants to know about residual sugar, there's not an official limit of what's dry and off dry because it depends on the acidity. It depends on the balance. It's more about perception, but typically at 10 grams of residual sugar per liter that is considered off dry, but a lot of dry wines, like a Sauvignon Blanc from Marlborough will be literally 1 gram. So the fact that this has 6, I think that's helping with that weight, but 12% alcohol really, well light, light for me.



**Adam Michocki 00:25:43** Exactly. And that's the best about Polish wines. You know, they, they basically like pretty low in alcohol. So most of them, they, they between 11.5 and 12.5. And that's what I discovered recently, you know, in terms of like wine and food pairing. Any wine over 13.5 is already overpowering. If you take even like, you know, uh, uh, a beef or a venison steak or anything. When I tried it with the new world wines, which were like 14%, it was already like too much. So that's like pretty interesting, especially for me, like for Sommelier where I have a tasting menu and the wine pairing. I just want them to actually enjoy every single course as it was the first one. That's what I always keep in mind that the amount of alcohol levels, they need to be reasonably low to compare with what you normally get. Because you know, if you get this, the Stellenbosch, the red, which has like 14.5, 15%, and then you get the know a glass of Port or a Madiera to finish off. You know, you're done.

**Janina Doyle 00:26:50** So everyone get some Polish wine. Could, I feel like this could be, cause I want to go to the Polish side of food pairing. I think this could also go really nice with some Pierogi, which, for anybody who doesn't know...

**Adam Michocki 00:27:02** Pierogi with Sauerkraut, yea yea yea.

**Janina Doyle 00:27:04** Right? If anyone who doesn't, it's a type of dumpling, but I swear to God, any of you who do not know what this is. Oh, get some. And by the way, there's so many Polish shops all over the UK and so many Polish shops all over America. Like for most of my listeners, you should easily be able to go to a Polish shop and get, actually I think there's Pierogi in Sainsbury's now as well. Actually. In fact, I say, I think, I do know, because I bought some. They have Pierogi in my Sainsbury's. So there we go. Hopefully everybody go and get some Pierogi and, you know, cook it with some butter again, make it really, you know, fatty and creamy. And as you said with the sauerkraut, that kind of like that, that kind of sour cabbage note, will be lifted with the more tropical notes of this wine. Any other Polish food pairings, or did only just hit the nail on the head with Pierogi?

**Adam Michocki 00:27:56** No no no, you know Pierogi is a stunning one. Also like, its not a salad. It's like, well, let's call it a salad. But it's like, you know, with apple, with carrot, and with the leak, you know, with a bit of the cream.

**Janina Doyle 00:28:14** That salad. Yum. Okay. I don't know the name of that. What's it called? Do you know the name of it?

**Adam Michocki 00:28:17** I don't know. My grandma was doing it, you know?

**Janina Doyle 00:28:22** Yes. So tell me, so this, by the way is £18.90 on central wines.

**Adam Michocki 00:28:28** Which I think what it has, amazing value for money. That's, that's what I was looking. All my, you know, Sommelier years, just the best value for money wines and this one is really, really worth it, I think.

**Janina Doyle 00:28:41** What's the website called?

**Adam Michocki 00:28:42** [centralwines.co.uk](http://centralwines.co.uk)

**Janina Doyle 00:28:46** Ok. Perfect. [centralwines.co.uk](http://centralwines.co.uk). Awesome. I am in love with this wine genuinely. I think it's really inviting, and the quality is still there and there we go. So winery Silesian. Can you talk to me about the different wine regions of Poland? I know that this wine has specifically come

from the lower Silesia region, it's in the south. Typically it's a warmer climate. So most wine regions are down in the south, but not all. Turnau, the one we were talking about, the most famous in the Northwest. Right. So where else, where are the wine regions of Poland?

**Adam Michocki 00:29:25** So there are also regions near to Kraków

**Janina Doyle 00:29:26** Okay. Down in the south, again for anybody.

**Adam Michocki 00:29:30** Yes but it's more like towards the east, towards the Subcarpathian region and also very close to the town, which is called Sandomierz. And there are quite a few wineries on the Vistula River.

**Janina Doyle 00:29:43** OK how far from, because Kraków is an amazing place, us Brits have completely destroyed Kraków, it's a stunning, stunning city.

**Adam Michocki 00:29:52** That's why I don't like to go there, it's too tourist.

**Janina Doyle 00:29:55** I know I used to have a Polish partner for seven years, in fact, from Kraków. So every year I was in Kraków, so I know it very, very well. It's an amazing, it has an amazing main square, Food, I mean, it's going up in price, but still great value, this most amazing castle, beautiful river running through, it's a stunning, stunning place to visit. But then at nighttime, the Brits come along and it's sort of hhhheyyyyy stag do, stag do. Um, so it's kind of, we ruined it. So I apologize for that. Nonetheless, Kraków is an amazing place to go and visit and probably in my opinion, better actually than Warsaw. So how far are those wineries from Kraków? If someone went to Kraków to see the city, how far out would they have to go?

**Adam Michocki 00:30:41** So Silesian Winery is like 400 kilometers towards the west.

**Janina Doyle 00:30:48** Well, no, the wineries close to Kraków, the nearest wineries?

**Adam Michocki 00:30:51** Oh it's like half an hour, an hours drive.

**Janina Doyle 00:30:55** Okay, perfect. And then they have a choice of maybe what, three, four wineries?

**Adam Michocki 00:30:59** There are a few yeah.

**Janina Doyle 00:31:01** Which ones would you recommend?

**Adam Michocki 00:31:03** So there's one, actually a couple of them that I'm working with, uh, um, Winnica Płochockich. They do amazing, amazing red from Marechal Foch grape varieties, and also, uh, the Rosé that they're doing, it's off dry in style but I absolutely love it. Very well integrated.

**Janina Doyle 00:31:29** Announcement, everyone, transcript, transcript, download the transcripts, so you see what to Google search.

**Adam Michocki 00:31:34** And um, the other one is called Dom Bliskowice so I think it's like the most coolest Polish winery because the guy he was working with Meo Camuzet from Vosne-Romanée in Burgundy. Yes. Yes. So, and he ages his wine in barrels from Meo Camuzet.

**Janina Doyle 00:31:54** Very nice, very nice.

**Adam Michocki 00:31:56** They are doing technically the best well made Polish wine as well, so, and a funky label.

**Janina Doyle 00:32:01** Mm, okay. So people definitely have to go to that. And then if they go to Wrocław, which by the way, I've also been to for work funny enough, actually for wine sales, because you Polish people are pretty thirsty for wine of the world in general. So I've been actually working in the Polish market for, for wine and doing many wine events and it's fantastic. And Wrocław, for me again, the little square it's, it's just very beautiful, very quaint there's loads of different types of restaurants and it's not all just Polish. There's a real vibe going on I found. So from Wrocław, how long would it take us to get to the Silesian winery?

**Adam Michocki 00:32:39** Half an hour.

**Janina Doyle 00:32:41** Perfect. Amazing.

**Adam Michocki 00:32:42** Half an hour, 50 minutes. Depends from which part of Wrocław or, you know, it depends on the traffic.

**Janina Doyle 00:32:47** Okay, exactly. Um, okay. So Wrocław and Kraków, would they be your recommendation for the two best cities to go to, to then be able to investigate some of the best wineries in Poland?

**Adam Michocki 00:33:00** Yeah. I mean, if I would go, I'll go to Wrocław definitely because like Southwest is like the, most of the, yeah, the, the great wineries there's Silesian, there's Adoria, there's also L'Opera. So they all, like, as I say, half an hour from Wrocław and, um, you know, if you think about, uh, any regions which are very close to lower Silesia, it's the Sachsen in Germany. So, you know it's just across the border. So it's the part of the point where you have like the longest vegetation season, very hot summers. A lot of sun.

**Janina Doyle 00:33:40** And to be honest, the reason why Poland is doing so well with the Piwi varieties is because the winters are so cold, the amount of snow you get and what temperature does it get...

**Adam Michocki 00:33:52** It's amazing

**Janina Doyle 00:33:54** Right. What temperature does it get to?

**Adam Michocki 00:33:56** Yes, it's a very continental climate. So during the winter, the temperatures, they can drop to even minus 30 but during the summer, it's like 35, 40 degrees. And, uh, you know, when, when I served some wines currently in my place like, oh, can you even grow grapes in Poland? Isn't it cold there? So I always say this story, like when Sonia from Silesian winery got married, they invited friends in August, from UK to Poland and, uh, you know, August 35 degrees. And they all came with coats because they thought it would be so cold.

**Janina Doyle 00:34:34** Come on, there's a thing called Google. People can double check the temperature. That's terrible. Oh dear. But yes, if you are going in conclusion, if you are going to Poland in the winter, you want two coats.

**Adam Michocki 00:34:48** Yeah. Yeah. It's quite quite a few layers, like an onion.

**Janina Doyle 00:34:52** Absolutely be an onion, be more onion.

**Janina Doyle 00:34:59** So you definitely want to tune in to next week's part two where we will be looking at the red grape varieties of Poland, tasting some wine, again, some more food pairings, but also the different styles of wines that you're going to find in general, in Poland, the future for Polish wine, so loads to talk about. Now, of course, I finish off with a wine quote and I was lucky enough to be able to find one from a Polish winemaker Warren Winiarski. He was born in 1928 in a Polish Chicago community. Funny enough, his last name Winiarski means in Polish, from a winemaker or from wine. So it's almost like it was his destiny. Now he moved to Napa valley. He worked with Lee Stewart. He worked with Andre Tchelistcheff, with Robert Mondavi. And the reason why he is so famous is that his first commercial vintage of Cabernet Sauvignon when it was released, it was submitted into the 1976 judgment of Paris. And this was the award winning 1973 SLV Stags Leap. The one that literally put Napa valley on the map, American wine on the map. So do look into his story. He wasn't always destined to be a winemaker. It was really interesting how he got to where he is now. In fact, still alive, alive and kicking and 92 years old. And when talking about wine, he has said:

“We must remember that as long as wine is made by humans, it is a product of the mind and the mind supposes a goal and a vision of what those grapes and those tools can get him or her to, the aspiration, to bring perfection that they find from their conditions, their tools, and their grapes. We've learned how to spell. Now we're looking to write poetry.”

Well, I hope you guys go out and grab yourself a bottle of Polish wine. And if you can get onto Central Wines, get one of them because you've got an absolute stamp of approval for quality. And hopefully you will taste some written poetry to. Thank you as ever for listening. Subscribe if you haven't. Like the podcast, if you haven't done it already. Leave a comment, if you haven't done it already. Share the podcast, if you haven't done it already. And do get in touch with me as ever. You can email me. [janina@eatsleepwinerepeat.co.uk](mailto:janina@eatsleepwinerepeat.co.uk) or on Instagram. Direct message me @eatsleep\_winerepeat. Now of course, in typical Polish fashion, I must raise my glass and say Na zdrowie, which means for health. Cheers. So as always, until next week, cheers to you.