NOVEMBER 2025 CLUB SELECTION

2022 DOMAINE DE FONTSAINTE *RÉSERVE DEMOISELLE* CORBIÈRES LANGUEDOC-ROUSSILLON, FRANCE

The first vineyards at Domaine de Fontsainte were planted by the Romans; artifacts found in the vineyards, such as an old coin dating from the time of Marcus Agrippa in 25 AD, are a testament to its antiquity. The original domaine was built around a thermal spring, which was later named for the local, twelfth-century patron saint, Saint Siméon; hence Fontsainte—the saint's fount. Yves Laboucarié's family has been making wine there since the seventeenth century, but the modern era began in 1971 when Yves Laboucarié founded the current winery. Under his direction, the winery pioneered techniques like whole cluster fermentation and the "Gris de Gris" rosé, and today his son Bruno continues this innovative legacy. The Fontsainte vineyards surround the hamlet of Boutenac in the area known as "The Golden Crescent;" this swath of land is one of the sunniest in the appellation of Corbières, enjoying south-southeast exposure, and protection from the cold, northeast winds by a large 500-hectare forest. The cool sea breezes from the Mediterranean help this sun-soaked terroir achieve balance as well. Like many of the vignerons that we work with, Bruno believes that "great wines are made in the vineyard" and less in the cellars. He farms the land sustainably and keeps treatments to a minimum.

The RÉSERVE DEMOISELLE is a blend of 60% Carignan (planted in 1904), 30% Grenache Noir and 10% Mourvèdre. The Grenache and Mourvèdre were destemmed by hand; the Carignan went through carbonic maceration. Fermentation was approximately 15 days in temperature-controlled tanks. The young wine was rested in cement tank for 6 months before being racked into barrel; 60% of the wine aged for 8-12 months in French oak barrels, the remainder in cement tank. This medium-bodied red shows aromas and concentrated flavors of black cherry and cassis, complemented by notes of garrigue and a hint of spice and cocoa. It features firm tannins, earthy undertones, and a balanced structure with bright acidity and a long finish.

MIXED AND RED CLUBS

- RETAIL: $22.00
  WINE CLUB MEMBER: $18.70
- **SUGGESTED RECIPE: Roast Leg of Lamb with Rosemary and Lavender**

FERRY PLAZA WINE·MERCHANT

NOVEMBER 2025 CLUB SELECTION

2024 DOMAINE MARC PORTAZ *APREMONT* TÊTE DE CUVÉE VINE DE SAVOIE, FRANCE

The Apremont cru (vineyard) is located toward the southern area of the alpine Savoie region, located in the French Alps. The cru was created by an avalanche in 1248 and has been an important source of viticulture for the centuries since. The Portaz family has been making excellent, mineral-driven wines from the native Jacquère grape for over thirty years. Their vineyard is located at over 1,000 feet above sea level, allowing the Jacquère to ripen fully, while a strong diurnal shift helps preserve acidity in the grapes.

This wine is made from 100% Jacquère, which is hand-harvested and pressed full-cluster. By keeping the stems intact, the juice is protected from premature oxidation and the must's aromatics are preserved; the inclusion of stems also adds phenolic character to the wine. The must is fermented using indigenous yeasts at cool temperatures in stainless steel tanks, where it is aged on its fine lees. The lees contact adds further complexity to the wine and helps protect the wine from oxidation after bottling. This Vin de Savoie is an excellent addition to your repertoire if you enjoy wines with strong minerality and a representation of its terroir, such as Chablis or dry German Riesling. Wet stone, underripe apricot, white peach, and Meyer lemons along with bright acidity make this wine immensely enjoyable on its own or as an accompaniment to a wide variety of foods, especially Swiss cheeses. Fondue anyone?

MIXED AND WHITE CLUBS

- RETAIL: $18.00
  WINE CLUB MEMBER: $15.30
- **SUGGESTED RECIPE: Cheese Fondue**

FERRY PLAZA WINE·MERCHANT

NOVEMBER 2025 CLUB SELECTION

2022 FRATELLI SEGHESIO BARBERA D'ALBA
PIEDMONT, ITALY

Fratelli Seghesio has a history rooted in the Monforte d'Alba region of Piedmont, Italy, which began in 1964 when Ettore Seghesio bought the land and started planting vineyards. His sons, Aldo and Riccardo, took over the estate in the 1980s and released their first Barolo under the Azienda Agricola Fratelli Seghesio label in 1988, officially establishing the family-run winery. Riccardo took the helm of the estate after Aldo's sudden passing in 2010. Today, Aldo's two sons, Sandro and Marco, and his daughter, Michela, now work alongside their uncle in all aspects of the business. From their flagship Barolo bottlings to the elegant Barbera and Dolcetto, each bottle encapsulates the spirit of Monforte d'Alba, showcasing the deep expression of fruit-meets-terroir that defines this esteemed winegrowing region. This bottling is 100% Barbera from 20-30-year-old, organically farmed vines. Traditional fermentation on the skins for 5-6 days. Maturation in stainless steel for 10 months. The result is an approachable, medium-bodied red, packed with intense aromas and flavors of ripe red cherry and plum, with hints of spice and subtle vanilla notes. Easy drinking with lively acidity, a round, supple texture, and a richly fruited finish.

RED CLUB

- RETAIL: $18.00
  WINE CLUB MEMBER: $15.30
- **SUGGESTED RECIPE: Ragù di Salsiccia (Sausage Ragù) with Tajarin**

FERRY PLAZA WINE·MERCHANT

NOVEMBER 2025 CLUB SELECTION

2024 SHEILD WINES SAUVIGNON BLANC
NELSON, NEW ZEALAND

SHEiLD winery in New Zealand was established in 2021 by winemaker Trudy Sheild and Blair Gibbs, who have a combined 50 years of experience. The brand emerged from a previous partnership where they inherited wine brands from their retiring employer, rebranding the company to SHEiLD to focus on high-quality, single-origin, cool-climate wines. The company's philosophy emphasizes sustainability and creating wines that express the unique character of the Nelson region's terroir. The name comes from Trudy's surname and is meant to evoke a sense of protection for the land and a generational approach to winemaking; the Celtic feel and tartan background are a nod to their heritage.

100% Sauvignon Blanc from three different vineyard sites on the Waimea Plains. The grapes were all machine harvested early (before dawn), while the temperature was cool to minimize oxidation and preserve the aromatics. Skin contact with the juice during transportation and processing at the winery contributed to the concentration of flavor and the phenolic structure. After a quick but gentle press cycle, the juices were cold settled for three days prior to fermentation, to promote crisp, pure aromatics. Each parcel of juice was split into more than one tank and were inoculated with different Sauvignon yeast chosen for the attributes they will bring to the finished wine, creating a spectrum of flavors to work with at blending time. The result is a vibrant and refreshing white wine, with a heady, tropical nose. Intense flavors of guava, pineapple and passionfruit, with and citrus peel are underscored by subtle notes of fresh herbs and a clean, mineral finish.

WHITE CLUB

- RETAIL: $22.00
  WINE CLUB MEMBER: $18.70
- **SUGGESTED RECIPE: Crispy Fish Tacos**

FERRY PLAZA WINE·MERCHANT