

# SEPTEMBER 2024 CLUB SELECTION



## 2017 VIÑA CURVADA CRIANZA, VIÑAS VIEJAS RIBERA DEL DUERO DO, SPAIN

Bodegas Trenza was established in 2003 by brothers David and Jonas Tofterup MW. Trenza means “braid,” and speaks to the notions of family, friendship and teamwork. David began his winemaking career in 1998 and has worked throughout Spain and internationally. In 2016 and again in 2018, he was awarded the prestigious title of Spanish Winemaker of the year, by the UEC (Union Española de Catadores). Jonas was studying for his Master of Wine when he met the owners of the estate where they now source the Tempranillo for their Viña Curvada Crianza. Having each, traveled around the world gaining experiences with different grape varietals and different wineries, they decided it was time to launch their own wine label, where they would have, “freedom with every wine they braided together”. Bodegas Trenza has just started exporting their wines to the US, and Ferry Plaza Wine Merchant is thrilled to be one of their first placements!

100% Tempranillo. The 2017 vintage is a follow up to their inaugural 2016 release. The vines are 80+-year-old, dry-farmed bush vines surrounding a beautiful medieval village, called Peñaranda del Duero, in the heart of Ribera del Duero. The vines are tucked behind rolling hills and a very curvy road, for which the wine was named. The vines are cultivated organically, though not certified. The fruit was carefully harvested, and underwent traditional red wine vinification; it was then aged 12 Months in small French and American oak barrels.

Inviting, redolent aromas of brambly berries with hints of mocha and exotic spices. The palate is plush and velvety, with ripe flavors of fresh blackberries, black plum and cassis, with notes of sweet cedar. Expansive without being overbearing. The finish is long and layered, exhibiting beautifully polished tannins and nicely balanced acidity.

## MIXED AND RED CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Pan-Seared Lamb Chops



# SEPTEMBER 2024 CLUB SELECTION



## 2022 EISACKTALER KELLEREI CANTINA VALLE ISARCO KERNER SÜDTIROL DOC, ALTO ADIGE, ITALY



Due to its proximity to the Austrian border, Cantina Valle Isarco also carries the German name "Eisacktaler Kellerei". Founded in 1961, it is considered one of Italy's most prestigious cooperatives and currently has 130 members from 11 municipalities in Varna, Bressanone, Funes/Tiso, Velturmo, Chiusa, Laion, Castelrotto, Villandro, Barbiano, Fié and Renon. The vineyards, which span 346 acres in total are located in the northernmost winegrowing zone of Trentino-Alto Adige or Südtirol (South Tyrol, in German), on the southern side of the Alps. This picturesque region boasts majestic mountains interspersed with quaint Alpine farmhouses, castles, monasteries, little villages and terraced vineyards enclosed within neat low stone walls. Situated on fairly steep slopes that range in elevation from 1300-1950 feet above sea-level, the vineyards are planted to Sylvaner, Müller Thurgau, Grüner Veltliner, Pinot Grigio, Kerner, Gewürztraminer, Pinot Bianco, Chardonnay, Sauvignon and Riesling for the whites. Reds include Schiava, Klausner-Laitacher, Pinot Nero, Lagrein and Zweigelt. Despite its Alpine location, Trentino-Alto Adige enjoys a very warm summer climate with cool evenings, resulting in grapes that mature with a high sugar content. The light and gravelly soils are mineral-rich, yielding wines of elegance and complexity.

Invented in Germany in 1969 (although there is some debate over the exact date), Kerner was not named for the vine's breeder, but for a nineteenth century German writer of drinking songs. It is a cross between Riesling and Trollinger (Sciava Grossa). It prefers the light gravelly sandy soils of the higher altitude, sunny hillsides of the mid Valle Isarco. Despite their late ripening period, these grapes provide a highly acclaimed full-bodied and tasty wine. This bottling is 100% Kerner, harvested at the beginning of October. The grapes for this wine were delicately crushed, and then fermented on lees in temperature controlled stainless steel tanks, resulting in this fresh, aromatic white wine.

Pale gold in color, with an aromatic nose full of fresh, tropical fruit and sweet green herbs. The palate is light in body and full of character showing flavors of papaya, passion fruit and lemon rind and sweet basil. The finish shows a soft wet stone component and a bright, thirst-quenching acidity.

## MIXED AND WHITE CLUBS

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Thai Style Crab Fried Rice



# SEPTEMBER 2024 CLUB SELECTION



## 2020 CHÂTEAU BERTIN, MONTAGNE SAINT-ÉMILION BORDEAUX, FRANCE



The Saby family has been making wine in Bordeaux for nine generations. Established in 1870, Château Bertin is now led by heirs to the family estate Jean-Christophe and Jean-Philippe. The winery holdings, centered around Libourne, are comprised of 70 hectares of sustainably farmed vines and include Château Rozier (Saint Émilion Grand Cru), Château Bertin (Montagne-Saint-Émilion) and Château Hauchat (Fronsac).

Montagne Saint-Émilion sits northeast of Saint Émilion proper on the right-hand side riverbank of the Barbanne. The vineyard is on a plateau of clay and limestone that slopes down towards the river. Hand-harvested and aged for 12 months in a mixture of new and used oak, this Bertin cuvée consists of 80% Merlot and 20% Cabernet Franc.

Complex aromas of black and blue fruits, bell pepper, black olive and graphite, all of which are echoed on the palate along with ripe blackberry, plum and blueberry compote. The tannins are perfectly integrated with the long, tapered finish. This is a quintessential right-bank Bordeaux, and an amazingly rare value. Enjoy this scrumptious red any day and with a variety of dishes.

## RED CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- [SUGGESTED RECIPE: Braised Beef Pot Roast](#)



# SEPTEMBER 2024 CLUB SELECTION



## 2023 DOMAINE FREDAVELLE CÔTEAUX D'AIX-EN-PROVENCE AOP, FRANCE

Located in the heart of Provence, just 10 minutes north-west of Aix-en-Provence in the small village of Eguilles, Domaine Fredavelle is spread across 25 hectares and is a family-run vineyard managed by two associates and wine lovers: David Ravel and Olivia Menigoz. In 1999, David, the third generation of his family to make wine in Eguilles, established Domaine Fredavelle, named in honor of the countryside where it sits. After studying agronomy, he decided to make wine from the old vines that belonged to his great-grandparents, which were, until then, sold to the local winemaking cooperatives. Olivia Menigoz met David in 2014 after studying winemaking and oenology. Together, they began restructuring the vineyard, replacing old vines, planting new grape varieties and increasing production. They also invested in modern equipment to transition to more sustainable agriculture, eventually converting to organic farming in 2019.

A blend of 40% Vermentino, 30% Sauvignon Blanc, 25% Sémillon and 5% Ugni Blanc, from vines that are between 10-25-years-old. The grapes were harvested at dawn to preserve their freshness and avoid oxidation. After a skin maceration for a few hours, the grapes were pressed and fermented in temperature-controlled tanks. The resulting wine was racked and aged in stainless-steel vats on fine lees.

Vibrant bouquet, with notes of fresh citrus and white orchard fruit. The palate is delicate and lively, with flavors of grapefruit, pineapple, Bosch pear and clementine zest. The finish is long and juicy, with a pleasant burst of salinity.

## WHITE CLUB

- RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: [Grilled Zucchini & Leeks w/ Walnuts & Herbs](#)

