

FERRY PLAZA WINE MERCHANT & WINE BAR

APRIL 2019 WINE CLUB



2016 Enkidu E Series Cuvée 'JM', Sonoma County

Winemaker and owner Phillip Staehle created Enkidu to produce wines of distinction and get back to “working with my hands, to use all of my senses, and live and work according to the seasons of the year.” Phillip cultivated his distinguished winemaking skills while working with the late Dick Graff at Carmenet Vineyards (Chalone Wine Group) from the mid-80s to the mid-90s and was especially inspired by the winery’s philosophy “to be the best you can, to not compromise on quality; and most certainly concentrate on every detail.” At Enkidu, Phillip specializes in crafting Pinot Noir, Petite Sirah and Rhône varietals sourced from smaller vineyards throughout Sonoma, Lake County and the Sierra Foothills. In employing a minimalist approach to winemaking, Phillip strives to manipulate the wine as little as possible and rather, maximize the pure expression of the fruit. The winery takes its name from an ancient Sumerian story about King Gilgamesh and his best friend, Enkidu (steward of the land and protector of animals); throughout the story, Enkidu’s character evolves over time while staying true to his nature “the same way a grape does as it journeys from the vine, through the vinification process, to a finished wine.”

This Southern Rhône Valley-style blend of 45% Syrah, 29% Grenache and 26% Mourvèdre channels its Mediterranean inspiration with vivid aromas of lavender, dusty earth and sun-baked black cherry fruit. Seamlessly integrated tannins and a peppery acidity emerge on the luscious, juicy, medium-bodied palate, while ten months aging in neutral oak barrels lends the wine a sturdy backbone and imparts spicy flavors of cinnamon, cedar and star anise. This ‘E’ series of wines from Enkidu are intended to be enjoyed every day of the week, and we can definitely get on board with that! A perfect BBQ wine, we think this would go great alongside grilled lamb chops, dry rub ribs or a classic burger!

Suggested Recipe: Grilled Lamb Rib Chops with a Rosemary & Sage Crust

Mixed and Red Selection

\$19.00

\$16.15

Wine Club Member reorder price



"We spit so you don't have to."

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2018 Eisacktaler Kellerei Cantina Valle Isarco Pinot Grigio, 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 co-operatives 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 ft., the vineyards are planted to Sylvaner, Müller Thurgau, Grüner Veltliner, Pinot Grigio, Kerner, Gewürztraminer, Pinot Bianco, Chardonnay, Sauvignon and Riesling for the whites and Schiava, Klausner-Laitacher, Pinot Nero, Lagrein and Zweigelt for the reds. 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.

Pinot Grigio is a fairly misunderstood grape in America owing to the many watered down, mass-produced versions that have infiltrated our grocery stores and chain restaurants since the 80s and through today. While the grape has unfortunately become synonymous with simplicity, this lovely, expressive style from Cantina Valle Isarco in Alto Adige is far from bland. Rather, the pretty nose exudes a fresh, floral quality, showcasing notes of jasmine, crisp Asian pear and Golden Delicious apple. The palate, while light in body is full of character, highlighting slightly riper fruits as in white peach, lychee and Ranier cherry along with zesty lemon rind and blanched almond. Just when you think the wine might have a slight plumpness to it, a juicy acidity engulfs the palate, lending the wine a vivacious character and pleasantly mouthwatering quality. If you are one of the Pinot Grigio skeptics (and we know you're out there), this delightful version is sure to impress!

Suggested Recipe: Roasted Shrimp with Rosemary and Thyme

Mixed and White Selection

\$21.00

\$17.85

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2016 Deltetto 'Bramè' Barbera D'Alba DOC Superiore, Piedmont, Italy

The Deltetto family are fourth generation winemakers based in Canale, the heart of the Roero appellation in Piedmont, Italy. Their first vines were planted to Barbera and Nebbiolo on a farmstead in the late 1800s, and post WWII in 1953, Carlo Deltetto established a winery and began planting vineyards on the hillsides of the three noble towns of Santo Stefano, Canale and Castellinaldo. In 1977, Carlo's son, Antonio, fresh out of oenology school, joined the family business and turned its focus to Roero Arneis and Nebbiolo; he also got a head start in the Italian sparkling wine game by experimenting with Metodo Classico or Champagne method wines based on Chardonnay, Pinot Noir and Nebbiolo in the early 80s. Antonio's spumante wines weren't marketed until 2000, after which they garnered wide acclaim and are now considered some of the best in the country, partially due to his practice of extended lees aging (up to four years). Today, Carlo is joined by his wife, Graziella and their three children: Carlo (II), Christina and Claudia. The family farms 50 acres of certified organic vineyards throughout Roero and the Langhe, producing an impressive portfolio of wines including this lively Babera d'Alba DOC Superiore.

This is textbook Barbera: bright and perky with slightly grippy tannins and a vivacious character. Crushed summer fruits are abundant on the nose as in black cherry, cassis, plum and blueberry, accompanied by charming aromas of violet and anise. Flavors on the palate are also dark-fruited in tone, and a year spent in oak vats lends the wine faint hints of cedar and clove. A mouth-puckering acidity coupled with those rustic tannins are clues that this wine was crafted for the table and meant to be served alongside rich and hearty fare, ideally something Italian in origin. This bottling was in fact labeled 'Bramè' meaning 'desire or crave for something', and it certainly makes us yearn for fennel sausage pizza, lasagna or porchetta!

Suggested Recipe: Sausage and Charred Broccoli Pizza

Red Selection

\$21.00

\$17.85

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Weixelbaum “Stephanus” Grüner Veltliner, Kamptal, Austria

The Weixelbaum family has been cultivating vines and making wine in the municipality of Straß im Straßertale in the lower Austrian wine region of Kamptal since 1770. Today, the winery is run by Gabi and Hanz Weixelbaum who farm 44 acres of vineyards, 70% of which are planted to white varietals including Grüner Veltliner, Riesling, Pinot Blanc, Sauvignon Blanc, Roter Veltliner and Chardonnay; the remaining 30% of land is devoted to the red varietals, Zweigelt and Blauer Portugieser. In the Kamptal, the dry and hot Pannonian climate meets the freezer-like cool winds of the Waldviertel (Forest Quarter) to the north, creating a unique microclimate conducive to preserving fresh and lively acidities in the wines. The variety of soils present in the region, ranging from loess over gravel to striking parcels of primary rock and volcanic elements allows Weixelbaum to match the appropriate grapes to their ideal terroirs and create complex, mineral-driven wines. The Weixelbaum family believes in a holistic cultivation of the vineyard and of its soil and thus, sows seeds of beneficial plants in between vines while also meticulously hand pruning and harvesting grapes. The intimacy they foster with their vineyards not only yields consistently high quality grapes, but it also enables quick and efficient responses to unusual events and upheavals brought upon by climate and weather.

There is an intriguing dichotomy of sweet versus savory in this delicious Grüner Veltliner from Kamptal, Austria. Aromas of sweet pea, meyer lemon zest and green apple are met with earthier elements as in gunflint, white pepper, celery and tarragon. The palate exhibits a subtly creamy, lush texture and flavors of lemon custard, fennel and more of that fresh green apple character. A tingy acidity surfaces on the mid-palate, accentuated by a vibrant minerality and more of that zesty citrus quality that carries through to a crisp, clean finish. A perfect spring wine, pair with artichoke or asparagus risotto, pesto pasta or grilled fish with chimichurri.

Suggested Recipe: Asparagus Risotto

White Selection

\$19.00

\$16.15

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