

AUGUST 2019 WINE CLUB



2015 Blair Estate Pinot Noir Delfina's Vineyard, Arroyo Seco, California

Jeffrey Blair honors both his family's multi-generational farming legacy, as well as his late grandmother Delfina with this eponymous Pinot Noir. The vines are planted in Delfina's Vineyard, located in the cooler northeast corner of the Arroyo Seco AVA in Monterey County. Blair Estate makes around 1200 cases of wine annually, focusing on the expression of Pinot Noir from a single parcel of land. Waiting until the grapes express their full flavor potential, Jeffrey tests the grape's ripeness every Sunday following *véraison* by tasting them rather than using a refractometer.

The combination of strong winds from Monterey Bay and overall cool climate creates a Pinot Noir reminiscent of Burgundy. The wine is fermented and matured in both new and neutral French oak, complementing the fresh fruit aromas with vanilla and baking spices. The nose opens with cola, sassafras, plum skins, smoked paprika, cinnamon, nutmeg, and a hint of menthol. Although the alcohol is just under 14%, the wine has some warmth on the palate. Combined with refreshing acidity and smooth, ripe tannins, this Pinot Noir has enough structure to stand up to roasted duck or even venison.

Suggested Recipe: Crisp-Tender Roast Duck with Cherry-Rosemary Sauce

Red Cellar Trio

\$40.00

\$34.00

Wine Club Member reorder price



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

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2016 Halcon Vineyards Petite Sirah, Yorkville Highlands, California

Halcón vineyards are located at around 800 meters above sea level in Yorkville Highlands of Mendocino County, California. The vineyards sit above the fog line, making for warmer temperatures in the morning and late evening than in the Anderson Valley below and further to the west. The combination of altitude and breezes, however, keep the vineyards cool during the day. This diurnal shift lengthens the growing season and allows the grapes to keep more acidity while fully ripening. The altitude, schist soils, and cool breezes were precisely why Paul and Jackie Gordon chose the site, with its similarity to that of the Northern Rhône.

The fruit for the Halcón Tierra Petite Sirah comes from the steeply terraced Theopolis vineyards, located at the northern border for which petite sirah can fully ripen. The wine was fermented using 50% whole-cluster fermentation, a method where hand-harvested grapes are fermented with the stems attached. The process brings out more complexity from the stems' tannins, along with more structure and spice. The wine is then matured in large, neutral French puncheons. The wine is neither fined nor filtered, so no need to panic if you see some sediment in the bottle! Notes of black pepper, cassis, blue fruits, and meaty notes combine with strong, yet fine tannins that are balanced by crisp acidity. The Halcón Petite Sirah will show best with food and will be even better 3 to 5 years from now.

Suggested Recipe: Simple Grilled Lamb Chops

Red Cellar Trio

\$30.00

\$25.50

Wine Club Member reorder price



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FERRY PLAZA WINE MERCHANT & WINE BAR

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2014 Jonata Todos Red, Santa Ynez Valley, California

Jonata is located in Santa Barbara's Ballard Canyon AVA (located within Santa Ynez Valley). Veteran winemaker Matt Dees and his team manage the organic vines toward lower yields, resulting in more concentrated aromas and flavors in the grapes. The low-fertility sandy Careaga Sandstone soils contribute further to the low yields. The resulting wines are rich expressions of their varietal components as well as their terroir. Jonata is owned by Stan Kroenke, who also owns Napa Valley's Screaming Eagle. His commitment to excellence shines through in Jonata's wine.

The Todos wine, while Syrah-dominant, is a blend of several grape varieties. The 2014 vintage is a blend of Syrah, Cabernet Sauvignon, and Viognier (the addition of white wine can add acidity and help color stability in red wine). The must is co-fermented in stainless steel tanks and matured in a blend of 40% new French oak with 60% neutral oak. The wine is full of fruit and spice with wild herbs, cassis, blackberry, game, cured olives, black pepper, vanilla, and nutmeg. Well-integrated smooth, ripe tannins give the wine complex structure. This is a wine you can drink now (we recommend letting it breathe for at least twenty minutes), or you can lay this down and enjoy years from now as the tannins soften further.

Suggested Recipe: Santa Maria Style Tri-Tip

Red Cellar Trio

\$45.00

\$38.25

Wine Club Member reorder price



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