

FERRY PLAZA WINE MERCHANT & WINE BAR

## AUGUST 2019 WINE CLUB



### 2017 Brunier Pigeoulet Vacluse, Rhone Valley, France

Brothers Frédéric and Daniel are the fourth generation of their family to farm the southern Rhone valley appellation of Châteauneuf-du-Pape near the city of Avignon. The name “Chateauneuf-du-Pape” translates as “new castle of the Pope” and is a reference to the period beginning in 1308 when Pope Clement V relocated the papacy to Avignon. In 1986, the Brunier brothers continued and expanded their family’s legacy, by complementing their exceptional portfolio with more affordable cuvées that represent a diversity of terroirs. The “Pigeoulet” fruit is sourced from the foothills of the La Crau Cru (one of the best in Châteauneuf-du-Pape). It is made in a fresh, fruity style, yet holds true to the Grenache-dominated style of Châteauneuf.

This vintage is a blend of 80% Grenache, 10% Syrah, 5% Carignan, and 5% Cinsault. The nose has notes of ripe cherry, stewed strawberry, blackberry, redcurrant, meat, and garrigue. On the palate, the red fruit gives way to Grenache’s dark fruits of sour cherry and black currants, with notes of lavender and violet, and a hint of black pepper on the finish. The palate is dry and dusty, but bright acidity makes this a refreshing wine.

*Suggested Recipe: Slow Cooker Texas Pulled Pork*

Mixed and Red Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



*“We spit so you don’t have to.”*

[WWW.FPWM.COM](http://WWW.FPWM.COM)

FERRY PLAZA WINE MERCHANT & WINE BAR

## AUGUST 2019 WINE CLUB



### 2018 Benito Santos Albariño, Rias Baixas, Spain

Benito Santos started making wine in the 1930s to sell in his grandfather's bar. His wines consistently won prizes at the annual Fiesta de Albariño in Cambados and in 1979, he founded his own winery. Benito Santos was also instrumental in the creation of the Rias Baixas Designation of Origin (DO) in 1988. In 2002 the winery was extended further by Santos' successors. The vineyards are all certified organic, which is quite rare in rainy Rías Baixas. Committed to natural winemaking techniques, Benito Santos wines are fermented with native yeasts and involve minimal sulfur.

This Albariño has aromas of ripe peach, apricot, dried pineapple, and white flowers on the nose, which continue on to the palate. Three months of lees contact further enhances some of the flavor compounds and rounds out the palate. There is also a bit of salinity and minerality in the wine, a reflection of its proximity to the ocean. While this Albariño is delicious on its own, refreshing acidity makes it a great companion to foods that are both rich and spicy.

*Suggested Recipe: Pad Thai*

Mixed and White Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)

FERRY PLAZA WINE MERCHANT & WINE BAR

## AUGUST 2019 WINE CLUB



### 2017 Calipaso Cabernet Sauvignon, Paso Robles, California

Calipaso is located in Paso Robles, along California's Central Coast. Calipaso's Director of Winemaking Alan Kinne leverages the long growing season of warm days and cool nights to harvest fully ripe fruit while maintaining essential refreshing acidity. This wine is a blend of 96% Cabernet Sauvignon, 2% Petite Sirah, and 2% Merlot. The wine was fermented in stainless steel tanks and aerated twice a day using the pump-over method. Pump-over is a gentle method where the must is periodically drawn off the bottom of the tank during fermentation and pumped over the cap of skins. The process extracts aroma compounds, color, and tannin. The wine was then aged in a blend of 20% new and 80% neutral French oak, creating a wine with firm tannins with a bit of grip, precisely what most of us seek in Cabernet.

The 2017 Calipaso Cabernet Sauvignon shows aromatics of ripe cherries, strawberries, and cranberries, along with vanilla and baking spices from the oak. On the palate, flavors of cassis, blackberry, stewed black cherries, and a hint of green pepper are present. The tannin structure and acidity are well-balanced and the wine has a long, complex finish. The 2017 vintage was one of the best in recent years. The wine is ready to drink now or could be laid down for a further 5-7 years - assuming you have decent cellar conditions of course.

*Suggested Recipe: Pan-Seared Ribeye*

Red Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)

FERRY PLAZA WINE MERCHANT & WINE BAR  
AUGUST 2019 WINE CLUB



**2017 Tasca d'Almerita Tenuta Regaleali 'Leone d'Almerita' Terre Siciliane IGT, Sicily, Italy**

The Tasca family has cultivated grapes and made wine for nearly 200 years. The winery is also home to a beautiful villa. (Richard Wagner wrote the third act of *Parsifal* while a guest at Villa Tasca in 1882.) In 1950, the Agricultural Reform in Italy reshaped their primary holding of the Regaleali estate from 1200 hectares to about 500. Since then, the family has acquired further plots across Southern Italy, expanding their portfolio and cultivating both native and international varietals. The Leone Tasca is representative of their approach to winemaking: a blend of 47% Catarratto, 22% Pinot Blanc, 20% Sauvignon Blanc, and 11% Gewürztraminer. The blend gives the wine structure, acidity, and delightful aromatics. The vineyards are located on high hills, ranging from 500 to 900 meters above sea level. The cooler temperatures at high altitude helps the grapes to ripen fully while maintaining acidity.

Fermentation at about 60 °F in stainless steel preserves the wine's rich aromatics. Lemon curd, bruised citrus fruit, mandarin orange, and minerality on the nose and palate all make for a wine with excellent depth. The palate is lean, yet the wine lingers with a very long finish.

*Suggested Recipe: Spanish Migas*

White Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)