

FERRY PLAZA WINE MERCHANT & WINE BAR

## AUGUST 2018 WINE CLUB



### 2015 Gian Carlo Burlotto Cascina Massara Barbera d'Alba, Piedmont, Italy

The Burlotto family has a long history of viticulture and winemaking in Piedmont that begins in the nineteenth century when Giovanni Battista Burlotto purchased vineyard property and the Castle at Verduno from the Royal House of Savoy. It was in this tiny village, the northernmost commune of Barolo, where he built a cellar, started a cattle farm and established a winemaking legacy that would eventually split off into three exceptional brands. Giovanni not only pioneered selling Barolo in bottle (as opposed to cask or demijohn), but he also elevated the status of Verduno to rival that of the more renowned communes of Serralunga and La Morra. After his passing, the property was handed down to his grandchildren as three separate parcels: the Castle, the GB Burlotto cellar and the farm and vineyard land (Cascina Massara). While his relatives went on to become renowned producers making wine under the 'Castello di Verduno' and 'Azienda GB Burlotto' labels, Andrea Burlotto inherited Cascina Massara, which he helped turn into the impressive brand that it is today. Although he started out selling off his grapes for many years, Andrea decided to build a cellar of his own in the 1960s which his son, Gian Carlo Burlotto, eventually inherited. Today, Gian Carlo crafts a variety of beautiful wines alongside his son, Gianluca, including Barolo, Nebbiolo for Nebbiolo Langhe, Barbera d'Alba, Pelaverga and Favorita. The estate spans 35 acres and contains holdings in two notable cru: Massara and Monvigliero. Like his great grandfather's legendary Barolos, the wines of Cascina Massara benefit from the unique terroir in Verduno which is said to impart exotic perfumes and complex flavor profiles. Considering their family's deep roots in Verduno and Piedmontese wine, it is no surprise that Gian Carlo and Gianluca are producing fantastic wines like this 2015 Barbera d'Alba which we were very excited to procure for the wine club!

This is not your simple, straightforward, 'table wine' Barbera. Rather, it is a serious wine with structure and intricacy and one of the best expressions of Barbera that we have come across in a very long while! Aromas of cassis liqueur, juicy black plum and maraschino cherry introduce a dense and full-flavored, medium-bodied palate with dusty yet firm tannins and a bracing acidity. Aged 6 months in oak casks, the wine offers more backbone than your typical Barbera, yet none of the layers of dark and spicy fruit are remotely stifled. Notes of red licorice and dried cherry appear on the mid-palate and carry through to the incredibly long finish which leaves you with more earthy flavors of shiitake mushroom and black tea. This wine has some heft to it and could definitely stand up to a hearty meal of braised short ribs, mushroom lasagna or a slow-cooked pork ragù.

*Suggested Recipe: Red Wine-Braised Short Ribs*

Mixed and Red Selection

**\$23.00**

**\$19.55**

**Wine Club Member reorder price**



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### 2017 Terra de Asorei 'Nai e Señora' Albariño, Rías Baixas, Spain

Adegas Terra de Asorei is an association of six winemaking families that have banded together with the intention to produce premium, charismatic, 100% Albariño wines. The team, which joined forces at the beginning of the 21st century, operates a state of the art winery in the Salnés Valley in Rías Baixas in the verdant northwestern region of Galicia, Spain. They farm 172 acres of vines which range in age from 20 to 80 years old and benefit from a maritime climate that combines temperate sea breezes from the Atlantic to the west and just the right amount of rainfall. Only three wines are produced by the estate: Terra de Asorei, Pazo Torrado and Nai e Señora, and each is crafted in a unique manner, offering a distinct expression of Albariño.

'Nai e Señora' translates to 'Mother and Lady' in Galician and is a nod to the expression used by poets in the early 20th century which paid homage to working women who allowed for the independence of the family unit and Galician society. Made of 100% Albariño, this bottling is the freshest and most minimally produced of the estate's three wines and is fermented in stainless steel tank for just 21 days. Evoking the fertile landscape from which it comes, aromas of green herbs and green bell pepper leap out of the glass followed by an almost tropical bouquet of lychee, underripe pineapple and green melon. The light to medium-bodied palate showcases a piercing minerality which is balanced by a zesty and focused acidity. More green notes appear throughout the mid-palate including a subtle grassiness and fresh basil, while the zippy finish offers a cleansing note of sweet lemon. Although this is light enough to enjoy on its own, it would be an ideal partner with anything of the sea and especially steamed shellfish!

*Suggested Recipe: Steamed Mussels with Crisp Chorizo and Potatoes*

Mixed and White Selection

**\$17.00**

**\$14.45**

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### 2017 Domaine Les Gryphées Cuvée le Paquet Beaujolais, France

Pierre and his wife, Cécile have been crafting serious Gamay in the village of Le Bois-d'Oingt at the southern end of Beaujolais, France since 1973. Their son, Guillaume, took over the winemaking in 2007 and is ambitious about expanding their vineyard holdings; currently, they farm 35 acres of primarily 50-year-old vines scattered across the appellation from the Golden Stones Region in the south to Lancié and Romanèche-Thorins in the north. The vineyards of Domaine Les Gryphées offer a variety of soil types and thus, the estate produces an impressively wide range of terroir-driven wines including two 'Cru Beaujolais' (the highest category of classification in the region which distinguishes wines produced from 10 distinct hillside areas), several different Beaujolais AOC (which they also produce to highlight specific terroirs), a Beaujolais Village, a Beaujolais Blanc produced from Chardonnay, a Gamay Rosé and a couple of sparkling wines as well. Gryphées translates to 'seashell fossils' which dominate the soils in the 'Moulin à Vent' Cru, imparting a mineral-rich character to the Domaine's most celebrated wine. Yet beyond their Cru bottlings which also includes a Chénas, the Domaine's basic Beaujolais AOC wines (which include this 'Le Paquet' we have selected for club) showcase carefully selected fruit from prime vineyard sites and are certainly *not* lacking in complexity, structure and finesse.

'Le Paquet' translates to 'a parcel' and signifies the Domaine's focus on crafting wines from distinct terroirs throughout Beaujolais. This 100% Gamay was sourced from sandy, clay-rich soils on steep hillside vineyards at an altitude of 1,050 feet and higher. The resulting wine is more structured and densely layered than your typical Beaujolais AOC and offers lively aromatics of candied strawberry, pomegranate jam, bing cherry and violets. The light to medium-bodied palate which is lush and juicy exhibits a tinge of minerality alongside notes of white pepper and anise. This is not a wimpy Gamay, but one with some oomph and a whole lot of character that would go great with barbecued chicken or a juicy burger!

*Suggested Recipe: Caprese Burgers*

Red Selection

**\$17.00**

**\$14.45**

**Wine Club Member reorder price**



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**2017 Kinero Cellars 'Alice' Grenache Blanc, Paso Robles, CA**

St. Louis native, Anthony Yount was studying agricultural finance at Cal Poly San Luis Obispo when he stumbled upon some very memorable wines in the tasting room at Denner Vineyards in Paso Robles on his 21st birthday. Four years later, he returned to the property for an internship and after graduating in 2007, took a job working nearby for Cris Cherry's Villa Creek winery. Although Villa Creek was all about red wine, Yount developed a curiosity about white varietals, mostly to prove to his father (a red wine only kind of guy) that he could make interesting and balanced whites that he could enjoy. When some Grenache Blanc became available, and Cherry offered some Roussanne from the famed James Berry vineyard nearby, Yount couldn't resist trying his hand at his own label. Thus, 'Kinero Cellars' was born in 2008, focusing on white Rhône varietals from prime vineyards in the foothills of Paso Robles. Yount still makes the wines for Denner Vineyards yet relishes in the creative freedom that his own side label allows him. His Kinero wines benefit from early picking, the use of feral or 'native yeasts' and whole cluster fermentation in various vessels including large Hungarian oak barrels and concrete eggs. While California Chardonnay, Viognier, Roussanne and Grenache Blanc can easily be out of balance or masked with too much oak, Yount produces beautiful, vibrant and nuanced expressions of these grapes.

This 100% Grenache Blanc exhibits wonderful freshness in part due to the fruit being sourced from the Templeton Gap District, one of the coolest and windiest pockets of Paso Robles. Yount ages the wine in a concrete egg for 5 months which "preserves the purity of the fruit while turning up the volume on the character." The resulting wine is oozing with aromas of honeysuckle, jasmine, meyer lemon and peaches 'n cream. There is a pleasant roundness to the medium-bodied palate and a lush and creamy texture, yet a vibrant acidity provides balance and tension. More stone fruit notes emerge on the mid-palate including bruised red apple, ripe asian pear and quince and follow through to the very long and candied lemon-tinged finish.

*Suggested Recipe: Grilled Chicken with Apricot-Balsamic Glaze*

White Selection

**\$23.00**

**\$19.55**

**Wine Club Member reorder price**



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