

FERRY PLAZA WINE MERCHANT & WINE BAR  
AUGUST 2018 RED CELLAR TRIO



**2016 Domaine Juliette Avril Châteauneuf-du-Pape,  
Rhône Valley, France**

Domaine Juliette Avril is a family-run estate with deep roots in France's Rhône Valley. Their ancestry dates back to 1756 and was involved in the creation of the Châteauneuf-du-Pape appellation and its original AOC (Appellation d'Origine Contrôlée) regulations. The estate is currently run by Marie Lucile Brun who succeeded her mother, Juliette Avril and Marie's son, Stephan Brun, who controls the estate's commercial, administrative and viticulture departments. The estate spans 38 hectares of vineyards (over half of which are 50+ years old) including 22 in Châteauneuf-du-Pape, 6 in Côtes du Ventoux and 2 in Vin de Pays de Vaucluse. In Châteauneuf-du-Pape, the estate produces one white blend of Grenache Blanc, Roussanne, Clairette and Bourboulenc and two reds: an old-vine Grenache called 'Cuvée Maxence' and a Châteauneuf-du-Pape Rouge based on Grenache, Syrah and Mourvèdre which we were thrilled to bring in for this quarter's Red Cellar Trio wine club!

It is extremely rare that we stumble across a Châteauneuf-du-Pape at this price point, not to mention a beautifully layered and graceful one! This 2016 vintage is comprised of 80% Grenache, 10% Syrah and 10% Mourvèdre and spent 12 months aging in 600-litre oak casks. Aromas of black currant, raspberry coulis and white pepper greet you on the nose while the medium-bodied palate offers more sweet fruit notes as in candied cherry, baked red apple and dried fig. The tannins are soft and velvety, and only a subtle note of clove is evident from the year spent in oak. More savory notes of Herbes de Provence and black licorice develop on the mid-palate and carry over to the very long and pleasantly spicy finish. We expect that this easily loveable and very polished style will fly off the shelves, so we urge you to snag some before it's gone and also recommend that you pair it with a juicy, garlic-studded roasted pork tenderloin or herb-marinated, grilled rack of lamb!

**Cellar Recommendations:** *The already soft and velvety tannins make this prime for drinking now, although it will definitely hold up for 3 to 5 more years.*

Red Cellar Trio Selection

**\$33.25**

**\$28.26**

**Wine Club Member reorder price**



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### 2015 Vermillion Red, California

Helen Keplinger grew up in a wine and food-centric family and was herself always fascinated by science, art and nature; hence, she gravitated towards winemaking and in 1998, earned a master's degree in Enology from UC Davis. With degree in hand, Helen embarked on what would be a remarkably impressive lineup of apprenticeships with famed winemakers including Heidi Barrett of Paradigm Winery in Napa Valley and Kathy Josephs of Fiddlehead Cellars in Santa Barbara not to mention her work with renowned, Bordeaux-based Oenologist, Michel Rolland and master Vineyard Manager, David Abreau. Helen also spent several years in Priorat, Spain making wines for Cellers Melis and while taking side trips to France with her husband, DJ, developed a fascination with Rhône varietals. Back in the states, Helen continued landing gigs at noteworthy estates including Kenzo, Sarocka, Fort Ross, Arrow & Branch and Bryant Family Cellars before finally launching her own label, 'Keplinger Wines' in 2006. With a focus on small-production, single vineyard, Rhône-style wines from unique and diverse sites in Napa, Sonoma and the Sierra Foothills, Keplinger Wines has gone on to accrue many press accolades including Food & Wine Magazine's '2012 Winemaker of the Year'.

Vermillion is Keplinger's '2nd label' and the Vermillion red gets much of the same high-quality fruit (from Dry Creek Valley in Sonoma and El Dorado County in the Sierra Foothills) and expert winemaking as the pricier, fully-allocated Keplinger wines. Appropriately named after the collection of brilliant red hues revered by 20th Century Renaissance painters, this blend of 52% Grenache, 21% Mourvèdre, 10% Cabernet Sauvignon, 10% Syrah, 6% Petite Sirah, and 1% Counoise showcases vibrant red fruit notes as in red cherry, red currant, cranberry and pomegranate. 16 months aging in French oak lends the wine some solid structure and notes of exotic spices such as sandalwood, cinnamon and cardamom, which add depth and complexity to the core of juicy red berry fruit. With a lush texture, bright acidity and supple tannins, this is an impeccably balanced, almost too-easy-to-drink red blend that can be savored on its own or paired with a simple roasted chicken or charcuterie board.

**Cellar Recommendations:** *This blend is supple and silky enough to enjoy right now, but its solid structure will allow it to age gracefully for several years to come.*

Red Cellar Trio Selection

**\$35.00**

**\$29.75**

**Wine Club Member reorder price**



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## AUGUST 2018 RED CELLAR TRIO



### 2015 Rotie Cellars Northern Blend, Walla Walla Valley, Washington

Seattle native Sean Boyd began his career as a geologist working in oil and gas exploration before he ventured out into the world of wine. With an already vast knowledge of soil and science under his belt, Sean worked a harvest at Waters Winery in 2004 and learned several positions within the company. Over time, his personal drinking preferences turned towards Rhône Valley wines due to their “freshness, structure and range within the region”, and he grew inspired to craft traditional, Northern and Southern Rhône-style wines with Washington state fruit. Hence, Rotie Cellars was established in 2007 in Walla Walla Valley with the motto: ‘Old World Wines from New World Vines’, and a focus on wines that are generally lower alcohol, less ripe, less oaked, balanced, finesse-driven and mouth-coating. Sean believes that “90% of making wine occurs within the vineyard” and thus, only sources fruit from top-notch sites like his prized Rotie Rocks Estate vineyard which is comprised of mineral-rich, basalt-based soils and conducive to early bud break, flowering, veraison, and ripening. Sean does not attempt to produce a signature style from year to year, but rather enjoys the individuality that each vintage brings; thus, he endeavors to not get in the way of the 10% of the process that he believes winemakers have control over, but rather, let the grapes speak for themselves.

As is tradition in the Northern Rhône Valley, Sean co-ferments this blend of 94% Syrah with 6% Viognier to add floral aromatics and structural balance to the wine. The viognier characteristics are highly discernable on the nose, imparting intoxicating aromas of jasmine and violet that compel you to take that first sip. The palate, which is lush and brimming with black cherry and dark plummy fruit, turns savory quite quickly and offers notes of smoky bacon fat, eucalyptus, white pepper and bittersweet chocolate. An expertly crafted blend that despite being aged for 15 months in 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak barrels, exhibits vivid fruit, balancing acidity and silky tannins. The duality of pretty floral aromatics and plush fruit against the earthier elements makes for a truly intriguing wine and one that would be easily mistaken for a top vintage Côte-Rôtie! Pair with a bacon-wrapped pork tenderloin or Peking duck.

**Cellar Recommendations:** *There is enough ample fruit and tannic structure for this wine to age another four to five years.*

Red Cellar Trio Selection

**\$46.75**

**\$39.74**

**Wine Club Member reorder price**



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