

FERRY PLAZA WINE MERCHANT & WINE BAR

DECEMBER 2018 WINE CLUB



2017 Kalleske 'Clarry's GSM', Barossa Valley, Australia

Great wine undoubtedly begins in the vineyard, and the Kalleske family has over 150 years of farming and grape growing experience under their belts. Fleeing religious persecution in their homeland of Prussia, the first generation of Kalleske's landed in South Australia in 1838 and established the family farm in 1853 at Moppa, a small sub-district of Greenock in the Northwestern Barossa Valley. The farm has since then served as a mix of enterprises including vineyard, orchard, sheep, dairy, pigs, cropping, milling and merchanting. Up until 2004, the Kalleske's were selling off 100% of their grape yields, supplying local wineries with some of Barossa's highest quality grapes. It was the seventh generation family members, Troy and his brother Tony, that decided to make the leap into wine production, and we are so very happy that they did! Today, the 120 acre estate vineyard is planted to Shiraz, Grenache, Cabernet Sauvignon, Semillon, Chenin Blanc, Mataro (a.k.a. Mourvèdre), Petit Verdot, Durif, Viognier, Tempranillo and Zinfandel. In 1998, the vineyard became the first in the region to achieve organic and biodynamic certification, and its vines are on average 50 years old, with some dating back as far as 1875.

The Kalleske family farm, which sits between 980 and 1150ft in elevation, is one of the higher localities in the Barossa Valley. Strong diurnal temperature shifts and cooling breezes extend the growing season, ensuring gradual ripening of the grapes and lending complexity and solid tannin development to the resulting wine. A blend of 46% old vine Grenache planted in the 1940s, 42% Shiraz and 12% Mataro (a.k.a. Mourvèdre), this 'Clarry's GSM' blend aged for only four months in very old oak hogshead casks to preserve freshness. The resulting wine is brilliantly aromatic and layered with notes of baked cherry pie, dark plum, violet, maple-cured bacon, eucalyptus and cinnamon. While the medium to full-bodied palate is elegantly structured and mouth-filling, its texture is incredibly lush and seamless. Notes of dried herbs emerge on the mid-palate alongside more of that smoky bacon flavor and baking spices as in clove and star anise. Although this would be just fine enjoyed on its own, the sweeter fruit notes and meaty/herbal quality makes it a perfect match to a bacon-wrapped meatloaf or roasted pork tenderloin.

Suggested Recipe: Beef and Bacon Meatloaf

Mixed and Red Selection

\$24.00

\$20.40

Wine Club Member reorder price



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2017 Jean Vullien Jacquère, Vin de Savoie AOP, France

In a region better known for its skiing than its viticulture industry, the eastern French Alpine region of Savoie boasts a number of producers like Domaine Jean Vullien who are turning heads with their pristine, terroir-centric wines. Established by Jean and Jeannine Vullien in 1973 in the commune of Fréterive in the heart of the deep, sharp valley that is the 'Combe de Savoie', the estate is now run by their sons, David and Oliver. Today, the property comprises 69 acres of hillside vineyards planted to the region's indigenous varietals including Jacquère, Altesse and Mondeuse in addition to Roussanne, Chardonnay and Pinot Noir. Sourced from the base of the towering Massif des Bauges slopes, the vines not only benefit from the climate tempering affect that the tall chalk cliffs provide, but also are very well adapted to the unique soil composition here including dark Jurassic limestone soils and black marl with a pebbly topsoil layer of scree. Although the Vullien's have been making wine on their property for over 40 years, the family (extending back to Jean's grandparents) is best known for being pioneers in the vine nursery business, supplying young vines to growers throughout France. Notably, after the Phylloxera epidemic in the 19th and early 20th centuries, about 25% of the Chardonnay used to replant Chablis came from their nursery.

It's as if this wine flowed across wet stones before it landed in the bottle. Pristine, bright, lively and truly indicative of its breathtaking Alpine home, this 100% Jacquère offers inviting aromatics of Asian pear, Marcona almond, fresh chestnuts and limestone. There is unwavering focus on the light-bodied palate which greets you with an almost piercing acidity enhanced by fresh notes of lemongrass, Granny Smith apple and zested lemon. Bone-dry, strikingly crisp and offering a rush of minerality on the finish, this wine is so versatile that it would make just as much sense enjoyed alongside a plate of fresh oysters as it would cozied up in a mountain cabin with some traditional cheese fondue!

Suggested Recipe: Smashed Potatoes with Wagon Wheel Fondue

Mixed and White Selection

\$16.00

\$13.60

Wine Club Member reorder price



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2015 Matteo Correggia Barbera d'Alba Superiore DOC, Piedmont, Italy

Matteo Correggia was a pioneer in Piedmont's Roero appellation, striving to elevate its status and highlight the quality of its wines which were generally considered insignificant when compared to those of its more famous neighbors, Barolo and Barbaresco. After inheriting his family's vineyard estate in 1985 at the young age of 23, he continued the tradition of farming outstanding fruit which eventually turned the heads of nearby legendary Barolo producers, Roberto Voerzio and Elio Altare. These two famed winemakers took Matteo under their wing, mentoring him in how to maximize the potential of his excellent vineyards and encouraging him to establish his own winery. Matteo did just that, but rather than adopting the ultra-modern trends of machine harvesting and the use of new barrels, he prudently opted to hand-harvest his grapes, ferment in temperature controlled stainless steel tanks and use neutral oak barrels for aging. Matteo went on to produce the first vineyard designated wine in Roero and helped guide the standards for what would become the Roero DOCG. Tragically, Matteo passed in an accident in 2001, yet his widow, Ornella, continues to build on his legacy and maintains the winery's reputation as Roero's benchmark producer of Nebbiolo, Barbera and Arneis. Many club members will recall the tasty Arneis we featured from this producer in July, and we hope you will also enjoy this juicy and vibrant Barbera that comes with a price tag you literally cannot beat!

Matteo Correggia wines are all about restrained winemaking and showcasing the true nature and best attributes of native Piemontese varietals; this 2015 Barbera is no exception to the rule! Sourced from 40-year-old vines on prime, south-facing slopes within the Barbera d'Alba Superiore DOC, the grapes are aged one year in used barriques and another year split half in tank and half in bottle before release. While the fragrance expresses rich, concentrated fruit as in cassis liqueur, Maraschino cherry and blackberry, the fairly light to medium-bodied palate brings forth more savory elements as in dried mint, thyme, anise and cedar. The expansive and almost mouth-puckering acidity provides lift and vibrancy to this otherwise very focused Barbera, making it the ideal partner to something hearty and flavorful as in pizza with fennel sausage and wild mushrooms or pasta with pancetta, shallots and sage.

Suggested Recipe: Pasta with Pancetta, Shallots and Sage

Red Selection

\$16.00

\$13.60

Wine Club Member reorder price



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2015 Dirlers-Cade Sylvaner 'Vieilles Vignes', Alsace, France

Jean Dirlers founded his family wine domaine in 1871 in the small Alsatian village of Bergholtz. Located near the town of Guebwiller, at the entrance to the Florival Valley (Valley of Flowers) which leads to the foothills of the Hautes-Vosges mountains, the domaine has been consecutively run by five generations of Dirlers. Beyond being known for his production of high quality still wines, Jean Dirlers is also credited with producing the first Cremant d'Alsace sparkling wines in the 19th century, a practice the current generation revived in 2005. Jean (the great, great, great grandson of the founder) married Ludivine Cade in 1998, and the estate became Dirlers-Cade in 2000 with the addition of her family's plots in Guebwiller. The combined total spans 44 acres of vineyards, almost half of which are situated in the Grand Crus of Saering, Spiegel, Kessler and Kitterle. Not surprisingly, Dirlers-Cade is most widely known for their special bottlings of Grand Cru Riesling, Gewürztraminer and Muscat, however like most producers in Alsace, they also grow Sylvaner, Pinot Gris, Pinot Blanc and a little Pinot Noir. The family started converting their vineyards to biodynamic farming back in 1998 and completed the full transition of the estate in 2007.

This 2015 'viellies vignes' or old vine Sylvaner comes from 45-year-old vines sourced from high altitude vineyards (approximately 980ft. in elevation) grown in the sandstone-clay soils in the heart of the Kessler Grand Cru. After undergoing whole cluster pressing, the wine is matured in large oak foudres for ten months, yet the only evidence of oak contact is apparent in the wine's fairly opulent texture. Aromas are unmasked and rather lucent, featuring notes of honeysuckle, quince, acacia and lychee. An ever so slightly oily texture emerges on the concentrated, medium-bodied palate, accentuated by notes of candied kumquat, bruised Bosc pear, red apple skin and underripe pineapple. The richness on the mid palate is tempered by a vivid, streaming acidity, which emboldens the fruit and lingers onto the very long, clean and mineral-driven finish.

Suggested Recipe: Sear-Roasted Halibut with Blood Orange Salsa

White Selection

\$24.00

\$20.40

Wine Club Member reorder price



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