

FERRY PLAZA WINE MERCHANT & WINE BAR

DECEMBER 2019 WINE CLUB



2017 Horse & Plow 'Draft Horse' Red, North Coast, CA

Founded in 2008, Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. Utilizing organic farming, small lot fermentations and traditional winemaking practices, they merge the best of old and new world techniques to produce balanced, food friendly and site-specific wines. The vineyards for this blend dot the North Coast of California, including Sonoma, Napa and Mendocino counties. Working exclusively with growers who are committed to using certified organic and/or biodynamic techniques, these sustainable practices allow Horse & Plow to craft wines with complexity and sense of place, while caring for worker health and the environment. Organic doesn't stop when the grapes get to the winery—Horse & Plow wines are made naturally with no synthetic nutrients or additives, no GMOs, are vegan and contain low sulfites.

This delicious red blend of old vine Grenache (52%), Carignane (25%) and Syrah (23%) comes from vineyards in the North Coast. The grapes were picked by hand (70% de-stemmed, 30% whole cluster) and cold soaked for 5-10 days for maximum color extraction. Each lot was fermented using native yeast in small open-top tanks, punched-down by hand, and aged in 100% French oak barrels, the finished wine was bottled unfinned and unfiltered.

Bright garnet in color, with complex aromatics of black cherry, blackberry, violet and garrigue. These are echoed on the palate along with prominent flavors of crushed raspberry and wild strawberry with a hint of baking spice; supple and velvety on the palate this fruit-forward blend finishes with delicate tannins and balanced acidity.

Suggested Recipe: Best-Ever Bison Burger

Mixed and Red Selection

\$22.50

\$19.13

Wine Club Member reorder price



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

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2019 Boulder Bank 'Fitzroy Vineyard' Sauvignon Blanc, Marlborough, NZ

In 1998 Nick and Yolyn Goldschmidt established their own line of wines with the release of Goldschmidt Vineyards. The goal of the company was to produce two distinct brands of fine wines focusing on site specific winemaking from great vineyards from around the world. Goldschmidt Vineyards' Boulder Bank wines are made exclusively from grapes grown on sustainably farmed vineyard sites throughout New Zealand. Near the town of Blenheim lie the Rapaura and Brancott sub-regions, each produces distinctive wines; the Rapaura consists of riverbed and sandy loam soils while the hilly area of the Brancott has glacial soils which offer better water-holding capacity. The Fitzroy Vineyard is located where the two come together; gentle afternoon breezes and cool night temperatures permit slow and even ripening throughout the vineyard and modest yields are obtained by cane-pruning; Nick visits Marlborough several times per year to ensure his meticulous viticultural regimen is followed.

The grapes for this wine were pressed and cold-fermented in stainless steel for 10 days (temperature control changes the dynamics of the fermentation), which allowed for the preservation of an array of aromas and flavors. An additional 7 days on the lees contributed to a slightly richer texture of the finished wine.

Pale straw in color with aromas of green apple and gooseberry and a hint of jalapeño and fresh green pepper. The focused, mineral palate shows vibrant key lime, cantaloupe and kiwifruit with great balance and a long, crisp finish.

Suggested Recipe: Marinated Squid Salad

Mixed and White Selection

\$17.50

\$14.88

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2017 Tsilili 'Askitikos' Red, Thessalia, Greece

Established in 1989, K. Tsililis is a Winery-Distillery, located near the breathtaking village of Meteora in Trikala, Central Greece. In 1996, the Tsililis family created the Theopetra Estate, an iconic winery with certified organically grown vineyards, to highlight the particularities of the area and to revive rare Greek grape varieties. The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

This supple red blend of Xinomavro (35%), Cabernet Sauvignon (35%), and Syrah (30%) comes from entirely sustainable and certified organic vineyards in the uplands of Theopetra and the surrounding area of Thessaly. The grapes for this blend were hand-harvested and gently crushed. Prior to fermentation the must was held in stainless steel tanks at 59°F for 6-8 hours. This technique is known as cold maceration, and serves to preserve the more delicate flavors and aromas while limiting tannic extraction. The resulting wine was aged in both French and American oak casks for 12 months before bottling.

Opaque aubergine robe, with aromas of crushed rock, sandalwood and black plum. The rich, juicy palate shows blackberry, dried plum and cassis tempered with notes of pipe tobacco, licorice, white pepper and mint. The finish is long and luxurious with balanced acidity and well-integrated tannins.

Suggested Recipe: Lamb Giouvetsi (Lamb Stew with Orzo Pasta)

Red Selection

\$17.50

\$14.88

Wine Club Member reorder price



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2018 J. Mourat Collection Blanc, Fiefs Vendéens Mareuil, France

Vignobles Mourat was founded in 1974 with the purchase of the Château Marie de Fou estate by Jean Mourat. In 2000 Jean's talented son Jérémie took the reins and has steadily been raising the bar for the wines in the region. J. Mourat lies in the Fiefs Vendéens-Mareuil, a little-known region just inland of the Atlantic Ocean (located about 45 miles south of Nantes) on the Central Western coast of France, and is the westernmost region of the Loire Valley. As such, the maritime influence, along with the unique soil composition (volcanic—which is rare in France—with 20% to 35% quartz, and schist) are dominant influences in the area. Mourat's vineyards are situated on a hillside overlooking the Lay Valley, and since Jérémie assumed control in 2000 he has converted to organic farming, implemented "natural" winemaking techniques in the cellar, and continues to champion the history and traditions of this winemaking region, which can trace its roots to the Romans.

This wine is an appealing blend of equal parts Chenin Blanc and Chardonnay from 20-year-old vines; local wine regulations require that white wines be a minimum of 50% Chenin Blanc (the balance is usually Chardonnay or Sauvignon Blanc). The vineyard sources for this blend are all organically farmed. After harvest, the whole clusters were carefully processed in a pneumatic press, a very gentle technique that leaves the skins intact prior to fermentation. The resulting must was left to rest overnight (to separate solids from the juice) before fermentation in thermo-regulated, stainless steel vats.

Pale gold robe, very aromatic with notes of ripe yellow apple and Anjou pear. The complex palate expresses beautiful flavors of under ripe apricot, bitter almond, tarragon and grapefruit pith. The mineral finish is long, supple and fresh.

Suggested Recipe: Chicken Tiki Masala

White Selection

\$22.50

\$19.13

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