

FERRY PLAZA WINE MERCHANT & WINE BAR

DECEMBER 2017 WINE CLUB



2015 Groom Bush Block Zinfandel, Barossa Valley, Australia

We have procured Groom wines for past wine club releases because they represent tremendous values for their very high quality. And, they are always really popular! Daryl Groom is an affable Aussie who is quick with a smile and a rosy cheek. He also happens to be a seriously talented winemaker, and has been dubbed a “flying winemaker.” Daryl lives in Northern California where he makes wine for his California wine brand, Colby, his Sonoma wine brand, DXG, and his San Francisco wine brand, Foggy Bridge. And, he flies to Australia to make Groom Wines at his winery in the Barossa Valley. Daryl’s original claim to fame was as the Senior Winemaker at Penfolds, where he oversaw the production of the legendary Grange, including the 1986 vintage, considered one of the finest wines in the world. Longing to produce wine with his family under the Groom label, he and his wife purchased half of a 100-acre property next to Penfolds’ Kalimna vineyard and planted 42 acres to Shiraz in 1996. Besides Shiraz, or Syrah, Daryl’s other passions are Sauvignon Blanc and Zinfandel.

As with the 2015 Groom Sauvignon Blanc from Adelaide Hills which we featured last year, Daryl also found 2015 to be an outstanding vintage for the Barossa Valley. In fact, he says this 2015 Zin is arguably the best he's ever made. The wine is a blend of 90% Zinfandel and 10% Shiraz from his Kalimna 'Bush Block' estate vineyard where the vines are planted in the traditional free-standing head-trained method lower to the ground without the support of trellises. Daryl felt the 'unforgiving soils of the area would make for a perfect site to help pioneer the Zinfandel grape in Australia' and used bush training because it produces lower yields and more concentrated berries. The final blend was aged for 12 months in 25% new oak barrels, half of which were of French origin and half American. Aromas on the nose feature ripe, brambly red fruits, plum and cassis with an accent of clove spice. The Shiraz adds structure and tannin which helps rein in the fruity body of the wine as more medium than full on the palate, which is mouth filling yet not rich. Ending with medium-plus acidity, the finish reveals a well-balanced wine with soft tannins and that pleasant essence of clove. It's the perfect winter wine that feels like the holidays with a comforting spice sensation that will warm you up on a cold night and make you want to enjoy by the fire.

Suggested Recipe: Pomegranate-Glazed Roast Pork

Mixed and Red Selection

\$23.00

\$19.55

Wine Club Member reorder price



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2015 Bokisch Albariño, Terra Alta Vineyard, Clements Hills-Lodi, CA

Growing up in California, Marcus Bokisch spent every summer in Catalonia, Spain where his mother was born. Like all Spanish children, he enjoyed wine with water at family meals. As the wine to water ratio increased over the years, Marcus would come to realize that those summers in Spain would eventually inform his life's work. His first step in the world of wine was studying Viticulture at U.C. Davis and then becoming a viticulturist in Napa Valley at Joseph Phelps in 1989. However, he started to miss Spain over the years and decided to move back in 1992 along with his wife, Liz, in order to continue their voyage in wine. Back in Catalonia, Markus worked with grapes like Albariño and Graciano and a little idea started to percolate in his mind. When he and Liz returned to California, they knew their next step was to plant a vineyard. Markus had a hunch that Lodi, with its volcanic soil and diverse microclimates, would be the ideal place to start his new California-Iberian adventure. They planted their first Terra Alta vineyard in 1995 and in 1999, they planted the Las Cerezas vineyard to Tempranillo, Albariño and Graciano. 2001 marked the year Markus' little idea came to fruition when he released the first vintages of his Spanish varietal wines. Bokisch was a true pioneer to highlight Iberian varietals in California and has gone on to become one of Lodi's leading producers today.

Markus' talents as a grape grower propelled his business beyond being just a wine producer into managing over 2,500 acres of Lodi vineyards under his Bokisch Ranches company which provides fruit to wineries across California. All of the farming is organic and performed under the Certified Green Lodi Rules for Sustainable Winegrowing Practices. Markus produces Albariño from three different sites and this 2015 comes from the volcanic clay loam soils of his Terra Alta vineyard which he named after the DO near his mother's home town in Tarragona. It was fermented and aged for six months in stainless steel allowing the aromatic characteristics of the varietal to shine. Beginning on the nose, the wine opens with vibrant scents of stone fruits and citrus, especially pink grapefruit and tangerine, along with nutty almond. The medium-bodied palate flourishes with more tangerine flavors joined by fleshier elements of white peach and Fuji apple, while the wine ends on a zesty citrus note of orange peel and bright, refreshing acidity. It is definitely one of the best domestic Albariños we've tried and would impress the locals of Raimat, Spain where Markus first experienced the grape.

Suggested Recipe: Crab & Avocado Salad

Mixed and White Selection

\$17.00

\$14.45

Wine Club Member reorder price



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2015 Domaine Girard Tradition Rouge, Malepère A.O.P., Languedoc-Roussillon, France

Domaine Girard is a proud fifth generation wine producer in the village of Alaigne within the Côtes de la Malepère appellation in the southern corner of western Languedoc. Malepère only recently became an A.O.C. in 2007 when it was finally recognized for its quality-driven wines derived from its wide diversity of microclimates, soil types and terroir. Uniquely situated within proximity to the foothills of the Pyrénées, Malepère receives maritime influences from the Atlantic Ocean which counterbalance those from the more dominant Mediterranean Sea, allowing for a multitude of distinctive wines to be produced from its 500 hectares of vines spread across 39 different communes. The vast majority of vineyards are located on and around the Massif de la Malepère which reaches its zenith with Mont Naut, 442 meters above sea level. The Girard's 25 hectares of estate vineyards are nicely positioned on the southern slope of the Massif where they are protected from the intense easterly winds and enjoy a milder, yet still rather cool climate. The vines, which are between 17-30 years old, are planted at altitudes between 220-350 meters to Merlot, Cabernet Sauvignon, Cabernet Franc, Côt (Malbec), Pinot Noir and Chardonnay, and are sustainably farmed.

Earlier in the year, we featured the sleek and savory Pinot Noir from Domaine Girard and now, we have the Bordeaux varietal red blend for which the estate is more widely known. This Tradition Rouge comes from their southeast facing "Champ du Noyer" vineyard which is planted in clay, silt and gravel soil at 300 meters above sea level. It is a blend of 60% Merlot and 40% Cabernet Franc that was fermented and aged for eight months in stainless steel tank. The nose is all about the herbal, peppery, dried red fruit aromas one associates with these two varietals, especially Cabernet Franc, with a little something extra: thyme, anise and leather. Flavors on the juicy, medium-bodied palate suggest plum skin, cranberry and tart-ish, juicy cherry while the wine ends with slightly chewy tannins and a good dose of freshly ground black pepper. While the importer calls this a 'classic bistro wine for steak-frites' and the domaine recommends enjoying it with the famous Cassoulet stew of their region, we happen to think it's a sublime complement to the Fleur Verte herb-encrusted goat cheese with which we've paired it for our cheese flight. It really is a taste sensation everyone should experience!

Suggested Recipe: Mustard-and-Herb-Butter-Rubbed Prime Rib

Red Selection

\$17.00

\$14.45

Wine Club Member reorder price



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2016 Union Sacré 'Fräulein' Riesling, Riven Rock Vineyard, San Luis Obispo County, CA

Raised in France's Rhône Valley, Xavier Arnaudin gravitated towards the field of wine while studying to become a chef. During his sommelier apprenticeship at Pic, a Michelin Star restaurant in Provence, Xavier met Joe Davis, owner of Arcadian Wines who invited Xavier to come to Santa Barbara to work harvest. He immediately fell in love with the experience and knew he found his life's calling to be a winemaker. After finishing his enology degree in France, Joe hired Xavier to come back to Arcadian and work full-time in the cellar. A few years later in 2004, he began helping out Russell From with his new 'Barrel 27' and 'Herman Story' brands and also became acquainted with Philip Muzzy. Philip was working with Proof Wine Collective designing labels for Russell's wines as well as other up and coming Central Coast winemakers like Curt Schalchlin and they all became fast friends. When Curt was ready to launch his Sans Liege Wines, he hired Xavier as his first employee and Assistant Winemaker. One night when Philip and Xavier were working a 13 hour harvest shift, they hatched an idea to launch their own wine label together. They would call it, Union Sacré, or 'sacred union', representing a coming together of two friends from 'disparate origins to create affordable wines that could be shared with their winemaking friends and families', and, all of us!

One of Xavier's favorite grapes is Riesling and he found a great source in the Riven Rock Vineyard just outside the town of Cambria in San Luis Obispo County. The Cutruzzola family planted two acres of Riesling and five to Pinot Noir on gentle south facing slopes 6.5 miles from the Pacific Ocean where the vines are cooled by morning fog and afternoon sea breezes. That maritime influence ensures the grapes will attain high acidity levels making for fresh, clean wines. Armed with such fine fruit, Xavier's winemaking genius and precision truly shines with this 2016 'Fräulein' Riesling. Even with fermenting and aging for six months in 50% stainless steel and 50% neutral French oak barrels, it is indeed fresh and clean, and very delicious. Aromas on the nose exhibit scents of white flowers, Lily of the Valley as Xavier notes, as well as exotic fruits and citrus. The neutrality of the oak only adds to the texture of the light-bodied palate without getting in the way of the zesty yellow grapefruit, freshly squeezed lime and Meyer lemon flavors. This delicate Riesling ends with excellent, bright acidity, some stony minerality and a nice tinge of lingering honey.

Suggested Recipe: Coconut Curry Mussels

White Selection

\$22.00

\$18.70

Wine Club Member reorder price



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