

FERRY PLAZA WINE MERCHANT & WINE BAR

## FEBRUARY 2019 WINE CLUB



### 2017 Domaine du Durban Beaumes-De-Venise, Rhône Valley, France

Domaine de Durban is a historic piece of land overlooking the village of Beaumes-de-Venise in the southern Rhône Valley of France. It was once the site of a Roman healing springs destination and has been a continuous working farm since the year 1159. Wine cultivation in the area started over millennia ago and ancient philosopher, Pliny the Elder, sang the praises of its famous Muscat. Indeed Domaine de Durban's Muscat de Beaumes-de-Venise dessert wine is considered the finest of the appellation and can always be found on our store shelves. Jacques Leydier purchased the property in 1967 and his grandsons, Henri and Philippe, now run the domaine. They sustainably farm 55 acres of vines planted primarily to Muscat, Grenache, Syrah, Mourvèdre and smaller quantities of Chardonnay and Viognier. The vineyards enjoy a cooler microclimate thanks to their high altitude in the shadow of the Dentelles de Montmirail Mountains and are protected from the intense winds of the Mistral by tall pine trees, all of which help retain the natural acidity of the grapes and provide for remarkable consistency year after year.

The Beaumes-de-Venise Appellation is most renowned for its sweet Muscat wines, but it also churns out some incredible value reds like this 70% Grenache, 25% Syrah and 5% Mourvèdre. This particular blend is what we would call a baby 'Châteauneuf-du-Pape', not only because it offers the characteristic aromatics of violet, anise, dried thyme and sun-baked earth, but also considering it exhibits the concentration and complexity in the vein of such prestigious wines (at half the price!). Flavors of black cherry, cured olive and eucalyptus abound on the medium-bodied palate, while dusty tannins are balanced by a juicy and vibrant acidity. For all of you Côtes du Rhône loyalists, this is *that* with a bit more force; a wine to impress on a budget and one to serve alongside something savory and hearty like a braised leg of lamb with herb-marinated potatoes.

*Suggested Recipe: Wine-Braised Lamb Shanks with Herbes de Provence*

Mixed and Red Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)

FERRY PLAZA WINE MERCHANT & WINE BAR

## FEBRUARY 2019 WINE CLUB



### 2017 Azienda Agricola Durin Vermentino, Riviera Ligure di Ponente DOC, Italy

Azienda Agricola Durin was founded in 1939 by Giacomo Basso in the small village of Ortovero along the Ligurian coast. Durin is the family nickname that was passed down from Giacomo's father, Isidoro and on down to his great grandson, Antonio, who runs the estate today. Antonio was on track to follow his brothers into the field of medicine in Genoa, yet when his father Angelo suffered a sudden, debilitating stroke, Antonio decided to drop his studies and return home to Ortovero to resume farming his father's land of vineyards and fruit trees. Although his mother did not approve of this decision, after years of tireless effort, it turned out to be the right one for Antonio. He is making magical wines from his over 70 different tiny parcels of vines spread across 40 acres of terraced hillsides above the Mediterranean Sea (ranging in altitude from 150 feet to as high as 2,100 feet!). With the help of his wife, Laura, Antonio has carved out a stellar reputation within Italy as a specialist of the Pigato grape and a leading producer of Vermentino and Rossese in Liguria. He hopes to instill his passion for cultivating wine to his young children so they may continue the Durin family legacy.

This 100% Vermentino evokes the pristine beauty of its stunning home in Riviera Ligure di Ponente on Italy's northwestern coast. Fresh and clean aromatics of Meyer lemon, orange blossom and sweet pear carry through to the light-bodied palate which is brighter than the nose suggests. A zesty, citrusy acidity is offset by the wine's soft and lush texture, achieved in part due to the wine having spent some time on its fine lees. Flavors on the palate are more savory in tone, hinting at wood resin, wild marjoram, apricot pit and slightly bitter Marcona almond. Delicate and pure while at the same time fragrant and lively, this is a delightful wine on its own, yet it would pair quite well with something flavorful and of the sea like pasta with pesto and shrimp.

*Suggested Recipe: Roasted Pesto Shrimp with Lemon Orzo*

Mixed and White Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)



FERRY PLAZA WINE MERCHANT & WINE BAR

## FEBRUARY 2019 WINE CLUB



### 2017 Omen Cabernet Sauvignon, Sierra Foothills AVA and Paso Robles AVA, CA

Wine tends to be romanticized, oftentimes referred to as “bottled poetry”; the fundamental business structures are rarely considered when shopping for and enjoying it, and we sort of assume that a winemaker’s profession is 100% passion-driven. With Atlas wine company, founded in 2013 as a vineyard management company, the proprietors learned the hard way that shrewd marketing and thoughtful strategy were paramount to maintaining a healthy business within a highly competitive industry. Partners Alexandre Remy, Barry Belli and Mike Cybulski started off producing premium Pinot Noir from reputable sites in Sonoma County, but after realizing that they couldn’t market an unknown brand in the \$50-\$70 price point, they returned to the drawing board. Alexandre, the winemaker, who hails from France and gained experience working harvests in Languedoc-Roussillon, the Rhône Valley and New Zealand, suggested they focus on producing wines of incredible value that could rival grocery store hits like ‘The Prisoner’. By sourcing fruit from ‘hidden gem vineyards’ in lesser-known regions in Oregon and California, keeping barrel-aging to the minimum and opting for an alternating proprietorship at Perry Creek Winery in Fair Play (as opposed to traditional ownership), he convinced his partners that they could craft affordable, crowd-pleasing wines while operating a profitable and sustainable business. Today, the company produces multiple brands including ‘Omen’, and their commitment to creating great wines at incredible values (but remaining transparent about how it is done) is quite refreshing!

A blend of 90% Cabernet Sauvignon, 5% Petite Sirah and 5% Syrah sourced from both Sierra Foothills and Paso Robles AVAs, this is a killer value for such a well-composed and elegant blend. Aromas of Crème de cassis, cracked peppercorn and graphite greet you on the nose, while flavors of blueberry pie, coconut, cedar and clove emerge and expand across the full-bodied palate. Rich and mouthcoating with a firm structure and slightly grippy tannins, this delectable wine offers complexity and poise that we rarely see at this price point, especially in a California Cab!

*Suggested Recipe: Pork Stew with Fennel and Butternut Squash*

Red Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



“We spit so you don’t have to.”

[WWW.FPWM.COM](http://WWW.FPWM.COM)

FERRY PLAZA WINE MERCHANT & WINE BAR  
**FEBRUARY 2019 WINE CLUB**



**2017 Domaine Nebout Saint-Pourçain Blanc, 'Le Tressallier des Gravières', Loire Valley, France**

The Nebout family has been tending vines in the Saint-Pourçain region, an upstream satellite of the Loire Valley since 1881. The family was primarily involved in cereal farming, yet they also tended to a small, 10 acre plot of vineyards which tripled in size over the next century. Guy's son, Serge, began working alongside him in 1980, helping to focus the estate solely on viticulture. Eventually, the reigns were passed off to Serge's two sons, Julien and Charles, who both studied oenology at Dijon. While Julien honed his skills working with Henri Pellé in Menetou-Salon and at Clos Henri (the Henri Bourgeois venture in Marlborough, New Zealand), Charles gained experience at home in the family cellar. Today, Domaine Nebout farms approximately 116 acres of vineyards planted to Gamay, Pinot Noir, Chardonnay and Tressallier, one of France's oldest and rarest white grapes that nearly disappeared into oblivion during the phylloxera epidemic of the mid-19th century. Considering most producers in Saint-Pourçain produce blends of Chardonnay and Tressallier, Domaine Nebout is one of the only estates to craft a pure, 100% expression of the historic varietal and has become a champion of its inherent qualities and capacity to product racy, fresh and elegant wines.

Sourced from gravel-rich alluvial soils from an ancient riverbed in a vineyard that ranges in elevation from 900 to 1,200 ft., this lively, zippy wine flaunts a concentrated and vibrant minerality from start to finish. Aromas of mandarin, honeysuckle and yellow apple are intertwined with chalky, crushed oyster shell notes that carry onto and permeate the light-bodied, waxy-textured palate. A peppery acidity and notes of lemon and lime zest flow through to a fresh and clean finish. Fans of Chablis or Muscadet will surely enjoy this delightfully crisp white, and we recommend pairing it with oysters or any kind of white wine-steamed shellfish!

*Suggested Recipe: Oysters Gratiné on the Half-Shell*

White Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

[WWW.FPWM.COM](http://WWW.FPWM.COM)

