

FERRY PLAZA WINE MERCHANT & WINE BAR
FEBRUARY 2019 RED CELLAR TRIO



**2016 Podere Sapaio 'Volpolo', Bolgheri DOC,
Tuscany, Italy**

Massimo Piccin is one of the happiest, most generous and charismatic people one could ever meet. He enjoys the good life and is passionate about making wines that showcase elegance, power and longevity. He founded Podere Sapaio in Bolgheri near the coast of Tuscany in 1999, and today, the estate covers 62 acres under vine which are planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. While Massimo only produces two wines, they actually start out as 25 different wines considering he vinifies and ages each varietal from individual plots separately before he puts the final blends together. Without any formal winemaking education, Massimo has earned quite a reputation for producing excellent, consistent, Tre Bicchieri-winning wines and is equally admired for his dedication to responsibly farming his vineyards organically. His two Bordeaux varietal blends include 'Sapaio' Bolgheri Superiore and 'Volpolo' Bolgheri Rosso D.O.C., which we are delighted to feature in this month's club!

Of the only two wines that Podere Sapaio makes, this 'Volpolo' is the more approachable and enjoyable in its youth. A blend of 70% Cabernet Sauvignon, 15% Merlot and 15% Petit Verdot, it was aged for 16 months in a combination of new and used French oak barriques as well as larger casks, with another four months of aging in bottle before release. The oak aging contributes aromas of cedar and sandalwood which are met with notes of black currant, blueberry, black peppercorn, tobacco and ash on the fairly full-bodied and concentrated palate. There is some decent structure here with dusty and slightly chewy tannins, yet the wine still feels polished and balanced thanks to its juicy acidity. We recommend pairing with something rich and tannin-taming like a peppercorn-rubbed porterhouse steak!

Cellar Recommendations: *Although winemaker Massimo Piccin crafts this 'Volpolo' as an approachable blend, it exhibits the tannic structure, concentrated fruit and bright acidity conducive to improving over the next 5-7 years.*

Red Cellar Trio Selection

\$32.00

\$27.20

Wine Club Member reorder price



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

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2015 Skylark 'Red Belly' Blend, North Coast, CA

Skylark Wines come to us from our friends, John Lancaster and Rob Perkins: two of the nicest, most humble, talented sommeliers on the San Francisco restaurant scene who met across the street at the excellent Boulevard restaurant as co-Wine Directors. With their cumulative experience working with fine wines from all over the world, they were inspired to launch their own label in an attempt to create great wine at restaurant-friendly prices. Thus, they set about sourcing fruit from trusted growers in Mendocino and Sonoma counties and made their first wine with 14 barrels of Syrah from the 2002 vintage. Encouraged by the praise of that initial wine, they expanded their scope to work with other Rhône varietals like Grenache and Carignane as well as Pinot Blanc, Chardonnay and Cabernet Sauvignon. Today, they produce small quantities of about 10 different wines and due to their great success, Rob now spends most of his time out in the field showing the Skylark wines to an eager and ever-growing fan base.

We have featured Skylark's 'Pink Belly' rosé and Pinot Blanc in our club before to wide praise, and this 'Red Belly' blend of 40% Carignane, 40% Syrah and 20% Grenache is sure to make just as many friends. It's not surprising that a wine crafted by two veteran sommeliers would be balanced, charismatic, food-friendly and approachable – something to recommend effortlessly and without hesitation. Inspired by Southern French reds, this luscious blend offers inviting aromatics of crushed black cherry, sweet plum, violet and caramel. The medium-bodied palate showcases seamlessly integrated tannins and an almost creamy texture with notes of caramelized black fruits, cedar and black licorice (à la good and plenty). While this can surely be enjoyed on its own, it would make a perfect accompaniment to a juicy, roasted pork tenderloin!

Cellar Recommendations: *We recommend enjoying in the next couple of years (or now!) considering all of the wine's components are well-integrated and it seems to be in its sweet spot!*

Red Cellar Trio Selection

\$24.00

\$20.40

Wine Club Member reorder price



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**2015 Capichera 'Assajé', Carignano, Isola dei Nuraghi IGT,
Sardegna, Italy**

The Ragneddas have resided in the town of Arzachena in the Gallura zone of Capichera since the 19th century. Situated on the northeastern coast of the island of Sardegna, Gallura is known for its important history of viticulture; new research has revealed that it may have been the origin of wine cultivation in Europe millennia ago. However, over time, there hadn't been an established producer that was respected for its consistently high quality wines. That is until 1970, when the Ragnedda family decided to convert some of its pastures to vineyards and founded 'Capichera'. They released their first wine made from the native Vermentino grape in 1980. Immediately heralded as one of Italy's great whites, it firmly launched Capichera as an estate to watch. Believing it could create wines of great longevity, the Ragneddas began experimenting with aging Vermentino in oak barrels and developed their signature 'Vendemmia Tardiva' (late harvest) wine which many compare to an elegant, aged white Burgundy. In the nineties, Capichera expanded its vineyard holdings with the purchase of old vineyards planted to the native Carignano or Carignan grape; today, they produce two mono-varietal reds including this 'Assaje' we are featuring here and the 'Mantènghja'. Thanks to the tireless efforts of brothers, Fabrizio and Marco, the Ragneddas have indeed become that singular producer responsible for making world class Sardinian wines. Everything we've tried from them has been spectacular!

"Assaje" in Gallurese dialect means "that's something", and this wine is definitely something – something worth seeking out and enjoying time and time again! A blend of 97% Carignano or Carignan and 3% Syrah, this is liquid velvet; the plush texture alone is intoxicating, not to mention the vivid and sweet-smelling fragrance of sun-kissed black currant, black cherry, anise and eucalyptus that seems to leap from the glass. There is a warmth and density on the medium-full bodied palate, accentuated by deep flavors of cocoa, clove, nutmeg and more of that rich, concentrated, ripe black fruit. The tannins are impeccably structured and softened to a very approachable state after spending twelve months in barrique. We have touted the merits of Capichera and their stunning wines (both white and red) for quite some time now, and this impeccable wine is a perfect introduction to their impressive portfolio.

Cellar Recommendations: *The dense concentration of fruit and ample tannic structure will allow this wine to evolve and progress over the next 6 to 8 years.*

Red Cellar Trio Selection

\$59.00

\$50.15

Wine Club Member reorder price



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