

FERRY PLAZA WINE MERCHANT & WINE BAR

JANUARY 2019 WINE CLUB



2016 Groundwork Syrah, Santa Barbara County, CA

Growing up in East Los Angeles, Curt Schalchlin didn't try his first wine until he was in college at Cal Poly San Luis Obispo, where he majored in Business. It was through his part-time job during school at Trader Joe's that he discovered bottles from all over the world, and his casual interest in wine tasting on the weekends turned into an eventual fascination and ultimately, his vocation. Later on, Curt took the opportunity to help out his friend McPrice Myers, who was starting his own winery. It was while working with McPrice and Russell From, of Herman Story and Barrel 27 wineries, where Curt first fell for Rhône varietals. A trip to the actual Rhône Valley in France and a conversation with Bernard Gripa, a third generation grower in Saint Joseph, inspired Curt to start his own wine label and call it 'Sans Liege' which means "without allegiance" in French. Curt felt this was the ideal way to express his philosophy or, "relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, he is careful not to hold too closely to either. Instead he trusts an intuition of the microcosms of each vineyard site and vine to guide his work through each vintage." Curt also started a second label under the 'Groundwork' name to focus on single varietal wines, all of which are sourced from select vineyards on the Central Coast.

This 100% Syrah from Santa Barbara County is the perfect amalgamation of Old World and New World styles, or Rhône Valley and California in this case. It has all of the ripe, bursting blackberry fruit one would expect from California, yet there is beautiful restraint, seamlessly integrated oak and plentiful earthy spice running through it in the vein of a Rhône Valley wine. The nose offers incredibly vivid aromatics including black currant liquor, juniper berry and espresso bean that flow seamlessly onto the medium-bodied palate. A bit softer than your typical Santa Barbara Syrah, this one showcases velvety tannins, only the slightest hint of cedar oak (from aging 16 months in neutral barrels) and concentrated flavors of chocolate covered cherries, juicy black plum and peppery black licorice. The well-integrated tannins and plush texture make this a Syrah that doesn't demand food, although it wouldn't hurt to pair with juicy lamb chops or a burger with Gouda and caramelized onions!

Suggested Recipe: Lamb Chops with Pomegranate Red-Wine Sauce

Mixed and Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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2017 Azienda Agricola Scarbolo Sauvignon, Friuli Venezia Giulia, Italy

Valter Scarbolo acquired a passion for the vine in the 1960s while working alongside his father, Gino; the family farm is located in Lauzacco, in Italy's northeastern region of Friuli Venezia Giulia. Originally, the family grew a variety of crops including wine grapes, although they only produced bulk wine to be sold off at that time. Increasingly determined to transform the family estate into a serious winery, Valter studied Agriculture and Oenology and began planting vineyards inspired by the French school, characterized by dense planting of the vines and an emphasis on low yields. He established 'Azienda Agricola Scarbolo' on his family's land in 1982 and in 1994, opened 'Ristorante La Frasca', adjacent to the winery, which offers fine seasonal, local dishes and a broad selection of regional wines. Today, the estate is run by Valter, his wife, Maria Grazia, and their children, Mattia and Lara; it spans 50 acres planted to Friulano, Chardonnay, Sauvignon Blanc, Ribolla Gialla, Refosco, Merlot and Cabernet Sauvignon. Scarbolo wines benefit from a unique terroir which encompasses ideal soil and climate conditions. The vineyard's composition of red clay mixed with alluvial deposits, minerals and chalk provides optimal drainage conditions for the vines; the weather pattern, consisting of cool winds flowing from the east and warm marine breezes from the Adriatic, creates the ideal thermal excursion conducive to slow ripening and hence, heightened aromatics and flavors in the wines.

Valter Scarbolo feels that "taking the lees away from a wine is like taking its soul away", and thus, all of his white wines undergo lees stirring or *Bâtonnage*. This clearly explains the uncharacteristic yet very pleasing, soft and creamy texture found in this 100% Sauvignon. Aromas are fresh and vivid, hinting at grapefruit zest, kiwi, passion fruit and tomato vine. The palate, although fairly light in body, feels lush and expansive, offering notes of Golden Delicious apple alongside more of that tropical kiwi character, guava and pineapple. There is a subtle bitter, grapefruit pith note emerging on the mid-palate along with more savory notes of gun smoke and sage. Unlike many Sauvignon Blancs that almost sting your tongue with piercing acidity, this one offers a more restrained albeit refreshing dose. Seamlessly balanced, it ends with a clean, mineral-tinged finish. We urge you to pair this unique Sauvignon with a fresh and slightly tangy cheese like the Italian 'La Tur', although it would also be delicious alongside creamy seafood pasta.

Suggested Recipe: Clams Carbonara

Mixed and White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

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2017 Azienda Agricola Durin Rossese, Riviera Ligure di Ponente DOC, Italy

Azienda Agricola Durin was founded in 1939 by Giacomo Basso in the small village of Ortovero along the stunning 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.

If you have never heard of the 'Rossese' grape, it is because there aren't many producers with the "inspired madness" to cultivate it! Sourced from precariously steep terraced hillsides that call for costly hand harvesting (as tractors cannot access such sites), this is a truly Mediterranean red that is light, bright and deserving of a slight chill. Aromas of wild raspberry, cranberry and dusty rose dominate the nose, while the fairly lean palate introduces a hint of earthy potting soil alongside more lush red fruit flavors including strawberry and cherry. A vibrant, tangy acidity imparts a vivacious quality to the wine, and hints of clove and cinnamon provide a nice counterpoint to its fruity character. A perfect accompaniment to a charcuterie board, this would also be tasty served alongside veal scallopini or mushroom risotto.

Suggested Recipe: Veal Scallopini with Charred Cherry Tomato Salad

Red Selection

\$20.00

\$17.00

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**2016 Quinta da Raza Avesso-Alvarinho, Vinho Verde DOC,
Portugal**

The Teixeira Coelho family has been producing wine in the Basto sub-region of Vinho Verde in northwest Portugal since 1769. The family estate, 'Casa do Outeiro' was originally a mix-use homestead that involved cattle, cereal crops, apple orchards and a vineyard, although the production of wine was not noteworthy until the 1990s, when Diogo Teixeira Coelho recognized great potential in his family's land and began making major improvements to the farm and vineyard. While the appellation of Vinho Verde is notoriously lush with heavy rainfall, Diogo champions the unique terroir of his family's Raza Vineyard which benefits from magnificent sun exposure and protection from the harsh Atlantic winds (thanks to the presence of mountains to the west and the tempering influence of the northeast to southwest-running Tâmega River). What was once dedicated to the mass production of wine, Quinta da Raza became a seriously focused enterprise under Diogo's direction. Originally located in the fertile valley, the Raza vineyards were replanted to the slopes and hillsides which offered even greater sun exposure and ideal, well-draining granite soils with areas of schist and clay. A brand new cellar and modern machinery were introduced, and vineyard holdings were expanded to 98 acres, which today are planted to native varietals including Azal, Arinto, Avesso, Padeiro and Alvarinho for the whites and Vinhão (the sole red).

If you're used to a spritzzy, straightforward and citrus-oriented Vinho Verde, this style is worlds apart! A blend of 60% Avesso and 40% Alvarinho, there is no fizziness here whatsoever; rather, the wine takes on an opulent quality, partly due to having aged five months on its lees (10% of which occurred in oak barrels). Aromas are fruity and floral, hinting at honeydew melon, ripe apricot and honeysuckle. Despite its concentrated, rich flavors including sweeter notes of yellow peach, baked Bosc pear, lemon sherbet and wildflower honey, the wine still feels fairly lightweight on the palate. A cleansing acidity provides lift to the otherwise unctuous texture, and the finish is incredibly long, ending on more of that freshly-plucked apricot flavor. While this would be just fine to savor on its own, it would also work quite well paired with something decadent like a Dungeness crab roll with brown butter!

Suggested Recipe: Brown-Butter Crab Roll

White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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