

FERRY PLAZA WINE MERCHANT & WINE BAR

## JANUARY 2018 WINE CLUB



### 2015 Bodegas Mustiguillo Bobal, El Terrerazo D.O.P., Vino de España, Spain

Bodegas Mustiguillo is a lovely site of classic old country Spanish architecture set against the beautiful landscape of Valencia, 100 kilometers from the Mediterranean coast in eastern Spain. The Sarrion family behind it all is even more spectacular with a genuine warm hospitality and a welcoming positive energy. Toni Sarrion traded in his career in business for a life tending vines and making wines. His initial mission when he founded Mustiguillo in the early 1990s was to save the ancient red Bobal grape from extinction when he rejuvenated vineyards that were in his family and also purchased more old vine vineyards (at least 40 years old with some dating back to 1917) that had been abandoned. He started farming organically and making elegant, age-worthy Bobal like no one imagined could be done. The white grape, Merseguera, was a similarly abandoned varietal that he also wanted to save so he spent four years farming the grapes of an older vineyard and "crafting several micro-fermentations." He brought that learning back to his Calvestra vineyard where he grafted Merseguera onto 40 year old Bobal rootstock in a block situated at 900 meters above sea, an altitude at which Bobal could not ripen appropriately.

Loyal club members will recall the tasty Tinto we featured from Mustiguillo a few years back. While that 2011 was 85% Bobal, 9% Tempranillo, 3% Cabernet Sauvignon, 2% Garnacha and 1% Merlot, this 2015 vintage is 75% Bobal, 10% Merlot, 7% Cabernet Sauvignon, 6% Garnacha and 2% Tempranillo. Each varietal was vinified separately, fermented in a combination of stainless steel and French oak barrels and then the final blend was aged for 10 months in barrel before being bottled. The wine opens with aromas of ripe plum, black cherry, red peppercorns and cedar. While the 2011 was a ripe, juicy, ready to drink red, this 2015 seems to have more backbone and a more serious personality. The red-fruited flavors are still vibrant and apparent on the medium-bodied palate yet they feel a bit more controlled, balanced and conducive to a little longer life ahead. The oak doesn't impart any flavor, it just adds to the tannic structure of the wine which signals a clean, dry and orderly finish with a splash of pepper at the end. Still easily drinkable on its own, it would be more fun to enjoy with Spanish style Tapas or Paella just as the Sarrions do at their beautiful home.

*Suggested Recipe: Arroz con Pollo*

Mixed and Red Selection

**\$18.00**

**\$15.30**

**Wine Club Member reorder price**



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

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### 2016 Capichera 'Lintóri' Vermentino di Sardegna D.O.C., Sardegna, Italy

The Ragneddas have resided in and around the town of Arzachena in the Gallura zone of Capichera since the 19th century. Situated on the northeastern coast of the island of Sardegna, the Gallura region is an area long known for its important history of viticulture. In fact, new research has revealed that it may have been the epicenter where wine cultivation began 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 a winery called 'Capichera'. They released their first wine made from Vermentino, a grape which originated in Gallura in 1980. It was immediately heralded as one of Italy's great whites and 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 (something no one had dared consider at the time) and developed their signature VT Vendemmia Tardiva (late harvest) wine which many compare to an elegant, aged white Burgundy. 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.

The Capichera estate covers 50 hectares of vines planted primarily to Vermentino along with one of the other main red grapes of the area, Carignano or Carignan. All the farming is done sustainably with organic practices and the grapes are harvested by hand. This 2016 'Lintóri' Vermentino was fermented and aged in stainless steel tanks on the lees for six months before bottling. The end result is a sneakily complex wine that stopped us in our tracks when we first tried it. Aromas burst from the glass with scents of white flowers, lemongrass, pineapple, exotic fruit and nectarine. The fuller, medium-bodied palate has a great weight and texture that brings those aromas into full focus as concentrated flavors revealing additional notes of juicy peach, Fuji apple and dried herbs. The wine ends in a rather unctuous way with surprisingly fresh acidity, definitive minerality and a lingering tinge of honey. Beautifully distinctive on its own, this wine really doesn't need any food yet it should prove equally tasty with creamy seafood pasta or roasted halibut with a fragrant butter sauce.

*Suggested Recipe: Creamy One-Pot Spaghetti with Leeks & Anchovy*

Mixed and White Selection

**\$22.00**

**\$18.70**

**Wine Club Member reorder price**



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### 2014 Louise Dubois 'Ma Belle Réserve', Châteauneuf-du-Pape, Rhône Valley, France

The French Revolution of 1789 inspired many French citizens to embark on vocations previously unavailable to them because they were not part of the church or ruling aristocracy. That was especially true for the wine industry as the revolution forced the re-drawing of France's vineyards away from the control of the clergy and nobility. One such inspired citizen was Louise Dubois who left Paris with her family in 1790 and descended into the Rhône Valley to start a wine estate. She was one of the first women to ever purchase a vineyard in France and went on to expand into Burgundy as well, sparking the growth of the Dubois domaine for future generations of her family. In doing so, she became something of a folk hero for the region and is therefore the inspiration for this négociant bottled Châteauneuf-du-Pape. Maison Desvignes Ainé et Fils also produces other southern Rhône blends under the Louise Dubois name yet we were very impressed with this 'New Castle of the Pope' bottling and knew we had to have it. We still don't know how we were able to procure a Châteauneuf-du-Pape of this caliber at the price point of \$22 a bottle but we didn't ask too many questions and gladly selected the wine for all of you!

This Ma Belle Réserve (My Beautiful Reserve) is a blend of 65% Grenache, 15% Syrah, 10% Mourvèdre and 10% Carignan. The Grenache was vinified in large cement tanks while the other varietals were aged in large neutral oak barrels. Aromas on the nose include black currant, white pepper and a light, cedar-like spice. The medium-bodied palate features sweeter-toned red fruit flavors that suggest the essence of chocolate covered raisins. And as our co-owner, Peter Granoff, M.S. notes it has that "sun warmed ripeness" character often associated with blends from the southern Rhône which elicits the sense of a warm, dusty, countryside vineyard. The overall effect of the wine feels lighter and less dense than a typical Châteauneuf-du-Pape which is a nice departure and makes for an easier-drinking wine, versatile with a wide variety of foods such as red wine braised lamb shanks.

*Suggested Recipe: Lamb Shanks Braised in Red Wine*

Red Selection

**\$22.00**

**\$18.70**

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**2016 Fattoria La Rivolta Falanghina del Sannio, Taburno,  
Campania, Italy**

The Cotroneos have been an active, thriving family involved in banking, construction, medicine and even the spa business in Benevento, one of the five provinces of Campania, for several generations. At the beginning of the 20th century, Giovanni and Teresa Cotroneo founded the family farm in the town of Torrecuso. They acquired more hectares over the years along the contrade (or lands) of Rivolta and Roseto, eventually growing it into one of the largest and most productive farms of the region. Upon their passing, the 120 hectare property was divided equally amongst their eight children and in 1991, two of the brothers, Mario and Bruno, combined their terrain into a communal company. In 1997, they were joined by Paolo (from the next generation) who was passionate about wine growing and excited to finally make and bottle their own wine for the first time from estate vineyards. Paolo also implemented organic farming, and under his guidance, along with the help of sisters and cousins, Fattoria la Rivolta became certified organic in 2001. Today there are a total of 29 hectares under vine planted to Falanghina, Coda di Volpe and Fiano for the whites and Aglianico and Piediroso for the reds.

Falanghina is an ancient grape varietal whose name is believed to be derived from the 'Latin 'Falangae' or stakes for supporting the grapes in a vineyard'. Its birthplace is in Campania where it is grown primarily along the region's coastal vineyards north of Naples. We have enjoyed the great white wines from Fattoria La Rivolta in the past and fell once again for this charming, fresh Falanghina. It was fermented in stainless steel tanks so there is no oak to influence its mineral-tinged flavor profile. Aromas on the nose exhibit notes of orange zest, stone fruits, baked fennel and roasted pine nut. The light to medium-bodied palate offers flavors of just ripe nectarine, Anjou pear skin, a little yellow apple and more citrus zest. It finishes with crisp, balancing acidity and a clean, fetching minerality. This is a delightful go-to Italian white when you're craving a wine of character and substance that will pair easily and not overwhelm a wide variety of dishes and seafood.

*Suggested Recipe: Sizzling Shrimp Scampi*

White Selection

**\$18.00**

**\$15.30**

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