

FERRY PLAZA WINE MERCHANT & WINE BAR

## JANUARY 2020 WINE CLUB



### 2018 Carlin de Paolo Barbera d'Asti DOCG, Piedmont, Italy

Carlin De Paolo is a fourth-generation family-owned winery with exclusively estate-produced wines. The Name Carlin de Paolo comes from two of the winery's great patriarchs: Carlin and Paolo, grandfather and great-grandfather, respectively. Paolo was an indefatigable worker, bent from many years' hard work in the vineyards yet always joyful! With his fist clenched as a sign of determination he was always striding forward. Carlin de Paolo's labels depict Paolo as a representation of their winemaking philosophy: the belief that the most important ingredient of a wine is the honesty of the producer. With patched trousers and an open heart, the man on their label represents a life of sacrifices, a deep love for family and a connection to the soil-- this honesty and passion for winemaking certainly comes across in this beautiful Barbera!

The grapes for this wine were sourced from the estate's 25-40-year-old Barbera vines, located in the Asti region of the Alfieri Hills in Monferrato. Harsh winters with temperatures as low as 5°F and hot summers reaching 95°F characterize the region, lending to the complexity and concentration of the fruit. After harvest the grapes were gently crushed and carefully fermented and aged in temperature controlled stainless steel tanks.

The 2018 Carlin de Paolo Barbera d'Asti is an intense garnet color with heady aromas of cherry and red fruits. This juicy wine bursts with strawberry compote and ripe raspberry flavors, with a touch of violet. The high acid of this charming red—very typical of Barbera—is perfectly balanced with the dusty tannin on the persistent finish.

*Suggested Recipe: Pork Chops with Rosemary Truffle Sauce*

Mixed and Red Selection

**\$20.00**

**\$17.00**

**Wine Club Member reorder price**



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

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### 2018 Margerum 'M5' White Rhône Blend, Los Olivos, California

Doug Margerum found his passion for wine in the caves of the iconic southern Rhône producer Clos de Papes. At the time he was a mere teenager and on a family vacation. Twenty years later, a 13-course dinner in New Orleans gave Doug the opportunity he had been dreaming about: to follow his passion to make wine and then establish Margerum Wine Company in 2001. That same year, Fred Brander allowed Doug to produce his first wines in a 400-square foot facility Doug built behind Brander Vineyard. Since 2012, Margerum Wine Company makes its winemaking home in Buellton at a state-of-the-art facility on Industrial Way. The focus is red and white Rhône varieties from the Estate vineyard, Sauvignon Blanc from Happy Canyon and a variety of other wines from custom-farmed fruit purchased from growers in Santa Barbara County.

2018 Margerum M5 is mostly Grenache Blanc (50%), with small quantities of Roussanne (22%), Marsanne (15%), Viognier (12%) and Picpoul Blanc (1%). Each component is fermented separately in neutral French oak barriques and puncheons and aged on fine lees for 8 months in a cold room kept at 47°F. A small portion of the wine is allowed to go through malolactic fermentation to increase mouthfeel. Very little sulfur dioxide is used during production and instead the lees and carbon dioxide from fermentation help protect the wine from oxidation.

Pale straw hue with a viscosity that clings to the glass as it is swirled. Aromas of apricot, peach nectar, sweet pea flowers and pineapple. The palate is medium-full, round and pleasing with ample acidity to balance the ripe flavors of pineapple, quince and pear with a touch of brioche that linger on the finish.

*Suggested Recipe: Grilled Swordfish with Lima-Bean-and-Herb Butter*

Mixed and White Selection

**\$20.00**

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### 2015 Sodale Merlot de Lazio IGP, Lazio, Italy

The bond between the Cotarellas and the wine world originated in the Sixties, when Antonio and Domenico Cotarella, grape-growers in Monterubiaglio, built their first winery. The name, Sodale, derives from the Italian *sodalizio* which translates as solidarity, or a strong bond. Sodale refers as much to the bond between the estate's founders, Riccardo and Renzo, and their daughters, Dominga, Marta and Enrica, now managing the estate as it does the bond between the wine-lover and wine.

Sodale is composed of 100% Merlot from vines that thrive on the calcium-rich, volcanic soils of Montefiascone in Lazio. The grapes are harvested by hand and carefully vinified in temperature-controlled steel tanks, then aged in 325L French oak barrels for 9 months (half of which were new). While the reputation of Merlot continues to suffer a bit from the "Sideways" effect, this is a stellar example of how misguided that wholesale dismissal of the variety can be.

Deep purple in color, Sodale is redolent with inky black fruit, dried plum and blackberry, with a potpourri of dried flowers and a touch of mineral graphite all of which are woven together tightly with a marked degree of finesse. On the palate the wine is juicy yet structured with abundant tannin that is polished and supple in texture.

*Suggested Recipe: Butter-Basted Rib Eye Steaks*

Red Selection

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**\$17.00**

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### 2018 Produttori del Gavi 'Il Forte', Gavi DOCG, Piedmont, Italy

Produttori del Gavi's origins trace back to 1951 when 83 families banded together to share their strengths in a cooperative. The group is essentially made up of these same growers to this day, with just twelve more being admitted to the group since inception. The vineyards of member/growers are spread all over the Gavi DOC territory in 11 municipalities covering 200 hectares of land from Tassarolo to Bosio. Such coverage allows the production of various "Cru" bottlings, many of which are amongst the most exciting produced in this historic appellation. The soil throughout this region is heterogeneous and varied and, in this way, the Cortese grape expresses many different characteristics.

100% Cortese, the grapes used in this classic example of Gavi grew in the shadow of "Il Forte," the iconic fortress that towers over the region's namesake village. The grapes were gently pressed and cold-fermented for 20 days, then aged in stainless-steel through the winter months before being bottled.

Straw-yellow in color with scents of white flowers and Meyer lemon with a light almond note. This fine and delicate Gavi is very fresh and lively on the palate with flavors of apple, dried banana and raw almond slivers.

*Suggested Recipe: Crab and Tangerine Salad*

White Selection

**\$20.00**

**\$17.00**

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