

FERRY PLAZA WINE MERCHANT & WINE BAR

JULY 2018 WINE CLUB



2016 Masseria Li Veli Primitivo 'Orion', Salento IGT, Puglia, Italy

In 1999, the Falvo family acquired a 128-acre run down property (formerly a working winery) located in the sunny and fertile Salento region on the southeastern peninsula or 'heel' of Italy; armed with high ambitions and over 40 years of experience in the wine industry in Tuscany, they set out to rejuvenate the vineyards and cellar. Situated between the Ionic and Adriatic Seas, Salento offers a maritime climate with moderating sea breezes in addition to permeable 'karstic' soils that lend roots access to underground water sources even during the driest of summers. The property's 33 hectares under vine are cultivated in the ancient 'albarello' or bush-trained method, allowing the vines optimal sun and wind exposure yet providing an umbrella of vegetation to protect the berries from too much sun. Certified organic since 2005, the vineyards are planted to the region's principal native varietals including Verdeca and Minutolo for the whites and Negroamaro, Primitivo, Susumaniello, Aleatico and Malvasia Nera for the reds. You've probably never heard of some of these ancient varietals, yet the Falvo family is passionate about saving them from extinction; they even highlight single-varietal expressions of these obscure grapes in a line of wines known as 'Askos', meaning 'wine jar' in Greek (offered in addition to their more classic bottlings like this Primitivo).

This 100% Primitivo is one of those wines that is indicative of the place from where it came. The aromatics highlight stewed plums, warm earth, leather and violets, evoking a sundrenched Mediterranean landscape. The medium-full bodied palate is mouth-coating and velvety in texture, offering more of that cooked fruit character including baked cherries and black currants along with notes of star anise, cinnamon and nutmeg. Despite all of these ripe and spicy flavors, there is a fresh streak of acidity running through the mid-palate that lifts the wine, keeping it lively and juicy. This is a crowd-pleasing, lip-smacking, easy drinking wine that would be perfect alongside something meaty like slow cooked pork, Italian-style meatballs or smoked brisket.

Suggested Recipe: Slow Cooker Barbecued Pulled Pork

Mixed and Red Selection

\$18.00

\$15.30

Wine Club Member reorder price



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2017 Matteo Correggia Arneis, Roero DOCG, Piedmont, Italy

Matteo Correggia was a pioneer in Piedmont's Roero appellation, striving to elevate its status and highlight the quality of its wines which were generally considered insignificant when compared to those of its more famous neighbors, Barolo and Barbaresco. After inheriting his family's vineyard estate in 1985 at the young age of 23, he continued the tradition of farming outstanding fruit which eventually turned the heads of nearby legendary Barolo producers, Roberto Voerzio and Elio Altare. These two famed winemakers took Matteo under their wing, mentoring him in how to maximize the potential of his excellent vineyards and encouraging him to establish his own winery. Matteo did just that, but rather than adopting the ultra-modern trends of machine harvesting and the use of new barrels, he prudently opted to hand-harvest his grapes and ferment in temperature controlled stainless steel tanks. Matteo went on to produce the first vineyard designated wine in Roero and helped guide the standards for what would become the Roero DOCG. Tragically, Matteo passed in an accident in 2001, yet his widow, Ornella continues to build on his legacy and maintains the winery's reputation as Roero's benchmark producer of Nebbiolo, Barbera and Arneis.

Arneis translates to 'little rascal' as it is a notoriously difficult varietal to farm, hastily losing acidity as it ripens. You wouldn't know this from tasting this vibrant expression from Matteo Correggia who cunningly picks his grapes by hand in multiple stages and blends the lots to preserve acidity and showcase what the grape is all about. A freshness exudes from the nose, exhibiting notes of crisp Bosc pear, yellow grapefruit zest, Granny Smith apple, limestone and wild fennel. There is a lush texture to the palate where slightly sweeter notes appear as in spiced poached pear, yellow apple and white nectarine; a soft yet juicy acidity provides balance and enhances the clean, mineral-tinged finish.

Suggested Recipe: Pan-Roasted Salmon with Fennel Salad

Mixed and White Selection

\$21.00

\$17.85

Wine Club Member reorder price



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2015 Château Saint Aubin, Cru Bourgeois Médoc, Bordeaux

Château Saint Aubin is located in the village of Jau-Dignac-et-Loirac in Gironde on the left bank of Bordeaux in the very north of the Medoc region. A family owned estate since 1928, the Château is now operated by Vincent Fernandez de Castro of the third generation. The 62 acres of vineyards are comprised of sand, gravel and soft clay and are planted to Merlot, Cabernet Sauvignon, Petit Verdot, Malbec, Cabernet Franc and Carménère. Planted in close proximity to the vineyards of the esteemed 2nd Growth Château, Cos d'Estournel, the vineyards of Saint Aubin are divided into plots according to where each varietal will best express its terroir; although left bank Bordeaux wines are traditionally Cabernet-heavy, they produce Merlot-based wines exclusively like this bang-for-your-buck 2015 vintage that we are thrilled to introduce to all of you!

This blend of 49% Merlot, 26% Cabernet Sauvignon, 12% Petit Verdot, 10% Cabernet Franc and 3% Carménère is classified as 'Cru Bourgeois', a quality seal awarded to Médoc wines on a per vintage basis before bottling. This classification is a way for consumers to distinguish high quality wines from Bordeaux that were left out of the famous 1855 Classification of Crus Classés, which ranked wines in importance from first to fifth growths. Regardless of these complicated classification systems, we give it our own stamp of approval as it is a truly great value Bordeaux that you can enjoy on any night! Classic Bordeaux aromas of tobacco leaves, leather, cassis and black plum introduce a medium-full bodied palate with ever so slightly grippy tannins. More savory notes appear on the mid-palate suggesting dried thyme, white pepper and graphite, yet hints of inky dark fruit shine through, providing nice contrast to the wine's earthiness. A beautifully balanced and layered blend, there is a pleasant dose of cedar to round out the wine and enrich the very long finish.

Suggested Recipe: Pan-Seared Rib-Eye Steak with Balsamic Onion & Tomato Salsa

Red Selection

\$22.00

\$18.70

Wine Club Member reorder price



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2017 Domaine Douloufakis 'Dafnios' Vidiano, Crete, Greece

Dimitris Douloufakis began producing wines in 1930 in the village of Dafnes just outside of Heraklion on the Greek island of Crete. Dimitris's grandson, Nikolas, who obtained a degree in Oenology in Piedmont, Italy, now runs the show; while he adopted many of his Grandfather's traditional methods, he has introduced modern equipment and facilities into the family business. The vineyards, which span 70 acres of rolling hills at approximately 985 feet above sea level, are certified 100% organic; in fact, Nikolas points out that Cretan producers have historically farmed completely naturally so getting certification there is a no brainer. Wine production in Dafnes can be traced back 4,000 years ago and hence, there are many ancient, indigenous varietals farmed there including the red grapes: Liatiko and Kotsifali and white grapes: Vilana, Malvasia and Vidiano. And although the winery's focus is on the aforementioned traditional varietals, they also grow Syrah, Cabernet Sauvignon and Chardonnay plus Sangiovese and Barbera on more of an experimental basis.

We have winemakers such as Nikolas Douloufakis to thank for saving the special and ancient grape 'Vidiano' from near extinction. With a strong personality and beautiful aromatics, we were thrilled to stumble upon such a delightful wine from a very obscure grape! Notes of jasmine, citrus blossom, anise and white strawberry conjure up a fragrant, Mediterranean garden and invite you to take that first sip. The light to medium-bodied palate does not disappoint, revealing more white floral notes along with white peach, yellow apricot, watermelon taffy, slightly bitter orange and white pepper. Fermented exclusively in stainless steel tank, there is no oak to mask the fresh orchard fruit and floral notes plus a cleansing, zippy acidity provides lift and brightness to those otherwise opulent flavors. The finish is very long and lingering, ending with more of those intoxicating jasmine and apricot flavors. This is a wine that can surely be savored on its own, yet it would pair well with an aromatic seafood dish such as a grilled, herb-marinated shrimp skewers or steamed clams with fennel and parsley.

Suggested Recipe: Grilled Shrimp with Oregano and Lemon

White Selection

\$19.00

\$16.15

Wine Club Member reorder price



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