

FERRY PLAZA WINE MERCHANT & WINE BAR

JUNE 2019 WINE CLUB



2015 Coquelicot Wines 'Rose & Son' Red Blend, Santa Ynez Valley, CA

A French immigrant from a long line of premier European bakers, Bernard Rosenson embraced his family's pioneering spirit when he moved out West to California and launched a hospitality and healthcare group. In the late 90s, he purchased and refurbished the Sky Room Restaurant at the Breakers Hotel in Long Beach while helping to revamp its wine list. During the process of growing the wine cellar and helping to create a 100+ page, award-winning list, Bernard enhanced his education in wine and turned his sights on purchasing a vineyard. In 2005, Coquelicot Estate was established in the heart of the Santa Ynez Valley, and Bernard decided to farm the 58 acre vineyard organically, because he was literally disgusted by the smell of all the chemicals used for pests, weeds and fungus (although he is now also a staunch defender of the environment). Winemaker, Mike Roth, known for his own wine label called 'Lo-Fi', landed the role as head winemaker; he and Bernard share a passion for clean, gently produced wines and thus, the winemaking style is focused on low production, low yield, an early harvest, low alcohol levels, light oak and little or no malolactic fermentation. Mike crafts balanced, limited production wines that are meant for food (and are in fact featured at all of Bernard's restaurants), and this 'Rose and Son' brand is a second label for Coquelicot dedicated to producing affordable, approachable, Bordeaux style wines.

Comprised of 28% Merlot, 28% Sangiovese, 22% Cabernet Sauvignon, 11% Carmenere, 6% Malbec and 5% Petit Verdot, this captivating blend offers layers of expressive red and black fruit notes intertwined with savory elements as in baked earth and leather. The fairly full-bodied palate showcases a rich and juicy core of blackberry, Bing cherry and red plum flavors accented by notes of cedar and green pepper. Supple tannins lend the wine a smooth, lush texture and easy drinkability. We recommend enjoying with your favorite grilled lamb recipe!

Suggested Recipe: Grilled Lamb Chops with Peperonata

Mixed and Red Selection

\$21.00

\$17.85

Wine Club Member reorder price



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

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2017 Château Laballe Clos Cazalet Carpe Diem, Tursan AOP, France

After a 20 year stint in the Caribbean spice trade, Jean-Dominique Laudet returned to France and purchased Château Laballe with the intention of producing exceptional Armagnac. Located in Bas Armagnac in the heart of Gascony in Southwest France, Château Laballe and its tradition of producing outstanding Armagnac was passed from one generation to the next. In the 1970s, wine production was added to the family business and today, Cyril Laudet (of the 8th generation) along with his wife, Julie, farm 42 acres across three appellations: Landes, Côtes de Gascogne and Tursan. The wines from Tursan are produced at a neighboring Domaine, Clos Cazalet, which Cyril acquired in 2010. The Clos Cazalet label focuses on rare and local grape varieties such as Baroque and Gros Manseng for the white and Tannat and Fer Servadou for the red. The vines are planted on gentle slopes at the base of the Pyrénées in chalk- and siliceous-clay soils, which impart bold character, fresh acidity and a distinct minerality to the wines.

This bright and crisp blend of 65% Gros Manseng, 25% Baroque and 10% Petit Manseng hails from the little-known appellation of Tursan in Southwest France, just 45 miles inland from the Atlantic ocean. The fragrant nose offers notes of Honeydew melon, lemon curd and chalky limestone, which carry over to the light-bodied palate. There is an almost beeswax-like texture here accompanied by flavors of candied lemon and ruby red grapefruit peel. A mouth puckering acidity joins the party on the mid-palate, leading onto a fresh and clean finish. This has seafood written all over it and would be appropriate alongside steamed clams or snapper escabèche!

Suggested Recipe: Snapper Escabèche with Chiles, Garlic, and Oregano

Mixed and White Selection

\$19.00

\$16.15

Wine Club Member reorder price



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2017 Azienda Agricola Cà Nova Vespolina, Colline Novaresi DOC, Piedmont, Italy

Giada Codecasa, with her father Vittorio, founded Cà Nova in 1996 when they decided to breathe new life into their 17th-century farmhouse and restore the surrounding abandoned vineyards. Today, the estate spans 25 acres of vineyards planted to Erbaluce, Nebbiolo and Vespolina on the gentle slopes of the Novara hills in Bogogno, the heart of Piedmont, at the foot of the spectacular Monte Rosa massif. Estate vineyards traverse three distinct terroirs, and grapes are matched appropriately to yield the most expressive results. Although not officially certified, Giada and Vittorio practice organic farming and the property is complete with a quaint, eight-room Inn with a solar greenhouse employed to produce clean energy and cultivate vegetables without chemical products.

Believed to be an offspring of Nebbiolo, Vespolina is most often blended with its parent grape and rarely seen on its own. Hence, we were thrilled upon tasting this stunning, stand-alone, 100% Vespolina which has quite a lot going on! Aromas of white pepper, dried cherry, tobacco and violet abound on the nose, while the medium-bodied palate exhibits dense black cherry, black currant and subtle black licorice spice. Fresh and plush with slightly grippy tannins, this feels exactly like a baby Nebbiolo! Pair with something savory like garlicky grilled mushrooms or a veal roast.

Suggested Recipe: Grilled Mushrooms

Red Selection

\$19.00

\$16.15

Wine Club Member reorder price



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2017 Familie Rauen Riesling Kabinett, Mosel, Germany

Four generations of Rauens have devoted their lives to the cultivation of Mosel wines. The family sold wine in bulk to a number of local clients up until 1983, when Harald Rauen shifted the focus toward bottling and selling their own name brand. Originally operating as “Weingut Eduard Rauen und Sohn”, the name was changed in 1990 to “Weingut Familie Rauen” and is currently operated by Harald and his wife, Maria along with their son, Matthias. A fairly small operation, Familie Rauen produces just over 8,000 cases a year from 32 acres of vines planted primarily in top vineyard sites (with a high percentage of very old vines) including Detzem Maximiner Klosterlay, Detzemer Würzgarten, and the steep and ancient Thörnicher Ritsch. These sights offer steep Devonian slate which reflects warmth, retains heat, and makes for excellent soil drainage. These weathered soils also account for the expressive mineral character of the Rauen wines, allowing for rich, opulent wines to find a balance in a stony structure. In addition to their stunning Rieslings (which are incredibly affordable in relation to their quality), Familie Rauen produces reds, rosés, sparkling wines and peach, plum and pear brandies.

It’s hard to imagine a more enjoyable experience than sipping on a crisp, Mosel Riesling outdoors on a gorgeous day. And we hope you will do just that with this wildly delicious Kabinett style Riesling from Familie Rauen! Overflowing with notes of stone fruits and wildflower honey, this is as addictive as it gets. Vibrant wet stone minerality unfolds on the light-bodied palate, accentuated by a vivid acidity and flavors of lychee, ripe red apple and white peach. The ample fruit, focused acidity and hint of honeyed sweetness make this an ideal foil for something Thai and slightly spicy like Pad See Yew with shrimp.

Suggested Recipe: Pad See Yew with Shrimp

White Selection

\$21.00

\$17.85

Wine Club Member reorder price



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