

FERRY PLAZA WINE MERCHANT & WINE BAR

JUNE 2019 ROSÉ WINE CLUB



2018 Domaine Noiré Rosé, Chinon, Loire Valley, France

Jean-Max Manceau, a Chinon native, has been a longtime champion of Cabernet Franc from his beloved appellation. He previously served as president of the Chinon AOC and headed up a commission that preserves traditional winemaking throughout the greater Loire Valley before he and his wife, Odile purchased her family's ancient estate (which dates back to the mid-1700s) in 2001. Today, Domaine de Noiré comprises 34 acres of vineyards averaging 30 years old, grown in different areas between Chinon and Cravant. Primarily planted to Cabernet Franc with a little portion devoted to Chenin Blanc, the vineyards are certified organic and facing South on a plateau with mineral-rich, stony soils. Jean-Max and Odile are leaders in quality in Chinon, incorporating biodynamic practices into their viticulture, limiting yields to boost concentration in the wines and featuring soil-specific bottlings of their reds to highlight the diversity of terroir across their land.

Produced in the saignée method, this 100% Cabernet Franc rosé is made by "bleeding" a portion of the pink juice from a tank of red must that is just beginning fermentation. It's a win-win for the winemaker considering they get a vibrant rosé while also helping to concentrate and embolden their red wine. Crafted from 30+ year old vines in Chinon, Domaine Noiré's rosé offers that signature minty leaf aroma you get from Cabernet Franc intermixed with notes of rhubarb, fennel and freshly crushed summer berries. With a decent tannic structure and incredible depth of fruit, this plump and juicy style is quite versatile with food; it would be perfect alongside grilled trout or salmon, but it's also crying out for some fennel salami, Pâté, an idyllic picnic spot and nothing but time on your hands!

Rosé Wine Club

\$25.00

\$21.25

Wine Club Member reorder price



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

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2018 Azul y Garanza Rosé, Navarra DO, Spain

Bardenas Réales is a stunningly beautiful National Park of vast, dry, desert land and eroded mountainscapes in the Ribera Alta sub zone of the Navarra DO in Northern Spain. It is the largest desert in Continental Europe and looks like a most inhospitable place to grow wine grapes. But Dani Noguè and his partner, Maria Barrena, were determined to find a plot of land on the edge of the park that they could farm organically without pesticides and that would produce wines with freshness and acidity, something of a challenge in Navarra. Their search yielded a 40 year old 99 acre vineyard they purchased from some retiring farmers who couldn't pass their land onto the younger generation of their family because they all left the area in search of city life. It enjoys a unique microclimate thanks to its proximity to the Ebro River and the significant diurnal (day to night) temperature shift. The soils are very poor which keeps the yields low and means they don't have to do a lot of extraction in the winery. Dani and Maria had to submit the vineyard to the governing body to be allowed into the Navarra DO and proudly indicate the provenance, "Vinos del Desierto de las Bardenas Réales de Navarra" on the label.

This liter bottle, screw cap rosé is an absolute NO BRAINER! Highly fragrant and floral in tone with layers of watermelon, red plum and red delicious apple, it is made of 100% Garnacha from organically farmed vineyards in the Navarra DO of Northern Spain. Despite being from a very hot, arid landscape, it offers lovely balance between its mouthfilling, plump texture and vivid, cleansing acidity. Sweet Ranier cherry and ripe raspberry notes unfold on the light to medium-bodied palate, while an intoxicating spicy violet note emerges on the crisp and lively finish. This is one to stock up on, as we are confident that it will disappear fast!

Rosé Wine Club

\$15.00

\$12.75

Wine Club Member reorder price



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