

FERRY PLAZA WINE MERCHANT & WINE BAR

## JUNE 2018 WINE CLUB



### 2016 Bodegas Torremorón Tempranillo, Ribera del Duero, Spain

Founded in 1957, Bodegas Torremorón is a cooperative of growers and vintners who are passionate about crafting authentic and pure examples of high elevation Tempranillo in the north central area of Ribera del Duero, Spain. Located in the very tiny village of Quintanamanvirgo (population 94), the winery is one of only two businesses in town and apparently all of the locals are employed by the Bodega! The vineyards, which range in age from 80 to 100 years old, reside just outside of town in the province of Burgos where the soil is composed of sand with some clay and limestone in the subsoil. At an elevation of 2,703 feet, the grapes benefit from a continental climate featuring hot days and cool nights throughout the growing season; the moderately low annual rainfall lengthens the ripening period, resulting in greater complexity and aromatic intensity in the grapes. Consequently, wines from Burgos are darker and more concentrated than those from western subregions of Ribera del Duero.

This 2016 tinto is 100% Tempranillo that was aged in stainless steel tank for three months before filtration and bottling. Thanks to the lack of oak and very old vines, some dating as far back as 1908, this wonderfully expressive wine offers a profusely concentrated and clean bouquet of black and blue summer fruits as in boysenberry, black cherry and huckleberry. Slightly dusty tannins emerge on the medium-bodied palate yet a bright and juicy acidity provides graceful balance. Earthy elements arise on the mid-palate including traces of beetroot, smoky minerals and cigar box while the finish highlights a spicy black currant note and slightly chewy tannins. The interplay of dark fruit and earthy tones makes this an ideal match for grilled, herb-marinated lamb skewers or a wild mushroom pizza topped with fresh herbs.

*Suggested Recipe: Grilled Flatbreads with Mushrooms & Ricotta*

Mixed and Red Selection

**\$17.00**

**\$14.45**

**Wine Club Member reorder price**



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

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### 2017 Domaine du Tremblay 'Jean Tatin' Cuvée Vin Noble, Quincy, France

Often overshadowed by its more famous neighbors to the northeast including Sancerre and Pouilly-Fumé, the appellation of Quincy in France's Loire Valley is undeniably worth knowing. We have been longtime fans of the wines of Jean Tatin and Chantal Wilk who have been producing outstanding expressions of Sauvignon Blanc in this tiny appellation for over twenty years, helping to highlight this humble region more prominently on the Loire Valley wine map. Operating two separate cellars (one in Quincy and another in Reuilly), the Tatins market their Quincy wines under the 'Domaine du Tremblay' and 'Domaine des Ballandors' names and their cuvées of Reuilly under 'Les Demoiselles Tatin.' While 10% of their production is Pinot Noir, their main focus is Sauvignon Blanc, although they do produce some Pinot Gris rosé and a natural Sparkling wine from Pinot Gris and Pinot Blanc. Alongside their daughter, Maroussia, who joined forces in 2010, the Tatins farm their vineyards as naturally as possible and are certified 'Terra Vitis', meaning they follow sustainable practices to support "a flourishing wine-growing ecosystem" and ensure the health of their vineyards for future harvests.

Sourced from five distinct vineyard plots ranging in age from 20 to 60 years old and featuring soil types including loamy sand, clay and gravel, it is not surprising that this 100% Sauvignon Blanc is layered and complex! Also, considering it was aged on the lees in stainless steel tanks and underwent Bâtonnage or 'lees stirring', there is a pleasant weight and delicately plush texture on the palate, yet the wine remains refreshingly light and clean at its core. Aromas of crisp fennel, grapefruit peel, underripe pear and green apple greet you on the nose, while the mid-palate introduces fragrant green flavors as in chervil, meadow grass and green peppercorn. The acidity is ample and juicy, lending a vibrancy and palate-cleansing quality to the wine which is amplified by the chalky, mineral-driven finish. A plate of oysters, a scenic view and a perfectly chilled bottle of this wine, and it doesn't get much better!

*Suggested Recipe: Grilled Apricot, Arugula and Goat Cheese Salad*

Mixed and White Selection

**\$22.00**

**\$18.70**

**Wine Club Member reorder price**



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### 2015 Renwood Fiddletown Zinfandel, Amador County, CA

Established in 1993 in Amador County in the Sierra Foothills just 80 miles east of Napa County, Renwood Winery is surrounded by the rolling hills and rushing streams of California's gold country. In addition to old vine (at least 30 year old) Zinfandel sourced from both estate vineyards and other premier Amador County plots, Renwood produces Petite Sirah, Mourvedrè, Barbera and Alicante. Zinfandel is the primary focus and specifically, single-vineyard expressions; each vineyard source is specially selected to highlight unique soils, elevations, exposure and vine material to produce uniquely distinct wines such as this Fiddletown Zin from the small Fiddletown AVA, one of the highest elevation points in Amador County. Farmed by Ray Zanini, the tiny Fiddletown vineyard offers red, iron-rich, fine sandy loam soils and sits at an elevation of 1,750 feet; thus, the vines are well-drained and receive more direct sunlight than their valley floor counterparts as well as greater temperature drops at night, all factors conducive to producing deeply concentrated wines.

Brimming with jammy fruit yet structured and focused, this 100% Zinfandel is wildly delicious and a perfect old vine expression! Aged for 18 months in 100% French oak, 30% of which is new, the nose offers a fragrant mix of stewed plums, dried fig, spicy black currant and butterscotch. The medium-full bodied palate is rich and velvety, showcasing seamlessly integrated tannins and a variety of warm baking spices such as clove, cinnamon and star anise. Thanks to the extreme diurnal temperature shifts which occur in the high elevation Fiddletown vineyard from where the fruit is sourced, a fresh acidity provides balance and finesse to an otherwise mouth coating wine. The finish seems to go on forever, ending on a slightly sweet and addictive chocolate-covered raisin note!

*Suggested Recipe: Mahogany Glazed Spareribs*

Red Selection

**\$23.00**

**\$19.55**

**Wine Club Member reorder price**



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**2016 Societa' Agricola Villa Varda Friulano, Friuli, Italy**

The Maccan family has been crafting character-rich single varietal wines since they acquired the picturesque Villa Varda in 2012, yet its history dates back to the 16th century when it served as a residential retreat and agricultural center. Located in the commune of Prata di Pordenone, nestled along the Livenza river in the foothills of the Italian Alps just northeast of Venice, Villa Varda's 37 acres of vineyards are planted to Friuli's native grapes including Refosco, Cabernet Franc, Pinot Grigio, Pinot Bianco and Friulano. The cooling influences from the Alps to the north coupled with breezes from the Adriatic sea to the south ensure that the grapes maintain high levels of acidity as they ripen to maturity in the humid, sub-Mediterranean climate. Clay and limestone-rich soils with topsoils of gravel mimic the terroir of Burgundy, France, lending a beautiful grace to the wines of Societa' Agricola Villa Varda.

Delicately perfumed yet layered with complexity, this 100% Friulano was hand-harvested and fermented in stainless steel tank. Winemaker Giovanni Ruzzene aged the juice on its fine lees (spent yeast particles), imparting a silky texture and hint of opulence to the otherwise light-bodied palate. Aromas of orange blossom, under-ripe nectarine and yellow apple accompany a faint trace of gunsmoke on the nose. The palate offers slightly riper notes of Rainier cherry, sweet apricot, yellow pear and fresh white flowers. The finish is long and lingering, showcasing a pleasant note of honeycomb balanced with a crisp and cleansing acidity. A perfect aperitif before dinner, this Friulano would also pair beautifully with roasted white fish in an herb and butter sauce or a fresh pasta with mixed summer squash and basil.

*Suggested Recipe: Fish Fillets with Tomatoes, Squash and Basil*

White Selection

**\$18.00**

**\$15.30**

**Wine Club Member reorder price**

