

FERRY PLAZA WINE MERCHANT & WINE BAR
JUNE 2018 SPARKLING WINE CLUB



2015 Emanuele Scammacca Barone del Murgò Brut Rosé, Sicily

Emanuele Scammacca Barone del Murgò enjoyed a long, important career as a diplomat, serving as Italian Ambassador to Brussels and Moscow, as well as Assistant Secretary of the Estate of Foreign Affairs for Italy. His family had been cultivating wine and olives on the slopes of Mount Etna, Sicily's still active volcano, since 1850. While production was originally intended for local consumption only (including friends and family), in 1981, Emanuele decided it was time to get more serious about recognizing the family's excellent terroir; with the help of his eight sons, he set out to transform the ancient property into a modern wine estate. They initially focused their efforts on Nerello Mascalese, and bottled their first Etna Rosso in 1982. Next they got into the sparkling wine business, releasing their first brut in 1990 followed by a brut Rosé of Nerello Mascalese which we were thrilled to acquire for this month's Sparkling club! Today, the estate produces over a dozen different wines from their 60 acres of sustainably farmed and terraced vines that range in altitude between 1600-2000 feet above sea level.

This 2015 brut is 100% Nerello Mascalese that receives its pale antique pink color from a direct pressing of the skins before it is fermented in stainless steel tank for 8 months. Following the 'Metodo Classico' or 'Méthode Champenoise', the wine undergoes secondary fermentation in bottle and is aged for 3 years before it is disgorged with a dosage of less than 5 grams per liter. In Champagne standards, this wine would be considered 'Extra Brut' or drier than a 'Brut', yet it is not lacking in aromatics or personality whatsoever! The nose is quite expressive with notes of red apple skin, pomegranate, wild strawberry and yellow cherry, suggesting that the wine might be a fruity style. However, considering the fruit was sourced from Mt. Etna's volcanic soil, it's not surprising to find more austere flavors on the palate including wet limestone, chalk, under-ripe strawberry and white pepper in addition to a sweeter, candied fennel note. Fairly light in body, the acidity is bracing and cleansing, leaving only a pristine mineral note on the finish.

Sparkling Wine Club

\$25.00

\$21.25

Wine Club Member reorder price



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NV André Clouet Grande Réserve Brut, Bouzy, Champagne

André Clouet is a small yet exceptional grower-producer and a master of Pinot Noir, sourcing fruit exclusively from 20 acres of coveted mid-slope vineyards in the Grand Cru villages of Bouzy and Ambonnay. The Clouet family has been in the village of Bouzy since 1492. Centuries later, they became the official printmakers for the court of King Louis XV of France and the classically pretty labels that grace their Champagne bottles today pay homage to that important aesthetic history. Andre Clouet officially founded the Champagne house in 1741 and his descendant, Jean-Francois, who makes the wines today, believes it is this long history of farming the same vines for centuries that is the secret to the Clouet terroir. In addition to sourcing fruit from only top notch vineyards grown on mineral-rich chalk soils, the wines of André Clouet offer remarkable complexity with notably creamy textures due to Jean-François' tradition of extended aging on the lees.

Made from 100% Grand Cru Estate Pinot Noir, this Réserve Brut was aged 6 years on the lees before final bottling (a considerable length considering this is a non-vintage release!) Not surprisingly, the nose offers a rich bouquet of toasted hazelnut, freshly baked brioche, honeysuckle and bruised yellow apricot while the concentrated palate hints at meyer lemon custard, ripe D'Anjou pear and fresh sugar cookie dough. The opulent and yeasty mouthfeel is cut with a vibrant and focused acidity, creating a beautiful duality to this incredibly delicious wine. The finish which goes on for a quite a long time shows subtle mineral tones alongside more of that sweet lemon pastry and savory hazelnut. We think this would be highly addictive served with warm, puff pastry-baked brie!

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\$50.00

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NV Jean Diot Brut Sélection, Vinay, Champagne, France

The House of Jean Diot was established in 1958 by Jean and Monique Diot in the rural commune of Vinay, southwest of Épernay in Champagne. The estate spans 21 acres of vineyards in Vinay, Moussy and Vallée de la Marne and when their children, Jean Phillippe and Pascaline took over operations in 1998, they began to sustainable farm an additional 12 acres of neighboring vineyards. Although Champagne Jean Diot is in theory a grower-producer, owning the majority of their vineyards and producing 100% of their wines at their estate, they are not legally considered a Récoltant Manipulant since they do not own the neighboring vineyards they source some of their fruit from. The domain, the majority of which is planted with Pinot Meunier and Pinot Noir vinified in parcels, has plots on well-exposed south facing slopes, terroirs that are steep, stony and rocky, and sometimes difficult to access. These mature vines (about 40 years old) have roots that plunge deep into the chalky soil, resulting in wines of finesse and distinct mineral character.

This Brut Sélection is a blend of 40% Chardonnay, 20% Pinot Noir and 40% Pinot Meunier that was aged 24 months in bottle before disgorgement. Notes of yellow apple, pear, soft white flowers and marcona almond hint at a fresh and reserved style, yet the dosage of 10 grams per liter lends a voluptuous body and mousse to this layered and expressive Champagne. Flavors on the palate are slightly sweeter in tone including poached pear, yellow apricot, Orgeat and nutmeg-spiced apple pie, but the extra fine bubbles and vibrant acidity add poised balance.

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