

FERRY PLAZA WINE MERCHANT & WINE BAR
MARCH 2019 SPARKLING WINE CLUB



2017 Kobal Penina Rosé Extra Brut, Ptuj, Slovenia

Bojan Kobal honed his winemaking skills during a decade-long stint working with Angela Muir at Ptujška klet (Ptuj Winery), the oldest and most renowned winery in Slovenia. He made quite the name for himself there, considering the winery won over 195 gold and silver medals at prestigious wine competitions across the globe during his tenure. In 2015, Bojan launched his eponymous brand, 'Kobal Wines' with the goal to produce terroir-driven wines from the cool-climate Haloze subdistrict of the Lower Styria (Štajerska) region, located in the northeast corner of the country. Bojan's vines, which average 35 years in age, are grown on marl-rich soils on very steep slopes and are planted to Sauvignon Blanc, Yellow Muscat, Pinot Grigio, Šipon (Furmint) and Blaufränkisch. Haloze's hot, dry summers and cold, snowy winters along with its steep terrain and sharp diurnal temperature fluctuations help to maintain vibrant acidities in the wines. We were thrilled upon tasting this gorgeous extra brut rosé considering it is not often we get to taste bubbly from Slovenia, not to mention an elegant, fresh and easily loveable style like this one!

This extra brut rosé is made from the Austrian varietal, Blaufränkisch, and upon first tasting, we deemed it "crushable"! Aromas of blood orange, tangerine, and fragrant rose lead onto a medium-bodied palate which offers extra fine bubbles and a creamy, strawberry shortcake-like quality. One of Blaufränkisch's signature traits is its spicy, berry-rich character, which is exposed here in notes of fresh raspberry, Rainier cherry and green peppercorn. A vivacious acidity provides lift to an otherwise soft and lushly-textured wine, and while it ends on a very dry, crisp note, there is a pleasant and lingering flavor of rose water macaron on the finish. This is thoroughly enjoyable on its own, yet it would definitely make an excellent brunch accompaniment to smoked salmon eggs benedict or strawberry pancakes!

Sparkling Wine Club

\$25.00

\$21.25

Wine Club Member reorder price



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

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2001 R. Renaudin 'L'Espiegle' Blanc de Blancs, Moussy, Champagne, France

The Renaudin family has been growing grapes at their historical estate in Moussy, just south of Épernay and directly above the coveted slopes of the Côte des Blancs, since 1724. They farm 58 acres of vines in the communes of Moussy and Pierry, and while their primary focus is Chardonnay for their vintage wines, Pinot Noir and Pinot Meunier are also produced for a Brut Rosé and Brut Reserve. As Récoltant-Manipulants (or grower producers), the Renaudin's produce wines exclusively from their estate vineyards, yet they sell off the majority of their yields, reserving only the cream of the crop for themselves. In addition to sourcing their fruit almost entirely from Premier Cru villages, the Renaudin's utilize mostly 10-year-old vintage wines in their blends and halt malolactic fermentation to preserve freshness and vivacity.

We almost considered not sharing this 2001 Premier Cru Blanc de Blancs Champagne with anyone and enjoying it all among our greedy selves; yet, we decided if anyone should be in on the secret, our wine club members deserve first dibs! There is so much going on with this wine that it would take many a page to appropriately convey its complexity; but for the sake of brevity, this is utterly exquisite! Notes of toasted hazelnut, Manzanilla sherry, raw honeycomb, orange blossom and candied lemon peel literally erupt from the glass - there is no subtlety here! The medium-bodied palate introduces a lively mousse, super fine bubbles and concentrated flavors of lemon pound cake, walnut liquor, crème anglaise, spiced poached pear and French toast. Considering the process of malolactic fermentation (which softens the acidity) was halted in the production of this wine, it feels clean, bright and exuberant despite all of the rich flavors. In fact, all of the opulent notes seem to dissipate onto a very dry, stunningly crisp and Meyer lemon-tinged finish.

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\$60.00

\$51.00

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NV Bernard Gaucher Brut, Champagne, France

The Côte des Bar region is located in the Aube department at the southern end of Champagne; up until recently, it was considered a second-class region far overshadowed by the more prestigious Montagne de Reims and Côte des Blancs to the north. Most producers from this region like Champagne Bernard Gaucher, a 3rd generation grower producer we enthusiastically stumbled upon recently, sold their grapes off to the larger Champagne houses for the majority of the 19th century. Of late, there has been an exciting emergence of artisanal, experimental, terroir-driven Champagne being produced in the Côte des Bar, and this NV Brut Reserve is a perfect example of such wines. Bernard was responsible for converting his family's estate into production in the 1980s and eventually passed the reigns along to his son, Guillaume, who manages the cellar and the majority of vineyard operations today. What differentiates wines from the Côte des Bar from their northern counterparts is the slightly warmer climate along with the presence of Kimmeridgian soils (also found in Chablis), a mixture of chalk and clay which generally yields wines of more generous fruit and softer textures than those sourced from the chalk-limestone soils to the north.

This blend of 90% Pinot Noir and 10% Chardonnay is gorgeously fruit-forward with a fragrant nose of freshly plucked yellow apple, white peach and Mirabelle plum. The generously structured, medium-bodied palate offers flavors of red apple skin, apple blossom and honeydew melon along with savory pastry notes à la freshly baked croissant with almond butter. The gentle creaminess on the mid-palate is likely due to the wine spending two years on its lees with weekly bâtonnage (or lees stirring), yet a vivacious acidity provides bracing lift and finesse. Despite the rather hefty dosage of 10g per liter, the wine feels perfectly balanced and poised, and all of the fresh, floral and tree fruit notes carry through to a seemingly endless finish marked by flavors of Masala chai spice and Marcona almond. It is rare to find a wine from a grower producer (a.k.a. Récoltant-Manipulant) at this price point with such layered complexity and incredible refinement!

Sparkling Wine Club

\$40.00

\$34.00

Wine Club Member reorder price



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