

FERRY PLAZA WINE MERCHANT & WINE BAR

MAY 2019 WINE CLUB



2016 Semeli 'Mountain Sun' Red, Peloponnese, Greece

We've been on a roll with finding unique and delicious Greek wines lately, and this exciting blend of Agiorgitiko and Syrah hails from the same producer who crafted one of our March white selections - the 'Mountain Sun' blend. Founded in 1979, Semeli is named after Semele, the mother of Dionysos: god of the grapevine, wine and joyous celebration. The estate is located in the picturesque village of Koutsis in the lush, upland valley of Nemea, characterized by bountiful vineyards perched on hillsides interspersed with ancient Cypress trees and olive groves. 250 acres are planted to the native grapes Agiorgitiko, Moschofilero, Roditis, Malagousia, along with international varieties including Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Gewürztraminer. The state of the art, gravity flow winery and surrounding vineyards are situated at 2,165 feet in elevation; taking full advantage of the sloping terrain, Semeli forgoes mechanical methods that can damage the grapes and rather, relies on the force of gravity in the pressing, barreling and bottling processes. Although it lacks official certification, Koutsis is considered by local winemakers to be a 'Cru' due to its unique microclimate, low yielding vineyards and propensity to produce balanced, concentrated wines.

The native Greek grape, Agiorgitiko ("Ah-your-yeek-tee-ko") which makes up 80% of this blend, is often compared to Merlot; this makes perfect sense when considering there is a mouth-coating and plush texture to this wine that makes it incredibly easy to drink. The remaining 20% is Syrah which imparts nice structure and its signature violet fragrance. Joining the floral aromatics are notes of black current and blackberry which carry onto the medium-bodied palate yet turn a bit more tart and bright. Flavors of crushed plum and Bing cherry are contrasted with savory elements of black pepper and thyme, while the juiciest of acidities cleanses the palate and keeps the wine lively and crisp. A slight chill makes this wine extra refreshing, and we recommend pairing with something meaty and salty like pork chops or a charcuterie plate.

Suggested Recipe: Cast-Iron Skillet Pork Chops

Mixed and Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MAY 2019 WINE CLUB



2017 Deltetto 'San Michele' Roero Arneis DOCG, Italy

Last month, we had the pleasure of featuring the lively and exuberant Barbera d'Alba from the Deltetto winery in our red wine club, and we were equally floored by this lovely, chamomile-scented Arneis! In fact, we are eager to try everything Deltetto puts their stamp on at this point! As a refresher, the Deltetto family are fourth generation winemakers based in Canale, the heart of the Roero appellation in Piedmont, Italy. Their first vines were planted to Barbera and Nebbiolo on a farmstead in the late 1800s, and post WWII in 1953, Carlo Deltetto established a winery and began planting vineyards on the hillsides of the three noble towns of Santo Stefano, Canale and Castellinaldo. In 1977, Carlo's son, Antonio, fresh out of oenology school, joined the family business and turned its focus to Roero Arneis and Nebbiolo; he also got a head start in the Italian sparkling wine game by experimenting with Metodo Classico or Champagne method wines based on Chardonnay, Pinot Noir and Nebbiolo in the early 80s. Antonio's spumante wines weren't marketed until 2000, after which they garnered wide acclaim and are now considered some of the best in the country, partially due to his practice of extended lees aging (up to four years). Today, Carlo is joined by his wife, Graziella and their three children: Carlo (II), Christina and Claudia. The family farms 50 acres of certified organic vineyards throughout Roero and the Langhe, producing an impressive portfolio of wines.

Delicate aromas of chamomile, bruised pear and red apple skin give the impression that this 100% Arneis might be a simple, dainty white. On the contrary, a mouthwatering acidity engulfs the palate accompanied by vivid flavors of lemongrass, kumquat, wet minerals and more of that sweet, ripe pear. We've encountered many Arneis in our time, and this is one of the more dynamic and invigorating versions that is just as refreshing as it is food-friendly. This would be delicious alongside crisp green salads, shellfish, roasted fish or citrus-marinated chicken.

Suggested Recipe: Braised Halibut with Leeks, Mushrooms & Clams

Mixed and White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MAY 2019 WINE CLUB



2016 Castelfeder 'Rieder' Lagrein, Alto Adige DOC, Italy

The Giovanett family had been cultivating wine in Südtirol for over 100 years before that southern part of Austria became annexed by Italy after WWI. Thus, when Alfons Giovanett was growing up post WWII in the beautiful environs of the Alps in what is now called Alto Adige by the Italians and still Südtirol by its German speaking inhabitants, he knew he wanted to perpetuate the family vocation. He earned an Enology degree from the prestigious wine school, San Michele all'Adige, and became the winemaker for Cantina Terlano, the famous co-op that was launched in 1893. In 1970, while still working at Terlano, Alfons founded his own winery, Castelfeder, in the village of Egna, about 25 kilometers south of Bolzano, the capital city of Alto Adige. He made very small quantities of red wines mostly from the local varietals of Lagrein, Schiava and Pinot Nero (Pinot Noir) that he would often sell to other producers in the area. In 1989, Alfons' son, Gunther, took over and relocated the winery further south to Cortina, where he purchased more vineyards and expanded the overall production. Today, Castelfeder is a real family venture with Gunther's wife, Alessandra, handling the administrative side of the business, their son, Ivan who has been the winemaker since 2006 and his sister, Ines, who manages the sales and marketing. The estate covers 50 hectares of vines planted to the original red grapes noted above, along with Merlot and Cabernet Sauvignon and the white varietals of Chardonnay, Pinot Grigio, Pinot Bianco, Sauvignon Blanc, Gewürztraminer, Muller-Thurgau, Kerner and Moscato Giallo.

Black plum, black licorice and violet mingle with earthier elements like leather, iron and forest floor in this 100% Lagrein from Alto Adige, Italy. The medium-bodied palate exhibits firm yet approachable tannins that are in perfect balance with a fresh and buoyant acidity. A portion of the wine ages in barrique for 10 months which lends a hint of baking spice as in clove and sandalwood that lingers onto the long and succulent finish. Enjoy with something hearty and gamey like rack of lamb, veal ravioli or bison burgers.

Suggested Recipe: Rack of Lamb with Herb and Olive Crust

Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
MAY 2019 WINE CLUB



**2018 Gibbs 'Cento Vineyard' Sauvignon Blanc, St. Helena,
Napa Valley**

Before the grapes appeared on the property, the Gibbs family farm in St. Helena was dedicated to nut and fruit orchards as well as a personal garden. In the 1970s, Dr. Lewis Gibbs Carpenter Jr., a psychologist by trade with a deep-seated passion for agriculture, replanted his land to Bordeaux varietals including Cabernet Sauvignon, Cabernet Franc, Sauvignon Blanc and Merlot (which were beginning to gain international attention following the Judgment of Paris in 1976). In 2000, Craig and Susan Handly, Lewis' son-in-law and daughter took a stab at making wines from the family property. Former label designers, the couple fell in love with winemaking and over the next decade, Craig honed his craft by producing private label wines from Lewis' Cabernet Sauvignon and Cabernet Franc grapes. Sadly, Lewis passed away in 2013, yet his work lives on with the label 'Gibbs Napa Valley' which Craig and Susan launched that same year. Still sourcing fruit from the vineyard Lewis planted over forty years ago, they craft Cabernet Sauvignon, Cabernet Franc and Sauvignon Blanc, while they also source fruit from Carneros and Sonoma for their Chardonnay and Pinot Noir. With the help of their son, Spencer who joined the family business in 2014, the Handly's offer small-production wines that are balanced, expressive and affordable (especially by Napa Valley standards!).

This 100% Sauvignon Blanc is extremely small-production (only 242 cases produced!), hence we feel very lucky to have scored some to feature in our white wine club. Fermented and aged in exclusively stainless steel, there is no oak to cloak the exotic notes of lychee, guava and honeydew melon which enthusiastically greet you on the nose. The palate is fairly full-bodied for a Sauvignon Blanc, yet the flavors remain crisp and focused in the vein of Granny Smith apple, Meyer lemon and grapefruit. A zesty acidity accentuates the bright quality of the wine and makes us yearn for fresh, lightly prepared seafood such as freshly shucked oysters or scallops with tarragon butter sauce.

Suggested Recipe: Scallops with Tarragon Butter Sauce

White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

