

FERRY PLAZA WINE MERCHANT & WINE BAR

MAY 2019 RED CELLAR TRIO



2016 Giornata Aglianico, French Camp Vineyard, Paso Robles, CA

Being a proud Italian-American, Brian Terrizzi grew up with a love and fascination for all things Italian, especially when it came to food and wine. Naturally, he pursued a career in wine which started at Rosenblum Cellars across the bay in Alameda. His second job was working in Tuscany with Paolo DeMarchi at Isole e Olena, followed by travel throughout the country to learn the old world winemaking traditions of Italy. Back in California, he enrolled in the enology program at Fresno State University where he met his future wife, Stephanie who was studying for a degree in Enology, Chemistry and Plant Sciences. With Stephanie's vast experience managing vineyards in Napa, Sonoma and the Central Valley plus Brian's winemaking skills, they set out to start their own winery operation when they co-founded Broadside Wines with Chris Brockway. A few years later, they realized their mutual dream of creating a label of exclusively Italian varietals and founded Giornata (taken from an Italian art term meaning 'a day's work') in Paso Robles. They source Italian grapes from select sites along the Central Coast, including the organically certified Luna Matta Vineyard which Stephanie manages. In modeling their winemaking approach after their beloved Italian producers, Brian and Stephanie pick their grapes at lower sugar levels, handle the must gently in the cellar and strive to showcase balance and subtlety rather than intensity and extraction.

It's not often that we come across a domestic Aglianico, not to mention one that upholds the integrity of the grape as it is known in its homeland of Campania and Basilicata in southern Italy. But if anyone can make a shockingly Italian-style wine in California, it's Giornata in Paso Robles, and we have touted their merits for many years now. Complex aromas of black plum, violet, red licorice, leather and sweet tobacco leap from the glass and carry through to the medium-bodied, juicy palate. More savory elements emerge here including marjoram, thyme, sage and clove, balanced by vibrant notes of crushed black cherry. Despite the mouth-filling quality and intensity of flavors, the wine still feels elegant and poised, showcasing fine-grained tannins and fresh acidity. This calls for something Italian of course like braised chicken thighs with tomato, garlic and herbs!

Cellar Recommendations: *This is in a pretty sweet spot right now, however there is ample fruit, adequate tannic structure and balancing acidity that will allow it to evolve seamlessly over the next 3-5 years.*

Red Cellar Trio Selection

\$32.00

\$27.20

Wine Club Member reorder price



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

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2017 San Filippo Rosso di Montalcino DOC, 'Lo Scorno', Tuscany

The San Filippo estate resides in the coveted eastern side of Montalcino, close to the prized vineyards of famed estate and creator of Brunello di Montalcino, Biondi-Santi. Amidst the scenic rolling hills of Tuscany and the yellow cornfields of the Val d'Orcia, the surrounding landscape has been declared a World Heritage site by Unesco. The quality of San Filippo's wines has made quantum leaps since its inception in 1972 and most significantly once it was purchased by Roberto Giannelli in 2000. Roberto pumped new blood into the estate, restoring and renovating all of the buildings and revamping the wine production. 26 acres of vineyards are planted to Sangiovese Grosso (a clone of Sangiovese used in Brunello and Rosso di Montalcino), Merlot and Syrah on mostly clay soils. With the help of winemaker, Paolo Caciorgna, Roberto produces 2500 cases of Brunello aged in Slavonian and Allier oak casks each year, as well as 800 cases of Rosso di Montalcino which is aged 6 months in used barriques and large casks. His portfolio of wines show the extra structure and intensity that is common in this eastern corner of the appellation.

This Rosso di Montalcino is what we would call a 'baby Brunello', not only because it is made with the same clone of Sangiovese known as 'Sangiovese Grosso', but also because it offers the complexity, structure and longevity as its more distinguished counterpart. Aromas are dynamic and concentrated, hinting at plum compote, blackberry, anise and roasted game while flavors on the palate highlight sun-baked earth, Herbs de Provence, black pepper and black current. The medium to full-bodied palate showcases grippy tannins that will definitely soften with time and could also be tamed with something hearty and savory like a grilled, roasted greens-stuffed flank steak!

Cellar Recommendations: *The ample tannic structure and dense concentration of fruit will allow this to evolve and improve for another 8 to 10 years.*

Red Cellar Trio Selection

\$33.00

\$28.05

Wine Club Member reorder price



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2016 Kukeri Wines Cabernet Sauvignon, Rutherford, Napa Valley

Petar Kirilov grew up making wine and grappa with his father in Bulgaria, experiences which would undoubtedly shape his future path. After graduating from the University of Food Technologies in 2002, he obtained a master's degree in winemaking and made the giant move to Napa Valley. Landing an internship with Truchard Vineyards in Carneros, Petar finally put his education to the test and realized that he had a natural talent for winemaking. He later went on to be head winemaker at Meadowcroft and Foyt Wines before launching his own brand, Kukeri, in 2013. Named after a pagan ritual, Kukeri Wines are a celebration of life and pay tribute to the Bulgarian festival that is steeped in tradition and symbolism for over 8,000 years. Kukeri Wines is a small operation producing single-vineyard Cabernet, Pinot Noir and Chardonnay from esteemed appellations including Mount Veeder, Stags Leap, Rutherford, Los Carneros, Sonoma Coast, Petaluma Gap and Russian River Valley. Only five barrels of this Rutherford Cabernet were produced, and we feel incredibly lucky to be able to feature such a limited, not to mention wildly delicious wine in our club!

This is everything we want in a Napa Cabernet at a stellar price! Aromas of coconut, vanilla bean, blackberry and Crème de Cassis introduce a rich and full-bodied palate that showcases the Rutherford appellation's signature 'dusty' tannins. Aged in 40% new French oak for 24 months, notes of toasted nutmeg, cinnamon, cedar and clove envelop the palate, framing a vibrant core of black plummy fruit. Despite the assertive oak flavors and ample tannins, a robust acidity provides lift and balance.

Cellar Recommendations: *This sturdy Cab has all of the elements conducive to aging for another 6 to 8 years and will most definitely unveil new layers of flavor as the oak notes soften.*

Red Cellar Trio Selection

\$50.00

\$42.50

Wine Club Member reorder price



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