

FERRY PLAZA WINE MERCHANT & WINE BAR
NOVEMBER 2018 RED CELLAR TRIO



2016 Sojourn Cellars Pinot Noir, Russian River Valley, CA

Craig Haserot and Erich Bradley were tennis buddies who discovered that the sport was not all that they had in common. They both revered great wine along with the things that generally accompany that: good food and good company, and they quickly resolved to start a winery of their own. With a desire to produce distinctive Pinot Noir and small lots of Chardonnay and Cabernet Sauvignon, Craig and Erich, along with Craig's wife, Ellen Haserot, launched 'Sojourn Cellars' in 2001, named in reference to Plato's famous quote, "life is but a sojourn". Erich already had a background in wine, having studied winemaking at UC Davis before being mentored by two of California's iconic winemakers: Richard Arrowood and David Ramey. Erich went on to become Assistant Winemaker at Arrowood and Winemaker at Adelsa Estate and Hop Kiln, developing a penchant for terroir-driven wines crafted with minimal intervention. Craig brought years of sales and marketing experience to the table and has proven to be a multitalented partner who serves as Assistant Winemaker in a pinch, works in the vineyard and handles grower relations and sales. Sojourn sources fruit from 14 vineyards across Napa and Sonoma AVAs and maintains close working relationships with farmers to ensure that their grapes are of the highest quality possible.

This 100% Pinot Noir is a blend of grapes sourced from five different cool climate, Russian River Valley sites which were carefully harvested and vinified in small lots to retain the subtle differences between each of the vineyards. The nose exudes perfectly ripe red fruits as in pomegranate, cranberry and Bing cherry. Considering the wine was aged 11 months in 50% new Burgundian barrels, the oak is seamlessly integrated, revealing an incredibly lush and silky, light to medium-bodied palate. Subtle hints of sassafras, clove and nutmeg surface on the mid-palate, lending depth and an exotic tone to an otherwise juicy, red-fruited wine. While highly enjoyable on its own, this would certainly enhance a meal of pan-seared pork chops with autumnal fruit accoutrements or even a lamb tagine!

Cellar Recommendations: *The already soft and silky tannins make this prime for drinking now, although it will definitely hold up for 3 to 5 more years.*

Red Cellar Trio Selection

\$42.00

\$35.70

Wine Club Member reorder price



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

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**2011 Azienda Agricole Macchialupa Taurasi DOCG,
Campania, Italy**

Azienda Agricole Macchialupa is a small yet impressive operation established in 2001 by Angelo Valentino, a Oenologist specializing in Fiano di Avellino and Aglianico di Taurasi, and Giuseppe Ferrara, an Agronomist viticulturist with a knack for farming excellent Greco di Tufo. Located northeast of Naples in the Valle del Sabato, sandwiched at the border between the province of Avellino and that of Bevenuto, the estate possesses 20 acres of vineyards which are planted 1476 ft. above sea level. 50% of the land is dedicated to Aglianico, while 35% is planted to Greco di Tufo and 15% to Fiano. Dense fog and cool breezes from the nearby Tyrrhenian Sea temper the climate in the vineyards, contributing to the slow ripening of grapes, preservation of acidity and development of complex flavor profiles. Aglianico can be harshly tannic and relentlessly acidic, but in the hands of talented viticulturists and winemakers like Giuseppe and Valentino, it can be spectacularly refined and elegant with the ability to age for well over a decade. Considered 'the Barolo of the south', Aglianico like this incredible 2011 Azienda Agricole Macchialupa Taurasi is hard to come by, and thus, we were ecstatic to procure this for our Red Cellar Trio club!

This 100% Aglianico from the Taurasi DOCG is a shining example of how polished this often times very rustic wine can be. The aromatics are assertive and abundant, showcasing black plum, cassis liqueur, eucalyptus, black licorice, cured olives, damp earth and spiced tea. These notes carry over to the hearty, medium-bodied palate which offers a lovely fusion of tannin, acid and impeccably concentrated fruit. Having aged for 14 months in 2nd and 3rd use barrels and despite it being seven years old now, the tannins are still fairly grippy yet they are kept in check by a surge of vibrant acidity that emerges on the mid-palate. Mouthcoating, spicy, earthy and powerful, this is a seriously impressive version of Aglianico that exemplifies the 'old world' style to a T! This is not your casual sipping wine, and rather, demands an equally robust meal such as Osso Bucco or pizza with fennel sausage, olives and mushrooms.

Cellar Recommendations: *The sturdy tannins, great depth of fruit and lively acidity will allow this to age another 5 to 7 years.*

Red Cellar Trio Selection

\$43.00

\$36.55

Wine Club Member reorder price



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2015 Remix Wines 'Somm Rouge' Red Blend, CA

William 'Willie' Sherer became a Master Sommelier in 1998 and has since then developed some of the most prominent wine programs in the country from the flagship Ritz Carlton Hotel in New York to the Aureole Restaurant at Mandalay Bay in Las Vegas. He currently manages the wine programs for both Redd and Redwood Restaurant in Yountville while also finding time to craft small production, "Sommelier styled" wines on the side. His love of old world wines and passion for sharing them with guests inspired his idea to launch a wine label that would champion varietals and styles of the old world while remixing them with American soils and winemaking traditions. He has a soft spot for Iberian varietals like Tempranillo and Albariño, which were his first bottlings in 2005. Today, he produces a white and a red in the style of Bordeaux and sources primarily old vine grapes from select vineyards throughout California. When we first tasted this luscious, Merlot-based blend modelled after a Right Bank Bordeaux, we were blown away by its balance, elegance and beautiful amalgamation of old world and new world styles.

Sourced from various unique vineyards throughout Mendocino and Napa Valley, this blend of 48% Merlot, 33% Cabernet Sauvignon, 13% Petit Verdot and 6% Cabernet Franc underwent a long, cool fermentation with 15% whole cluster fruit in two and three-year-old barrels. A seriously well-crafted union of old and new world styles, it offers a myriad of crisp dark fruit on the nose as in black current, black cherry, plum and boysenberry alongside a whisper of anise. Earthier elements arise on the medium to full-bodied palate including sandalwood, forest floor and tobacco which are framed by more of that dense and layered, spicy black fruit. A fresh and vivid acidity pulls the reigns on the fairly chewy tannins, which carry through to the persistent, crème de cassis-tinged finish. Considering its ample tannins and structure plus the fact that it is the brainchild of a Master Sommelier who has spent years creating magical pairings at top echelon restaurants, this delicious blend deserves a place at everyone's table alongside a special meal such as a pan seared, butter-basted ribeye steaks or braised lamb shanks with rosemary.

Cellar Recommendations: *This expertly crafted blend offers a great balance of dense fruit, solid tannic backbone and a fresh acidity that will keep it evolving and improving for 5 to 7 years.*

Red Cellar Trio Selection

\$30.00

\$25.50

Wine Club Member reorder price



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