

NOVEMBER 2019 WINE CLUB



2015 Gather Tempranillo 'Shake Ridge Vineyard,' Amador County, CA

Gather's proprietor and winemaker Jessica Tarp Shaheen's food and wine journey began in her native New Orleans. After years of working in wine shops and restaurants, Jessica moved to California to study enology at Fresno State. She has since worked at various wineries from Leviathan and Favia in California to Klein Constantin in South Africa. Jessica and her husband, Andrew, opened Gather to create and explore wines made in California solely from Tempranillo. 'Gather' represents both an idea of friends and family gathering around wine and the crossroads of the arts and sciences that make wine so special.

While Tempranillo is native to Spain, its flexibility in growing in both warm and cool climates means it is planted widely in many of the world's wine regions. Shake Ridge Vineyard is located in Amador County in the Sierra Nevada, about 50 miles southeast of Sacramento. The vineyard is located at high altitude at the base of the Sierra Mountains. Hot days and cool nights allow the grapes to ripen fully while still maintaining refreshing acidity. The wine is a blend of 91% Tempranillo and 9% Graciano, which spent 18 months in French Oak following fermentation. Savory notes of dried herbs meet black cherry, black plum, and espresso on the nose and palate. Ripe, silky tannins, and bright acidity make for an easy-drinking Tempranillo. Only 6 barrels were produced, so if you enjoy it, make sure to order more soon!

Suggested Recipe: 4 Hour Lamb

Red Cellar Trio

\$38.00

\$32.30

Wine Club Member reorder price



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

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2016 Mark Ryan 'Dissident' Bordeaux Blend, Columbia Valley, WA

Mark Ryan started making wines in friends' garages in 1999. Largely self-taught, he combined his own studies with advice of experienced wine producers. After 4 years of transient winemaking, he settled in Woodinville, Washington. Head winemaker Mike Macmorran made his first foray into wine while on a break from medical school. Instantly hooked, he decided to apply his deep knowledge of chemistry and biology to oenology instead. Building upon Mark's foundation, Mike uses his skills to home in on the best barrels and yeast strains to craft their wines, while focusing on wines that reflect the characteristics of their vineyard sites.

The 2016 'Dissident' is a Cabernet Sauvignon-dominant 'Bordeaux blend' with Merlot, Cabernet Franc, and Petit Verdot comprising the wine as well. The fruit is sourced from some of Washington state's best vineyards and is made to complement Mark's Dead Horse and Long Haul wines. The fruit was hand-harvested and fermented in open top fermenters, with the must gently punched down twice daily. The wine finished fermentation and matured in 58% new, thin-stave French oak barrels for 18 months. The thinner staves allow for greater oxygenation, helping create softer tannins in the final wine. Notes of black cherry, cassis, chocolate, and black tea on the nose and palate, with a very long finish. The 'Dissident' is crafted to be approachable today, but we think this wine will develop beautifully over the next decade.

Suggested Recipe: Spinach and Mushroom-Stuffed Beef Tenderloin

Red Cellar Trio

\$40.00

\$34.00

Wine Club Member reorder price



FERRY PLAZA WINE MERCHANT & WINE BAR

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2017 Avid Petit Verdot, Stags Leap, Napa Valley, CA

Petit Verdot is most widely known as a component of Bordeaux blends. It is thick-skinned and late ripening, making it simultaneously a hardy, rot-resistant grape, and also challenging to ripen fully in cooler climates. In warm climates, however, Petit Verdot has the tannin structure, acidity, and complex aroma compounds and flavor precursors to stand on its own and make elegant single varietal wines. The 2017 Avid Petit Verdot is no exception; sourced from the renowned Stags Leap District AVA, warm summers with a large diurnal range allow the Petit Verdot to ripen fully while maintaining acidity. Tannins accumulate before veraison (when the grapes swell and change from green to purple) and smaller berries means a higher ratio of tannin to juice. Petit Verdot means “small green” most likely stemming (no pun intended) from both its small berry size and late-ripening nature – when used in Bordeaux, the Petit Verdot berries may still be green at harvest.

Petit Verdot has a reputation for having deep color and rich, chewy tannins, which lends well to blending, but can be off-putting on its own. In warmer climates, however, Petit Verdot can ripen fully, with continued heat allowing the tannins in the grapes to polymerize (become larger) and appear softer on the palate. The grapes for the 2017 Avid Petit Verdot were harvested in the first week of October, crushed, and cold-soaked at 60°F for 3 days to extract color and aroma compounds. The must was then fermented at a warm 80°F to extract the full richness and tannins from the Petit Verdot. Once primary fermentation was complete, the wine was matured in a blend of 50% American and French Oak. The final product is a deep purple wine with aromas of plum, blackberry, coconut, and violet, with well-integrated, fine tannins. The Avid Petit Verdot will pair beautifully with any red meat.

Suggested Recipe: Beef Stroganoff

Red Cellar Trio

\$36.00

\$30.60

Wine Club Member reorder price

