

FERRY PLAZA WINE MERCHANT & WINE BAR

## OCTOBER 2019 WINE CLUB



### 2015 Gordian Knot Zinfandel, *The Buzz*, Seaton Vineyard, Dry Creek Valley, CA

Anne Giere focuses on single vineyard Zinfandels produced in the Dry Creek Valley AVA (Dry Creek is just northwest of Healdsburg, California and is considered the birthplace of California Zinfandel). Anne and her late husband Tim, a local activist and self-taught winemaker, started growing grapes in 1989, opened Sapphire Hill Vineyards in 1997, then sold Sapphire Hill and opened Gordian Knot in 2010. Three generations of the family continue to create wines collectively and deliver beautiful expressions of Zinfandel sourced from its California birthplace.

The 2015 vintage of *The Buzz* is sourced from the Seaton Vineyard within Dry Creek Valley. The block of vineyards is 70 years old, the oldest within the vineyard. Older vines tend to have deeper roots, enabling the vine to gain more access to water and nutrients, though they tend to produce lower yields of fruit. The vines used here are no exception: head-trained and dry-farmed, the fruit fights for every bit of the necessary components to create aroma and flavor, resulting in intense, concentrated grapes and a complex, powerful wine. The nose has aromas of juicy black fruit, baking spices, and coconut. The flavors continue on to the palate, where strong, yet ripe tannins from both the grapes and 10 months spent in oak barrels, give structure to this Old Vine Zinfandel. This is a great food pairing wine and will play nicely with anything from grilled meats to a pasta with a rich, savory sauce, such as Puttanesca.

*Suggested Recipe: Stuffed Pork Chops*

Mixed and Red Selection

**\$18.50**

**\$15.73**

**Wine Club Member reorder price**



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### 2018 Bisci Verdicchio di Matelica Vigneto Fogliano DOC, Marches, Italy

Brothers Giuseppe and Pierino Bisci first purchased their vineyards in 1972. The land was widely regarded as optimal for planting Verdicchio and 85% of the roughly 50 acres of vineyards are devoted to Verdicchio. The south-facing vineyards are at elevations of about 900-1000 feet above sea level, located within a valley that runs parallel to the sea, providing excellent protection from hail and frost, and also creates a more continental microclimate than the surrounding environment. The grapes are able to ripen fully during the hot summers while maintaining refreshing acidity with cool nights. The vineyards are all certified organic.

The Bisci Verdicchio is fermented in inert cement vats at a cool temperature to protect the aromatic compounds. The wine is then matured for 8 months in cement, which allows for slow micro-oxygenation, while not imparting additional flavor characteristics to the wine. Exposure to small amounts of oxygen over time helps protect the wine from oxidizing in the bottle and increases the complexity of aromas and the wine's structure. Intense notes of Meyer lemon, white flowers, and green apples on the nose continue on to the palate. Bright acidity and the wine's minerality make this a great companion to light foods.

*Suggested Recipe: Chicken Lettuce Wraps*

Mixed and White Selection

**\$21.50**

**\$18.28**

**Wine Club Member reorder price**



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

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### 2018 *Wonderwall* Syrah, Central Coast, California

Andrew Jones helps plan and plant vineyards along California's Central Coast. His exposure to a wide variety of sites and extensive network of winemakers helps him discover undervalued lots that he can turn into excellent wines. Central Coast is an expansive AVA (it runs from south of San Francisco to Santa Barbara), and contains a variety of climates. The grapes from *Wonderwall* are sourced from three different vineyards: Stolo, a coastal vineyard; Hinterland, further inland in Paso Robles; and Zabala, also inland, located about 75 miles north of Paso Robles. The combination creates a Syrah that is simultaneously "warm-climate" Syrah (Zabala and Hinterland) and "cool-climate" Syrah (Stolo). The result is a wine that holds both elegant aromatics with bold black fruit.

*Wonderwall* is fermented using native yeasts, which given the fruits' source from multiple vineyards make a diverse set of yeasts. The wine is matured for 11 months in a blend of new (33%) and old French Oak, imparting baking spices to the wine, in addition to aromas of plums, cured olives, and black currants. Complex with great depth of flavor, this Syrah will pair well with food, its strong tannin structure making it a wonderful complement to juicy meats. You could also pair this Syrah with dishes containing black olives; the wine's aromas would accentuate the olives' flavor.

*Suggested Recipe: Lamb Shanks Braised in Red Wine & Juniper*

Red Selection

**\$21.50**

**\$18.28**

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### 2017 Monasterio de Palazuelos, Verdejo, Rueda DO, Spain

Originally a farmhouse established by Dominican Monks in the 17<sup>th</sup> century, the Gutiérrez family has owned and operated the winery for five generations. With nearly 4 centuries of winemaking at the site, the Gutiérrez family is committed to its historical roots, while keeping up with modern winemaking techniques and technology. For example, the Verdejo used for this wine is mechanically harvested overnight to help maintain the grapes' aromatics. Verdejo is a highly aromatic varietal relatively unknown outside of Rueda. Do not, however, let its obscurity fool you: Verdejo makes intense, expressive, aromatic wine, with refreshing acidity and loads of fruit on the nose and palate.

The grapes are sourced from older vines, ranging from 20 to 55 years old. A common winemaking practice is to press the grapes with increasing levels of pressure. (The greater the pressure, the more juice can be extracted, but the added pressure can also release bitter phenolics from the skins and seeds.) Each pressing is called a fraction and its must has unique characteristics. This Verdejo is a blend of the first and second presses, with the first press adding freshness and aromatics, while the second press adds complexity and further phenolic compounds and body to the wine. Aromas of fennel, grapefruit, and a hint of licorice carry over from the nose to the palate. This wine is perfectly enjoyable on its own or can be paired with dishes from seafood to Asian food.

*Suggested Recipe: Poached Eggs with Wilted Greens on Toast with Pecorino*

White Selection

**\$18.50**

**\$15.73**

**Wine Club Member reorder price**



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