

FERRY PLAZA WINE MERCHANT & WINE BAR

OCTOBER 2018 WINE CLUB



2016 FPWM Private Label Pinot Noir, Sonoma Coast, CA

Brack Mountain Wine Company was founded in Russian River Valley in 2008 by Jason Enos and Chris Fitzgerald, new friends who had both abandoned careers in tech to pursue livelihoods in the wine industry. Operating as a négociant of sorts that creates wines under a collection of different labels (including 'L'Oliveto', 'Borne' and 'Daniel'), Brack Mountain Wine Co. produces wines at various price points from fruit sourced from distinctive vineyard sites across Sonoma County, Napa Valley, Anderson Valley, Santa Lucia Highlands and other cool, coastal regions in California. Chris' son, Dan came aboard as winemaker a year into the company's inception; his impressive background in winemaking and affinity for delicately balanced, lower alcohol wines has helped transform this family owned wine company from a passionate idea to a producer of 15 distinct brands of handcrafted, artisanal wines that actually deserve those often overused monikers. Dan had previously worked as head winemaker at Pellegrini in addition to honing his craft in the cellars at Williams Seylem, Robert Sinskey and Coldstream Hills Winery in Australia's Yarra Valley. Not afraid to break with convention and embracing the concept that 'there is always a better way to make something', Dan Fitzgerald and the Brack Mountain team continue to surprise us with extremely high quality, elegant and fair-priced wines. When they offered us delicious juice to bottle exclusively for our shop, it was a no-brainer decision!

Thanks to Dan's connections in the Sonoma wine community, he was able to source beautiful fruit for our private label, 100% Pinot Noir from three unique and prime vineyards sites: Cousin's Vineyard in Russian River Valley, Pauli Vineyard in the Petaluma Gap AVA and the Ferrington Vineyard in Mendocino. Fermented with 25% whole cluster on indigenous yeasts and aged 9 months in 20% new French oak, this luscious Pinot is brimming with notes of vibrant red cherry, pomegranate, cranberry, cola and cedar. The light to medium-bodied palate is lush and expansive, exhibiting riper, almost brandied cherry flavors along with clove, star anise, caramel and butterscotch. Despite all of these opulent flavors, there is a juicy acidity to provide lift, brightness and poise. It feels very appropriate to be releasing this delicious Pinot in autumn, considering the rich red fruit character and warm baking spice/confectionary notes make us almost ready to cozy up indoors with good food, good friends and lots of this wine!

Suggested Recipe: Cast-Iron Roast Chicken with Winter Squash, Red Onions, and Pancetta

Mixed and Red Selection

\$18.00

\$15.30

Wine Club Member reorder price



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

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2016 Frederic Magnien Bourgogne Blanc, Bourgogne AOC, France

Frédéric Magnien is a 5th generation winemaker who grew up exploring every nook and cranny throughout Burgundy on his bicycle. Learning the craft first from his father, Michel Magnien (of Domaine Michel Magnien), Frédéric broadened his viticultural horizons in California on Josh Jensen's Calera estate and in Australia with Garry Farr on the Bannockburn Vineyard estate. Upon returning home, he obtained his degree in oenology before establishing a Maison de Vinification (wine trading house) under his own name. Although considered a 'négociant' since he does not own his own grapes, Frédéric differentiates himself by consulting closely with the wine growers from whom he sources fruit, enabling him to select plots of mainly old vines (over 40 years of age) from among the noblest of the Bourgogne appellations. All of his vineyard sources are certified organic and practice biodynamic viticulture; and while most négociants buy juice, not grapes, Frédéric's team picks their own at harvest, yet another method of quality control. With the intention of showcasing the purity of fruit and terroir character, Frédéric ferments on indigenous yeasts before aging his juice in a combination of older François Frères oak and terracotta jarres.

While Maison Frédéric Magnien may be better known for his impressive catalog of wines sourced from historic Premier Cru and Grand Cru terroirs, this more affordable Bourgogne AOC exhibits complexity and beautiful texture that is hard to come by at this price point. Made of 100% Chardonnay and aged in older French oak barrels, it offers aromas of hazelnut, under-ripe pineapple and vanilla, almost suggesting a wine of opulence. However, the palate, which is lush and silky in texture, is quite lean with a vivid and mouthwatering acidity and a cleansing, chalky minerality. Notes of baked yellow apple, Anjou pear and subtle hints of baking spices as in clove and nutmeg emerge on the mid-palate yet they dissipate on the finish which is clean, crisp and bright. For all of you that tend to avoid Chardonnay due to the often overtly buttery and oaky characteristics, this is a fresh and pristine alternative that can be enjoyed easily on its own or paired with roasted fish, steamed clams or a chicken corn chowder!

Suggested Recipe: Chicken Corn Chowder

Mixed and White Selection

\$22.00

\$18.70

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2015 Domaine Maby Lirac 'La Fermade', Rhône Valley, France

The Mabys have been cultivating vines in the southern Rhône Valley village of Tavel since the early 19th century. Auguste Maby was the first in the family to focus entirely on producing wine from their 4.5 hectares of vines and would vinify them in the small cellar in the back of the family shoe shop. Auguste's 15 year old son, Armand, joined him in helping to make the wines in 1936 when the family moved to a new house with a bigger cellar. By 1945, Armand was able to purchase vineyard land on his own and bought a house in 1950 where he built a more modern, traditional cellar; that same year marked the first vintage of Domaine Maby Tavel from the now 30 acre estate. In the early 1960s, Armand was joined by his son, Roger, his brother, Bertrand and his son in law, Christian Amido, who also owned vineyards in Lirac. The Mabys purchased 74 acres of land in Lirac and in 1970 planted vineyards to Syrah, Grenache Noir, Grenache Blanc, Mourvèdre and Picpoul. Roger guided the Maby estate through the rest of the 20th century and his son, Richard, took over in 2005. Domaine Maby now covers 148 acres of vines in Tavel, Lirac and Côtes-du-Rhône which are all sustainably farmed.

This blend of 70% Grenache, 10% Mourvèdre and 20% Syrah was sourced from free draining, clayey-limestone soils covered with rounded river pebbles, known for lending structure and aging potential to Lirac rouge. And this is indeed a powerful and well-constructed blend that greets you with aromas of violet, cassis, very ripe black plum and dried thyme. These flavors carry over to the medium-plus bodied palate where they are met with earthier elements as in forest floor, licorice, cigar box, leather and black olive. There is ample spicy black fruit to offset the more savory qualities in the wine and the pleasantly chewy tannins provide just enough backbone. This hearty, layered and balanced blend truly over delivers for the price and would be a perfect accompaniment to roasted, herb and garlic-rubbed poultry or pork.

Suggested Recipe: Sear-Roasted Pork Tenderloin with Garlic and Fennel

Red Selection

\$22.00

\$18.70

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2017 Bodegas Mustiguillo Blanc, El Terrerazo D.O.P., Vino de España, Spain

Bodegas Mustiguillo is a lovely site of classic old country Spanish architecture set against the beautiful landscape of Valencia, 100 kilometers from the Mediterranean coast in eastern Spain. The Sarrion family behind it all is even more spectacular with a genuine warm hospitality and a welcoming positive energy. Toni Sarrion traded in his career in business for a life tending vines and making wines. His initial mission when he founded Mustiguillo in the early 1990s was to save the ancient red Bobal grape from extinction when he rejuvenated vineyards that were in his family and also purchased more old vine vineyards (at least 40 years old with some dating back to 1917) that had been abandoned. He started farming organically and making elegant, age-worthy Bobal like no one imagined could be done. The white grape, Merseguera, was a similarly abandoned varietal that he also wanted to save so he spent four years farming the grapes of an older vineyard and "crafting several micro-fermentations." He brought that learning back to his Calvestra vineyard in the El Terrerazo D.O.P, where he grafted Merseguera onto 40 year old Bobal rootstock in a block situated at 900 meters above sea, an altitude at which Bobal could not ripen appropriately.

Loyal club members will recall the tasty Tinto we featured from Mustiguillo back in January which we could barely keep stocked due to its popularity! This white blend of 65% Merseguera, 24% Viognier and 11% Malvasia has just as much charm and personality, showcasing an intoxicating fragrance of lychee, jasmine, gardenia and orange blossom reminiscent of a tropical garden. As it is aged in stainless steel tank, there is no oak to mask the fresh floral and fruit flavors found on the palate, and the winemaker keeps the juice in contact with its lees (spent yeast cells) in order to impart a creamy texture to the wine. While the Viognier and Malvasia give the wine its fleshy, unctuous character and introduce notes of white peach, quince, honey and more of that orange blossom on the palate, the Merseguera provides a juicy, balancing acidity, and tightens the reins on this otherwise opulent blend. All in all, this is an intriguing, expertly crafted wine that feels relatively light and crisp despite its rich fruit and floral qualities; we think it would go great alongside a yellow chicken curry or seafood paella!

Suggested Recipe: Smoky Paella with Shrimp and Squid

White Selection

\$18.00

\$15.30

Wine Club Member reorder price



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