

FERRY PLAZA WINE MERCHANT & WINE BAR
OCTOBER 2018 ROSÉ WINE CLUB



2017 Weingut Markus Huber Zweigelt Rosé, Austria

The Huber Family has winemaking roots that date back over 220 years. Located in the recently recognized wine appellation of Traisental, in the Reichersdorf region just outside of Vienna, the estate is managed by owner and winemaker, Markus Huber of the tenth generation. Markus studied viticulture and oenology in Klosterneuburg and spent time working harvests in South Africa and Austria, where he worked alongside the reputable Willi Bründlmayer in Kamptal. When Markus returned back home, he was able to gradually expand his family's small, humble winery into a thriving and internationally recognized, 99 acre estate. Markus farms Grüner Veltliner, Riesling, Zweigelt, Sauvignon Blanc and Gelber Muskateller; his grapes benefit from mineral-rich limestone soils which virtually challenge the vines to work their roots down into the rocks, thereby imparting a highly individual profile to the wines including a full body and firm structure. In addition to excellent soils, the climate in Traisental offers extreme diurnal temperature shifts as breezes drifting down from the nearby Alps meet with warm air currents coming from the Donau valley. This makes for a longer ripening season and helps to preserve the fresh vibrancy in Markus' wines while also imparting complex aromatics. Among many awards at home and abroad, Markus Huber was elected Austria's 'Falstaff Winemaker of the Year' in 2015, and this delightfully pristine, elegant and mineral-driven rosé demonstrates his impressive skill in the vineyard and cellar.

If you have yet to taste a rosé made from the Zweigelt grape, you would be hard-pressed to find a better introduction than this! Aromas are chalky and mineral-driven but also showcase notes of cranberry, Bing cherry, blood orange blossom and white pepper. Not lacking in complexity, the medium-bodied palate unveils an unctuous and almost oily texture accentuated by a vibrant, mouth-puckering acidity. Flavors turn a bit brighter on the palate and hint at tart cherry, rhubarb and green strawberry. The finish, which seems to go on for days, circles back with more of that cleansing minerality and spicy white pepper note. This one can definitely stand up to some food, and would go great alongside heartier fish such as tuna, salmon or swordfish.

Rosé Wine Club

\$18.00

\$15.30

Wine Club Member reorder price



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

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2017 Kivelstadt Cellars 'Twice Removed' rosé, Venturi Vineyard, Mendocino, CA

Like many happy, inspiring wine stories begin, Kivelstadt Cellars came to be due to an early life career change. After fleeing the humdrum world of consulting within the confining walls of a cubicle, Jordan Kivelstadt decided to pursue his real passion: winemaking. In 2007, after stints at wineries in California, Australia, Chile and Argentina, Jordan returned to California, founded what would later be called 'Kivelstadt Cellars' in Glen Ellen and produced his first batch of 125 cases of Estate Syrah. Drawing inspiration from both his experiences crafting wine throughout the new world along with his family's love for all things European (and old world) including art, cuisine and wine, Kivelstadt Cellars focuses on "exploring the product of incredible California vineyards, with a nod toward the rich history and balance of the old world wines that came before us." Winemaker, Sam Baron joined the team in 2017 and fit right in with Jordan's philosophy, bringing with him a passion for organically farmed heritage vineyards and a desire to produce restrained, elegant wines by way of minimal intervention in the cellar. As a fairly small scale producer of only 5,000 cases a year, Kivelstadt Cellars strives to challenge the concept of the 'California Style' and has even added a side project to their portfolio called 'KC Labs', a more playful line with which they experiment with grapes, styles, fermentation, aging and much more.

Styled after its Provençale cousins from southern France, this tasty rosé is a blend of 60% Carignane and 40% Grenache. The grapes were harvested early then lightly foot stomped and allowed to cold soak overnight to extract color and texture before the juice was pressed off and fermented in stainless steel. Fresh and vibrant, aromas of wild raspberry, strawberry and cherry blossom are met with more savory herbal notes as in marjoram and oregano. The light to medium-bodied palate, which is lush and ever so slightly creamy, showcases flavors of rancier cherry, cranberry and a hint of blanched almond. A juicy acidity emerges on the mid-palate, providing lift and introducing a crisp, ruby red grapefruit-tinged finish. Easily enjoyable on its own, this would also be quite tasty alongside an autumnal salad with fruit, nuts and cheese!

Rosé Wine Club

\$22.00

\$18.70

Wine Club Member reorder price



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