

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2018 WINE CLUB



2015 Odfjell Vineyards 'Orzada' Carignan, Maule Valley, Chile

Dan Odfjell, a Norwegian ship owner with business interests in Chile, fell in love with the country's famous Maipo Valley, and purchased a picturesque farm there in 1982. He started planting vineyards in the early 1990s, built a gravity flow winery (the first in South America) designed by his architect son, Laurence in 1997 and released his first vintage in 2000. Together with his other son, Dan Jr., the three Odfjell men manage 115 hectares of estate vineyards in the four main winegrowing regions of Chile: Maipo Valley, Colchagua Valley, Maule Valley and Lontué Valley. Dan's original mission was to 'produce unique quality wines in a sustainable way' and he is now considered a pioneer for sustainable viticulture in Chile. In addition to using ecological, lighter glass for the bottles that helps reduce CO2 emissions, which are carefully maintained at the lowest possible levels in all the winery's operations, every vineyard is farmed certified organic as well as Demeter certified biodynamic. The grapes under vine include Cabernet Sauvignon, Merlot, Carmenère, Malbec, Syrah, Cabernet Franc and Carignan.

The Odfjells like to name their wines based on nautical themes. For their main tier of principally single varietal reds, they have chosen the word, 'Orzada' which is the term for 'sailing up against the wind before setting a direction'. In their view, the Orzada wines "reflect our staking a course in pursuit of a beautiful and memorable wine". This 2015 100% Carignan comes from dry farmed old vines in Maule Valley which range in age between 60-100 years. The fact that the wine did not spend any time in oak barrels, just six months aging in stainless steel tanks, is a real testament to the incredible depth and concentration those old vines deliver to the grapes. The deep, dark ruby red color is also an indication that the wine is densely packed with loads of flavor from black currant, black plum and wild brambly red berry to clove, anise, white pepper, black licorice and even cherry liqueur, as the Odfjells point out. This is a full-bodied, mouth filling wine that feels almost opulent in its juicy goodness and finishes with ripe, succulent tannins which make it almost too easy to drink!

Suggested Recipe: Chile-Spiced Skirt Steak Tacos

Mixed and Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2018 WINE CLUB



2016 Cantine Dei Martiena Bianco, Toscana IGT, Tuscany, Italy

While enjoying a thriving Travertine marble business from his family's quarry in Siena, Alibrando Dei pursued his passion for wine by planting a vineyard in Bossona, Montepulciano in 1964. Nine years later in 1973, he acquired the Martiena property which came with a beautiful villa that had been restructured in the 1930s by the famous Italian architect, Piacentini. Content to utilize both places as summer residences while living in Siena, the Deis had no designs to become wine producers. However, the high quality of their grapes created such incredible demand that they decided to make their own wine for family and friends. The year was 1985, which happened to be an excellent vintage, when they rented a cellar and produced their first *Vino Nobile di Montepulciano*. It was such a success that the Deis couldn't help but actually become wine producers and a few years later in 1989, built a cellar next to the villa. By 1991, Alibrando's granddaughter, Caterina, was running things and is still at the helm today, responsible for growing Cantine Dei into one of the most important estates in all of Montepulciano. She presides over 55 hectares of vines which are farmed according to organic practices and spread across four different zones of varying soil types along the slopes of the hill of Montepulciano.

While the majority of the domain is planted to the Prugnolo clone of Sangiovese, followed by Canaiolo for red wine production, the Martiena vineyard also includes the white varieties Malvasia, Grechetto and Trebbiano for the production of *Vin Santo* and this lovely *Bianco di Martiena*. A blend of 70% Malvasia, 20% Grechetto and 10% Trebbiano that was aged in stainless steel tank for six months, it is Dei's smallest production wine and very little of it ever leaves Italy. Thus, we were thrilled to be able to procure some just for our club! The nose offers fresh scents of lemon, pear and yellow plum with gentle, underlying aromas of wild flowers. Flavors on the medium-bodied palate echo the bouquet and are joined by green apple and even a little tropical hint of pineapple. It ends on a refreshing note with honey, white almond and slightly overripe Braeburn apple. Overall, the wine has a nice weight that delivers a pleasant, palate-coating texture which is not at all cloying yet lingers in an appealing way thanks to the cleansing acidity of the crisp finish.

Suggested Recipe: Braised Red Snapper Puttanesca

Mixed and White Selection

\$18.00

\$15.30

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2018 WINE CLUB



2016 Domaine des Braves Régnié, Beaujolais, France

The Cinquins have been a hard-working farming family in Beaujolais since the 1800s and were vineyard workers for wealthy land owners from Lyon over the last half of the 19th century. In 1903, Pierre Cinquin elevated their vocation into wine producers and land owners of their own right, when he purchased a small estate in the Régnié Cru that had been annexed onto the larger one of the rich Lyon family. Perhaps that's why he named it Domaine des Braves, or Domaine of the Braves (Men)! Pierre's son established another family vocation: that of root stock specialists, a tradition and important profession that has carried on through three generations of brave Cinquin men. The Cinquins are also equipped with impressive athletic talent. Paul Cinquin left his career as a semi-professional cyclist to return to the family domaine, followed by his son, Franck, a major soccer player who gave up his football calling to do the same. Together, they farm 16 hectares of Gamay and Chardonnay vines using sustainable practices without introducing any chemicals or pesticides into the vineyard. The estate is situated at 300 meters in altitude on a south facing plateau, where the grapes achieve optimal ripeness yet remain balanced with fresh acidity. The father-son team does everything as naturally as possible, harvesting by hand and letting the wines ferment on indigenous yeasts.

Régnié, one of the 10 Crus of Beaujolais, is known for producing more elegantly toned wines "combining the grace and perfume of nearby Brouilly with the complexity and flesh of Morgon" according to North Berkeley Imports. We couldn't agree more and feel like that's a perfect way to describe this wonderful 2016 example. This 100% Gamay was fermented and aged in stainless steel tanks for five months. Vibrant, almost crunchy cherry aromas waft from the bouquet along with pretty violet, floral and white pepper aromas on the nose. The lighter-bodied palate continues with flavors of cherry skin, blueberry and wild red berry before ending harmoniously on the silky yet structured finish. This is a Beaujolais of good focus with just enough (and not too much) flesh and fruit to honor its terroir and make for a very pleasing, graceful, easy to appreciate wine.

Suggested Recipe: Roasted Chicken with Za'atar Stuffing

Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
MARCH 2018 WINE CLUB



2016 Meyer-Fonné Pinot Blanc Vieilles Vignes, Alsace, France

Meyer-Fonné is a third generation producer located in the village of Katzenthal in Alsace. The Meyer family originally descended to the area from Switzerland in 1732 and Félix Meyer founded the estate 145 years later in 1877. Félix' daughter, Lucie, who married a Fonné, helped her father run things and then her nephew, François joined the domaine in the 1960s, when he bottled the first Meyer-Fonné wines and sold them commercially. However, it was François' son, Félix who came on board in 1992 and changed the course of the family business for good. In addition to developing sales in export markets, Félix also modernized the cellar and expanded the estate's vineyard holdings to 12 hectares in some of the finest sites, including several important grand crus of Alsace. He farms all those precious vines sustainably and increasingly organically which are planted to the typical Alsatian varieties of Riesling, Pinot Blanc, Pinot Auxerrois, Pinot Gris, Muscat, Gewürztraminer, Chasselas and Pinot Noir. Félix produces over 30 different wines from single varietal, vineyard designated or lieu-dit bottlings, to blends, Vendage Tardive (Late Harvest) dessert wines and a sparkling Crémant d'Alsace. All that hard work is paying off since he has cemented his place as one of Alsace's finest winemakers representing one of its finest estates.

We love Meyer-Fonné wines and have featured them before in past club selections because they are always pure, clean expressions of Alsatian terroir at tremendous values. This 2016 Pinot Blanc Vieilles Vignes is actually a blend of 65% Pinot Auxerrois, 20% Pinot Blanc and 15% Pinot Gris and Pinot Noir. Pinot Auxerrois is a sibling of Chardonnay grown extensively in Alsace, where it is often blended together with Pinot Blanc. In fact, under AOC Alsace rules, 100% Pinot Auxerrois wines can be labeled as Pinot Blanc. Although Félix' wines reveal a keen modernity to them, he prefers to make them in the traditional Alsatian manner with extended lees aging in older, mostly neutral foudres, or large oak casks. The nose is a fragrant mix of stone fruits and honey with delicious flavors of ripe, juicy white peach and more honey on the medium-bodied palate. Texturally, the wine feels lush yet still light on its feet with a lingering finish of subtle oak spice, baked apple and once again, more of that sweet, delicious honey. This is by no means a sweet wine yet it does leave a very faint impression of sweetness which will make it a great pairing with spicy dishes, especially Asian cuisine.

Suggested Recipe: Vietnamese Lemongrass Meatballs

White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

