

AUGUST 2026 CLUB SELECTION



2023 FPWM PINOT NOIR SONOMA COAST, CALIFORNIA

We are proud to release the newest addition to our family of Ferry Plaza Wine Merchant Private Label wines. We developed our house label program with the objective of offering unique proprietary varietal wines that over-deliver with regard to the price/value/quality equation. We've been doing this for many years to great success, working with different producers and sourcing fruit from appellations across the state. Plus, we love the opportunity to play winemaker—to determine exactly how to form the wine and make it into something we know our customers will enjoy. We only work with trusted winemakers whose wines we have supported and highly respect. Sometimes they come to us with an idea, and sometimes we reach out to them with a particular style we want to develop. We often go through several rounds of blending trials before we're happy with the overall balance and flavor profile.

Our 2023 FPWM Sonoma Coast Pinot Noir was harvested and vinified for us by one of California's most respected wineries, a producer that prefers to remain anonymous. The winemaking here is classical: modest alcohol, reflecting grapes picked at full maturity but still very fresh and high in acidity. Fermentation with 15% whole cluster, just enough to add complexity without diminishing the fruit expression and a traditional élevage. Malolactic and aging in barrel, with less than 20% new oak.

Finesse and elegance remain the hallmarks here; this delicately restrained wine blossoms both aromatically and on the palate, so you will be generously rewarded by decanting it for thirty minutes or so. Unfurling gauzy layers of ripe cherry, red plum, strawberry and violet, supported by sweet woody notes. Silken yet bright, with taught red fruit, fine, silty tannins and a supple finish. While one may certainly appreciate its quiet grace now, it will only continue to develop in depth and complexity over the next several years.

125 cases produced.

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO CLUB

■ RETAIL: \$34.00
WINE CLUB MEMBER: \$28.90

■ SUGGESTED RECIPE: Herb-Roasted Spatchcock Chicken



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2023 ROCKY POND STRATASTONE RED BLEND COLUMBIA VALLEY, WASHINGTON

Rocky Pond Estate Winery grew from David and Michelle Dufenhorst's commitment to the Columbia River landscape in Orondo, Washington. What began as a 30-acre orchard developed into an estate of roughly 300 acres, where the family formally established the winery in 2013. Rocky Pond has since helped define the identity of the Rocky Reach AVA—approved in 2022 as Washington's 20th AVA—a narrow, river-straddling appellation of ancient, rocky terraces north of Wenatchee; Rocky Pond remains its only operating winery.

The estate farms three vineyards and sources all of its fruit from these sites, each certified LIVE and Salmon-Safe. Its vineyards combine warm Columbia River influence with exceptionally stony, well-drained soils, encouraging deep rooting and concentrated fruit; compost is used to build soil health and reduce reliance on chemical fertilizer. For the 2023 Stratastone, Syrah from Double D and Clos CheValle was co-fermented with Viognier in concrete, while 30% whole-cluster Grenache was co-fermented with Marsanne; the finished wine spent 18 months in French oak puncheons, 25% new, and was bottled unfined and unfiltered.

The 2023 Stratastone is a Rhône-inspired blend of 68% Syrah, 26% Grenache, 3% Viognier, and 3% Marsanne. It is deeply aromatic and expressive, layering blackberry, blood orange, black cherry, olive tapenade, pink peppercorn, gravelly minerality, and savory garrigue. Full-bodied yet lifted by vibrant acidity, its long, velvety texture is framed by powdery tannins and a mineral-driven finish, with a subtle grip that makes it especially compelling at the table.

770 cases produced.

Cellaring Recommendation: 5-7 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$41.00
WINE CLUB MEMBER: \$34.85
- **SUGGESTED RECIPE:** Full English Roast



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2019 LAIRD JILLIAN'S BLEND RED WINE NAPA VALLEY, CALIFORNIA



Laird Family Estate traces its roots to its long farming tradition, which began in Virginia and continued when Ken Laird brought that heritage to Napa Valley, where he and his wife, Gail, purchased their first parcel in 1970: a neglected 70-acre prune orchard in Calistoga that they transformed into vineyard land. With encouragement from Robert Mondavi, they planted the site to Gamay and Cabernet Sauvignon, launching a decades-long expansion that would see the family build vineyards across Napa and Sonoma and earn a reputation as meticulous growers supplying fruit to respected wineries. In 1999, after nearly 30 years of farming for others, the Lairds established Laird Family Estate to craft their own wines from select estate vineyard sites, expressing their belief that each vineyard should tell its own story. Today, the family operates one of Napa Valley's largest farming businesses, with more than 2,000 acres of planted vineyards, and continues to emphasize quality, sustainability, and wines that reflect a true sense of place.

The 2019 Laird Jillian's Blend is a Napa Valley red that bridges Left Bank Bordeaux structure with a Rhône-inspired Syrah accent. It honors Jillian Laird, the family's third-generation namesake, through a multi-vineyard blend selected to showcase distinct Napa sites. Cabernet Sauvignon is sourced from Dry Creek (31%), Flat Rock Ranch (21%), and Linda Vista (15%); Syrah and Merlot come entirely from Suscol Ranch; and Malbec and Petit Verdot are sourced exclusively from Flat Rock Ranch. This site-specific approach combines Cabernet's structural core with the vibrant fruit, aromatic lift, and textural detail contributed by the other vineyards and varieties. The component wines were aged for 21 months in oak—90% French and 10% American—with 35% new and 65% neutral barrels, lending savory toast and sweet spice while allowing the vineyard fruit and varietal character to remain central. The result is a structured yet approachable red with notes of blackberry jam, sweet cherry, cassis, dark chocolate, and a long, gently chewy finish.

Cellaring Recommendation: 7-10 YEARS

RED CELLAR TRIO CLUB

- RETAIL: \$50.00
WINE CLUB MEMBER: \$42.50
- **SUGGESTED RECIPE:** Grilled Bone-In Rib-Eye Steaks with Blue Cheese

