

FEBRUARY 2026 CLUB SELECTION

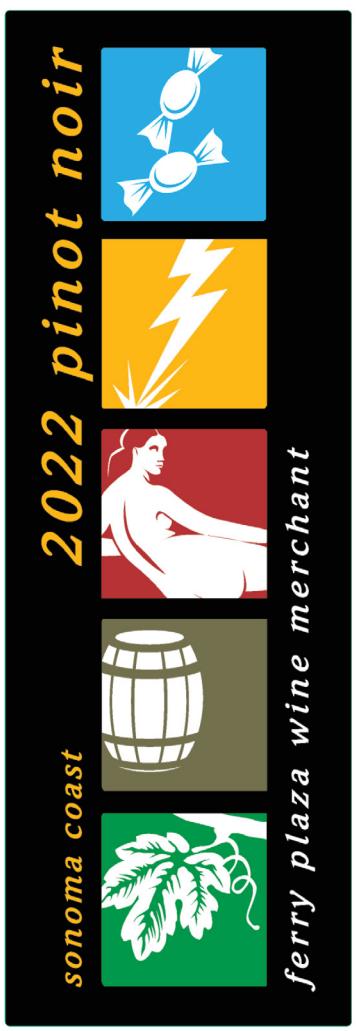


2022 FPWM PINOT NOIR SONOMA COAST, CALIFORNIA

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 2022 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 (a modest) 15% new oak. Finesse and elegance are the hallmarks here, with slightly deeper fruit reflecting the relative warmth of the vintage. It pours a clear ruby red and immediately gives off aromas of red cherry, strawberry, and a touch of rose petal. On the palate, it's silky and bright, with juicy red fruit flavors and a lively, refreshing finish. Gentle tannins and crisp acidity keep everything in perfect harmony. You can enjoy it now for its energy and grace, but it will continue to develop even more depth over the next several years. Only two barrels—50 cases—were made.

Cellaring Recommendation: 4-6 YEARS



RED CELLAR TRIO CLUB BONUS

- RETAIL: \$32.00
WINE CLUB MEMBER: \$27.20
- SUGGESTED RECIPE: Skillet Roasted Potatoes with Rosemary



FEBRUARY 2026 CLUB SELECTION



2022 EMILIANO FALSINI FEUDO PIGNATONE ETNA ROSSO SICILY, ITALY



Emiliano Falsini is a small, artisan wine project created by Tuscan enologist Emiliano Falsini, one of Italy's most respected consulting winemakers, who spent years advising top estates in Tuscany and Sicily before deciding to bottle wine under his own name. In 2018 he purchased old-vine Nerello Mascalese vineyards in Contrada Feudo Pignatone on the northern slope of Mount Etna, Sicily, followed soon after by Cabernet Franc land in Le Sondraie near Castagneto Carducci in Bolgheri, thus anchoring the estate in two territories he knew intimately from his consultancy work. Since his first harvest under his own label in 2019, production has remained very small, focused on organically farmed, high-altitude Etna parcels and carefully managed coastal Tuscan vineyards. Resulting in wines that faithfully express their terroir through minimal intervention in the cellar and great attention to soil, climate, and vine age, a philosophy that has quickly earned his winery a reputation for precision, purity, and place-driven character.

This 100% Nerello Mascalese, sourced from vines that range in age from 30-100-years-old, offers elegant balance, primary concentration, and a mineral-driven tension true to its Etna terroir. Contrada Feudo Pignatone is on Mount Etna's northern slope near Randazzo, at 700 meters elevation. Emiliano Falsini organically farms 3 hectares of old bush vines here, mixed with olives and fruit trees. The 2022 Emiliano Falsini Feudo Pignatone Etna Rosso bursts with an exotic bouquet of dried roses, violets, lavender, crushed black cherries, and spicy notes. On the palate, it delivers racy acidity, tart wild berry fruits, and finely integrated tannins that build to a structured, lingering finish with rosy florals and licorice echoes. 300 cases produced.

Cellaring Recommendation: 3-5 YEARS

RED CELLAR TRIO CLUB BONUS

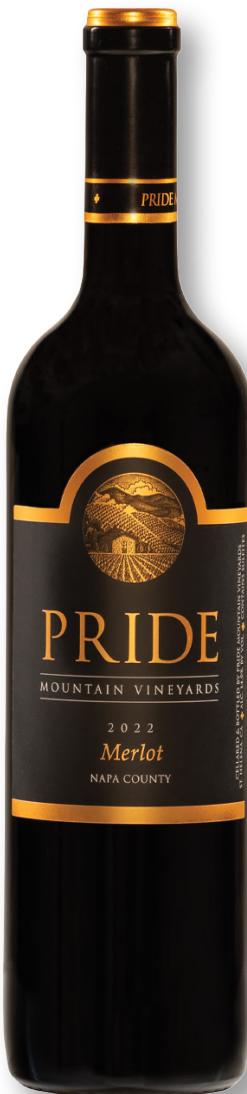
- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: Sicilian Beef Ragout



FEBRUARY 2026 CLUB SELECTION



2022 PRIDE MOUNTAIN VINEYARDS MERLOT NAPA COUNTY, CALIFORNIA



At an elevation of 2,100 feet along the Mayacamas Mountain Range, Pride Mountain Vineyards is the only winery we know of that has the Napa/Sonoma County line running right through the property. Thus, this one-of-a-kind winery offers wines with both Napa and Sonoma on their labels, as the fruit from their vineyard is literally sourced from the adjacent counties. The property dates back to 1872, Jim and Carolyn Pride bought it in 1990 intending to retire while continuing to farm and sell grapes. As fate would have it, the quality was so outstanding that the Prides decided to create their own wine. Debbie, our "Ferry Godmother," met the Prides in the 1990s and has been selling their wine ever since. Their Merlot was the darling of the winery, and it has still triumphed as the same, world-class wine more than 25 vintages later.

The 2022 Pride Mountain Vineyard Napa Valley Merlot is a mountain-grown wine from their high-elevation estate above the Napa Valley fog line. The blend consists of 85% Merlot, 9% Cabernet Sauvignon, 5% Cabernet Franc, and 1% Petit Verdot, fermented in stainless steel tanks. The young wine was aged in French oak before being bottled in April 2024, yielding rich black fruit flavors balanced by acidity and supple tannins. Layered aromas of blackberries lead, followed by blackcurrants, and dried herbs. The Medium- full-bodied palate shows opulent flavors of black cherry, blueberry compote and mocha, with notes of graphite, licorice and spice; with plush tannins leading to a long, luxurious finish.

Cellaring Recommendation: 8-10 YEARS

RED CELLAR TRIO CLUB BONUS

- RETAIL: \$54.00
WINE CLUB MEMBER: \$45.90
- SUGGESTED RECIPE: **Herbed Pork Rib Roast**

