SEPTEMBER 2025 CLUB SELECTION

2023 HECHT & BANNIER ROSÉ
COTEAUX D'AIX-EN-PROVENCE, FRANCE

Hecht & Bannier was founded in 2002 by Gregory Hecht and François Bannier. The two met at school, while studying wine in Beaune, and became fast friends. Although they both struck out on their own afterward—Hecht as a wine buyer for a restaurant chain and Bannier in Champagne, they eventually reconnected and decided to start their own winery in the Languedoc. They now have two winery facilities in Montepelier and Minervois. Instead of owning vineyards, Hecht & Bannier operates as a négociant, buying grapes and juice from over 100 growers and cooperatives to craft their wines. The winery has been Ecocert certified organic since 2007, and in 2022, Hecht & Bannier became one of the first wineries in the Provence region to achieve B Corp certification, recognizing their commitment to social and environmental responsibility. Hecht & Bannier is dedicated to reducing its carbon footprint, aiming for carbon neutrality by both reducing emissions and investing in carbon-capture projects. A core principle is to create wines that are a "single signature for each AOP," focusing on the unique characteristics of each wine region. The Coteaux d'Aix-en-Provence vineyards are planted on a limestone plateau stretching from just north of the city up to the River Durance; the rosé is a blend of Grenache, Cinsault, and Vermentino aged in concrete and stainless-steel tanks. This fresh and dry rosé is crisp and nicely fruited with flavors of desiccated red berries and tropical fruits. Clean and balanced with plenty of zip and a chalky, mineral-infused finish.

ROSÉ CLUB

- RETAIL: $14.00
  WINE CLUB MEMBER: $11.90
- **SUGGESTED RECIPE: Seared Tuna Steaks and Nicoise Salad**

FERRY PLAZA WINE·MERCHANT

SEPTEMBER 2025 CLUB SELECTION

2024 RED CAR ROSÉ OF PINOT NOIR
SONOMA COAST, CALIFORNIA

Carroll Kemp, Mark Estrin, and Richard Crowell founded Red Car Wine in 2000, producing their first 50 cases of Syrah from a single ton of grapes in a Culver City garage. The name "Red Car" comes from the Pacific Electric trolleys that once ran throughout Los Angeles. The founders, with backgrounds in film and screenwriting, and inspired by Northern Rhône Syrah embraced a storytelling approach to minimal intervention winemaking. Their initial Syrah garnered significant critical praise. However, to achieve their goal of making balanced, cool-climate wines, they soon turned their focus to the wild coastal ridges north of Bodega Bay. In 2005, they purchased and planted their 125-acre Estate Vineyard in what is now the Fort Ross-Seaview AVA, developing vineyards for Pinot Noir, Chardonnay, and Syrah. After Estrin's passing soon after, the company continued their journey, honoring his legacy and developing a reputation for elegant, balanced wines. Remaining true to their minimalist winemaking roots, Red Car relies on native yeasts, gravity flow, and natural acidity to express the unique qualities of their coastal terroir.

Made from 100% Pinot Noir from Ryder Vineyard, in Forestville and Ramondo vineyard in Sebastopol Hills. The fruit was hand-harvested during the coolness of night and immediately whole cluster pressed, separating the juice and skins in a classic Vin Gris style resulting in a pale, salmon color. Fermented in a combination of neutral French oak barrels and stainless steel; aged 3 months in 100% neutral French oak, culminating in a low alcohol, refreshing wine with ripe, juicy acidity. Remarkable pale, rose-gold hue. Inviting aromas of red fruit and citrus. The richly fruited palate shows fruity flavors of Rainier cherry, pineberry and lemon zest with a touch of wet stone minerality. The finish is long and textured with mouthwatering acidity all the way through.

ROSÉ CLUB

- RETAIL: $26.00
  WINE CLUB MEMBER: $22.10
- **SUGGESTED RECIPE: Croque Monsieur**

FERRY PLAZA WINE·MERCHANT