SEPTEMBER 2025 CLUB SELECTION

2019 BALLETTO BRUT ROSÉ
RUSSIAN RIVER VALLEY, CALIFORNIA

Founder and owner John Balletto started this business after the untimely death of his father in 1977. At the age of 17, when the family needed him the most, he put their needs before his own and relinquished several college athletic scholarships offers so he could stay home and help his mother, Hazel, run the small five-acre farm. The Balletto family was determined to make the business a success, and throughout the 1980s and 1990s they purchased parcels of land to gradually increase vegetable production. One of those properties is where the Balletto Vineyards winery stands today. By 1994, the Balletto family had grown the business into the largest vegetable farm in Northern California, growing more than 70 different vegetables on more than 700 acres. Over two million cases of mixed vegetables moved through the premises per year during its peak. Balletto Vineyards was born as the family segued from farming vegetables to grapes in 2001.

The grapes—61% Pinot Noir, 39% Chardonnay —were grown on Balletto's estate Russian River Valley vineyards. The bunches were lightly whole cluster pressed and fermented in both stainless steel (Pinot Noir) and old neutral oak (Chardonnay.) The Chardonnay was sent through malolactic fermentation for added depth and texture. Made in the traditional manner of completing an in-bottle secondary fermentation to create the bubbles, this wine was then left on the yeast for five years before it was disgorged. It's amazing what happens to the flavors of a sparkling wine when it sits that long. The mid-palate texture builds, and the aromas shift to incorporate a yeasty sensation. The idea behind the brut rosé is to capture enough bottle and lees aging, while maintaining a touch of red fruit, a crisp focus and minerality. Dosage was kept low to balance the bubbles and highlight the rest. Delicate salmon hue with golden highlights. Inviting aromas of fresh apples and red summer berries. Light, frothy mousse, flavors of fresh strawberry, raspberry and orange blossom with a touch of sweet herbs. The finish is long and juicy with a beautifully focused acid backbone and hint of fresh pastry.

SPARKLING SELECTION

- RETAIL: $35.00
  WINE CLUB MEMBER: $29.75
- **SUGGESTED RECIPE:Lavender-Goat Cheese Crostini with Peaches and Mint**

FERRY PLAZA WINE·MERCHANT

SEPTEMBER 2025 CLUB SELECTION

NV DOMAINE DE LA CHANTELEUSERIE *FINES BULLES* CRÉMANT DE TOURAINE, LOIRE VALLEY, FRANCE

Domaine de la Chanteleuserie sits outside the village of Benais in the Loire Valley, within the AOC of Bourgueil. Only reds and rosés can be labelled 'Bourgueil', and Cabernet Franc is the primary varietal of the region, although some blending is allowed. Vineyards were planted here during the first century CE and were held in high esteem throughout the Roman Empire. Cabernet Franc, however, gained in popularity during the 17th century when Abbot Breton of Bourgueil Abbey cultivated it with such excellence, that other vignerons in the region replaced their vines with the varietal. His legacy lives on today as Cabernet Franc is known locally as Breton.

Today, the domaine is run by Thierry Boucard and his wife, Christine, where wine has been made for seven generations. The Boucards are committed to pure varietal wines: this Crémant is made from 100% Cabernet Franc, cultivated in siliceous clay; vinified according to the méthode traditionnelle with direct-pressing, secondary fermentation in the bottle, and a minimum of 9 months aging sur latte. The finished wine is light and bright with a persistent bead, the palate shows flavors of fresh strawberry, red currant and citrus pith; followed by a touch of peppery spice and subtle mineral notes on the juicy finish. Overall, a refreshing bubbly with a good balance of fruit and complexity.

SPARKLING SELECTION

- RETAIL: $25.00
  WINE CLUB MEMBER: $21.25
- **SUGGESTED RECIPE: Zucchini Fries**

FERRY PLAZA WINE·MERCHANT

SEPTEMBER 2025 CLUB SELECTION

NV PETIT & BAJAN PROMISE BRUT, GRAND CRU CHAMPAGNE, FRANCE

Domaine Petit & Bajan is a récoltant-manipulant house that grows its own grapes and makes its Champagne entirely on site. Richard Petit's family roots in Avize go back for centuries, cultivating Chardonnay in the chalky soils of the Côte de Blancs. Véronique Bajan's clan hails from Pinot Noir terroir in Verzenay, grand cru land on the Montagne de Reims. Love, then marriage, came in 1997. In 1999, Richard took over his family's winery in Avize, and the idea that he and Véronique create wine together began to take shape. With Richard's attention to detail in the fields and Véronique's tasting prowess in the cellar, their small-batch, grand cru wines are stellar examples of Champagne's new generation taking its rightful place.

The estate is just over seven acres in total. The Chardonnay vines are grown in pure chalk soils in the villages of Avize, Oger and Cramant, while the Pinot Noir vines are found in a mix of chalk and clay in the village of Verzenay. The grapes (60% Chardonnay, 40% Pinot Noir) were hand-harvested and immediately pressed in a hand-cranked, upright wooden press. The resulting juice was fermented with selected yeasts in temperature-controlled, stainless-steel tanks. The wine underwent malolactic conversion and was aged for a minimum of three years. The base vintage was 2013. Dosage 4 g/L. Disgorged July 2021, special release with limited quantity (1,500 bottles total for the US). Bright golden hue. Aromas of ripe, juicy apples, a hint of red fruit and toast. Silky texture with a creamy mousse, bursting with flavors of white fruits, apricot and toasted hazelnut. This Champagne epitomizes elegance and complexity, and promises to be pure pleasure on the palate!

SPARKLING SELECTION

- RETAIL: $65.00
  WINE CLUB MEMBER: $55.25
- **SUGGESTED RECIPE: Crab Cake Benedict**

FERRY PLAZA WINE·MERCHANT