

FERRY PLAZA WINE MERCHANT & WINE BAR

SEPTEMBER 2018 WINE CLUB



2015 Antoine Touton & Fredi Torres 'La Selección' Montsant DO, Spain

Fredi Torres is quite the ambitious winemaker, crafting pure expressions of his favorite Spanish varietals under several different labels in various DOs or Denominación de Origenes on opposite ends of the country. In the Ribeira Sacra appellation of Galicia, he makes beautiful Mencia-based blends under the 'Silice Viticultores' label and in Catalonia, he crafts Tempranillo and Trepat-based blends entitled 'Lectores Vini' in Conca de Barberà and Garnatxa-based blends like this wine club selection in Montsant. Like his other projects, this 'Deva Montsant' brand launched with his French friend, Antoine Touton focuses on organic viticulture with an emphasis on biodynamic principals and is all about minimal intervention in the vineyard and the cellar. The project sources fruit from 12 acres of vineyards which range in elevation from 600 to 2000 ft. in the villages of Masroig, El Molar and La Figuera. All grapes are picked by hand and Fredi and Antoine utilize indigenous yeasts, no artificial additives and only the bare minimum dose of sulfites.

This 'La Selección' greets you with a lovely lavender fragrance, likely thanks to the addition of 3% of the white and often floral Macabeo grape which is blended with 85% Grenache and 12% Carignan. Aged 9 months in stainless steel tank to preserve its freshness, the nose is vividly dark and brooding, offering notes of cherries in liqueur, black currant and white pepper. The palate, although firm in structure offers a supple and velvety texture that is lifted by a fresh, vibrant acidity. Notes on the palate are a bit riper and more sunbaked in character as in stewed plums and brambly fruit in the peak of summer, yet hints of dried thyme and marjoram add a pleasant contrast to the ripe fruit. Powerful yet lithe, this Montsant would be highly enjoyable on its own yet would work wonders alongside a chicken tagine with prunes and olives or Herbes de Provence-rubbed lamb chops!

Suggested Recipe: Sautéed Lamb Chops with Herbes de Provence

Mixed and Red Selection

\$22.00

\$18.70

Wine Club Member reorder price



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

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2016 Valdecuevas Verdejo, Rueda DO, Spain

The Martin family has deep roots in the food and agricultural industries in Spain dating back three generations. In 2012, they launched two ambitious businesses in the northwestern region of Castilla y León: 'Pago de ValdeCuevas', which makes high quality extra virgin olive oils from the Arbequina varietal in Medina de Rioseco, and 'Bodega Valdecuevas', which produces wines in the Rueda appellation with a specific focus on the indigenous varietal, Verdejo. The vineyards at Bodega Valdecuevas span 300 acres and sit at a very high altitude of over 2,500 ft. Soils are rocky and loaded with gravel from the alluvium carried through by the River Duero. The aeration permitted by the gravel, in conjunction with the area's special microclimate of dry, very cold winters and hot summers with cool nights makes for an ideal environment in which to produce fresh, concentrated and expressive wines. In addition to Verdejo, with which the Bodega crafts several different single varietal and blended wines, the estate also makes two different Tempranillo-based rosés.

While we are often times unimpressed with the many versions of simple, lackluster Verdejo available on the market today, this one from Bodegas Valdecueva truly stunned us and reinvigorated our interest in the varietal. Part of what sets this version apart is the fact that it spent four months aging on its lees and underwent 'bâttonage' or stirring of the lees which imparts depth and an almost creamy texture to an otherwise lean and zesty wine. Aromas are very green and fragrant in character, including notes of green apple, fennel, jalapeño and lemongrass. The herbal and vegetal notes carry through to the palate which also showcases riper flavors as in kiwi fruit, green peach and underripe pineapple. A zippy acidity provides impeccable balance between the fresh, vivid quality of the wine and its luscious texture and carries through to a crisp and palate-cleansing finish. If you enjoy the grassy, exotic notes of Southern Hemisphere Sauvignon Blanc but want to try something a bit different, we strongly urge you to give this Verdejo a try!

Suggested Recipe: Cauliflower Steaks with Herb Salsa Verde

Mixed and White Selection

\$18.00

\$15.30

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2015 Château du Cèdre 'Heritage' Malbec, Cahors, France

Château du Cèdre is a family run estate located in the southwestern region of Cahors, France, an hour and a half east of Bordeaux. Initially established as a farm in 1958, Charles Verhaeghe and his wife Marie-Thérèse began planting new vines each year on the property and bottled their first wine in 1973. Their sons, Pascal Verhaeghe and Jean-Marc took over in the 1990s and after a disastrous hailstorm ruined 80% of the 1995 vintage, they decided to reevaluate their mode of operation in the vineyard. After limiting yields and eliminating all chemicals from the estate, the brothers were able to achieve organic certification in 2002 and currently farm 67 acres of vineyards planted primarily to Malbec with lesser amounts of Merlot, Tannat, Viognier, Sémillon, Muscadelle and Sauvignon Blanc. With a motto to "Move forward, experience new ways", Château du Cèdre continues to advance its winemaking philosophy by most recently reducing any additives in the wines, fermenting with indigenous yeasts and keeping sulphur additions to an absolute minimum.

This blend of 95% Malbec and 5% Merlot was aged primarily in stainless steel tank with 20% resting in 2-year-old barrels for 16 to 18 months. Aromas on the nose are bold and spicy in the vein of anise, bayleaf, violet, dried plum and leather. The savory notes carry over to the medium-bodied palate, framed by a core of dark cherry, huckleberry and clove. The tannins are firm yet well-integrated and a healthy dose of acidity provides lift and vibrancy. A seamless blend of earthy tones and dense fruit, this would be ideal served alongside your favorite bistro fare such as steak frites or cassoulet.

Suggested Recipe: Porterhouse Steak with Herbed Butter

Red Selection

\$18.00

\$15.30

Wine Club Member reorder price



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2017 Filipa Pato Vinho Branco Bical & Arinto, Bairrada, Portugal

Filipa Pato comes from a legendary winemaking father; Luis Pato is revered as one of the most significant producers in Bairrada and considered a pioneer who brought a struggling region back to life. Following in her father's footsteps, Filipa studied chemical engineering before trying her hands at winemaking. After a stint at Château Cantenac Brown in Bordeaux, she spent a year working at Finca Flichman in Mendoza and later, Leeuwin Estate in Margaret River. Upon returning to Portugal in 2001, Filipa decided to blaze her own path rather than work alongside her renowned father. With a focus on terroir and minimal-intervention winemaking, she produces 'Vinhos Autênticos Sem Maquilagem' or 'Authentic Wines Without Makeup' alongside her husband, Belgian sommelier and restaurateur, William Wouters. Filipa likens Bairrada to Burgundy, considering they both offer chalky soils, slopes and wineries in the midst of villages, each of which produces a different expression of wine. Filipa strives to achieve a similar recognition for Bairrada's micro-climates to which end she and her husband have leased or bought all the good old vineyards they could find. While they are not yet certified, they practice biodynamic principals in the vineyards and produce a wide variety of stunning wines from indigenous varietals only including Baga, Bical, Arinto, Cercial and Maria Gomes.

This blend of 80% Bical and 20% Arinto is one of those wines that you want to savor, as each sniff and taste reveals something new and intriguing. The nose is intensely fragrant with notes of roasted hazelnut, candied lemon and burnt orange peel. On the palate, which feels concentrated yet supple, notes of almond nugget, vanilla bean, juicy apricot and caramel emerge. The hints of sweetness are beautifully balanced by a bright and focused acidity and while 10% of the juice was fermented in 500L oak casks, the only impression of wood is the mouth-coating texture and subtle plumpness in the wine. And despite the confectionary flavors found on the palate, the finish is refreshingly dry, unveiling cleansing notes of meyer lemon and chalky minerality.

Suggested Recipe: Sea Bass Fillets with Lemon-Hazelnut Brown Butter

White Selection

\$22.00

\$18.70

Wine Club Member reorder price



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