

FERRY PLAZA WINE MERCHANT & WINE BAR
SEPTEMBER 2018 SPARKLING WINE CLUB



NV Ruhlmann Crémant d'Alsace 'Harmonie de Rosé', Alsace, France

Ruhlmann is a family run estate that has been making wine in the picturesque, fortified village of Dambach-la-Ville, in central Alsace since 1688. Today, Christine and Jean-Victor Schutz and Laurence and André Ruhlmann are the current proprietors, producing an impressive variety and quantity (1.2 million bottles annually) of still and sparkling wines from Auxerrois, Chasselas, Sylvaner, Pinot Blanc, Riesling, Pinot Gris, Muscat, Gewürztraminer and Pinot Noir. The region of Dambach-la-Ville lies on a geological fault which gives rise to a complex mixture of soils derived from granite, shale, sandstone and limestone. The estate, which spans 75 acres, includes two Grand Cru sites including 'Frankstein' and 'Muenchberg' and the diverse array of mineral-rich soil types allows for the matching of grape varietals to their most well-suited terroir. The vineyards, which are planted mid-hillside at a range of 575-1,380 ft. in elevation, are shielded by the Vosges Mountain range from humid oceanic breezes; to maintain good soil structure, the land is worked alternatively so that one row is ploughed and the the next is left to produce grass. Over time, the family has incorporated more modern equipment into their cellar, yet they still utilize hundred-year-old barrels for fermenting and aging certain wines. It is quite special to recognize that three centuries of winemaking experience is showcased in this expertly crafted Crémant Rosé that we were delighted to share with the wine club!

This 100% Pinot Noir Crémant d'Alsace rosé feels very summer-appropriate considering the aromatics evoke a mixed berry patch just before the fruit turns color. Notes of green strawberry, huckleberry and raspberry dominate and are joined by subtle hints of kumquat and white pepper. The palate, which offers tiny, effervescent bubbles, mimics the nose in showcasing more young berry fruit along with a juicy and cleansing acidity. Notes of slate and limestone develop on the mid-palate, adding depth and a nice counterpoint to the bright summery fruit flavors. This is ideal brunch bubbly and would go great with a smoked trout salad or a vegetable and goat cheese frittata!

Sparkling Wine Club

\$25.00

\$21.25

Wine Club Member reorder price



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

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NV Domaine Francois Orban Extra Brut Champagne, France

Léopold Orban was one of the first récoltant-manipulants (or producer who sources fruit exclusively from their own vineyards) in the small village of Leuvrigny in the 1920s. Léopold's great grandson, Francois took over as proprietor in 1999 at the young age of 19, tending 18 acres of 30-40 year old vineyards in and around the villages of Leuvrigny and Sainte-Gemme. Located in the heart of the Marne Valley, the domaine focuses on Pinot Meunier which comprises 90% of its vineyard holdings, considering the sandy, clay-rich soils of the region suit the grape very well. Often considered merely a blending grape throughout other regions in Champagne, Pinot Meunier has pride of place in the Marne Valley and can offer wines of impressive depth, character and finesse, as showcased here with this beautiful 'Extra Brut' we were unanimously floored with upon tasting.

This 100% Pinot Meunier Extra Brut Champagne is a stunning example of this lesser known Champagne grape. A blend of 50% vintage wine from 2015 and 50% reserve wine from 2014, 2013 and 2012, it was aged 3 years in bottle before being disgorged with a dosage of just 3 grams per litre. Thanks in part to the generous addition of reserve wine and the low dosage, the wine shows incredible purity of fruit and a vibrant, racy character. Aromas of buttered pear pastry, marzipan, white pepper and apple blossom introduce an extremely polished palate; this is the epitome of finesse when it comes to Champagne. With extra fine bubbles, a focused body and vivid acidity, the palate showcases notes of yellow apple, white plum, crisp bosc pear, nutmeg-dusted French toast and more of that delicious marzipan flavor. For those of you that enjoy a very dry and concentrated style of Champagne but still crave hints of richness, this is the bottle for you!

Sparkling Wine Club

\$50.00

\$42.50

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NV Gratiot & Cie Almanach No. 1 Brut, Champagne, France

Like Francois Orban whose Extra Brut Champagne we are featuring this month, Gratiot & Cie is a house focused on the lesser-known varietal, Pinot Meunier. Rémy Gratiot is a fourth generation winemaker who now runs his family's domaine, Gratiot & Cie in the Aisne department of Charly sur Marne in Champagne. The 42 acres under vine are spread across seven villages and are comprised of 84% Pinot Meunier, 13% Chardonnay and 3% Pinot Noir. Rémy practices 'integrated viticulture', a highly labor-intensive and focused growing method which promotes the reduction of treatments and strives for environmental preservation, balance between flora and fauna and a continuous pursuit of quality. This approach, which entails severe pruning and regular soil analysis, requires a high degree of attention from Rémy and his team on a daily basis. The estate produces two ranges of Champagnes: the 'Désiré Gratiot' which are vintage dated and named after Marie-Désire Gratiot, who was the first in the family to cultivate vineyards back in the 19th century and 'Almanach', which are generally non-vintage and representative of the overall house style.

This blend of 85% Pinot Meunier and 15% Chardonnay spends 3 years on its lees and upon disgorgment, receives a dosage of 9 grams per litre. Aromas are very autumnal in tone, bringing to mind a freshly baked red apple pie with allspice, vanilla and clove. The palate, which feels expansive yet not cloying, brings forth notes of yellow and red apple, bruised pear and more of that intriguing baking spice quality. While rich and voluptuous in body, there is a focused acidity that provides striking balance and highlights the fresh Fall orchard fruit notes. You'll want to grab many bottles of this one for those cozy, crisp Autumn nights up ahead!

Sparkling Wine Club

\$50.00

\$42.50

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