

FERRY PLAZA WINE MERCHANT & WINE BAR
SEPTEMBER 2019 ROSÉ WINE CLUB



2018 Club 44 Rosé, Coteaux d'Aix-en-Provence, France

This lovely small production Provencal Rosé was born out of a partnership between Massanois Imports and Domaine Bagrau. The Bagrau family focuses primarily on rosé production and the teams work closely on creating the perfect blend each year. When tasting this wine, our entire team was impressed by every aspect of the wine. Bright acidity, beautiful color, and structure that allows this rosé to be enjoyed on its own or be paired splendidly with food.

The 2018 vintage is a blend of 90% Grenache and 10% Syrah. The sustainably farmed grapes are hand-harvested and direct pressed before the must was macerated on its skins for 8 hours. Very little tannin is extracted during a pre-fermentation maceration, as tannins are much more soluble in alcohol. The gentle pressing and relatively short maceration time give this rosé a light pink color while simultaneously extracting a wide range of aroma compounds. Aromas of alpine strawberries, red papaya, and a bit of white pepper continue onto the palate. The refreshing acidity and structure from Grenache make for an exquisite rose that can accompany you on a hot day and also stand up to a cool Autumn evening with dinner. We've paired this with a *Salade Niçoise* to transport you, if only figuratively, to the Cote d'Azur for an evening.

Suggested Recipe: Salade Niçoise

Rosé Wine Club

\$18.00

\$15.30

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
SEPTEMBER 2019 ROSÉ WINE CLUB



2018 Preston Family Vineyard, Vin Gris, Dry Creek, California

The Preston family manages their 125-acre farm with great reverence for the land and its bounty. They combine science with tradition to grow organic grapes complemented by biodynamic farming practices. Over the past fifty years, they've transformed the land from a grape monoculture to a diverse farm where they grow apples, olives, various vegetables, as well as numerous farm animals. They believe in presenting what nature has to offer, which continues into their winemaking based on minimal intervention. The result is exquisite, *terroir*-driven wines.

This *Vin gris* is a blend of equal parts Cinsault and Mourvèdre (40% each) along with 20% Grenache, the latter being a new component for the 2018 vintage. The warm summer delivered an excellent harvest, with early-ripening Grenache picked about a week earlier than the Cinsault and Mourvèdre (both are late ripening). While *vin gris* is not a legally defined term, it is generally made by a direct pressing of the grapes, without any skin contact. In this case, however, the grapes were crushed and left on their skins for a few hours of maceration before being fermented in stainless steel. Notes of ripe strawberries, pomegranate, and watermelon fill the nose and palate. The acidity is thirst-quenching and the tannin structure from both Grenache and Mourvèdre make this a rosé that could last you through spring.

Suggested Recipe: Smoked Trout Chowder

Rosé Wine Club

\$22.00

\$18.70

Wine Club Member reorder price



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

WWW.FPWM.COM