

SEPTEMBER 2019 WINE CLUB



NV Hattingley Valley Classic Cuvée Reserve, Hampshire, England

Hattingley Valley was established in Hampshire, England, in 2008. The cool, continental climate is similar to Champagne's, so the vineyard is south facing to maximize heat and sunlight exposure. (Hampshire is located at about 51° latitude, just within what is generally-considered the most northerly latitude grapes can grow well.) The combination of hillside location and aspect produces grapes that are naturally high in acidity while allowing the grapes to ripen fully. The Robinson family focuses on Champagne varietals of Chardonnay, Pinot Noir, and Pinot Meunier, along with a smaller proportion of other varietals for blending. The estate is dedicated to eco-friendly practices, generating minimal waste and leveraging solar power.

About 25% of the must is fermented in old white Burgundy barrels to add texture and complexity to the final wine. Partial malolactic fermentation then softens some of the grapes' naturally high acidity. (Malolactic fermentation converts more bitter malic acid into softer lactic acid.) True to their kinship with Champagne, this sparkling wine is made in the traditional method meaning second fermentation took place in bottle. The wine also spent over 25 months on its lees, adding further texture. Brut *dosage* of 7g/L maintains the wine's dryness, while the wine spent a minimum of 5 months on cork before release. Aromas and flavors of fresh and dried apricot, yellow apple, and brioche make for a complex wine with a semi-fine mousse. The wine is a blend of 48% Chardonnay, 33% Pinot Noir, 17% Pinot Meunier, and 2% Pinot Gris.

Suggested Recipe: Brandade de Morue

Sparkling Club

\$50.00

\$42.50

Wine Club Member reorder price



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

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FERRY PLAZA WINE MERCHANT & WINE BAR

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NV Guy de Forez Rosé, Champagne, France

Sylvie and Francis Wenner cultivate about 30 acres of vines in the region of Côte des Bars, Champagne's most southernly region and part of the Aube *département*. In cool climates, it can be a great challenge for winemakers to get both crisp acidity and fully ripened grapes. Steep, east-facing slopes help ripen the fruit, while a strong diurnal range (the difference between daytime and nighttime temperatures) at altitude keeps acidity high (if you read about the Hattingley Valley, you'll notice a theme here). Côte des Bars is known for its Pinot Noir and it accounts for approximately 90% of all plantings here. The Wenners use minimal intervention to highlight the *terroir* of the Kimmeridgian soils of the region.

While this Champagne is bottled as non-vintage, the 100% Pinot Noir is from the 2013 harvest. To express fully the *terroir*, the must is matured in 100% stainless steel. The wine's rich color comes from macerating the crushed grapes on their skins. Maceration extracts color and aroma compounds from the grape skins, but little tannin. Dosage is around 9g/L, but the high natural acidity of the wine keeps the perception of sweetness quite minimal. The intense nose sings of candied strawberries, raspberries, and blood orange. The fruit continues onto the palate and along with the structure of Pinot Noir make this elegant (and quite affordable!) rosé the perfect glass of bubbles to enjoy on its own, with canapés, or even with a range of meat dishes.

Suggested Recipe: Parmesan Risotto

Sparkling Club

\$50.00

\$42.50

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Maison Frédéric Magnien Crémant de Bourgogne, Blanc de Noirs Extra Brut, Burgundy, France

Frédéric Magnien is a fifth-generation winemaker. Not only did he study under his father, Michel (Domaine Michel Magnien), but also with winemakers in other fine wine regions. Frederic maintains high standards with his partner growers and his own team conducts the harvests to deliver organically raised grapes that create beautiful sparkling wines. Crémant de Bourgogne AOC has legal restrictions very similar to that of Champagne and the wine is made in the traditional method (méthode champenoise). All fruit is sourced from both *villages*-level vineyards and plots in the Hautes-Côtes de Nuits.

Blanc de Noirs means the wine is a white wine made from red grapes, in this case, 100% Pinot Noir. All grapes are hand-harvested and full-cluster pressed, giving the must greater phenolic compounds and a rounder, more complex final wine. The must is then fermented using native yeasts in stainless steel tanks. Second fermentation takes place in bottle (the defining aspect of traditional method sparkling wine) where the wine is aged further for four months. Low *dosage* of 4g/L keeps the crémant dry. The medium mousse is mouth-filling, with a vivacious bead. The nose and palate have aromas of raspberries, baking spice, and a hint of cream, with a bit of toast on the finish. Refreshing acidity along with solid structure make this crémant a friendly companion to food.

Suggested Recipe: Bitter Greens with Almonds and Goat Cheese

Sparkling Club

\$25.00

\$21.25

Wine Club Member reorder price



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