

FERRY PLAZA WINE MERCHANT & WINE BAR

SEPTEMBER 2019 WINE CLUB



2016 Ciavolich Divus, Montepulciano d'Abruzzo DOC, Italy

The Ciavolich family emigrated from Bulgaria around 500 years ago and built their winery in the mid-19th century. In the years following World War II, the abandoned winery was reclaimed and today is run by Chiara Ciavolich, her husband Gianluca, and their young apprentice, Beatrice, the couple's two-year-old daughter. The family has a strong focus on history, tradition, and quality winemaking. When discussing Montepulciano d'Abruzzo, it is par for the course to draw the distinction between wine made from the Montepulciano grape grown in Abruzzo and *Vino Nobile de Montepulciano*, which refers to a wine made from Sangiovese around the town of Montepulciano in Tuscany. Montepulciano d'Abruzzo offers full-bodied, food-friendly wines, often at a great price. Ciavolich Divus is no exception.

The Divus label pays homage to Emperor Diocletian, who prized Montepulciano d'Abruzzo above all other wines of the era. The grapes are sourced from the oldest vineyards of the winery, where the vines are trained high using the *tendone* system. All grapes are hand-harvested and destemmed before crushing. Once fermentation is complete, the wine is matured in a blend of small and large older oak barrels. This blend helps provide a source for oxygenation but does not impart the same level of aroma compounds and tannins as newer oak does. Red currant, bramble, and prunes are complemented by a dusty, earthy aroma on the nose. Divus has a strong tannin structure and we recommend pairing this wine with food. Often known as a wine to pair with pizza, this excellent expression of Montepulciano will work well with everything from a lovely cheese and charcuterie platter to the Beef Bolognese below.

Suggested Recipe: Beef Bolognese

Mixed and Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

SEPTEMBER 2019 WINE CLUB



2018 Hill Family Sauvignon Blanc, Napa Valley, CA

The Hill family had been growing grapes for some of Napa's top producers for over forty years before they decided to create their own wines. Each member of the family works in together in farming the grapes, selling the wine, and along with Alison Doran, making their beautiful wines. Alison Doran was mentored by the legendary winemaker André Tchelistcheff. While Alison's style is her own, André's contributions can be seen in the elegant expressions of the Hill Family collection of wines.

The Sauvignon Blanc comes from three different clones, all planted in the Windy Flats Vineyard. The vines are grown at an altitude of about 400 feet, and as the name of the vineyard suggests, the site is cooled by wind. The famous Bay Area fog descends from the bluffs onto the vineyard, further cooling the site in the morning as it travels to the valley floor below. Rocky soils mean the vines roots are forced to grow deep, which many believe produces more complex aromas. The grapes were separated into separate pressings: one done in whole cluster press (to give more phenolic expression) and the other press received a cold soak at around 60°F on the skins to extract more aromatic compounds. The Sauvignon Blanc was blended with Semillon to add more structure and enhance the mouthfeel of the final wine. Notes of orange blossom, preserved lemon, and pineapple comprise the nose, with loads of refreshing acidity on the palate.

Suggested Recipe: Easy Bacon and Cheese Quiche

Mixed and White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

SEPTEMBER 2019 WINE CLUB



2017 Wild & Wilder Shiraz, "The Opportunist," Langhorne Creek, Australia

Wild & Wilder make unconventional blends from classic South Australian varietals. "The Opportunist" is part of their Character Series, in this case an homage to the quintessential optimistic friend who always finds a way to come out of dreary situations in the best of light. In many ways, *The Opportunist* is the perfect character for a wine produced in Langhorne Creek. Located about an hour south of Adelaide by car, it is one of Australia's oldest wine regions, but remains a well-kept secret. Langhorne Creek is a bit cooler and more humid than some of Australia's more famous regions, but produces excellent Cabernet Sauvignon, Malbec, and of course, Shiraz.

The 2017 vintage saw mixed weather, which led to a later-than-usual harvest (almost six weeks later than recent vintages). The wait paid off as the team was able to harvest ripe grapes full of rich aromas with ripe tannins. The 2017 Opportunist is fermented with minimal intervention and matured in oak for 8 months, which adds more texture and complexity. The nose has aromas of red fruit, meat, and leather, while the palate finishes with notes of raspberry. Though *The Opportunist* does not have particularly high acidity, its alcohol and tannin structure provide excellent body to pair with a wide selection of red meats. We recommend letting this wine open up for about twenty minutes before enjoying.

Suggested Recipe: Venison Roast

Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
SEPTEMBER 2019 WINE CLUB



2018 Savatiano Markou Vineyards, Attica, Greece

The Markou family are dedicated to organic and sustainable practices and have been making wines in Attica for four generations. Over the last thirty years, they have expanded their sites and grow grapes in Nemea on the Peloponnese as well. The Markous focus on indigenous Greek varietals (though they grow “international” varietals as well). The Savatiano grape has been grown in Attica for over 2,500 years, in part due to its natural tolerance to draught and disease. The vineyards are Goblet trained, a common method of training for older viticultural sites in dry, warm areas as precious water is preserved with the entire vine remaining close to the ground. The Savatiano vines are over 60 years old and dry-farmed, delivering highly concentrated, ripe grapes at harvest.

The Savatiano grapes are de-stemmed and crushed at low pressure to ensure no bitter compounds are extracted from the seeds and only the first press juice is used for the must. The must is then fermented in three separate tanks, each inoculated with a different yeast to add further complexity. Cool fermentation at about 60 °F in stainless steel preserves the wine’s rich aromatics of white flowers, pineapple, and passionfruit. While this wine has almost no residual sugar at 0.2 g/L, the fruity aromatics lend themselves to a slight perception of sweetness. Its crisp acidity and a clean finish make this wine an excellent companion to a wide range of seafood.

Suggested Recipe: Greek-style Shrimp with Tomatoes and Feta

White Selection

\$20.00

\$17.00

Wine Club Member reorder price



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

WWW.FPWM.COM