

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



2012 Pere Mata L'Origen Gran Reserva Brut Cava, Penedès, Spain

The Mata family has been involved in the production of Cava for several generations. Pere Mata continues the familial vocation yet looks north to France's Champagne region for his inspiration. In fact, he even vacations in Champagne and regularly visits his favorite houses there. Señor Mata is doing something only a handful of Cava producers are doing: following the concept of grower producer Champagne, making incredibly small amounts of estate grown and produced Champagne method sparkling wines. However, he is still a bit of a Spanish traditionalist as he only grows the originally allowed varieties of Macabeo, Xarel-lo and Parellada in his five hectares of organically farmed vines in the Penedes village of Sant Sadurni d'Anoia, considered the finest growing area for Cava production. Pere does everything by hand and his wines spend a minimum of two years on the lees and sometimes five or six for his vintage bottlings. His dedication to crafting terroir driven Cava has won him rave reviews on the international wine stage as there are many experts who believe he is making the finest sparkling wines in the world outside of Champagne.

Sparkling Wine Club members will most likely recall the delicious Cavas from Pere Mata we have featured previously. We just couldn't resist going there again with this 2012 L'Origen! Pere prefers to produce Brut Nature wines by not adding any, or very little, dosage (level of residual sugar at disgorgement) to his cuvées however he makes an exception with this lovely bottling he calls 'L'Origen', considering the original Cavas were made with dosage. This 2012 vintage is a 50/50 blend of Macabeo and Xarel-lo co-fermented in stainless steel tanks, bottled for secondary fermentation in January 2013 and disgorged in July and then October 2017. There is a definite family resemblance to the 09 in the overall character of this 12 showing familiar toasty, yeasty aromas on the nose with the addition of lemon citrus rind and lemon pastry cream. The light bodied palate is impressively concentrated with a lovely co-mingling of flavors beginning with slightly bruised yellow apple plus green apple skin to lemon custard, croissant and brioche. Ending on a wonderfully crisp and neat finish as we would expect, it is refreshing to see Pere Mata continuing to craft sparkling wines of great precision and clarity that we've come to consider as baby Champagnes.

Sparkling Wine Club

\$26.00

\$22.10

Wine Club Member reorder price



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N.V. Marie Demets Tradition Brut, Champagne, France

André Brément was a vineyard worker in the village of Gyé sur Seine in the Aube, the southernmost region of Champagne, when he began planting vines of his own in the 1950s. Over time, he slowly and methodically added more plots and sold most of his crop to producers in the area. In 1972, his daughter Marie's husband, Alain Demets came aboard to help manage the vineyard and eventually took over when André retired. It wasn't until 1987 when Alain produced the first estate grown and bottled Champagne under the Marie Demets label. He steadily grew the production to its current size of 7,500 cases which is still a tiny amount of wine compared to the big Champagne houses. Today, it is Alain and Marie's son, Pierre who tends the 10 hectares of vines which are planted 70% to Pinot Noir and 30% to Chardonnay over 14 parcels of different soil types and exposures. Pierre farms his vineyards sustainably, harvests by hand and ages his wines on the lees for a minimum of 15 months before disgorgement. In total, he produces seven cuvées including non-vintage Reserve Extra Brut, Blanc de Chardonnay, Rosé, a vintage Millésime and this Brut Tradition.

As one might imagine, we taste a lot of Champagne here at Ferry Plaza Wine Merchant and are accustomed to experiencing wines with a significant yeasty, toasty character, especially with those made from the black fruited varieties of Pinot Noir and Pinot Meunier. However, it is pretty rare when we come across a 100% Pinot Noir that doesn't reveal that yeastiness, and that's what we have here with this elegant Brut Tradition. Fermented in stainless steel tanks and aged in bottle for secondary fermentation over 15 months, it is all about clearly defined fruit, specifically fresh, juicy pear, both Anjou and Bosc, which permeates throughout from the nose to the palate to the glorious finish. Along the way, a little apple, white peach and grapefruit join the party but it's the pear that takes center stage. The-lighter bodied palate exhibits a comforting roundness in texture which further highlights the well concentrated pear flavors. With a dosage of 9 grams per liter, the finish is clean, dry and perfectly pitched to reveal that lingering and delicious essence of pear.

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\$56.00

\$47.60

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N.V. Delahaie Brut Premier, Champagne, France

Champagne Delahaie was originally founded in 1959 when Georges Delahaie took over managing his parents eight hectares of Chardonnay, Pinot Noir and Pinot Meunier vines in Epernay. He hired an enologist so that Delahaie could make wine of their own instead of only selling their grapes to others, while Georges concentrated on the farming aspects. This significant transition in becoming a RM (Récoltant Manipulant) or grower-producer helped the House of Delahaie gain an important reputation for producing high quality, limited production Champagne. Without any children of his own to inherit the estate, Georges passed the domaine onto his nephew, Jacques Brochet who took things over in 1990. While Jacques worked hard to continue the legacy his uncle had established, he expanded the overall quality by adding oak barrels in the cellar for longer term aging of the reserve wines and started making the wines himself without the aid of an enologist. By the early 2000s, in order to keep up with demand in export markets, Jacques entered into a partnership to purchase grapes from local growers of Premier Cru vineyards, thus changing his status from a RM to a NM, or Négotiant-Manipulant.

This Brut Premier is a blend of 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay that was aged in bottle on the lees for 24 months before a disgorgement of 10 grams per liter. Aromas on the nose are yeasty and nutty suggesting peanut brittle, along with white floral scents. The medium-bodied palate is quite round (even more so than the Marie Demets) making it feel like a richer style Champagne, yet the balancing acidity keeps it from being too compacted. The flavors of dried apricot, baked apple and poached pear envelop the mid palate and continue with good presence onto the fairly lush and ever so lightly fruity finish. There seems to be something about the Champagnes of Delahaie that makes them very comfortable, easy to drink and almost simple, but that's not really the case. They happen to be very well made wines with lots of integrity and a broad appeal. We know this Brut Premier will be just as popular as the Rosé was last year so stock up now because you will be hard pressed to find another Champagne at this price that is this good!

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\$40.00

\$34.00

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