

JANUARY 24, 2017

2:00PM - 4:00PM

Finding Value in Sustainability

Debbie Zachareas, Ferry Wine Merchant, California

JANUARY 2017 WINE CLUB



2013 Cantina Sant'Isidoro 'Pinto' Rosso Piceno DOC, Marche, Italy

One of the advantages of sourcing selections for our wine club is that we can have importers bring wines into the U.S. exclusively for us. This Rosso Piceno is a great example of such a wine and is the red companion to the Verdicchio we featured last month from Cantina Sant'Isidoro. While they may not have realized it at the time, the idea for this humble estate in the Macerata province of Le Marche started when a man met a woman in a classroom. Francesco Foresi and Maria Laura Canullo were attending the University of Bologna to attain their sommelier diplomas when they met and began dating. They got married a few years later and a few years after, were able to realize their dream of purchasing a beautiful estate in the village of Colbuccaro di Corridonia. The two set about restoring the old stately home which was originally constructed between the 17th and 18th centuries on the ruins of an ancient Franciscan monastery. They planted their first vines in 2005 and finished the cellar in 2012, which was built into and under the surrounding hill of the estate so that a constant cool temperature would pervade inside. Today, the couple delights in working with their small team of six who manage the vineyards and make the wines from their lovingly and sustainably farmed vines.

This 2013 'Pinto' is a traditional Rosso Piceno blend of Montepulciano and Sangiovese, along with the addition of one of the Marche's other fine red varietals, Lacrima di Morro d'Alba. All three varietals were picked at separate times and vinified separately in stainless steel tank. While the Sangiovese and Montepulciano aged in stainless for six months, the Lacrima spent time aging in large oak barrels, and all three wines were blended together before bottling. The nose exudes dark and enticing aromas of black cherries, black plum, tobacco, leather and the most bitter of chocolate. The complexity of the nose carries over to the medium-bodied palate which is quite savory and dark in character as well. A pleasant note of thyme complements the dark and brooding, predominately cherry flavored fruit. The earthy, leathery notes also carry through to the palate where the vibrant acidity from the Sangiovese and the dark, leathery fruit from the Montepulciano show themselves well. The finish is rustic yet lingering and offers a pleasant black pepper note to go along with that essence of thyme. This should pair very well with a hearty meal such as slow braised oxtails.

Suggested Recipe: Roman Oxtail Stew

Mixed and White Selection

\$16.50

\$14.03

Wine Club Member reorder price



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FERRY PLAZA WINE MERCHANT & WINE BAR

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2015 Weszeli Riesling, Loiserberg, Kamptal DAC, Austria

The Summerer family had been farming their polyculture land outside the town of Langenlois in the Kamptal region of Austria since 1679. Three hundred years later in 1979, Alfred Summerer converted the mixed use farm into a winery and focused all his attention on wine cultivation. Alfred's son, Rupert was preparing for life on the farm as all his ancestors had dutifully done before him when his enthusiasm for the family business was rejuvenated by an outside source. Davis Weszeli joined the operation as his business partner in 2011 and the two embarked on a new chapter of the newly named, Weszeli estate. Starting with the shared philosophy that 'organic viticulture is of the utmost importance in preserving authenticity in wine,' they developed a name for their unified approach called, "The Principal Terrafactum" 'meaning biological diversity in the vineyard is the center of their work.' Once the grapes achieve their optimal desired maturity on the vine, the wines are left to rest in the cellar until they express their natural, intended character. According to Donny Sullivan, who imports Weszeli wines, "the results are always piercingly mineral focused whites with incredible depth and personality."

Weszeli specializes in site specific and vineyard designated Grüner Veltliner and Riesling from their 30 hectares of estate grown vines. This 2015 Loiserberg Riesling offers a beautifully fragrant and intoxicating nose of fresh, juicy stone fruits, predominantly peach and apricot, with hints of sweet Meyer lemon and mandarin peel. Flavors of the juiciest, freshly plucked orchard peaches envelop the medium-bodied palate with a lush, expansive and quite fleshy texture. The intense fruitiness and weight is pleasantly balanced by a crisp acidity and classic wet stone minerality which comes through especially as the wine opens up a bit. There really is a lot going on in this wine, with great complexity and beguiling fruit flavors that evolve in the glass, going from stone fruit to almost tropical with hints of under-ripe mango and green papaya. The finish is pleasantly dry and cleansing, yet not bone dry, with that refreshing mineral crispness. Our Ferry Godmother, Debbie Zachareas, found this wine on a buying trip to Austria last year and we happen to think it's one of the best Austrian Rieslings we've ever tried.

Suggested Recipe: Curried Vegetable Roti

Mixed and White Selection

\$21.50

\$18.28

Wine Club Member reorder price



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2014 Field Recordings 'Barter & Trade' Version 14.2, Paso Robles, CA

We have had such great luck with the wonderfully crowd-pleasing wines from Field Recordings that we couldn't resist another gem in this 'Barter & Trade' red blend. As you may recall, Andrew Jones is a native of Ventura, California who was playing football at Cal Poly San Luis Obispo when he started working in a vineyard nursery. He went on to graduate with a major in Ag Business and a minor in Viticulture which led to working for a grapevine nursery based in Bakersfield. His job as a vine nursery fieldman takes him all over California planning and planting vineyards in concert with grape growers and winemakers. Thanks to the relationships he has built along the way, he is sometimes offered some of the best grapes on the side from the sites he has helped form. He made his first wine in 2007 and launched Field Recordings, his first label of wines that are his "expression of the places I've been and the people I've met." Andrew spends the majority of his time on the Central Coast and says he has stood in nearly every vineyard in the region so he knows where to find all the hidden gems. He especially relishes coaxing "soulful" wines from under-appreciated areas.

As Andrew likes to say, "tiny batches of grapes were obtained through barter & trade to create this unique cuvée" which is a blend of 45% Grenache, 45% Cabernet Sauvignon and 10% Mourvèdre. Given that it was aged in 50% new and 50% neutral French oak barrels, it is impressive that it's the vibrant fruit flavors that primarily come through more so than any intense oak overtones. The nose offers saturated aromas of ripe boysenberry, sweet red cherry, baking spice, star anise and eucalyptus. There is a subtle hint of cedar and coconut coming through on the mid-palate yet it is nicely integrated with and balanced by the abundant sweet red fruit. With a bit of air and a couple swirls of the glass, a pleasant note of caramel comes about, underscoring a nice, rich mouthfeel. While the wine shows a lot of the juicy red and black fruits one might expect from a Paso Robles blend of this sort, it is overall really well balanced with very fragrant herbal and savory elements. The finish is quite long and offers more of that pleasant, warm baking spice character, perfect to help keep us all warm during this so very cold winter!

Suggested Recipe: Roast pork tenderloin with carrot romesco

Red Selection

\$21.50

\$18.28

Wine Club Member reorder price



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2015 Fattoria Di Fubbiano Vermentino, Colline Lucchesi DOC, Tuscany, Italy

Fattoria di Fubbiano, located in the Tuscan hills outside the town of Lucca, is a 45 hectare wine and olive tree estate with a history as a working farm going back to 1694. The Corsini family was the caretaker of the property for most of the 20th century until the mid-1990s when Alfred Schiller, a Swiss-German businessman with a background in steel, took ownership. He cleverly kept the Corsinis on board and together they refurbished three different villas (which now serve as agriturismos) to their original Tuscan glory. They also built a state-of-the-art gravity flow winery where Marco Corsini makes the wines, following in his father, Sauro's footsteps. Thanks to Mr. Schiller's significant investment over the last 20 years, coupled with Marco's innate skills as a winemaker, Fattoria di Fubbiano wines are considered among the best coming out of the Colline Lucchesi today. All the farming for the vines and olive trees is done organically and of the 45 hectares, 20 are under grape vine, planted to Vermentino, Malvasia, Trebbiano, Sangiovese, Ciliegiolo, Canaiolo, Cabernet Sauvignon, Merlot and Aleatico (Red Moscatel).

As with all Fattoria di Fubbiano wines, the grapes for this 2015 Vermentino were hand-picked and came from the estate's hillside vines. After being gently pressed into stainless steel tanks with extended skin contact for two weeks, the wine rested on its lees until spring and was then racked off into new stainless tanks where it aged for three months before being bottled in June. The first impression of this wine is that it feels like it was made by the sea and should likewise be paired with something from the sea, like whole-roasted fish! Beyond the refreshing salinity, the nose offers a very subtle floral and almost honeyed note, along with more obvious chalky minerality and citrus zest. Notes of fresh fennel, savory lemon and bitter almond come through on the deceptively broad and expansive palate, the weight of which comes from the wine's time on the lees. As it opens up, the wine offers a nice balance between rich savory notes and fresh, citrusy acidity. The minerality also resurfaces on the lingering finish which is delightfully crisp and clean.

Suggested Recipe: Whole roasted fish with lemon & herbs

White Selection

\$16.50

\$14.03

Wine Club Member reorder price



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