

FERRY PLAZA WINE MERCHANT & WINE BAR

FEBRUARY 2010 WINE CLUB



2007 Domaine Maby Lirac Rouge, La Fermade, Rhone Valley, France

This is the vintage that all the winemakers in the Rhone and all the wine writers in the world have been talking about. The winemakers are saying it is the vintage of a lifetime, certainly the best in well over a decade, and the wine writers are simply in love; big, gushy, puppy love. Once you take a sip of this dark purple beauty you will understand why. This wine is typical of the ripe, generous, concentrated flavors coming out of 2007. The Grenache, Syrah blend with a touch of Mourvedre has incredible balance, beautiful acidity, delightful spicy flavors, excellent structure and concentration for aging, yet you want to gulp it down. That is the dilemma, most of the wines we have tasted from this vintage simply are delicious right now, but they will certainly improve with just a few years of patience. That is the tough part.

Suggested Recipe: Olive Tapenade Tart with Caramelized Red Onions

Mixed and Red Selection

\$19.00

\$16.15

Wine Club member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

FEBRUARY 2010 WINE CLUB



2009 Ricardo Santos Semillon, Mendoza, Argentina

Argentine wines are the darling of the wine media at present due to their great flavors and even better pricing; this clean, refreshing Semillon illustrates why folks are so excited about the wines and the region. Ricardo Santos began his career not in winemaking, but as an architect. Soon, his passion for wine and the belief that Argentina could compete in the world market led him to winemaking. Ricardo was the first person to export Argentine Malbec to the U.S.-over thirty years ago! While Ricardo built his reputation on Malbec, he has always wanted to make a crisp fruity white wine to pair with foods. He was inspired by the Semillon grapes grown by his friend and neighbor Roberto Azzareto in his 70 year old vineyard.

Suggested Recipe: Crisp Striped Bass with Preserved Lemon, Chickpeas, and Couscous

Mixed and White Selection

\$17.00

\$14.45

Wine Club member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

FEBRUARY 2010 WINE CLUB



2006 Martino Old Vine Malbec, Mendoza, Argentina

Argentine Malbec continues to impress and remains as popular as it has been the past several years; this plump, juicy wine explains why such large numbers of wine fans are pumped about the region and its terrific red wines. There is little wonder why wines like this have such an avid following, when you combine the richness and depth of Malbec with the incredible intensity derived from old vines and then age it in lush oak for several months; the result is a rich, satisfying, fruit and vanilla parfait. This is a substantial Malbec with deep purple pigmentation, luxurious and complex aromas, and concentrated, penetrating flavors of blueberry, toffee and plums, all finished off nicely with a round, polished aftertaste. This is not a timid Malbec, but rather one of the bolder versions we have tasted.

Suggested Recipe: Smoky Rib-Eye Steaks with Loaded Mashed Potatoes

Red Selection

\$19.00

\$16.15

Wine Club member reorder price



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

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

FEBRUARY 2010 WINE CLUB



2008 Clos Henri Bel Echo Sauvignon Blanc, Marlborough, New Zealand

Clos Henri is a 240 acre property purchased in March 2001. The natural, unspoiled land that Clos Henri sits upon drew the attention of the Bourgeois family who have been farming in Sancerre for ten generations. It was the pristine, virgin, healthy soil that convinced Jean-Marie Bourgeois and his family that this vineyard would be unequalled in the area. The family used their considerable experience in the Loire to produce a vibrant, concentrated and intense Kiwi Sauvignon Blanc. It has all the flavors one would expect from New Zealand, gooseberry, citrus, and a bit of passion fruit, all beautifully balanced with racy acidity. This is a satisfying, zippy, and wonderfully refreshing white wine; a Sauvignon Blanc with power that's delivered with finesse.

Suggested Recipe: Pan-Roasted Chicken Breasts with Orange-Brandy Sauce

White Selection

\$19.00

\$16.15

Wine Club member reorder price



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

WWW.FPWM.COM