

FERRY PLAZA WINE MERCHANT & WINE BAR

JUNE 2010 WINE CLUB



2008 Robledo "Seven Brothers" Tempranillo, Lake County, California

Hispanic culture has deep roots in Napa and Sonoma Wine Country. The Robledo Winery is located in the Sonoma Valley, and its story is much like many Hispanic wineries in this region. In 1968, at the age of 16, Reynaldo Robledo came to California as a migrant farm worker earning \$1.10 per hour for backbreaking labor. From this humble beginning, the Robledo Family now owns over 200 acres of grapevines. With the special designation of his wines, Reynaldo is honoring his seven sons: Reynaldo Jr., Everardo, Jenaro, Francisco, Luis, Lazaro, and Emiliano for tending the vines and toiling in the vineyard alongside him. Reynaldo's sons, who will carry on his legacy and tradition in the wine industry, are truly an integral part of his American Dream. Tempranillo is the premium red wine grape variety from the Rioja and Ribera del Duero regions in Spain. Tempranillo's aromas and flavors often combine elements of berryish fruit, and an earthy-leathery minerality. With the warmth of the California sun it achieves an extra level of ripeness and richness in the new world.

Suggested Recipe: Grilled Lamb Chops with Charred Red Onion Chutney

Mixed and Red Selection

\$23.00

\$19.55

Wine Club member reorder price



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

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2008 Luciano Landi Verdicchio, Castelli de Jesi, Marche, Italy

Luciano Landi farms 20 hectares of vineyard land in the picturesque hills of Ancona province and a few dozen kilometers from the Adriatic Coast, land that belonged originally to his grandfather. He is charming, talented but unassuming, and doesn't speak much English. The Marche region's best known wine is white Verdicchio, in particular from the Castelli dei Jesi zone. Verdicchio is an ancient Italian white grape whose name is derived from the word "verde," due to the wine's characteristic light green/yellow hue. This is a classic Verdicchio from the region named for the castles around the town of Jesi. It is very pale straw in color with a bouquet full of citrus fruit with a hint of almond and wet stone. It is light in body, crisp and refreshingly easy to drink, and at only 12.5% alcohol it is not overpowering when paired with food or consumed alone as an aperitif.

Suggested Recipe: Artichoke Bottoms with Shrimp, Lemon Butter, and Herbed Breadcrumbs

Mixed and White Selection

\$15.00

\$12.75

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2007 Luis Pato Casta Baga, Bairrada, Portugal

Luis Pato, affectionately known as the 'King of Bairrada', is the man who has done the most to put this region on the modern winemaking map. He is one of Portugal's most controversial winemakers. Luis Pato's top wines have various species of wildfowl featured prominently on the labels. It's because 'Pato' is Portuguese for 'duck', so it's a sort of visual pun. Pato is often tagged as a modernist, though he claims to 'keep the tradition', choosing to work exclusively with Bairrada's traditional red grape, the Baga. Granted, Baga is a completely unknown grape to us, as we continue with our series of obscure grape varieties. Baga has a reputation for making rather stern red wines that often never resolve with age. With Pato's expert touch Baga deserves a bit more respect. He makes wines that share some characteristics with the Italian grape Nebbiolo, and they can even approach the elegance of Pinot Noir in riper vintages. Pato trained as a chemical engineer before taking over his parent's 160 acre estate in the early 1980s where he makes a range of reds, whites and sparkling wines from 20 separate blocks. Quickly his wines caught the attention of the critics and his reputation as a top winemaker has grown ever since.

*Suggested Recipe: **Cherry and Onion Stuffed Pork Tenderloin***

Red Selection

\$15.00

\$12.75

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2008 Dominique Cornin Mâcon Chaintré, Burgundy, France

When most people think of great Chardonnay their first thought sometimes involves white Burgundy, but very rarely does it involve Macon. Macon is a lesser known, under appreciated section at the southern tip of the greatest Chardonnay growing region on Earth. Many savvy wine drinkers only know it for inexpensive, simple everyday versions of this remarkable grape. Yet, in the right hands, Chardonnay from Macon can be transformative, magical, and amazingly complex. Two such sets of hands belong to the Cornin brothers, Dominique and Romain, who produce some truly magical white wines at their 25-acre estate near the village of Chaintré. Their motto is "two men and a horse." The brothers and their trusty draft horse, Coccinelle, literally work the soil with no chemicals, natural fertilizers (thanks to the horse), and a minimalist approach to farming and winemaking. The nose of this wine offers an exotic mixture of minerals and citrus butter, green apple and white flowers, while the flavors coat the palate with luscious ripe pear from the warm 2008 vintage. This wine is both a beauty and a bargain.

Suggested Recipe: Brie Fondue with Fresh Thyme and Chardonnay

White Selection

\$23.00

\$19.55

Wine Club member reorder price



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