

FERRY PLAZA WINE MERCHANT & WINE BAR

## MARCH 2010 WINE CLUB



### 2008 Entre Amis, Vin de Pays, Tarn et Garonne, South West, France

This tasty, spicy, obscure little wine is produced by Les Vignerons de Saint Sardos, that dates back to the 13<sup>th</sup> Century, in a little known area of the South West region of France known as Tarn et Garonne. It is a blend of 50% Syrah and 50% Merlot, the result of which is somewhat predictable given the main characteristics of those particular grapes. The Syrah gives the wine a beautiful spicy, smoky, meaty nose and some nice tannic structure, the Merlot lends a lovely softer fruit quality to the mid-palate giving the wine some plump flavors. It finishes with a touch of earthy tannin that definitely points toward Old World qualities. The vineyard is mostly made of gravel and clay, giving the wine some weight and structure along with some nice mineral character. All in all, this wine has plenty of spice to make it an interesting accompaniment with many meatier dishes, plus it has the richer fruit middle to make it drinkable all by itself. It is like a convertible wine, able to handle both tasks.

*Suggested Recipe: **Beef Stew with Red Wine & Carrots (Daube de Boeuf aux Carottes)***

Mixed and Red Selection

**\$15.00**

**\$12.75**

**Wine Club member reorder price**



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

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### 2007 Domaine Perraud Saint Veran Vieilles Vignes, Macon, Burgundy, France

One sip of this classically styled white wine from older vines in the Macon region of Burgundy reveals volumes of what Chardonnay can be like from this area. It is clean, unadorned with oak, beautifully golden in color, has a lovely bouquet, bursting with tart apple fruit flavors, bright with acidity, and almost transparent on the mineral-laden finish. On the palate it is like a whisper on a breeze, lending flavor but holding the weight and richness in restraint. The 2007 vintage has been highly praised in many regions of France, but in Burgundy the vintage truly shows its greatness with purity of fruit, ripeness, balance, racy acidity, and clarity of flavor. In essence, this vintage is showing Burgundy off to the world for what it truly can offer, and that is substantial. On top of that, the wines of the Macon represent excellent value in the pricey world of great Burgundy. So this wine from the village of Saint Veran has it all, pedigree, vintage, color, aroma, flavor, and a bargain to boot. Drink up!

*Suggested Recipe: **Pan-Roasted Chicken with Olives and Lemon***

Mixed and White Selection

**\$21.00**

**\$17.85**

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### 2008 Giornata il Camp, Central Coast, California

If you love supporting talented winemakers who are pouring all their energy into their dreams and passions, then you've got to love the wines of Giornata Winery. Started by the husband-wife team of Brian and Stephanie "Stephy" Terrizzi, Giornata is a true labor of love. Brian keeps busy as a rep for a wine distribution company and a side project—Broadside Wines—with local Berkeley winemaker Chris Brockway of Broc Cellars fame. Stephy is the vineyard manager at Luna Matta Vineyards, the source for some of Giornata's grapes. In their copious "spare time," aside from raising twin daughters, Brian and Stephy started Giornata. [And you thought your life was busy! ;>] This il Campo is an easy drinking, everyday wine made from a kitchen-sink blend of Sangiovese, a little Merlot, some Barbera, and whatever else Brian happened to have lying around. The wine is luscious and enjoyable with a sturdy tannic finish. (350 cases produced)

*Suggested Recipe: Penne alla Puttanesca*

Red Selection

**\$22.50**

**\$19.13**

**Wine Club member reorder price**



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### 2008 Kings Ridge Pinot Gris, Oregon

This Oregon beauty shows a wonderful nose of tropical fruit and ripe Bartlett pears. Though very pale in color and lighter in body, this Pinot Gris has a vibrant aroma profile consisting of stone fruits, citrus rind, and a hint of vanilla bean. In the mouth, honeyed flavors of apple, pear, melon, and mineral notes are given depth by its crisp acidity and lengthy finish. Yet the ripe fruit almost gives you the impression of a touch of residual sugar. These flavors of green apple and pear lead into gooseberries and minerals on the finish. Crisp acidity brings the wine together providing excellent balance. Not to mention, the wine has a wonderful nutty finish that keeps you reaching for another glass. To round it all out, it is only \$14, so it is easy to stock up on this delicious value from Rex Hill Winery's other label.

*Suggested Recipe: Chinese Duck and Shiitake Dumplings (Jiao Zi)*

White Selection

**\$14.00**

**\$11.90**

**Wine Club member reorder price**



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