

FERRY PLAZA WINE MERCHANT & WINE BAR
FEBRUARY 2012 RED CELLAR TRIO



**2007 Benessere Phenomenon,
Napa Valley, California**

The names say it all. "Benessere" is the Italian word for well being and prosperity. Benessere is a small family owned, high end producer of Italian varietals, located in the north end of Napa Valley. The property was purchased in 1994 by John Benish. At that time it had been abandoned for some years. It has now been restored and everyone who visits comments on the beautiful setting. Phenomenon is a blend of 49% Cabernet Sauvignon, 38% Sangiovese, 11% Merlot, and 2% Syrah. The wine is quite complex and extremely satisfying. There are aromas of deep red fruit such as strawberries, raspberries, and cherries and after airing, there are aromas of dark spice and sweet oak. It is as close to a "Super Tuscan" as we've had here in the States. The wine is a seamless blend with dark concentrated color and flavor, exhibiting a pleasing texture that is smooth and mouth filling. The taste fills the mouth with black cherries and strawberries, a subtle spice from the toasted oak and a finish of black pepper that lingers for some time. This is quite a wine. Very Italian, yet somehow also quite Californian, a perfect combination. Surprising.

Recommended Cellaring: 1 to 5 years, if you are disciplined enough to resist opening one bottle after another this wine will evolve into a complex, aromatic beauty with tremendous depth and great warmth.

Red Cellar Trio Selection

\$50.00

\$42.50

Wine Club member reorder price



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

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2008 W. H. Smith Cabernet Sauvignon, Howell Mountain, Napa Valley, California

Luck and timing led Bill and Joan Smith into the wine business: enthusiasm, perseverance, and good advice from a few talented friends facilitated their success as world-class producers. A wrong turn while trying to visit Chappellet Vineyard led Bill Smith to discover and purchase the historic ghost winery, La Jota Vineyard Co., including 40 acres on top of Howell Mountain in the Napa Valley. Two years later, in 1976, Bill and his new wife, Joan, spent their honeymoon planting the first 2 acres of vines. After a few classes in home winemaking at UC Davis for Bill, and a lot of experimenting, the Smith's produced La Jota Vineyard's first Cabernet Sauvignon vintage in 1982. It didn't take much to inspire Bill to try his hand at Pinot Noir. In 1992 they launched the new W. H. Smith Wines label under which they produce both Pinot Noir and stellar Cabernet Sauvignon. The Cabernets are a distinct departure from the wines Bill made at his previous winery, La Jota Vineyard Company, the W.H. Smith Cabernet Sauvignons are much more accessible earlier in their life. This Bronze label is packed with all of the rich mountain fruit you would expect from their estate vineyard, but the tannins are well integrated and balanced leaving a wine that is pleasurable soon after bottling and for years to come.

Recommended Cellaring: *1 to 8 years, this wine is so delicious for drinking today, yet it can age for several years for added complexity, greatly rewarding a little patience with depth and complexity.*

Red Cellar Trio Selection

\$38.00

\$32.30

Wine Club member reorder price



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**2008 Villa Calcinaia Chianti Classico,
Tuscany, Italy**

Chianti Classico is synonymous with both prestige and beauty; a wine of outstanding quality, it is also an area located in the heart of central Italy's Tuscany region famed for making stellar red wines. This offering is a blend of 90% Sangiovese and 10% Canaiolo, a blending grape with great color and acidity. This wine is typical of the region; it is smoky, with dried cherry and lightly sweet fruit. This rich, satisfying red is full-bodied, with velvety tannins and a medium finish. Though it lingers on the palate for considerable time, it is straightforward on the finish. This is a great example of sangiovese's red berry fruit turned into its leathery, cedary, spicy maturity; long finish; Tuscans eat boar with this, but many meaty dishes will pair nicely, including a succulent leg of lamb. Sangiovese is the most widely planted red grape variety in Italy. It has strong associations with its spiritual home of Tuscany where it is the most revered variety. The grape's name translates literally as 'Blood of Jove' (Jove and Jupiter are two Roman names for Zeus, King of the Greek gods), which indicates not only the rich, bright color of the wines it makes but also the reverence paid to those wines. In Tuscany Sangiovese is king and this wine is a great example of why. It is simply delicious and made in a style that you can drink now.

Recommended Cellaring: 1 to 3 years, this is a young earthy wine that is easy to drink now; it can be enjoyed today with appropriate foods, but will only improve with a little time in a good storage place.

Red Cellar Trio Selection

\$25.00

\$21.25

Wine Club member reorder price



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