

FERRY PLAZA WINE MERCHANT & WINE BAR

FEBRUARY 2012 WINE CLUB



2010 Antic Wine Co. Pinot Noir, Central Coast, California

Temperamental, finicky, yet infinitely captivating, that sums up Pinot Noir for most winemakers. Pinot Noir can be troublesome, frustrating and for many highly likely to run off with whatever good fortune you've created for yourself. It is a fickle grape. Every winemaker and vineyard manager tries to be nice to the fruit, hoping it will cooperate. This Pinot Noir from 25-year-old vine spent its very moderate 2010 growing season in the picturesque Edna Valley before being picked and processed on the same property with minimal handling, transport, or winemaker meddling. This hands-off approach has resulted in a slightly rustic, fruit driven wine with flavors of the soil. The winemaker is surely calling it terroir and is quite pleased, calling it earth-infused. There is ample Pinot character with a ripe, cherry, cola flavor that is quite appealing with a touch of clove spice from a modicum of oak aging. Only 500 cases produced.

Suggested Recipe: Steak Salad with Shaved Fennel and Dried Cherries

Mixed and Red Selection

\$18.00

\$15.30

Wine Club member reorder price



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

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2010 Meyer-Fonné Pinot Blanc Vieilles Vignes, Alsace, France

Félix Meyer is a rising star in Alsace and has an evident instinct for his craft. He is the third generation in his family to be making wine since his grandfather founded the domaine in the late 19th century. Since taking over in 1992, Félix has already left his own mark, first modernizing equipment in the winery and now expanding the family's holdings in many of Alsace's great vineyard sites, including several *grand crus*. It's all about the details at Meyer-Fonné, with an emphasis on tradition and respect for *terroir*. Pinot Blanc, which is a relative of Chardonnay, has a similar set of flavors. In northern Italy, Alsace and in Austria it is almost always produced without any oak influence - the opposite of the typical approach with Chardonnay. This wine is a juicy, lively young white from a plot of old vines that the Meyer family is very proud of. It is a classic style from Alsace, where Pinot Blanc usually has a little more body than those from Friuli or Trentino-Alto Adige. For aromatic and textural seductiveness, no one in Alsace can top Meyer-Fonné.

Suggested Recipe: Crispy Flounder with Pears, Endive, and Meyer Lemon

Mixed and White Selection

\$20.00

\$17.00

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2009 Domaine Maby Lirac, Rhone Valley, France

The 2009 vintage is being touted as one of the best in recent memory in several regions of France. Once you take a sip of this dark purple beauty you will understand why. It follows on the heels of the stellar 2007 vintage in the southern Rhone. This wine exhibits the fresh, deep, primary flavors of this banner year. Though exuberant in flavor now, with spice and firm structure, this wine will benefit from even a few months of aging. This wine is typical of the ripe, concentrated flavors coming out of 2009 with the tannic structure from such small berries. The Grenache, Syrah blend with a touch of Mourvedre has incredible balance, beautiful acidity, delightful spicy flavors, excellent structure and concentration for aging. The wines of this vintage show incredible depth and they will certainly improve with just a few years of patience. That is the tough part.

Suggested Recipe: Prosciutto, Apple, and Brie Monte Cristos

Red Selection

\$20.00

\$17.00

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2011 Jim Barry The Lodge Hill Dry Riesling, Clare Valley, Australia

The late Jim Barry was a pioneer of the Australian wine industry. He only passed away recently in 2004. He was the first qualified winemaker to work in the Clare Valley of South Australia and with his wife, Nancy, built a successful wine business which has produced trophy-winning wines since its establishment in 1959. Today, the company is headed by Jim's second son Peter, who took over from his father as Managing Director. Jim Barry purchased the Lodge Hill vineyard in 1977, as he was sure it would "produce some of the best Riesling in Clare." Situated on the eastern ranges of the township of Clare, it is one of the highest vineyards in the Valley at an altitude of 480 meters, and is ideal for producing steely, minerally Rieslings, distinctive to the area. The flavors have elements of lime, pink grapefruit and a hint of spice along with riper flavors of mandarin and white peach, all balanced with a zingy natural acid backbone.

Suggested Recipe: Beer-Batter Chicken and Waffles

White Selection

\$18.00

\$15.30

Wine Club member reorder price



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