

MAY 2023 CLUB SELECTION



2019 BODEGAS MUSTIGUILLO FINCA TERRERAZO VINO DE PAGO, EL TERRERAZO DOP, SPAIN

Bodegas Mustiguillo is a lovely site of classic old country Spanish architecture set against the beautiful landscape of Valencia, 100 kilometers from the Mediterranean coast in eastern Spain. The Sarrion family behind it all is known for genuine, warm hospitality and a welcoming positive energy. Toni Sarrion traded his career in business for a life tending vines and making wines. His initial mission when he founded Mustiguillo in the early 1990s was to save the ancient red Bobal grape from extinction when he rejuvenated vineyards that were in his family and also purchased more old vine vineyards (ranging from 40-years-old to some dating back to 1917) that had been abandoned. He started farming organically and making elegant, age-worthy Bobal like no one imagined could be done. The white grape, Merseguera, was a similarly abandoned varietal that he also wanted to save, so he spent four years farming the grapes of an older vineyard and "crafting several micro-fermentations." He brought that learning back to his Calvestra vineyard in the El Terrerazo DOP, where he grafted Merseguera onto 40-year-old Bobal rootstock in a block situated at 900 meters above sea, an altitude at which Bobal could not ripen appropriately.

Today, the estate is comprised of 89 hectares of contiguous vineyards on primarily limestone soils. The climate is Mediterranean with a strong continental influence, featuring drastic diurnal shifts in temperature and contrasting winds from the sea to the east and hot La Mancha to the west. Mustiguillo received the *Vino de Pago El Terrerazo* qualification in 2010, from the Grandes Pagos de España organization, which is dedicated to upholding and promoting top-quality, single estate DOCa wines. As of 2021 only 21 producers can boast the *Vino de Pago* designation.

Crafted from 100% estate-grown Bobal, sourced from two plots planted in 1945 and 1970, on dolomite limestone soil with chalky sand at 800m elevation. The plots were each vinified separately with indigenous yeasts and underwent malolactic in 3500 & 5000L oak vats, followed by 18 months ageing in French oak (225 & 500L) barrels.

Deep, dark red with scarlet flashes. The nose shows crushed red fruits, scents of wild strawberry and pomegranate. The palate is grapey and intense, with flavors of ripe, black cherry, black plum and blueberry fruit, laced with notes of tobacco and cedar, with chewy, firm tannins. Bold but with superb balance, and a long, fruited finish.

Cellaring Recommendation: 7 – 10 years

RED CELLAR TRIO SELECTION

- RETAIL: \$44.00
WINE CLUB MEMBER: \$37.40
- SUGGESTED RECIPE: Smoked Pork Butt

MAY 2023 CLUB SELECTION



2017 LORNANO CHIANTI CLASSICO RISERVA DOCG TUSCANY, ITALY

Founded in 1904, Lornano is a family-owned boutique winery located on the southwestern hills of Castellina in Chianti on the border between Castellina and Monteriggioni. The original winery was built in the fifteenth century around the old church of Lornano, and the current structure was built in the latter half of the eighteenth century. The historic Fattoria di Lornano has been a member of the *Consorzio del Marchio Storico Chianti Classico Gallo Nero*—the first wine consortium in Italy—since its foundation in 1924. Today, the estate consists of over 180 hectares, 70 of which are under vines. 80% of the vineyards are planted to 15 different, carefully selected clones of Sangiovese with the aim of expressing the authentic character of this ancient and amazing grape! The remainder is planted to Merlot, Cabernet Sauvignon, and a small percentage of the white varieties: Trebbiano and Malvasia used to produce the famous Vin Santo del Chianti Classico. Located at an average altitude of 300 meters above sea level, the vineyards are sustainably farmed and characterized by their diverse soils and microclimates. They produce sophisticated wines, free of chemical fertilizers and herbicides, using minimal amounts of sulfur.

100% Sangiovese from a single vineyard, the grapes were harvested by hand, carefully de-stemmed and vinified in stainless-steel tanks, with maceration on the skins lasting approximately 25 days, at an average temperature of 78°F. The young wine underwent malolactic fermentation, before being transferred to French oak barrels, where it remained for 24 months. The finished wine was subsequently bottle conditioned for an additional 6 months prior to its release.

Brick red. Classic aromas of crushed rock, fresh red berries and exotic spice. The palate exhibits rich fruit flavors of ripe red and black plums, bramble fruit and berry compote, with notes of cigar box and dusty earth. The palate is artfully balanced, with fresh acidity and a long and expressive finish. A prime example of when Riserva Chianti really starts drinking well, and starting to show the benefits of extended bottle ageing.

Cellaring Recommendation: 3 – 5 years

RED CELLAR TRIO SELECTION

- RETAIL: \$42.00
WINE CLUB MEMBER: \$35.70
- SUGGESTED RECIPE: Wild Boar Sugo

MAY 2023 CLUB SELECTION



2021 FPWM A RED LESS TRAVELED SANTA CLARA VALLEY, CALIFORNIA

We are proud to release the newest addition to our family of Ferry Plaza Wine Merchant Private Label wines...the 2021 FPWM A Red Less Traveled from the Santa Clara Valley! We developed our house label program with the objective of offering unique proprietary varietal wines that over-deliver on the price/value/quality equation. We've been doing this for many years to great success working with different producers and sourcing fruit from appellations across the state. Plus, we love the opportunity to "play winemaker" to determine just exactly how to form the wine and make it into something we know our customers will enjoy. We only work with trusted winemakers whose wines we have supported and highly respect. Sometimes they come to us with an idea and sometimes we reach out to them with a particular style we want to develop. We often go through several rounds of blending trials before we're happy with the overall balance and taste profile.



The 2021 FPWM A Red Less Traveled is a blend of 40% Syrah, 40% Petite Verdot and 20% Merlot. Sourced from 30-year-old, sustainably farmed grapes farmed by Dorcich Family Vineyards in the Santa Clara Valley AVA. The fruit was hand harvested in September and October of 2021, and fermented as separate lots for 12 days on skins. The wines were racked once off malo lees and then once again before bottling. The final blend was aged for 15 months in 70% neutral and 30% new French oak barrels.



Deep burgundy with magenta flashes. Inviting aromas of fresh blueberry, blackberry jam, laced with baking spices. The palate shows gobs of blackberry, blue fruits and red plum. This hearty red is the perfect pairing for your next summer BBQ. This is the first time we've bottled our own wine in 4 years—and it's dangerously delicious! Only 85 cases produced



Cellaring Recommendation: 3 – 5 years

RED CELLAR TRIO SELECTION



- RETAIL: \$38.00
WINE CLUB MEMBER: \$32.30
- SUGGESTED RECIPE: Crown Roast of Lamb with Rosemary & Oregano