

Ferry Plaza Wine Merchant X MTW Dornfelder Santa Lucia Highlands California 2023

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2023

GRAPE Dornfelder

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Central Coast

SUB REGION Santa Lucia Highlands

Rationale

Ferry Plaza Wine Merchant X MTW Dornfelder Santa Lucia Highlands California 2023

Santa Lucia Highlands is a long, narrow AVA that runs down the western side of the Salinas Valley in Monterey. Here, oceanic influences from the cold Monterey Bay are perfect for cool-climate wines and the AVA has earned a reputation for Pinot Noir. The Highland's elevated slopes are subject to bright morning sunshine, and coastal breezes that sweep down the Salinas Valley from Monterey Bay to provide a counter to this in the afternoon delaying ripening and forcing grapes to develop a thicker skin = higher tannins and ample flavors (flavors are in the skins!).

Instead of producing a classic grape like Pinot Noir, Master The World decided in 2023 to collaborate with legendary Monterey grower Steve McIntyre and North Coast winemaker Byron Kosuge to create a 100% Dornfelder. This project is done in collaboration with Master Sommelier Peter Granoff for Peter's retail store, the Ferry Plaza Wine Merchant, to produce only 100 cases.

Here's Ferry Plaza Wine Merchant's note about the grape variety and the wine:

"Dornfelder is a red varietal prevalent in the Rheinhessen and Pfalz regions of Germany. A cross of Helfensteiner x Heroldrebe; its extended pedigree is therefore: [Pinot Noir Précoce x Schiava Grossa] x [Blauer Portugieser x Blaufränkisch]. Bred in 1956 by August Herold at the Weinsberg Research Centre in Baden-Württemberg, Germany, Dornfelder is lauded as, "the most successful of the modern red German crosses, making dark, velvety wines."

Remarkable dark magenta hue. Inviting aromas of fresh red and blue fruits mingled with floral tones. The palate is full of crunchy fruit flavors of skin-on red and black plums, blackberry and red currant, layered with a hint of violet flowers. Notably silken velvet mouthfeel with petal-like tannins through the lip-licking finish—simply scrumptious!

Sight

BRIGHTNESS Bright
CLARITY Opaque
COLOR DEPTH Deep
COLOR Purple
RIM VARIATION Purple
Stained Tears: High

Structure

RESIDUAL SUGAR Dry
ACID Medium
ALCOHOL Medium
TANNIN Med+
TEXTURE Round / Smooth
FINISH Medium
COMPLEXITY Medium

Aroma & Taste

RED FRUIT Red Plum *Condition: Fresh, Under Ripe / Tart, Ripe*
BLUE FRUIT Huckleberry *Condition: Under Ripe / Tart, Fresh, Ripe*
BLACK FRUIT Blackberry *Condition: Under Ripe / Tart, Fresh, Ripe*
FLORAL Lilac • Violet *Condition: Fresh*
OTHER VEGETABLE Beet / Beet Root
HERBAL Sorrel • Chervil
OTHER SPICES Green Peppercorn
ORGANIC EARTH Turned Dirt / Potting Soil • Dust
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Medium*
OAK INFLUENCE Sawdust • Cedar / Cigar Box • Toast
CHEMICAL COMPOUNDS Volatile Acidity