



**What:** The 2015 Northern Rhones of Ferraton Pere & Fils  
**When:** Thursday, November 13, 2025 at 6:30 pm  
**Where:** 1912 Center in the Game Room, 412 East Third Street, Moscowman  
**Cost:** \$60 per person. **Please email Tim Steffens** ([timsteffens@mac.com](mailto:timsteffens@mac.com)) that you are coming.  
**Contact:** Peter Mika ([pmika@uidaho.edu](mailto:pmika@uidaho.edu))

2015 was a great year for grapes in the Northern Rhone. The Wine Spectator rated it a 99 point vintage and wrote: *The north's new benchmark; a vintage marked by heat and drought, but without the downside as nights were cool, maintaining acidity, and rains well-timed for ideal ripening. Reds are rich in both fruit and terroir, with ample but integrated structure; whites are vibrant and pure.*

To take advantage of these conditions, we purchased a set of 2015 wines from Ferraton Pere & Fils, including examples from all the major red appellations: St.-Joseph, Cornas, Croze-Hermitage, Hermitage, and Cote Rotie. If unfamiliar with Northern Rhone reds, these are all 100% Syrah. Although you may have never heard of this producer, they are well regarded. In 2015 Jeb Dunnuck, then for the Wine Advocate, wrote: *the quality at this tiny Hermitage-based estate continues to increase in almost every vintage. Run by the team at Chapoutier since the early 2000s, . . . their estate releases are made in tiny quantities, are all extremely high quality, and continue to represent screaming value.* All of the wines received high ratings, ranging from 92 to 97 points. Here's the line-up:

**Opener:** Ferraton "Le Reverdy" Hermitage Blanc (Roussanne/Marsanne)

**Flight 1:**

Ferraton "Les Calendas" Croze-Hermitage  
Ferraton "Lieu-Dit Les Picheres" Croze-Hermitage  
Ferraton "Le Grand Courtil" Croze-Hermitage  
Ferraton "La Source" St.-Joseph

**Flight 2:**

Ferraton "Lieu-Dit Paradis" St.-Joseph  
Ferraton "Les Grands Muriers" Cornas  
Ferraton "Lieu-Dit Patou" Cornas  
Ferraton "Les Eygats" Cornas

**Flight 3:**

Ferraton "L'Eglantine" Cote-Rotie  
Ferraton "Lieu-Dit Montmain" Cote-Rotie  
Ferraton "Les Miaux" Hermitage

And, to add to your tasting experience, we will be serving some carefully crafted dishes. Current plans call for a mushroom dish to accompany flight 1, French onion soup and salad with flight 2, a Daube Provençal (French beef stew) with flight 3, and a poached pear ala mode for dessert. I anticipate an excellent evening of food and wine. Hope you can join us.

To reserve a spot (**limited to 24 people**), mail in this coupon and your check to (**and email Tim Steffens**, [timsteffens@mac.com](mailto:timsteffens@mac.com)):

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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I am planning to explore the amazing 2015 Northern Rhones of Ferraton Pere & Fils on Thursday, November 13, 2025 at 6:30 PM. I have enclosed a \$\_\_\_\_\_ check for \_\_\_\_ people (@\$60/person). 1912 Center in the Game Room, 412 East Third Street, Moscow. Please make checks payable to "Enology Society, Palouse Chapter".

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

email address \_\_\_\_\_

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