



APRIL 2010

## ***NORTHERN RHONE SYRAH***



Back in December we featured a Cotes du Rhone from Ferraton Pere Et Fils. This wine was very well received, selling out before the end of the month. With subsequent shipments having arrived, not surprisingly, this wine has continued to sell at a steady pace. On this second shipment, we had the opportunity to taste another impressive wine from this producer, this time a wine from the northern Rhone appellation of Crozes-Hermitage. Crozes-Hermitage is located close to the famous village of Hermitage where all the red wines are Syrah based.

Here Syrah reaches heights that are unmatched anywhere else in the world. The two most well-known A.O.C. appellations are Hermitage and Cote Rotie. Unfortunately wines bearing either of these names start at \$60 and go up from there. However, there are surrounding villages, like Crozes-Hermitage, that offer the essence of this classic noble grape varietal at a fraction of the price. This **2007 Ferraton Crozes-Hermitage** is one such example.

Until 1937, wine from the area known as Crozes-Hermitage was only entitled to Cotes du Rhone designation when it was elevated to its current A.O.C. status. Roughly twenty years ago, the quality of wine coming from this appellation was hardly compelling. In recent times, many young winemakers have modernized winemaking techniques within the region and quality has improved dramatically. Syrahs made here are elegant and drink well younger than its more famous neighbor Hermitage. The Ferraton firm has experienced a resurgence within the last decade since being taken over by family friend and acclaimed Rhone producer Michel Chapoutier in 1998. This '07 Crozes-Hermitage is very elegant and stylish with great aromatics, raspberry and cassis fruit, hints of earth, smoked meat and minerality on the palate. An outstanding example of Syrah from this lesser known region selling for only \$18. With so many pairing options, we recommend you enjoy this with lamb, mushroom risotto or pork tenderloin.

**\$17.99**

## ***CONN CREEK CABERNET SAUVIGNON***



The Napa Valley encompasses thirty-five miles from its southern most part in Carneros to the northern tip of Calistoga. It provides a variation of temperatures and totals up to seventeen different soil types. Conn Creek takes full advantage of this by blending their wines from multiple vineyard sources throughout Napa's vast and diverse wine region.

Produced from the 2005 vintage, the climate was relatively cool which helped to provide excellent acid levels. The growing season experienced sufficient hot temperatures that was timed well, resulting in creating a healthy crop with exceptional overall quality. Many winemakers produced voluptuously fruit driven reds that show correct balance and offers immediate enjoyment.

The **2005 Conn Creek Cabernet Sauvignon** was made in their traditional house style. It has a wonderful sweet aroma with spice and cedar. On the palate the wine displays a nice rich full-bodied structure, showing plenty of black cherry and currant fruits. The subtle qualities of earth, spice, eucalyptus and oaky tannin provide wonderful balance.

**\$17.99**

**SPANISH  
SAMPLER**

Within Spain's most prominent wine region of Rioja, Tempranillo is the most widely utilized grape varietal to make some of this country's finest wines. There are two other red varietals, Garnacha and Monastrell, that also play significant roles in many of this country's other more recognized areas as well. This sampler pack will show off these two varietals on their own in two different wines. **2007 Juan Gil** from Jumilla is 100% Monastrell, while **2007 Bodegas Ateca "Atteca"** is 100% Garnacha from Calatayud.

Monastrell, also known as Mourvedre where it is planted in France, Australia and California, makes a dark, full-bodied, muscular, full of black fruits and somewhat tannic wine. It does best in hot dry areas such as Jumilla in Spain. Garnacha is also best known by another name, Grenache. This varietal is planted in the same type of areas as Monastrell, yielding a big, rich wine, softer in tannin, complex flavors and high in alcohol. Both grapes are mostly used in blending, but these two wines show well on their own. Interestingly, they are both made by the same family in areas very far apart. The Gil family has a winemaking history that goes back almost 100 years. In 1916, it was in Jumilla that Juan Gil Gimenez started to get involved in the world of wine, building a winery in the heart of this southern Spanish region. The winery has been passed on to the current generation of the Gil family and have become the premier producers in the area. They are involved in a number of labels at varying price points that are all very highly regarded. This **Juan Gil** bottling is the winery's flagship wine. It has scored over 90 points for several vintages in a row from most wine reviewers. Coming from vines averaging forty years of age that are very low yielding, the '07 Juan Gil shows raspberry fruit, a smooth texture with spicy notes on the finish. A simply delicious wine that is a fantastic value at this price.



When importer Jorge Ordonez was able to secure some old vine Garnacha in Calatayud, he immediately entered into a partnership with the same Gil family to make **Atteca**. This vineyard, near the region of Rioja, has vines that range from 80 to 120 years of age. At over 2,000 feet above sea level, they are high altitude too. Atteca is a big, weighty wine with black fruits on the palate, good structure and a mineral quality on the finish. This is the third release of this promising bottling, all of which have been rated 90 points or higher by both *Stephen Tanzer* and *Robert Parker*. Enjoy with grilled meats, strong cheeses or any heavily seasoned dish.



These two releases will allow you to compare and contrast these two varietals on their own. Not to mention you would be hard pressed to find two wines that pack more punch at this special price.

**Special Offering!**  
**Buy two of  
any combination  
for only**



**WINES FROM THE  
FRENCH COUNTRYSIDE**

Please join us on **Monday April 19<sup>th</sup> at 6:30 P.M. at the Adams Mill Banquet Room**, along with guest speaker *Geoff Mansfield Wine Director of World Wide Wine Imports*, while we explore a variety of wines selected from a handful of significant regions that lie in the shadow of the larger and more prominently known wine regions of France. We will be exploring the A.O.C. regions of Bergerac, Cotes du Languedoc, Cotes du Provence and the Loire Valley. As you will see in the list below, the wines will be formatted at the more value oriented price levels. France is arguably the most important and wealthiest wine producing country in the world. French viticulture has always hung its hat on their most uniquely, coveted and diverse terroir. With having some of the world's most talented group of winemakers, historically the French are known to produce many more styles of wines with unique regional expression that continues to be looked well upon as the foremost reference in nearly every important wine category.

**NOTE: All profits collected from orders taken that evening will be donated to Bandit's Place Animal Shelter of New Hartford. A 501C-3 numbeis available upon request.**

**Tasting List is as follows:**



***BERGERAC***

- Chateau La Colline Blanc ..... \$10.99
- Chateau La Colline Rouge ..... \$10.99

***COTES DU LANGUEDOC***

- Les Deux Rives Corbieres Rouge ..... \$9.99
- Blason D'Aussieres Corbieres Rouge ..... \$16.99

***COTES DU PROVENCE***

- Jean Luc Colombo Rose Cote Bleue ..... \$10.99
- Jean Luc Colombo Syrah La Violette ..... \$12.99

***LOIRE VALLEY***

- Domaine Pichot Vouvray De La Biche ..... \$14.99
- Les Clissages D'or Muscadet de Sevre et Maine ..... \$13.99
- Domaine Raffault Chinon Les Galuches ..... \$15.99

**SPECIAL NOTICE**

**Our admission fee has increased to  
**\$6.00**  
per person is required to attend.**

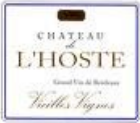
**Cash or check can be presented at the door.** Please reserve your seat early by calling **860-649-4750**, or emailing us at **mwl@snet.net**. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for **one guest** (name of guest is needed at time of reservation).



**Join us each Saturday from 1:00-6:00 as we sample a selection of wines that are sure to please.**

## MONTHLY SPECIALS

**2008 Chateau L'Hoste Entre-Deux-Mers** – We first stumbled across this white Bordeaux last summer at a Cavey's Tuesday evening wine tasting. The top examples of this category come from a specific region named Pessac-Leognan. Unfortunately most of those bottlings are quite expensive. Entre-Deux-Mers is a large Bordeaux region that produces an ocean of generally ordinary quality white wine. Chateau L'Hoste is one of those exceptions. Most of the wine from the region is comprised of a very high percentage of Sauvignon Blanc. Semillon is the other key varietal used, but is often absent in versions from this region. Chateau L'Hoste is roughly half Semillon and half Sauvignon Blanc. The Semillon gives the wine weight and texture with a creamy feel on the palate. The Sauvignon Blanc offers aromatic complexity and crisp acidity for balance. Together, you have the perfect springtime white. Aged in 100% stainless steel, the wine does see extended lees contact for complexity and added richness. This '08 shows crisp lively acidity, lemony-citrus flavors and a long mineral finish. Pairs nicely with light seafood or as an aperitif. **\$12.99**



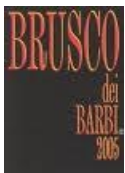
Save 15% off by the bottle,  
**\$11.04**  
or  
25% off by the case,  
**~~\$9.74~~/\$116.88 net.**

**2003 Chateau Lescalle Bordeaux Rouge** – This offering presents a terrific opportunity for those value seekers of Bordeaux that should take advantage of the last of this late vintage release from Chateau Lescalle. This Bordeaux Superieur puts forward a mature, classic style by showing some of the finest qualities of the superb 2003 vintage. The wine is blended with 65% Merlot, 15% Cabernet Sauvignon and the rest equal portions of Petit Verdot and Cabernet Franc. Established in 1875, Chateau Lescalle is situated on the outer edge of the Margaux A.O.C. Appellation. The estate is actually divided into two pieces of land, with part of the vineyard in Les Paruades, while the other is in the village of Lescalles itself. Chateau Lescalle shows a dusty berry oaked bouquet with notes of cinnamon and licorice spice, which leads you into the wine's ripe core of black currant and plum fruit flavors. The wine has a nice full bodied structure that levels out on the mid palate with a smooth supple texture, showing hints of earth and mineral, dried dark berry, oaky tannin and a long fruity finish. This classic Bordeaux value can be enjoyed now and over the next few years along with red meats, roasted duck and aged cheese **\$14.99**



Save 15% off by the bottle,  
**\$12.74**  
or  
25% off by the case,  
**~~\$11.24~~/\$134.88 net.**

**2006 Brusco dei Barbi Toscana IGT** - Fattoria dei Barbi is a producer known mostly for their many wonderfully well made Brunello di Montalcinos. They are also recognized as being one of the first to produce wines classified as "Super Tuscan". Outside the D.O.C.G. zone of the Brunello di Montalcino, their diverse viticultural sources come from prime Tuscan land that stretch well into the areas of Scansano and Chianti. This lovely Toscana made from 100% Sangiovese unleashes very profound and seductive aromas of subtle spices along with cherry, raspberry and ripe plum layered with a floral accent. Brusco dei Barbi's complex flavors with its lush fruity textures, well integrated acidic and tannic structure shows to stand well above its price tag compared to many others in its respective category. An ideal food pairing with this wine would be the traditional meaty red sauced pasta feast, grilled pork or chicken, a chunk of Parmigiano Reggiano or cacciatore dishes. **\$14.99**



Save 15% off by the bottle,  
**\$12.74**  
or  
25% off by the case,  
**~~\$11.24~~/\$134.88 net.**

**2008 Los Ailos Syrah/Malbec** – This delicious and affordable Argentinean combination of Syrah and Malbec comes to us as one of the many well made fruit forward wines that continue to flow out of this exciting South American wine producing country. Los Ailos comes from the Tulum Valley, one of the two more progressive areas that lies within the mountainous region of San Juan, the country's second largest wine producing region just north of Mendoza. San Juan is much hotter than Mendoza and is considered a slower developed region, until recent. The region is known by and large for providing most of the country's base wine for brandys, sherrys and vermouths. Nonetheless, this region is now positioned to play an active role in the continued success of Argentine wine production. The Los Ailos Syrah/ Malbec possesses a young and vibrant style that exhibits a nice black and red fruit aroma, with a touch of vanilla, tobacco, spice and oak. The Syrah portion contributes to the wine's robust character and the Malbec portion adds structure and black fruit concentration. The finish is smooth and persistent. Los Ailos falls into that excellent quality to price ratio category. **\$7.99**



Save 15% off by the bottle,  
**\$6.79**  
or  
25% off by the case,  
**~~\$5.99~~/\$71.88 net.**

For additional savings, may we suggest a **case sampling of 3 bottles each of the four Monthly Specials** for only  
(No substitutes)

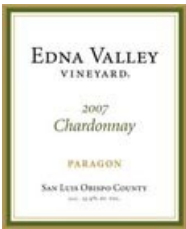
**\$110.00 net**

W  
E  
  
W  
E  
L  
C  
O  
M  
E  
  
M  
I  
X  
E  
D  
  
C  
A  
S  
E  
S

## **EDNA VALLEY VINEYARD** **MORE THAN JUST CHARDONNAY**

Often times a winery becomes associated with one particular wine they produce. Sometimes it's for a good reason, sometimes you are pleasantly surprised when exposed to more from the producer. For years, **Edna Valley Vineyard** has been associated with excellent valued Chardonnay from San Luis Obispo. A recent visit from Winemaker Harry Hansen allowed us to taste through five of the winery's current releases. Along with being quite impressed again with their Chardonnay, we also found their Syrah and Pinot Noir to be excellent.

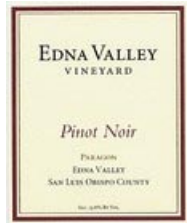
The Edna Valley is an east-west running valley in California's Central Coast region. This geographic structure allows unobstructed airflow from the Pacific ocean. The surrounding mountains capture the cool ocean air forming a pocket over the Paragon Vineyard where Edna Valley sources their grapes. This cool climate provides ideal growing conditions for Chardonnay, Pinot Noir and Syrah. The Paragon Vineyard was planted in 1970 by the Niven family. In 1980 the family entered into a partnership with the Chalone Wine Group forming Edna Valley Vineyard.



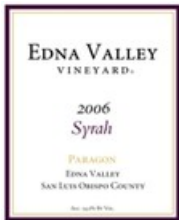
This month we want to bring attention to the Pinot Noir and Syrah, along with the **2008 Chardonnay** to our readers. The latter wine shows green apple and pear fruit, with subtle tropical notes, a rich mid-palate, creamy but not oaky, with good acidity on the finish. The wine sees some barrel fermentation with extended lees contact, but minimal malolactic fermentation. The result is a wonderful balance between richness and elegance. For the price, this is as fine a Chardonnay value as there is from California today.

**\$9.99**

The **2007 Pinot Noir** has a medium-bodied, stylish personality. As Pinot Noir has grown in popularity over the last six years, too many renditions are over-oaked or even blended with Syrah. At times, California Pinots can come across as sweet, out of balance and high in alcohol. This more balanced version is the style most preferred. There is certainly plenty of cherry and red raspberry fruit having complex earthy notes that round out the palate and lead to a long finish. A red that is certainly suitable for rich seafood, along with duck or mushroom risotto.



**\$12.99**



The **2007 Syrah** is very impressive as well. Grapes are sourced and blended from selected blocks out of the winery's Paragon vineyard. When this varietal grows in a cooler climate as does Edna Valley, you get dark fruits with spicy, peppery notes showing a nice concentration of raspberry fruit, good weight and earthy spice. Enjoy this tasty Syrah, as it will continue to mature well over the next two years, along with grilled meats, game or strong cheeses.

**\$14.99**



**SAVE  
THE  
GAS**



### **WINE DELIVERY SERVICE AVAILABLE**

We offer pre-arranged home or office wine delivery service.  
Call us at **649-4750** or email us  
at [mwl@snet.net](mailto:mwl@snet.net) (restrictions do apply)



**HIGH END WINES  
MADE AFFORDABLE**  
Instant In-Store  
Rebates on  
Select Wines  
**\$40.00 & up**

