



## ***A LOCAL SOUTH AFRICAN WINE CONNECTION (REVISITED)***

Just over two years ago we introduced you to a new and promising South African wine importer that goes by the name of Knauth & Visser (pronounced with a hard K). This importer is a shared ownership with a local connection. Husband and wife team, South African native Jakobus Van Zyl and Mary Knauth Visser of **Mystic, Connecticut**, make up this dynamic partnership. What inspired this couple into getting involved in the wine trade had a lot to do with what they believed. Both felt there was the lack of quantity of high quality South African wine that still hadn't reached its potential in the U.S. market, especially with many of their favorite classic style wines that they have grown accustomed too. With their South African roots tied into the country's viticulture, sharing equal time between both countries has created a unique opportunity to bring both cultures together, while at the same time building an exciting business that works with their passion for fine wine as well.

### DIEMERSDAL WINE ESTATE

Situated within the district of the Durbanville Valley, the Diemersdal Farm is an old historic landmark that show records of winemaking that dates back to 1705. The countryside provides slopes of varying aspects and altitudes, cooler ocean temperatures, relatively low rainfall and various soils that allow for the cultivation of both red and white grapes of excellent quality. Diemersdal reveals a more modern approach in winemaking, thus reflecting in the style as well.

**2009 Diemersdal Chardonnay Reserve** - A strikingly well made wine that exhibits the best qualities of a classic oak aged Chardonnay. With so many cloyingly sweet and over oaked Chardonnays in the market these days, it is always refreshing when we come across one like Diemersdal that understands the proper role of oak. The wine displays a nice toasty almond and vanilla like aroma that welcomes you into the rich "sur lie" components of creamy apple and tropical fruit flavors. On the palate, the wine is very well balanced and possesses a wonderful acidic structure, nice mineral and a long citrus finish. This delicious white would serve well with creamy seafood pasta dishes and crab cakes. **\$13.99**



**2010 Diemersdal Unwooded Chardonnay** — This unoaked version gives a more pure expression of Chardonnay. The method of extended lees contact applied during fermentation and ageing helps to induce more of the wines richness and complexity, while putting forth nice full-bodied flavors of fresh melon, green apple and a gentle touch of lime. It is balanced with a smooth creamy almond richness, a profound underlined acidity and a finish that is persistent and clean. This expressive white has shown to serve well with an array of appetizers, shellfish, crab cakes and chicken cacciatore. **\$12.99**



**2009 Diemersdal Pinotage** - South Africa's signature red is Pinotage, a native hybrid of both varietals Pinot Noir and Cinsaut. This wine puts forward profound robust flavors of black berry and ripe plums, notes of coffee, cocoa and vanilla, along with a touch of earth and a smooth oaky tannin structure. Accompany this fantastic Pinotage with pork roast and hearty meat stews. **\$13.99**



**2008 Diemersdal Shiraz** – The Durbanville district continues to show that this cooler climate region can produce high quality Shiraz comparable, for example, to some of the best of the hotter areas of Australia. This full bodied and fruit forward opaque red gives you wonderful sweet berry and pepper aromas, with hints of smoked meat, plenty of black cherry and ripe plum flavors that are framed with a firm tannin sensation, along with a long complex finish. Enjoy matching this well made Shiraz with short ribs and game meats. **\$13.99**



## MONTHLY SPECIALS

**2009 Cooper Hill Pinot Gris** - This Willamette Valley producer's story actually dates back to 1978 when Dr. Robert Gross and his family planted vines on Cooper Mountain. For the first ten years they sold their production to some of Oregon's biggest names at that time. In 1987 they released their first vintage under the Cooper Mountain label. It was a primary focus for Dr. Gross to farm both organic and biodynamic. He received organic certification in 1995, and the much stricter biodynamic certification in 1999. Cooper Mountain refers to the winery's premium releases, while Cooper Hill is for their "everyday" bottlings. The 2009 Pinot Gris is a fresh, clean, pure version of this varietal. Fermented 100% in stainless steel tanks, this release offers up a nose of citrus fruit and minerals. On the palate it is bright and juicy with pear, melon and lemon qualities followed by a long clean finish. Enjoy this delightful Pinot Gris on its own, with shellfish or pasta salad. Rated 87 by the Wine Spectator, this is truly a fantastic value from Oregon. **\$11.99**



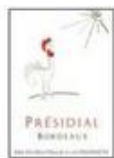
Save 15% off by the bottle,  
**\$10.19**  
or  
25% off by the case,  
**\$8.99/\$107.88**  
net.

**2009 Domaine Guintrandy Visan "Les Deves"-Cotes du Rhone Villages**—Be prepared to be transported to the south of France with a sip of this hearty wine that is bursting with flavors of ripe red fruit, licorice and spicy black pepper. It's a weighty, powerfully hedonistic wine made from 90% Grenache and 10% Syrah. Visan is one of only 15 villages given the privilege of using its name on the label. Located only 22 miles from Chateauneuf-du-Pape, the wines from Visan are known for their superior quality. Pairs well with sheppard's pie, roast beef or rack of lamb prepared with garlic and rosemary. **\$17.99.**



Save 15% off by the bottle,  
**\$15.29**  
or  
25% off by the case,  
**\$13.49/\$161.88**  
net.

**2009 Jean Luc Thunevin Presidial** - Stop!! If you like the old world style of Bordeaux...put this bottle down! Jean Luc Thunevin is part of a group of young rebel winemakers trying to modernize this very traditional artisan practice. Many of these winemakers don't own land or wineries. They make their wines in rented warehouses and garages from purchased grapes from the outlying regions, which is why they have earned the name "garagistes". In general, we see wines that are produced more fresh and polished with fruit that is bright and lively and aromas forward and precocious. Presidial is such a wine. A blend of 70% Merlot, 15% Cabernet Sauvignon and 15% Cabernet Franc, the wine shows ripe blackberry flavors with some mineral and floral character. It is medium-bodied with fine tannins and a clean, fresh finish. Serve with grilled steak, especially tenderloin. **\$17.99**



Save 15% off by the bottle,  
**\$15.29**  
or  
25% off by the case,  
**\$13.49/\$161.88**  
net.

**2009 Legado Munoz Tempranillo** – Legado Munoz is a classic style Tempranillo that is classified as "Vino de la Tierra de Castilla", which is simply known as "country wine" or "wine of the land". Wines produced as V.D.L.T. often results in a generous quality-to-price ratio. This classification also allows more flexibility in the process of wine making as compared to the more stricter and traditional D.O. regions of Spain. This rustic red is comprised entirely of grapes that come from a single vineyard in the Castilla wine growing region called Las Canteros, which is situated just south of Madrid. Legado Muñoz serves up a magnificent dusty cherry and plum aroma, along with a slight hint of vanilla. On the palate the wine provides a robust red cherry and black fruit structure followed by a slight tartness at the midpoint. It is well balanced with distinct earth and spice notes, combined with a touch of mocha. It completes its presentation by rounding out with smooth supple tannins and a long fruity finish. Enjoy this affordable and delicious Tempranillo while serving with roasted pork, meat paella or hearty stews. **\$10.99**



Save 15% off by the bottle,  
**\$9.34**  
or  
25% off by the case,  
**\$8.24/\$98.88** net.



**WE WELCOME MIXED CASES**

## JANUARY/FEBRUARY WINE TASTINGS 2012

### WINES OF SPAIN

We are pleased to begin the 2012 tasting program by introducing to you wines from the portfolio of *Quality Wines of Spain Imports* that will be presented by guest speaker *Jose Torres*. Mark your calendar on **Monday, January 23<sup>rd</sup>, 6:30 p.m. at the Adams Mill Waverly Room**. Today, the smaller, high quality minded importers, such as Quality Wines of Spain, contribute a great deal to the success of the Spanish wine industry. This fairly new and exciting Spanish importer is owned and operated under the full direction of Florencio Lopez Navarro. A native of Madrid, he comes from a family that has been making and selling wine for generations. Florencio's knowledge and experience allows him to consult and work closely with each producer from vineyard to bottle, with ending results that reflect unique regional character of each wine.

### **NOW ACCEPTING RESERVATIONS!**

Tasting list is as follows:



Gran Gesta Brut Reserva .....	\$11.99
Legado Munoz Tempranillo .....	\$10.99
Vina Alarba Old Vine Grenache .....	\$9.99
Cueto Seleccion .....	\$16.99
Orballo Albarino .....	\$17.99
Merum Monastrell .....	\$9.99
Lealtanza Dominio de Heredia .....	\$11.99
Felix Callejo Cuatro Meses .....	\$19.99
Finca Munoz Old Vines Tempranillo .....	\$34.99



### WINES OF ITALY

Reserve your seat for **Monday, February 20<sup>th</sup> at 6:30 p.m. at the Adams Mill Waverly Room** as we explore a seductive selection of Italian wines consisting exclusively of reds. The guest speaker for the evening will be *Italian Wine Director Roberta Perillo* from *Dreyfus Ashby Imports*. The tasting will be featuring three unique wine producers. Noted as the oldest winery in the world that dates back to 1141 and family owned for 32 generations, our presentation will start with a few classic wines of Tuscany from Baron Ricasoli. We will then proceed to the northern wine region of Piedmont and present the progressive and lavishly flavored wines of Renato Ratti. We complete our program with the distinctive and impressionable wines of the Veneto through the renowned Tedeschi

### **RESERVATIONS WILL BEGIN FEBRUARY 1ST!!**

Tasting list is as follows:



Barone Ricasoli Del Barone Chianti .....	\$12.99
Barone Ricasoli Brolio Chianti Classico .....	\$19.99
Barone Ricasoli Campo Cieni Rosso .....	\$12.99
Tedeschi Valpolicella Classico Lucchine .....	\$12.99
Renato Ratti Barbera D'Alba "Torriglione" .....	\$15.99
Tedeschi Capitel San Rocco Ripasso .....	\$19.99
Renato Ratti Dolcetto "Colombe" D'Alba .....	\$15.99
Renato Ratti Nebbiolo D'Alba "Ochetti" .....	\$19.99



An admission fee of

**\$6.00**

per person is required to attend.

Cash or check can be presented at the door. Please reserve your seat early by emailing us at [mwl@snet.net](mailto:mwl@snet.net) or calling 860-649-4750. 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).

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

# CONNOISSEUR COLLECTIONS

SIX WINES FOR **\$99.00**

## SIX ITALIAN WINES



Aia Vecchia Lagone  
 Vietti Nebbiolo Perbacco  
 Cantina Colosi Nero D'Avola  
 Terredora Dipaolo Aglianico  
 Allegrini Palazzo Della Torre  
 Viticcio Chianti Classico Riserva

## SIX FRENCH WINES



Blason d' Aussieres  
 Chateau Malmaison  
 Chateau Rocher Figeac  
 Domaine de la Voute de Crozes  
 Domaine Chofflet Valdenaire Givry  
 Domaine de la Renjarde Cotes du Rhone Villages

## SIX SUMPTUOUS REDS



Clos de los Siete  
 Volver Tempranillo  
 Serradenari Barolo DOCG  
 Encierra Vineyard Reserve  
 Grangehurst Cabernet/Merlot  
 Chateau Guillou Montagne Saint- Emilion

## SIX PREMIUM CHARDONNAYS



Ken Wright Cellars  
 Toad Hollow Mendocino  
 MacRostie Sonoma Coast  
 Domaine Alain Pautre Petit Chablis  
 Olivier Leflaive Bourgogne Les Setilles  
 Cameron Hughes Los Carneros Lot #222

## CLASSIC WORLDLY WINES

### CLASSIC WORLDLY WHITES

VOLUME 5

Con Sur Viognier  
 Muga Rioja Blanco  
 Cooper Hill Pinot Gris  
 Casal Garcia Vinho Verde  
 Chateau Ste Michelle Gewurztraminer  
 Wolftrap Viognier/Chenin Blanc/Grenache Blanc

Twelve wines for  
**\$99.00** NET

Sangre de Toro Blanco  
 La Vieille Ferme Blanc  
 Morro Bay Chardonnay  
 Lobster Reef Sauvignon Blanc  
 Bodegas Carrau Chardonnay De Reserva  
 Domaine de Pouy Vin de Pays Des Cotes de Gascogne



No substitutions • No exchanges

### CLASSIC WORLDLY REDS

VOLUME 5

Apothic Red  
 Goats do Roam Red  
 La Vieille Ferme Rouge  
 Sterling Vintner's Meritage  
 Chateau Tour de Gilet Bordeaux Superieur  
 Vistalba Corte C Malbec/Cabernet Sauvignon

Twelve wines for  
**\$99.00** NET

Dão Grão Vasco  
 Los Ailos Syrah/Malbec  
 Columbia Crest Estate Amitage  
 Chateau Saint-Sulpic Bordeaux  
 Oxford Landing Grenache/Shiraz/Mourvedre  
 Banfi Col Di Sasso Cabernet Sauvignon/Sangiovese



No substitutions • No exchanges

### CLASSIC WORLDLY REDS

VOLUME 5

Hess Syrah  
 Arido Malbec  
 Santa Rita 120 Carmenere  
 Bodegas Carrau Tannat de Reserva  
 Porta Sole Montepulciano D'Abruzzo  
 Fattoria Le Pupille Morellino Di Scansano

Twelve wines for  
**\$99.00** NET

El Coto Rioja  
 Paul Mas Carignan  
 Domaine André Brunel Grenache  
 Calina Cabernet Sauvignon Reserva  
 Block Nine Caiden's Vineyard Pinot Noir  
 Beaulieu Vineyard Coastal Estates Cabernet Sauvignon



No substitutions • No exchanges