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JULY/AUGUST 2011

FOCUS ON THE 75 WINE COMPANY

Beckstoffer has become one of the most significant names in Napa Valley winegrowing over the last 30 years. Andy Beckstoffer started out in the late '60's and early '70's working with Heublein on vineyard acquisitions. By the mid '90's, he had acquired over 1,000 acres of prime Napa Valley vineyard land in his own name. Today, the second generation of Beckstoffers, Andy's son Tuck, is making his mark in the California scene. Tuck began working with his dad after graduating from college. In 1997, Tuck felt he had gained enough experience to create his own brand. He formed Tuck Beckstoffer Wines, which has evolved to include several labels, one of which is The 75 Wine Company. The name refers to the year 1975 when the Beckstoffer family permanently moved to the Napa Valley. The focus of this particular label is value. Sourced from some of Napa, Lake and Mendocino counties' top vineyards, these wines present above average quality at very reasonable prices. With production totals at around 25,000 cases, Tuck still flies under the radar in most markets to larger, high profile names. This month we offer you the three of his current releases.



2009 Sauvignon Blanc—made from a rare strain of Sauvignon Blanc in Lake county, this is a dry, racy style offering melon, lime and lemony fruit. A truly refreshing summer white to enjoy on its own or with shellfish. **\$13.99.**

2009 Cabernet Sauvignon—Sourced mostly from Napa Valley, with some Lake and Mendocino vineyards blended in, this Cabernet shows ripe cassis fruit, good balance and length with a supple mouth feel. This is textbook California Cabernet that over-delivers for its price point. Drink now to 2015. **\$19.99.**



2008 The Sum—This is the only second vintage of this proprietary blend. The initial 2007 release had some very strong press behind it from Robert Parker. Composed of 75% Cabernet, 15% Syrah and 10% Petite Sirah, this opaque red offers up huge flavors of cedar, black fruits, vanilla and spices. Despite its extract and concentration, it is very drinkable now. **\$19.99.**



A RHONE SUPERSTAR



For over twenty-five years we have always prided ourselves in representing nearly every wine available to us by the highly regarded French Rhone producer Etienne Guigal. Guigal's perennial benchmark offerings bring a diverse range of wines from both the northern and southern portions of the Rhone Valley. It can be said that the wines currently produced by Etienne's son Marcel are arguably some of the most prestigious wines produced throughout the entire region. The Guigal empire works as both a domaine and negociant. This unique coexistence presents a wealth of opportunities for grape sources. Along with having elements of exceptional terrior, the northern Rhone possesses some of the world's steepest vineyard terraces. In this part of the region, reds are based solely on one varietal, Syrah. Guigal is particularly noted for their unique variety of powerfully rich styled single vineyard bottlings from the rocky soiled regions of Hermitage, Cornas, St. Joseph and Cote Rotie, combined with having fully aromatic and lavishly flavored whites from Hermitage and Condrieu.

In contrast, wines of the southern Rhone can be based on a number of varietals. Guigal's reds approach a softer and more supple style, produced primarily of Grenache, supplemented with Syrah, Cinsault, Carignan and Mourvedre. These wines tend to be more accessible by showing genuine character and approachability upon release. This feature provides a nice opportunity to showcase five different selections from a high quality producer that offers affordability and can easily be enjoyed with the many summertime grilling occasions. (Continued Page 2)

2009 Guigal Cotes du Rhone Blanc - Interest in this once overlooked white wine category appears to be moving forward.



White Rhone wine's unique dimensional style is most likely the reason for this. Guigal's Cotes du Rhone Blanc shows a profound honey and floral citrus aroma, which is provided by the 50% Viognier, blended with Roussanne, Marsanne, Clairette and Bourboulenc. This tank aged Blanc puts forward a subtle creamy fruit structure, medium-bodied richness, followed with bright acidity and an abundance of fresh citrus flavors. **\$12.99**

2010 Guigal Cotes du Rhone Rose - Some of France's best Rose wines come from the Rhone valley, particularly from the southern region of Tavel. However, to showcase three distinct categorical styles of the Cotes du Rhone, we have selected Guigal's Rose. This wine offers an alluring, fresh fruity fragrance. It is made in a dry crisp style that offers a mixture of wild red fruits, balanced with a long tangy finish. **\$12.99**



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2007 Guigal Cotes du Rhone Villages Rouge - This is Guigal's largest production red that has a long standing reputation for over delivering. In fact, you could look at this well-made Rhone as a preview of the two succeeding reds in this feature. Traditional blends of the Cotes du Rhone are typically Grenache dominant, however, Guigal's is made with 60% Syrah, balanced with both Grenache and Mourvedre, making this classic even more unique. This wine aromatically reveals subtle smoked wood, dark fruits and a multitude of spices. On the palate, a lavish, full-bodied structure of black raspberry and ripe plum is displayed with a touch of rusticity and smooth tannins. **\$12.99**



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2007 Guigal Gigondas A.C.—We continue our ascent through both southern Rhone's and Guigal's level of quality by offering the distinct wines from the Gigondas A.C.. Although its terrior composition is very similar, Gigondas falls just below in status to wines produced from the top appellation of the region, Chateauneuf-du-Pape. However, given the degree of this Grenache dominant wine's extraordinary robust qualities, one could easily suggest that it drinks more like a "baby" Chateauneuf-du-Pape with its revealing black fruit and smoked aroma. On the palate, the wine presents a full rich structure of various ripe black fruit flavors, balanced with long supple spices, noted earthiness and young fine tannins. The 2007 Rhone vintage produced wines of high quality and tremendous fruit concentration. This Gigondas has the potential of ageing well over the next decade and we recommended decanting for at least one hour before serving. **\$24.99 net Regular \$31.99**



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2005 Guigal Chateauneuf-du-Pape A.C. - From the most coveted appellation of the southern Rhone, Guigal produces this wonderfully mature styled Chateauneuf-du-Pape from meticulous vineyard sources that encompass the township of Chateauneuf-du-Pape. This big, rich and full-bodied red is produced from 80% old vine Grenache, while the remaining portion is equally composed of Syrah and Mourvedre. The wine exhibits a smoked meat and black raspberry aroma, with nuances of mocha, earth and spice. This deeply concentrated wine offers black fruits consisting of berry, cherry and ripe plum, which rounds out with sleek, cedar wood tannins. To still find a Chateauneuf-du-Pape from a high quality vintage, such as the 2005, and from a major producer makes this particular wine an amazing value. Approachable now, but will also continue to cellar well over the next decade. **\$34.99 net Regular \$49.99**



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We are taking our annual "Summer Hiatus" from the Monthly Wine Tastings and Seminars in July and August. We will resume this program in September.



In-store samplings will continue throughout the summer

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ITALIAN SAMPLER

This sampler brings us to the hot and dry Mediterranean climate of the southern Italian wine region of Apulia. This part of Italy, along with Sicily, represents nearly one third of the country’s wine production. Apulia is where old world and new viticultural practices come together to form wines of quality, distinction, appealing flavors and affordability. **Cantele** is a new and exciting group of wines produced in the region’s southern tip of Salento. Geographically, Apulia is the heel of the boot and the achilles of the country, where the Adriatic and Ionic Seas meet the Mediterranean. Consistently soaked with sunshine, the region’s various and enriched soils that lie beneath the vineyard land’s flat and gentle rolling hillsides makes it most favorable for optimal sugar levels, while the maritime influences contribute to the proper acid balance. All four wines will compliment summertime barbecue.

Cantele Salice Salentino Riserva - Locally named “black bitter”, Negroamaro is the main red grape grown in the Salice Salento D.O.C. offering a medium to full-bodied structure. This wine was aged in stainless steel for three years and blended with selected lots in small oak casks. The aromas suggest a wine of indigenous character. This Salice Salentino Riserva shows flavors of red and black cherry fruits, which combine the impressionable terroir elements of mineral and earth. Its herb spices along with mint, licorice and cedar notes add to the wine’s multiple nuances, while sweet fruits and tannin structure are underlined with profound acidity. Negroamaro can work as a nice alternative from full-bodied Pinot Noir. **\$11.99**



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Cantele Negroamaro Rosato—This unique southern Italian Rosato is made from the region’s native grape variety, Negroamaro. What sets this aromatic and dry Rose apart from most others within the category is its fuller style. The flavors are pronounced by its wild cherry, watermelon and pomegranate fruits, along with having a vibrant balance of acidity and a finish that is long and refreshing. **\$11.99**



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Cantele Primitivo - This robust Primitivo is scented with clove, berry and cedar. It has lush black and red cherry, with ripe plum flavors. The wine possesses rich varietal spice, accented with vanilla, sweet oak and smooth tannin structure resulting from six months of barrique ageing. The rustic finish is rounded out with a long sweet cherry concentration. **\$11.99**



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Cantele Chardonnay—The first sip of this straightforward Chardonnay would suggest that it was produced with the American palate in mind. Cantele has a lovely subtle toast aroma that results from ageing three months in barriques. The wine’s medium-bodied flavors show plenty of fresh citrus and apple, balanced with a touch of oak, mineral with underline acidity and a pleasantly crisp finish. **\$11.99**



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- Cabrini Mendoza Malbec
- Dievole Dievolino Chianti
- Cono Sur Bicycle Pinot Noir
- Excelsior Cabernet Sauvignon
- Les Deux Rives Corbieres Rouge
- Grayson Cellars Cabernet Sauvignon



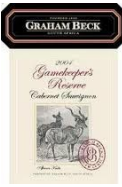
\$99.00 NET

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MONTHLY SPECIALS

2009 Graham Beck Gamekeepers Reserve Cabernet Sauvignon – A year ago

Graham Beck, the founder of this estate, passed away at the age of 83. He established the winery in 1983 after a successful business and philanthropic career. The family is well positioned to continue pushing in the same direction started by its late founder. Gamekeepers Reserve Cab comes from select parcels from the property. After fermentation, the wine sees just under a year in French and American oak. We have been fans of this wine for a number of years, much to our surprise it took a 20% price decrease allowing us to feature it as a monthly special. This 2009 release shows dark fruits on the palate, while cedar and earth notes add complexity that leads to a lengthy and persistent finish. Drink this South African Cab over the next 2-3 years with lamb, strong cheeses or grilled meats. **\$15.99**



Save 15% off by the bottle,
\$13.59
or
25% off by the case,
\$11.99/\$143.88
net.

2008 Capezzana Barco Reale - The term “Super Tuscan” was first used to refer to Chianti producers

who no longer wanted to comply with local regulations and blend Cabernet with their Sangiovese. Interestingly, blending Cabernet with Sangiovese had been the norm in this region called Carmignano, located just northeast of Chianti, for several hundred years. Capezzana is arguably the leading estate in this Tuscan region, making a wide range of wines. Barco Reale is an official designation within the region referring to declassified Carmignano. This 2008 offering from Capezzana offers a tremendous Tuscan value. It is comprised of 70% Sangiovese, 20% Cabernet and 10% Canaiolo fermented in stainless steel tanks. After fermentation, the wine is aged in large used oak barrels for six months and then another 3-6 months in bottle before release. Barco Reale offers lovely black cherry on the palate and rustic notes with good structure on the finish. Open this wine and pour in glasses for 30-45 minutes before you enjoy it. It can go with pasta, pizza, but it also has the structure to stand up to roasts and grilled steaks. **\$14.99**



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

2009 Senerio De Espiga Rioja Tempranillo - This young, easy drinking and fruity Spanish Rioja

classified as “Joven” was bottle aged for a very short period of time prior to release and is made to be enjoyed for early consumption. Joven’s are often compared to the likeness of fresh Beaujolais. This reasonably priced Rioja makes for an ideal summertime red that not only serves up well on its own, but will accompany the simple comforts of pizza, hamburger or grilled chicken. Senerio De Espiga’s black and red fruit provides a purely ideal expression of young and succulent Tempranillo. The wine is silky textured with subtle tannin. For optimal enjoyment we recommend serving at a slightly cool temperature. **\$6.99**



Save 15% off by the bottle,
\$5.94
or
25% off by the case,
\$5.24/\$62.88
net.

2010 Pietra Tagliata Grillo - Take a break from Pinot Grigio and make room for this savory Sicilian

white. Grillo is one of the many distinctively well made wines produced from an array of native grown white grape varietals that continues to be discovered and explored by the consumer every day. This green spiced and fruit scented wine serves up a bright and crisp style by showing refreshing lemon, lime and hinted tropical flavors. Presented with a mild mid-palate richness, Tagliata is marked with good acidity, subtle spices and delicate creamy mouth feel on the finish. Enjoy this affordable and food friendly southern Italian Grillo with your favorite antipasti dish, grilled fish or poultry. **\$12.99**



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

2009 Domaine Alain Pautré Petit Chablis - The Petit Chablis sub region is situated just outside the

main Chablis appellation. Current efforts to elevate this sub-region’s status into the Chablis A.O.C. still continue. Though there is the obvious exception to the region’s top Grand Cru wines, there are many who consider the distinction between the underrated Petit Chablis A.O.C. to the main region of Chablis as being more relevant to the talent of the wine producer rather than the sub-region’s terroir of Petit Chablis itself. Alain Pautré is considered an exceptional winemaker that many feel can rival the top producers of both basic and premier Cru Chablis. This superb Petit Chablis made entirely of Chardonnay was fermented and aged exclusively in stainless steel tank. This process allows the wine to put forth a pure terroir expression of the region by revealing all of the classic characteristics of French Chablis with its distinct citrus aroma and flinty notes. The wine possesses full structured fruit flavors of lemon, peach, apple and tropical notes, along with nice wet stony mineral, balanced acidity and a long finish. Ideal when served with shellfish and pork dishes. **\$15.99**



Save 15% off by the bottle,
\$13.59
or
25% off by the case,
\$11.99/\$143.88
net.