



## *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.

**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**



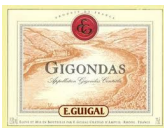
**2010 Guigal Cotes du Rhone Rose** - Some of France's best Rose wines come from the Rhone valley, particularly from the southern region of Tavel. However, to showcase three distinct categorical styles of the Cotes du Rhone, we have selected Guigal's Rose. This wine offers an alluring, fresh fruity fragrance.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



**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**



**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, Chateauf-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” Chateauf-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



**2005 Guigal Chateauf-du-Pape A.C.** - From the most coveted appellation of the southern Rhone, Guigal produces this wonderfully mature styled Chateauf-du-Pape from meticulous vineyard sources that encompass the township of Chateauf-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 Chateauf-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



### **SUMMER ROSES**

June marks the unofficial start of Rose season. While we are of the belief that dry Rose can be enjoyed all year round, the bulk of the consumption in the American market occurs between now and Labor Day. We already have over a dozen selections from the current 2010 vintage in stock, with more surely to follow. We have opted to highlight one each month for the next several months. For June we offer the **2010 Terre St. Louis Provence Rose** as our Rose of the month. Last summer this bottling was one of our best sellers of the season and we are happy to report the new vintage has arrived at the same price as last year. Terre St. Louis is a large cooperative in Provence that combines the resources of over 1,800 growers. It is a traditional blend for this area of France, comprised of mostly Grenache, with some Cinsault and Syrah as well. Medium-bodied and dry, this vintage shows strawberry, melon and cherry fruit on the palate, followed by a crisp finish. Serve as an aperitif, with light seafood or chicken salad. **\$9.99**



### **“BARGAIN BUSTER”**

**2009 Fournier Urban Uco Malbec**—Malbecs from Argentina during the last five years have shown continued improvements in both quantity and quality. While others may see this as an opportunity to increase profits dramatically due to the demand, Argentinean wine prices have remained consistent with only minimal fluctuation. The strength in this category is in the \$12 to \$15 range, but values can still be found for under \$10. This release from Bodegas Fournier fits the bill perfectly. Located in the Uco Valley about 60 miles south of Mendoza, this valley has the highest altitude vineyards in all of the country. The Fournier Group is an international operation with vineyards in Spain, Chile, Portugal and Argentina. In Argentina they make a range of wines from their estate. This 2009 Malbec shows all the dark, juicy black fruit qualities that one expects from this popular varietal. It also possesses an extra degree of balance and complexity that can be attributed to the dramatic temperature swings between day and night experienced within the region. Enjoy this tasty Malbec with any red meat on the grill this summer, or paired with strong cheeses.

**\$9.99**

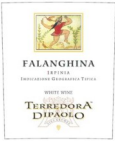
 **Join us each Saturday from 2:00-6:00 as we sample a selection of wines that are sure to please. Look for an announcement every Thursday via email/facebook and twitter for specifics.**

## **MONTHLY SPECIALS**

Campania is one of southern Italy's oldest viticultural wine regions dating back to around 750 B.C. by Greek colonists, which at the time were making wine for the Romans. Even with the area's deep historical past, Campania is still thought of as a newcomer for making unique and exciting wines, but is often overshadowed by the country's massive wine producing regions of the north and south. The major factor for this is that very little of Campania's wine production was governed under the strict Italian DOC and IGT laws, compared to its regional counterparts. This also had much to do with why the wines had primarily taken a non-emphatic approach into the export market.

On the contrary, over the past dozen years or so, with the emergence of more progressive wine producers, much of this has changed. The region composes a distinct selection of higher quality wines that are elegant and stylish, characteristically balanced with depths of lush fruit, great length and structure.

**2009 Terredora Dipaolo Falanghina IGT** – Made entirely from ancient Falanghina vines in the hills of Irpinia, near the famous city of Naples, this native grape of Campania showcases a pronounced fresh pine aroma with bright fruits of apple, tropical notes, white peach and citrus. On the palate it arrives with a nice medium round structure, surrounded with a rich fruit character, balanced with excellent acidity and slight minerality. The finish is persistent and mouthwatering. Well made Falanghinas such as this one can be a nice companion with a range of seafoods, salads, soups, antipasti or as a delightful aperitif. **\$14.99**



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

**2009 Terredora Dipaolo Aglianico IGT** - The Aglianico grape is one of the oldest red grape varieties grown in the regions of Basilicata and Campania. This opaque red possesses very impressionable aromas of dusty cedar, black currant, ripe plum, fresh leather and smoky tar. Terredora's rustic, full body, tannic structure and acidic presence suggests it to be an age worthy red that shows a terrific concentration of sweet black fruit flavors, with more spice and subtle oak. Our recommended food pairings would be hearty meat sauced pasta dishes, short ribs, roasted duck and aged cheeses. **\$14.99**



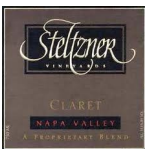
Save 15% off by the bottle,  
**\$12.74**  
or  
25% off by the case,  
**\$11.24/\$134.88**  
net.

**2010 Chateau de L'Oiselinere Muscadet** - With the many wonderful sights and smells of summertime upon us once again, this can often conjure up our cravings for lighter, fresher and more aromatic white wines like this savory little Muscadet. The Chateau de L'Oiselinier estate is one of the most historic in the Clisson region, located in the lower Muscadet de Sevre et Maine A.C. of the French Loire Valley. After fermentation, the wine was matured on its own natural sediment, known as the traditional method "Sur Lie", for the full winter months before bottling. This process helps to give a more complex character and balanced expression. Chateau de L'Oiselinere is made from the Melon de Bourgogne grape variety. The wine serves up a medium framed style by showing intense tangy citrus flavors of lemon, lime and grape fruit, balanced with a desirable mid palate richness, a touch of effervescence, followed by crisp acidity and a long clean finish. Enjoy this mouthwatering Muscadet as an aperitif or accompany with cold salads, grilled poultry and shellfish. **\$12.99**



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

**2008 Steltzner Claret** - Dick Steltzner first planted vineyards in the Stags Leap District of Napa Valley in 1965. He spent the first decade of vineyard ownership selling off his fruit to some of Napa's top Cabernet producers. He eventually moved in the direction of producing wine under his own label, starting with the '77 vintage. Steltzner's Claret bottling has always been a favorite of ours. In some vintages, 60% of the fruit comes from owned estate vineyards, while the balance comes from other quality sources in southern Napa. The 2008 may be the finest rendition of this wine to date. It is a blend of 68% Cabernet, 20% Merlot and 12% Cabernet Franc that was aged in both new and used French oak. Very Bordeaux-like in style, this wine displays cassis, currant and earthy tones on the palate that are followed by a long balanced finish with impressive structure as well. Rated 90 by Robert Parker, you will be hard pressed to find a Cabernet-based wine from anywhere for under \$20 that delivers more than the 2008 Steltzner Claret. **\$16.99**



Save 15% off by the bottle,  
**\$14.44**  
or  
25% off by the case,  
**\$12.74/\$152.88**  
net.

## OPEN HOUSE TABLE TASTING

Well it's that time again. In celebration of the end of another fantastic wine tasting year, we would like to invite you for an evening of **Italian** fine wines. On **Monday, June 13th between 5:30-7:30 p.m.** at the Adams Mill Waverly Room, stop in at **anytime** and walk through while tasting a selection of highly recommended and deliciously affordable wines that will include the regions of **Piedmont, Tuscany, Friuli, Sardinia, Veneto, Sicily** and **Apulia**. This table tasting format will provide a convenient and enjoyable way to interact with our friendly and informative wine representatives. They will be more than happy to answer any questions. In addition to our customary cheese and bread station, red and white sauced pasta will be served.



Our admission fee per person for this event will be  
**\$10.00**

**Cash or check can be presented at the door.** Please make your reservations 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 **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. 501C-3 number is available upon request.**

### Tasting List is as follows:

Samples are limited  
No re-entries



#### Piedmont

Giacomo Ascheri Dolcetto ..... \$13.99  
Serradenari Barbera D'Alba Superiore ..... \$13.99  
Serradenari Barolo..... \$24.99  
Serradenari Chardonnay "Monée" (white)..... \$15.99

#### Tuscany

Dievole Dievolio Rosso..... \$9.99  
Fattoria Brusco Dei Barbi..... \$14.99  
Fontaleoni Vernaccia De San Gimignano (white)..... \$12.99

#### Sardinia

Sella & Mosca Cannonau Riserva..... \$15.99  
Sella & Mosca Vermentino (white)..... \$12.99

#### Veneto/Friuli

Michele Castellani Valpolicella Ripasso ..... \$18.99  
Cavit Moscato Frizzante (white)..... \$7.99  
Giovanni Puiatti Pinot Grigio (white)..... \$14.99

#### Sicily

Cusumano Nero D'Avola ..... \$9.99  
Cusumano Nero D'Avola & Syrah "Benuara" ..... \$16.99  
Donnafugata Anthilia (white) ..... \$14.99

#### Apulia

Castello Monaci Liante Salice Salentino ..... \$13.99  
Castello Monaci Piluna Primitivo ..... \$13.99

### THE • ULTIMATE • VALUE • CASE • SELECTION

For added savings, here's a fun and simple way to explore an affordable **twelve bottle, pre-selected, pre-packed** and **ready to go case** of classic worldly red or white wines from some of our top selling favorites throughout the store.

#### CLASSIC WORLDLY WHITES VOLUME II

Bodegas Carrau Chardonnay de Reserva  
Simmonet Saint-Bris Sauvignon  
Pine Ridge Chenin Blanc/Viognier  
Casal Garcia Vinho Verde  
Piazzo Piemonte Chardonnay  
Columbia Crest Two Vines Pinot Grigio  
Tierruca Sauvignon Blanc  
Dr. Loosen Riesling  
Pietra Porzia Regillo Frascati Superiore  
Marqués de Cáceres Blanco Rioja  
Marqués de Cáceres Rioja Rose  
Glass Mountain Chardonnay

**\$99.00** NET

No substitutions • No exchanges

#### CLASSIC WORLDLY REDS VOLUME II

Los Vascos Cabernet Sauvignon  
Apothic Red  
Flavium Crianza  
Venta Morales Tempranillo  
Colosi Sicilia Rosso  
Heron Pinot Noir  
Penfolds Koonunga Hill Shiraz/Cab  
Primaterra Primitivo  
Vrac Cotes du Rhone  
Red Diamond Cabernet Sauvignon  
Arido Mendoza Malbec  
Glass Mountain Cabernet Sauvignon

**\$99.00** NET

No substitutions • No exchanges