



**MARCH 2011**

## **A SAMPLER FROM URUGUAY**

If we had access to more wineries from Uruguay like Bodegas Carrau, we might guess this South American country would be the next big discovery in the wine industry. Truth is, only 20 wineries export from Uruguay and there are just two available in Connecticut. Therefore, Carrau remains the only Uruguayan producer represented on our shelves for the near future. Uruguay is located on Argentina's eastern border in South America and shares the same latitude as Chile, New Zealand and South Africa. The fact that quality wines are produced here should not come as a real surprise.

The Carrau story dates back to 1752 when Francisco Carrau Vehils purchased the first plot of vineyard land in the family near Catalonia, Spain. The family stayed active in winegrowing throughout the 18th and 19th centuries. In the early 1900's, Jaun Carrau Sust became the first family member to receive official training, gaining a degree in Oenology in the city of Penedes. Carrau Sust was also the family member who emigrated to Uruguay where he found work at the Santa Rosa Winery, along with his son. The family dream was realized in 1976 when Bodegas Carrau was founded by Carrau Sust's grandson Juan Francisco Carrau Pujol.

In the three plus decades since Carrau was founded, Tannat has become the flagship wine of the estate. This unique varietal was brought to Uruguay in the late 1800's by Basque settlers. This grape is most well-known for being the primary varietal in wines from Madiran in the southwest of France. It has the reputation, some would say stigma, of being the most tannic red varietal in the world. The Tannats from Uruguay however do not show this same hard unyielding characteristic. In fact, stylistically they more resemble an Italian Barbera or a top Cru Beaujolais. In addition, Carrau makes two sensational value whites with Chardonnay and Sauvignon Blanc.

We start with the whites. The **Sauvignon Blanc** is stainless steel fermented, but aged on the lees for six months to add richness and complexity. On the palate it offers clean grapefruit and melon flavors, good acidity and subtle herb notes on the finish. A perfect choice for shellfish or as a sipping white with appetizers. **\$12.99**



The **Chardonnay** is barrel fermented, with twenty percent being new French oak. Like the Sauvignon Blanc, it sees lees contact in barrel, ten months with this wine. Coming from southern Uruguay, you get the cooling influence from the Atlantic Ocean which gives the wine good balance and structure. Carrau Chardonnay offers a creamy mouth feel, with pear and green apple flavors. The oak is hardly dominating, but offers a framing quality to the wine's flavors. Serve with shrimp dishes or pasta with cream sauce. **\$12.99**

Reminiscent of an Italian Barbera, the **Tannat** is medium-bodied with forward raspberry and plum fruit. This wine comes from vines that average 25 years of age. After fermentation it spends 18 months in French oak with an additional six months in bottle before being released. This versatile red can be paired with many dishes including grilled meats, chicken, pork or salmon steaks. **\$12.99**



**Buy two bottles  
Of any combination  
For only**

**\$19.98 net!**

## **A SAMPLER OF CLASSIC GRAND CRU BEAUJOLAIS**

One of the most misunderstood and overlooked wine appellations of the world today is Beaujolais. Even as a sub-region located within the more prestigious French region of Burgundy, people's first perception is the simple, fresh and fruity Nouveau released each November in time for the holidays. The reality is that top wines from the region, known as "Cru -Villages", have shown to compete well with Pinot Noir, especially when paired with the same savory dishes. There are ten such demarcated villages that have been entitled A.O.C. status. In this special we offer wines from two of these zones, Chiroubles and Cote de Brouilly. This is a classic example where producers from the same region utilizing the same varietal, in this case the noble grape Gamay, can create wines with their own unique character and style.



**2009 Chateau Moulin Favre Chiroubles** – This region is known for producing medium-bodied reds, having pronounced floral aromatics that are meant to be consumed young. Château Moulin Favre is a more traditional estate. They only source fruit from old vines, while grapes are handpicked and undergo a two week maceration period before fermentation. This dark pigmented wine exudes wonderful aromatics and a rich deep mouth feel of cherries and raspberries on the palate. Drink now and over the next 2-3 years. **\$14.99**

**2007 Domaine de la Voute des Crozes Cote-de-Brouilly**—This region is known for producing riper, more full-bodied and concentrated reds, that are expressive and distinctively terrior driven. Voute des Crozes is a small four hectare site where yields are kept low to maintain the highest quality. The wine begins to open with lovely bright floral and strawberry aromas. On the palate, it display a medium-bodied texture having well balanced flavors of wild cherry, red raspberry and ripe strawberry. The tannin sensation gives a silky impression, while the acidic structure lends itself to the supple spice that holds on long at the back end. Drink now and over the next 3-4 years. **\$17.99**



**Buy one bottle  
each of the two  
for only**



### **“BARGAIN BUSTER”**

At one time, organic wines were avoided due to the inconsistency of quality this category was known for. As advances have been made in organic farming, the quality of organic wines have improved dramatically as well. Our wine club members should recall this is not the first certified organic wine we have featured.



This month's bargain buster comes from Venta Morales, a small producer in La Mancha, Spain. A collaboration between oenologist Rafael Canizares and importer Jorge Ordonez, this Tempranillo comes from a small plot of vines that are over thirty years of age. These low yielding vines, only two tons per acre, produce a wine bursting with red raspberry fruit and spices. The wine is fermented in stainless steel and then bottled without seeing any oak to preserve freshness. A true bargain, rated 88 by Stephen Tanzer, enjoy this medium-bodied red with pork, poultry or rich seafood dishes.



### **THE ULTIMATE VALUE CASE SELECTION**

Here's a fun and simple way to explore an affordable twelve bottle pre-selected case of classic worldly reds from some of our top selling favorites throughout the store for only **\$99.00**.

- Goats Do Roam Red
- Santa Rita 120 Cabernet Sauvignon
- Heredad Ugarte Rioja Crianza
- Cono Sur Bicycle Carmenere
- 181 Lodi Merlot
- The Stump Jump Grenache/Shiraz/Mourvedre
- Rabbit Ridge Zinfandel
- Los Ailos Syrah/Malbec
- Chateau La Grave Medoc
- Masciarelli Montepulciano D'Abruzzo
- La Vieille Ferme Rouge
- Castelvero Piemonte Barbera



No substitutions please



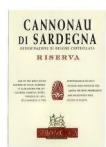
## MONTHLY SPECIALS

**2007 Bodegas Vizcarra Roble Ribera Del Duero**—Juan Carlos Vizcarra founded this small estate consisting of just over 60 acres in 1991. This region in northern Spain first gained recognition from collectible wineries Vega Sicilia and Pesquera back in the 1980's. The reds here come almost exclusively from Tempranillo, often richer and more concentrated than from its northern neighbor Rioja. This release however shows a more elegant, complex personality than you often find from Ribera Del Duero. The vines on the Vizcarra Estate range from 15 to 80 years of age. Juan Carlos reduces yields from his vines further by allowing only eight clusters per vine as opposed to the normal twenty. This 2007 is 100% Tempranillo, and spent seven months in French oak before being aged in bottle prior to release. Showing more red fruits on the palate, the wine picks up complex earthy, gamey notes on the mid-palate before a long lingering finish. This delicious Spainard almost resembles a French Pinot Noir, full of style, balance and nuances. Not meant for long term ageing, enjoy now through the end of 2011. **\$15.99**



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

**2006 Sella & Mosca Riserva Cannonau** - Sella & Mosca is a progressive wine estate that is situated off the Italian mainland on the sun soaked island of Sardinia. Over the past few years this particular selection has been one of our clear cut favorites do to its extraordinary quality and style. The Italian Cannonau grape is also the local name for Grenache. However, wines from this region like the Sella & Mosca tend to be stylistically a bit drier and more acidic in structure. This Riserva bottling exhibits a mixed red fruit and spiced aroma accented with shades of violets. It displays an abundance of red cherry, raspberry and sweet ripe plum flavors. Aged for two years in oak, the wine has a robust, medium to full bodied structure with subtle tannin, earthy mineral and pepper spice followed by a long fruity finish. If you enjoy the rustic qualities of a good Italian red, then don't hesitate by giving this distinct and flavorful Cannonau a try with grilled seafood, roasted pork, lamb and hearty meat sauced pasta. **\$15.99.**



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

**2009 Lafite Reserve Speciale Bordeaux Rouge** - This straightforward and affordable bottling reveals the true essence of what is coming out of the much anticipated 2009 Bordeaux vintage. As they continue to arrive in the market, we thought what better to present as a wine club special than a classic Bordeaux produced from one of the most regarded in the region, the Barons de Rothschild family. Lafite Reserve is produced from a meticulous selection of Merlot, Cabernet Sauvignon and Cabernet Franc. The wine gives you an impressionable deep, dark color having an inviting dusty berry scent. On the palate, this delicious Bordeaux rouge exhibits a smooth texture, while showcasing a long, rich, full-bodied concentration of ripe black berries and black currant flavors. Rounding out the wine's structure and finish are sweet tannins, subtle earth and spices. Enjoy now or cellar over the next 5-8 years. Pair this young and age worthy red with roasted duck, pork and your favorite cut of beef. **\$14.99**



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

**2009 Araldica "La Luciana" Gavi**—This single vineyard selection comes from the upper hills of the Monferrato around the actual town of Gavi located in the northern Italian wine region of Piedmont. Araldica is made entirely of hand harvested Cortese, the principal and indigenous white grape variety used to produce the region's vibrantly crisp and savory wines. This gorgeous aromatic white was aged for three months in stainless steel tanks, thus allowing the wine to put forward the finest expression of Gavi with its abundance of fresh grapefruit, green apple, white peach and creamy lemon flavors. The racy mouthwatering acidity and mineral overtones add to the wine's overall balance by complimenting its medium bodied, mid palate richness and refreshingly long finish. Enjoy with your favorite antipasta creation or cream sauced seafood pasta, seasoned poultry and baked ham. **\$13.99**



Save 15% off by the bottle,  
**\$11.89**  
or  
25% off by the case,  
**\$10.49/\$125.88**  
net.

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

**\$133.00** net

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## WASHINGTON STATE'S PIONEER

Join us on **Monday, March 14<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room** to taste through a superb selection of wines from the state of Washington, along with the **“Winemaker of Chateau Ste Michelle, Bob Bertheau”**. Chateau Ste Michelle is clearly the most coveted winery that can be credited solely as the major driving force behind the development of Washington becoming the second most prominent American viticultural region next to California. Washington’s premium wine identity derives from the uniqueness of its primary appellation, the Columbia Valley. Due to the region’s northerly latitude, climate and proper soil conditions, the region produces wines that are enveloped with elegant, fresh, aromatic whites and rich, structured reds that are more often compared to an European style.



Tasting list is as follows:

Chateau Ste Michelle Pinot Gris .....	\$10.99
Chateau Ste Michelle Horse Heaven Sauvignon Blanc .....	\$14.99
Chateau Ste Michelle & Dr. Loosen Eroica Riesling .....	\$19.99
Chateau Ste Michelle Syrah .....	\$10.99
Chateau Ste Michelle Indian Wells Cabernet Sauvignon ..	\$16.99
Chateau Ste Michelle Indian Wells Merlot .....	\$16.99
Chateau Ste Michelle Canoe Ridge Merlot .....	\$21.99
Chateau Ste Michelle Ethos Syrah .....	\$29.99



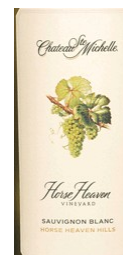
An admission fee of

**\$6.00**

per person is required to attend.



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



NOTE: All profits collected from orders taken that evening will be donated to three Connecticut animal shelters: Bandit's Place, Out to Pasture and Help Willy's Friends. 501C-3 number is available upon request.



**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 Wednesday via email/facebook and twitter for specifics.**



**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)