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OCTOBER 2008

**2006 RIDGE ZINFANDEL THREE VALLEYS**

Paul Draper of Ridge stands with a unique group of very accomplished and innovative Californian wine producers that are well recognized for propelling the Zinfandel category to a much higher level. Joel Peterson of Ravenswood, Kent Rosenblum and Fred Cline are key examples. Many smaller artisan Zin producers have since followed. Draper jumped on board with Ridge Winery back in 1969, where he began by shaping the big, rich and ripe styled Zins from mature vines throughout prime areas of California's Sonoma Valley.

In the earlier days of California viticulture, many wine producers of Italian heritage chose to work with grapes that were more familiar of their homeland. The American Zinfandel grape, reminiscent and related to the Primitivo grape of southern Italy, was realized as an obvious favorite. Other red grape varieties such as Barbera, Sangiovese and Charbono, also thrive. But still, Zinfandel was the one that stood out.

We are pleased to present this limited production release under Ridge's brilliant selection of Zinfandels. The **Three Valleys** bottling provides a more value driven Zinfandel that is blended with small percentages of Petite Sirah, Carignane and Grenache for added complexity and nuance. The 2006 marks the sixth vintage of this affordably priced Zinfandel. The name illustrates the three valleys where the grapes are grown, exposing the unique terroirs of the Sonoma wine appellations of Dry Creek, Alexander and the Russian River Valley. The grapes were hand selected and sourced out of nine distinct vineyard sites, mostly hillside. A good amount of Zinfandel used for Three Valleys comes off younger plantings from Ridge's famous Lytton Springs Estate.

**Ridge Three Valleys Zin** displays a wonderful scent of blackberry, subtle spices, new American oak and hints of vanilla. The flavors deliver a soft and complex style, underlined with a full-bodied and lavish structure. It possesses multiple layers of sweet, ripe blackberry, black cherry and raspberry with a persistent and rotating sequence of taste with every sip. Even at 14.3% alcohol, the wine shows great balance and subtlety. The tannin sensation reveals nice ageing potential over the next five to eight years. Regular Price \$25.99

SPECIAL OFFERING  
 OF ONLY



WHILE SUPPLIES  
 LAST

**CAYMUS RELEASE**

**Caymus** is one of a small number of premium Napa producers that is a true benchmark for **Cabernet Sauvignon**. The **2006** falls right in line with a long line of stellar releases from the Wagner family dating back over 30 years now. The 2006 is immense in size, structure and complexity, showing classic flavors of currant, cassis and toasty vanillin oak. James Laube of the *Wine Spectator* rated this wine outstanding from barrel scoring it 92-94 points. Caymus Cabs have become more approachable in their youth in recent years, but will certainly reward a patient owner with 6-8 years of additional ageing. It is also worth noting that the price on Caymus Cab has been virtually the same for the last decade. We have just received our allocation of '06 vintage for the year, so we suggest you secure enough to satisfy your needs for consumption over the next year or to lay away for years to come.

SPECIAL OFFERING



Along with the '06 Napa Cab we are also pleased to have received the **2006 Belle Glos Sonoma Coast Pinot Noir** from Caymus. We had quite a bit of success with this wine several years back, but have not been able to get it since the '03 vintage. With increased production, the '06 has been offered to this market again and we were able to secure a reasonable quantity of the wine. Caymus actually produced some Pinot Noir back in the '80's from Rutherford in Napa. They realized quickly this was not the climate for Pinot and suspended production. Over time, the Wagners were able to secure quality sources in Santa Barbara, Monterey and Sonoma for Pinot Noir production. In 2000, they released their first Pinots under the Belle Glos label. Subsequently, several single vineyard bottlings appeared as well, all becoming quite sought after. The Sonoma Coast focuses on red fruits, various spices, great balance and an elegant, clean mouthfeel. With these wines, the Wagners have truly shown their winemaking skills extend beyond Cabernet.

SPECIAL OFFERING



## MONTHLY SPECIALS

**2005 Rocca delle Macie SASYR**- This new and exciting addition to the impressive selection of wines produced by Rocca delle Macie of Tuscany is uniquely named to suggest two noble grape varieties, Sangiovese and Syrah. The grapes selected for this wine comes from Rocca delle Macie's vineyards in the Maremma coastal area of southwestern Tuscany. The marriage of these two grape varieties works in harmony. Sangiovese, the traditional Tuscan grape, gives the wine an expressive old world rustic style by possessing lush black cherry fruit flavor with a touch of earth and fine acidity. The Syrah portion adds new world balance that puts forward a medium to full-bodied structure, with a wonderful sweet plum and blackberry fruit concentration, enveloped with spicy nuances. SASYR rounds out with subtle oak tannin and a finish that is long and sleek. Enjoy Rocca delle Macie SASYR over the next 5-7 years accompanied with lamb, duck, pork, grilled fish, red-sauced pasta or gourmet pizza. **Price \$16.99. This month, save 15% off by the bottle, \$14.44 or 25% off by the case, \$12.74/\$152.88 net.**

**2007 Weingut Groiss Gruner Veltliner**- The 2007 vintage in Austria was much like a rollercoaster ride that turned out just fine in the end. The growing season started with the earliest flowering on record. The warm, early spring led to a scorching month of July, which proved tricky for winemakers as they had to protect against the grape skins burning. August was filled with downpours and cooler weather. These weather extremes balanced out perfectly as the vintage ended up producing stellar wines. As a matter of fact, Austria may have been the most successful region in all of Europe for 2007. Weingut Groiss is a new modern winery located in the southern Austrian wine region of Wagram. They try to make wine in a non-interventional approach aiming to let the wines express their true terroir. This '07 Gruner comes from ideally situated southern facing vineyards. It shows round melon, white peach, citrus and spice flavors followed up by crisp, racy acidity that provides nice balance. This versatile white will pair well with any white meat, seafood or even Asian cuisine. **Price \$11.99. This month save 15% off by the bottle, \$10.19 or 25% off by the case, \$8.99/\$107.88 net.**

**2006 Mapema Sauvignon Blanc** - This Argentine white offers an elegant style that sets itself apart from the typical massive amounts of purely fruit forward Sauvignon Blancs in the market today. The vineyard sourced for Mapema sits on the slopes of Mount Tupungato, South America's second highest mountain that lies in the shadows of the Andes. The fruit was hand selected in the cool climate of Tupungato Valley, just south of Mendoza at 3,900 feet above sea level. Thirty percent of the wine was aged in seasoned French oak and the rest in stainless steel. The integration of oak enhances the diversity of flavor. Mapema's toasty, citrus aroma leads into rich, fruit flavors of lemon and green apple. It carries well on the mid-palate with a supple creamy texture, nice herbaceous hints, well-balanced crisp acidity and a persistent finish. Mapema Sauvignon Blanc pairs well with grilled fish, cream casseroles and smoked meats. **Price \$12.99. This month save 15% off by the bottle, \$11.04 or 25% off by the case \$9.74/\$116.88 net.**

**2006 Laurel Glen REDS** - Patrick Campbell and his wife Faith founded Laurel Glen Vineyards in Sonoma in 1977. Campbell was first recognized as one of Sonoma's top Cabernet producers back in the late '80's. Laurel Glen REDS" is a wine that was introduced in 1995. The winery described it as "a wine for the people, what the world needs is a complex and affordable wine that can be enjoyed daily with a range of foods". We could not have said it any better. This wine has been a consumer favorite for over a decade. It is comprised of 60% Zin, 30% Carignane and 10% Petite Sirah. This robust, spicy, full-flavored red can make for an ideal house wine to serve throughout the holiday season ahead. **Price \$11.99. This month save 15% off by the bottle, \$10.19 or 25% off by the case, \$8.99/\$107.88 net.**

*All Four Monthly Specials Are Available For Sampling  
October 3<sup>rd</sup> through October 31<sup>st</sup>*

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THE  
GAS**



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## EXPLORE THE WORLD OF GRENACHE

Grenache is a noble red grape variety that is grown widely throughout Europe's Mediterranean wine regions of Spain, France and southern Italy. This sun-drenched part of the world supports an ideal climate and topography for producing outstanding Grenache dominated wines. It is also the favorable grape used to produce some of the best Rose wines of France. In fact, the French are most adept when it comes to blending Grenache into many of their great red wines of the southern Rhone and throughout the Languedoc-Roussillon region. Australia also produces large amounts of well-made Grenache, and like the French, their winemakers understand the masterful art of blending this workhorse grape in with Shiraz and other varieties. Grenache grape clusters vary from black to pale red. When Grenache is produced to stand alone, it typically provides an array of supple aromas such as pepper, vanilla and many other spicy nuances. The rich assortment of both black and red fruits adds to a medium to full-bodied structure, with some producers showing light oak and others a bit heavier on oak. Grenache also shows noted characteristics of sweet, smoky tar and tobacco. Younger Grenache plantings can, at times, over produce on the vine, but quality conscious producers mainly prefer to work with much older vines where the grape yields are kept lower for a better result of concentration and fruit quality. This feature represents an affordable and diverse look into Grenache.

We begin our "World of Grenache" with the **2004 Tir Na Nog Old Vine Grenache**. The name Tir Na Nog is gaelic for "land of the youth". This red was produced out of Australia's McLaren Vale wine region, which is where you will find very old vine plantings of highly concentrated dry farmed Grenache. The area provides a climate similar to the Mediterranean and has a range of free draining soil types. Tir Na Nog is a perpetual high scoring wine that was first introduced to us nearly two years ago. John Larchet owner and founder of the Australian Premium Wine Collection brings this wine into the U.S. with great pride. The '04 vintage of Tir Na Nog displays a mature and complex style, showing well-composed aromatics of licorice, pepper and sweet berry, with subtle smoky oak. On the palate, it opens up with a generous variety of sweet, red cherry and blackberry fruits, combined with raspberry and ripe plum. Tir Na Nog's rich and spicy components are framed in a smooth and elegant, yet full-bodied structure, marked with a slight hint of earthy mineral. It is balanced with just the right touch of oaky tannin and a finish that is long and layered.



**\$17.99**

**2005 Sella & Mosca Riserva Cannonau** – This progressive wine estate is situated off Italy's mainland on the island of Sardinia. We purposely selected this producer due to the extraordinary style that it offers, by revealing one of the finest expressions of Italy's version of this grape variety. Cannonau is the local name for Grenache. Scented with dusty red fruits and violet, this particular Cannonau is a bit drier and has a more acidic structure. Sella & Mosca showcases more pronounced flavors of red cherry and raspberry fruits with some plum notes in the background. Aged for two years in oak, this wine has a robust medium to full-bodied structure that follows through with hints of earthy terrior and a fine integration of pepper spice. If you enjoy the rustic qualities of Italian wine, then give this distinct style of Cannonau a try.



**\$12.99**

We would be remiss in overlooking Spain as a source of high quality Grenache wine produced. As is the case in many other regions, Grenache or Garnacha as it is called in Spain, is used often as a blending grape. It is an authorized varietal that can be used in Rioja wines, and is blended with Syrah, Tempranillo and Monastrel throughout many other regions in Spain. For this feature we are focusing on 100% Garnacha wines in which we have two very affordable ones to include from Spain.

The first is a new release from Borsao called **Monte Oton**. This co-op, located in Campo De Borja, has been a constant source of tremendous values over the years. Many of their bottlings have some Garnacha blended in, but two are all Garnacha. A familiar Borsao label that is known to many of our readers, Tres Picos is a single vineyard wine made of old vine Garnacha. This wine has been rated in the 90's on several occasions, but is sold out until the 2007 arrives. Then you have the **2007 Monte Oton** made from vineyards high up on an extinct volcano. This hot, windswept climate is ideal for this hearty varietal. The wine showcases jammy raspberry and spice flavors mixed in with peppery notes. A tremendous mouthful of wine at a price that warrants buying by the case.



**\$7.99**

The second selection is a wine we featured earlier this year in a spread about new Spanish releases. With this latest vintage of **Garnacha De Fuego**, the 2007 hails from Calatayud, a shoreline region in the southwest of Spain. This area is dominated by steeply angled vineyards sloping down to the ocean. The soil is poor and lacking nutrients, causing the vines to struggle and keeping their yields low naturally. Garnacha is prevalent here and Garnacha De Fuego comes from vines 60-80 years old. The resulting wine is bursting with blackberry and raspberry jam in a fresh, pure style. This wine sees no oak to preserve its vivid jammy quality. Either of these two Spanish efforts will reward you time and again over the next 18-24 months.



**\$7.99**



**A PAIR FROM PETER LEHMANN**

**TORRES WINES OF SPAIN**

Like a reliable old friend, the wines of Peter Lehmann continue to delivery year in and year out. Started in 1979 and widely credited with saving the Barossa Valley, Peter Lehmann wines have successfully transitioned from an inexpensive bulk producer to a leader in Australia's premium wine category. This month we feature two current releases from the 2005 vintage, with their **Barossa Shiraz** and flagship blend **Clancy's Red**.

We first carried Peter Lehmann wines close to 20 years ago and they sold for about \$6.00 a bottle. After about five years, they moved up in the \$20.00 price range. Initially, this price hike was obviously met with resistance, but the quality of the wines had been upgraded considerably. As consumers tried the new bottlings, they were well received and sales rebounded. The last piece of the puzzle fell into place early this decade when the Hess Collection Winery purchased a controlling interest in Peter Lehmann. This made tremendous resources available to the winery, as well as an opportunity to reduce their prices in the U.S. market by about 25%. As a whole, Lehmann wines show good fruit intensity, with more sense of balance and elegance compared to many others of the Barossa.



We start with the **2005 Clancy's Red**. This vintage is a blend of Shiraz, Cabernet Sauvignon, and Merlot. On four different occasions since 1997, this wine has been in the Wine Spectator's Top 100. Last year it was named one of the top 100 wine values in the world. Clancy's is somewhat like a blend of Bordeaux and Aussie Shiraz. This medium-bodied red shows black fruits, a touch of cedar with spice and vanilla notes mixed in. We expect the '05 to be scored comparable to the '04 and other vintages that have landed in Spectator's top 100. Enjoy with filet mignon, beef tenderloin or prime rib.

**\$15.99**

The **2005 Barossa Shiraz** shows a similar texture with more spicy raspberry fruit. This Shiraz comes from ungrafted vines that can be 80 years of age and older. Australia has never been hit by phylloxera and is home to some of the oldest vines in the world. These low-yielding senior citizen vines add to the depth of flavor and complexity in a wine. Rated 91 by the Wine Spectator, enjoy Peter Lehmann Shiraz with grilled meats, pizza or any dish with a spicy sauce.



**\$15.99**

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**Buy Two of any  
 Combination  
 For Only**

**\$25.98**

On **Monday, October 20th at 6:30p.m. at the Adams Mill Banquet Room**, we will be presenting a selection of Spanish wines produced by the famous Bodega Torres. On hand to lead the tasting will be Torres' export director, Juan Pujol. The Torres' family wine history dates back to 1870. The winery and vineyards are located in the Penedes D.O., up in the northeast corner of Spain's Catalonia region and is just outside the city of Barcelona. This part of Spain is noted for producing large amounts of well-made Cavas (sparkling wines) and a range of more than 100 indigenous grape varieties, along with plantings of both traditional French and German grape varieties. The region provides a unique terrior composition, made up of a multitude of tiny microclimates, soils and topography that is most beneficial for grape growing. Under the direction of Miguel Torres, the Torres Winery is established as one of the most modern in the world. His family-owned vineyard land covers over 2,500 acres under vine. Their additional grape sources come from long-standing relationships with numerous quality driven growers throughout the Catalonia region. Miguel's innovative spirit, along with a diverse array of wine styles, has provided a major contributing force behind the region's transformation into the modern age of Spanish viticulture. **To help support the continued growth of our Wine Tasting Program, a small fee of \$5.00 per person is required to attend. For your convenience, "cash" or "check" can be presented at the door. Please reserve your seat early by calling 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 guests (names for each reserved seat are needed at time).**

**Tasting List if as Follows:**

- Torres Sangre De Torro White..... \$8.99
- Torres Vina Esmerelda ..... \$14.99
- Torres Gran Vina Sol..... \$15.99
- Torres Sangre De Toro Tinto..... \$8.99
- Torres Coronas Tinto..... \$11.99
- Torres Gran Sangre De Toro..... \$16.99
- Torres Gran Coronas Reserva ..... \$23.99
- Torres Gran Mas Plana ..... \$64.99

**Saturday, October 4<sup>th</sup> from 2:00-6:00 p.m.** - Sample through the four Monthly Wine Club Specials. (Refer to Page 2 for more info.)

**Saturday, October 11<sup>th</sup> from 2:00-6:00 p.m.** - Sample the RidgeThree Valleys Zin and Belle Glos Pinot Noir. (Refer to Page1 for more info.)

**Saturday, October 18<sup>th</sup> from 2:00-6:00 p.m.** - Taste the Pair from Peter Lehmann. (Refer to Page 4 for more info.)

**Saturday, October 25<sup>th</sup> from 2:00-6:00 p.m.** - Join us in a special blind tasting. A random selection will be made on this day.



## GO GREEN

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