



START OF A NEW YEAR

JANUARY/FEBRUARY 2009

We would like to start off by thanking everyone for their patronage this holiday season. We hope it was a happy and healthy one for all of you. Now, we move ahead into another new year and try to anticipate what trends lie ahead. The economic turmoil facing most segments of our economy will in no doubt impact our business as well. As consumers cut back and trade down, wineries will be forced to adjust pricing accordingly at all levels. We see several changes taking place in the next 6-12 months:

- The stronger dollar in recent months will lead to reduced prices from abroad.
- The fall of fuel prices will allow wineries to cut prices if sales soften.
- The restaurant sector passing on allocations of limited, collectible wines leading to greater retail availability on many labels.
- Consolidation as wineries with high debt ratios will be under pressure to keep sales level without reducing prices. More labels may disappear, while others may be bought by larger companies.

At this time each year, we recommit our focus to the more affordable level of wines in our selection. This year, we have allocated more space and selected more wines than ever that sell for **\$12.99** or less. The following represents some of the highlights or store favorites in this category.

CALIFORNIA

Laurel Glen Reds - One of the top California values we can think of. Patrick Campbell crafts this field blend from Zinfandel, Carignane and Petite Sirah, calling it a "wine for the people". **\$11.99**

Pavilion Cabernet - This very reasonably priced Napa Cab was the winner in an in-store blind tasting with some Bordeaux in November. Cab lovers, make sure you don't miss this one. **\$12.99**

Marietta Old Vine Red Lot 47 - This long-time favorite is comprised mainly of Zinfandel, with a range of other varietals blended in. Lot 47 is full-bodied and juicy, showing blackberry jam, raspberry fruit, vanilla and licorice notes, with a long, spicy finish. **\$11.99**

WASHINGTON

Chateau Ste. Michelle Pinot Gris - This Pinot Gris strikes a balance between natural acidity and intense fruit flavors by unfolding fresh pear, melon, and citrus. The rich and supple texture adds to the wine's wonderful complexity and a finish that is clean and persistent. **\$10.99**

ARGENTINA

Alta Vista Monte Lindo Malbec - Argentina continues to be a worldwide force in offering great values. Most of their wines fit in the \$10-\$20 range, but this tasty Malbec manages to come in under \$10. **\$9.99**

Cabrini Malbec - This super bargain from Argentina has become a store favorite over the last year and a half. Have some fun and serve it to guests blind. Most will guess twice the price. **\$6.99**

Crios Torrontes - This super delicious Torrontes would serve well as a nice aperitif. Its crisp acidity and mineral notes combine well with the soft, citrus mouthfeel and long, clean finish. **\$12.99**

CHILE

Viu Manent Secreto Carmenere - This textbook style Carmenere is a soft, medium to full-bodied red, which is quite comparable to a well-made Merlot, but has more dimension and nuance of flavors. **\$10.99**

Loma Larga Chardonnay - This small production Chardonnay represents amazing value when you put together the toasty oaked aromas and intensely rich, full-bodied flavors of citrus and tropical fruits. **\$12.99**

FRANCE

Petit Bourgeois Sauvignon Blanc - This reliable Loire Valley offering continues to satisfy each year. We are tempted to say the '07 is the best yet, but we have probably thought that every year for some time now. **\$12.99**

Hob Nob Chardonnay and Pinot Noir - These new releases from France have turned into overnight success stories. Utilizing relaxed French laws regarding the use of wood chips, these two varietals have a soft, creamy, rich mouthfeel for this price point. **\$9.99**

Chemin Des Papes Cotes Du Rhone - Cotes Du Rhone at \$6.99? No, the clocks haven't been turned back 20 years. This amazing value offers a soft, easy drinking, everyday red with some spice and pepper on the finish. **\$7.99**

SPAIN

Borsao Monte Oton - A winery that has made its name with a range of value-oriented wines continues to excel with this latest release. Old Vine Garnacha at a bargain basement price, outstanding! **\$7.99**

Borsao Tinto - This was the bottling that introduced us to this co-op in Spain. Mostly Garnacha with some Tempranillo blended in, it was fermented in stainless steel tanks for freshness. This wine has gone up maybe \$2 in fifteen years, a double WOW! **\$5.99**

Bodegas Enguera Dis Tinto - This monthly special was one of the most successful features last year. It is a great example of what one of the more obscure Spanish regions have to offer. This medium-bodied red is half Syrah and half Tempranillo, showing spicy red and black fruits with a lasting finish. **\$11.99**

ITALY

San Fabiano Chianti - The San Fabiano Estate is a small production property that fashions an authentic, medium-bodied, stylish Chianti that easily compares more to the Chianti Classico level. A real Tuscan treasure! **\$12.99**

Capestrano Montepulciano - Many lovers of Italian wine have known for some time that the d' Abruzzo region brings in a magnificent array of flavorful and distinct reds. This one is full-bodied and is all about black fruits of berry, plum and cherry, wrapped with supple tannins and spice. **\$10.99**

Castelvero Barbera - Barbera is the second most widely planted grape in Italy. A late ripening grape that shows a combination of sweet black and red fruits that leave a long, round finish. Don't overlook this one. **\$9.99**

NOTABLE CALIFORNIA REDS



2005 Tangley Oaks Merlot - Tangley Oaks is a second label for the Rutherford Hill Winery of Napa Valley. This producer is one of many that have always held to higher standards in making world class Merlot. This Napa Valley Merlot was aged for 20 months in French oak, and held for an additional time prior to release. This allows the wine's optimal and complex characteristics to show. Tangley Oaks displays a very noticeable sweet plum aroma that comes together nicely with spice and cedar. The generous blackberries, cassis and dry cherry flavors are accented with coffee, vanilla and mint. It has a soft tannin sensation that frames out the ripe fruits and deep, plush texture, balanced with a smooth, long finish. **\$16.99**

2004 Byington "Alliage" Cabernet Sauvignon - The Byington family winery and vineyard operation is situated in California's Central Coast region of Santa Cruz, not far from the Silicon Valley. This small production Cabernet Sauvignon of only 950 cases adds a tiny portion of Merlot in the blend. The grapes are selected from well-managed vineyard sources just south in the semi-arid region of Paso Robles. This soft, yet rich, full-bodied Cabernet shows flavors that bring out a ripe, fruity character of blackberries, currants and plum. Eighteen months of ageing in both new and seasoned French and American oak provides a smooth tannin structure with a complex aroma of licorice, spice and cedar. **\$19.99**



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MONTHLY SPECIALS



2005 Rosenblum Chateau La Paws Red - Owner and winemaker Kent Rosenblum's Rhone inspired offering was created as a tribute to his over 40 years of dedicated veterinary service. Under the name Chateau La Paws, this cute and impressionable label depicts a dog bone with the words Cote Du "Bone" Roan.

This special bottling displays skillful blending of both Rhone and California varieties that result in a wine of magnificent style and distinctive flavor. This deep and luscious red is made with Syrah, Carignane, Mourvedre and Zinfandel from low yielding vineyards out of the San Francisco Bay appellation. Its smoky, spice filled aroma of violets and pepper, with ripe cherry, leads into a complex, yet easy drinking style. The flavors display a soft and succulent texture that possess layers of black currants, plum and cherry fruits. Shades of oaky tannins add to the wine's supple character and sweet finish that is balanced with dry herb. This medium to full-bodied red would pair nicely with pork, sausage and spicy chicken dishes. **\$15.99.**

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



2006 Domaine Skouras Saint George - The Greek surprise! Lets be frank here. With respect to Greek wine culture, it wasn't until now that their wines had really been taken serious. But it appears that Greece is finally making a move in a more progressive direction. Back in late October of last year, we were immediately thrown back in what we had discovered in this wine from Skouras.

The stereotypical view of uninteresting, low quality wines of Greece that we had been accustomed to, is beginning to change. Skouras is produced with the local grape variety called Saint George (aka Aghiorghitiko). The wine shows some similarities to Cabernet Franc. It is a deep red, with scented dried berries and new oak. The full-bodied flavors of red and black fruits add to the wine's smooth structure, spiced undertones and just the right oaky tannins balance to compliment the rich, fruity finish. Lamb chops, meaty stews and aged cheeses would accompany the flavors of Skouras well. **\$15.99.**

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



2005 La Ripa Chianti Classico - We have started to see some price reductions from our vendors this month. Whether it's due to the economy, stronger dollar or reducing inventory, many very good wines became more affordable January 1st. La Ripa being one of them. Chianti producers are making wine in two distinct styles these days. Modern style producers often blend in a small amount of Merlot or Cabernet, now amended to the local D.O. regulations, giving the wine a more international feel to it. Traditionalists shun new oak and the use of

these international varietals. La Ripa falls in the latter camp. Their Classico is 90% Sangiovese and 10% Canaiolo aged in large wood barrels. This '05 Classico also saw "governo" during fermentation, where some dried Sangiovese is added just before fermentation is complete. The wine shows dark color, cherry fruit, notes of earth and tobacco mixed in on the finish. Enjoy this slightly rustic Chianti with chicken parmigiana, pasta with meat sauce or meats off the grill. Selling for \$20 at one time, price now **\$14.99**

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



2007 J. Schaal Pinot Blanc - Alsace is not a region we get to feature often in our writings because of the increased difficulty to find wines for under \$15. This new producer has appeared with very reasonable prices and impressive quality. Unlike most in this region, Julien Schaal's family was not in the business, but his passion for wine led him to a career as a winemaker. After studying at several high profile wineries around the world, he started his own label. His style is one of elegance and power, stressing

the aromatics of his wines. The 2007 vintage in Alsace was very successful. Many pundits have claimed Alsace enjoyed the finest results in all of France for 2007. This Pinot Blanc shows flowery aromatics, fine structure, melon, pear, dried peach and apricot fruit, followed by a spicy finish. Enjoy this Pinot Blanc with any Indian or Asian dish, or even grilled sausage. **\$13.99**

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

***A SPECIAL
PORT WINE TASTING***

Port wine can be the perfect fit for the right occasion. Whether it is served after a delicious meal, through the cold winter months, in front of a roaring fire nestled up with a good book and for some, enjoyed with a mild cigar. Whatever it may be, the pleasures of a smooth port can find its place.

So, on **Monday, January 26th at 6:30 p.m. at the Adams Mill Banquet Room**, we will start the new year program by dedicating this tasting exclusively to port wine. On hand will be guest speaker, *Lars Guy of Kobrand Wine Imports*. Lars will taste us through several different port styles under some of Porto's oldest and finest names, including Fonseca, Taylor Fladgate and Croft. This tasting will hopefully help to simplify the complex nature of this often misunderstood, sweet textured, fortified wine category.

Tasting List is as follows:

N/V Croft Distinction	\$14.99
2003 Croft Vintage (375ml)	\$44.99
2001 Fonseca LBV	\$21.99
2005 Fonseca Quinta Do Panascal (375ml).....	\$29.99
10 Year Taylor Fladgate Tawny	\$30.99
20 Year Taylor Fladgate Tawny	\$52.99
2005 Taylor Fladgate Quinta Vargellas (375ml).....	\$32.99

***TAKE A TOUR INTO THE
FRENCH BORDEAUX***

On **Monday, February 16th at 6:30 p.m. at the Adams Mill Banquet Room**, join us in a taste of an affordable selection of red and white Bordeaux that bring with it wines of uniqueness and old world character. *Geoff Mansfield, President of Worldwine Wines Distributors*, will lead us through the many magnificent appellations of the renowned region of Bordeaux. The white wine portion of this tasting will exhibit the natural terrior expressions of the region, while the reds unleash the power and finesse from the heavily acclaimed 2005 vintage.

Tasting List is as follows:

2007 Chateau Les Haut de Belair Blanc	\$10.99
2007 Chateau Thieuley Blanc	\$12.99
2005 Chateau D'Argadens Bordeaux Superieur	\$13.99
2005 Chateau Douley Cotes De Bordeaux	\$12.99
2005 Chateau Lagarosse Cotes De Bordeaux	\$15.99
2005 Chateau Rocher Figeac Saint Emilion	\$19.99
2005 Chateau Haut-Beausejour St. Estephe	\$32.99
2005 Chateau De Moulin Duhart Pauillac	\$45.99
2005 Chateau De Cosse Sauterne (375ml)	\$25.99

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 (individual names for each reserved seat are needed at time of reservation).

SATURDAY OPEN HOUSE TASTINGS

On **Saturday, January 17th from 2:00-6:00**, taste through the four Monthly Specials. (See Page 3 for more info.)

Rosenblum Chateau La Paws Red	\$15.99
Domaine Skouras Saint George	\$15.99
La Ripa Chianti Classico	\$14.99
J. Schaal Pinot Blanc	\$13.99

On **Saturday, January 24th from 2:00-6:00**, taste through the four Monthly Specials. (See Above)

On **Saturday, January 31st from 2:00-6:00**, taste the notable California Reds (see page 2 for more info.)

Tangley Oaks Merlot	\$16.99
Byington "Alliage" Cabernet Sauvignon	\$19.99

On **Saturday, February 7th from 2:00-6:00**, join us in a special **blind tasting** of four red wines. (Joey and Sam will select their favorites.)

On **Saturday, February 14th from 2:00-6:00**, *Joe Amato, wine representative of Allan S. Goodman*, will be on hand to sample a couple of "Sweets for the Sweetheart"

Trentadue Chocolate Port (375ml)	\$24.99
Rosa Regale Brachetto d'Aqui (375ml) ---- (750ml) --	\$13.99 / \$19.99

On **Saturday, February 21st from 2:00-6:00**, *Tito Badia, wine representative of Hartley & Parker Distributors*, will present a selection of wines from **Rosenblum Wine Cellars** of California.

Viognier	\$17.99	Chateau La Paws Red -	\$15.99
North Coast Zinfandel -	\$16.99	Petite Sirah	\$16.99

On **Saturday, February 28th from 2:00-6:00**, *Fernando Ferreira, representative of Iberia Wine Imports*, will be presenting four very interesting wines of Portugal.

Angelus Bairrada Reserva	\$11.99
Grou 2 Tinto	\$11.99
Mont Das Servas Selecciona	\$16.99
Quinta Das Baceladas Tinto	\$19.99