



JANUARY/FEBRUARY 2010

*A Local South African  
 Wine Connection*

A couple months back, we were introduced to a new and promising South African wine importer that goes by the name of Knauth & Visser (pronounced with a hard K). This importer currently works with only eight high quality vineyards. We have to say, every wine tasted that afternoon were all remarkable. The price to quality ratio, along with the wines unique flavor profile, uncovered an impressive portfolio of wines that were obviously selected with a level of pedigree in mind.

Knauth & Visser is a shared ownership with a local connection. Husband and wife team, South African native Jakobus Van Zyl and Mary Knauth Visser of **Mystic, Connecticut**, make up this dynamic partnership. What inspired this couple into getting involved in the wine trade had a lot to do with what they believed. Both felt there was the lack of quantity of high quality South African wine that still hadn't reached its potential in the U.S. market, especially with many of their favorite classic style wines that they have grown accustomed too. With their South African roots tied into the country's viticulture, sharing equal time between both countries has created a unique opportunity to bring both cultures together, while at the same time building an exciting business that works with their passion for fine wine as well.

The wines selected for this feature represents two prominent producers, both of which come from two distinct viticultural districts of South Africa's Western Capes coastal wine region. **Diemersdal** is located within the lesser known, high quality district of Durbanville, while **Grangehurst** lies within the more familiar and diverse district of Stellenbosch.

**THE WINES OF GRANGEHURST**

This moderate size producer puts all efforts exclusively into making premium red wine. Grangehurst is a traditional, low tech winery that uses minimal intervention in the natural process of vinification to express the wine's true characteristics

and the terroir of origin. Grangehurst utilizes old world methods, such as, the useage of open fermentation tanks and old fashioned wooden basket presses. Their entire grape selections are handpicked from four prime vineyard sources throughout Stellenbosch. As you will see, Grangehurst believes in maturing their wines before release to help give the final product optimal time to soften and develop more complex flavors, with use of French and American oak barrels playing an essential role in the ageing process.

**2002 Grangehurst Cabernet Merlot** - Aged in barrel for twenty eight months, this opaque blend offers complex Bordeaux-like aromas by showing dusty earth, mineral, good oak integration, dark chocolate, along with spice and plenty of black fruits. On the palate it has an enormous rich concentration of blackberry, cassis and plum flavors, balanced with shades of mocha and vanilla, blanketed in a firm tannin structure. Enjoy over the next 5 plus years. Regular \$19.99 Now only



**\$15.99**

**2002 Grangehurst Pinotage** - Pinotage is a hybrid grape variety that is unique only to South Africa. Pinotage was created in 1925 by grafting the sturdy Cinsaut grape with the elegant character of Pinot Noir onto special rootstock. It wasn't until 1959 when Pinotage was fully recognized, when the Bellevue Pinotage became the champion wine at the Cape Wine Show. Grangehurst displays all the hallmarks of what you expect from a well made Pinotage by showing a nice assortment of spice and vanilla aromatics, combined with red and black berry fruits, echoing robust and rustic flavors. The wine has good tannin structure and a smooth fruity texture on the mid palate, attributed by the eighteen months of ageing in French and American oak barrels. Consume now and over the next 5 plus years. Regular \$19.99 Now only



**\$15.99**

## WINES OF DIEMERSDAL

Situated within the district of the Durbanville Valley, the Diemersdal Farm is an old historic landmark that show records of winemaking that dates back to 1705. The countryside provides slopes of varying aspects and altitudes, cooler ocean temperatures, relatively low rainfall and various soils that allow for the cultivation of both red and white grapes of excellent quality. Compared to Grangehurst, the wines of Diemersdal reveals a more modern approach in winemaking, thus reflecting in the style as well. All four Diemersdal wines are being offered as **MONTHLY SPECIALS** that are available for tasting throughout the next several weeks.

**2008 Diemersdal Chardonnay Reserve** - A strikingly well made wine that exhibits the best qualities of a classic oak aged Chardonnay. With so many cloyingly sweet and over oaked Chardonnays in the market these days, it is always refreshing when we come across one like Diemersdal that understands the proper role of oak. Diemersdal gives you a nice toasty almond and vanilla like aroma, that welcomes you into the rich “sur lie” components of creamy apple and tropical fruit flavors. The wine is very well balanced and possesses a wonderful acidic structure, nice mineral and a long citrus finish. Diemersdal would serve well with creamy seafood pasta dishes and crab cakes. **\$16.99**



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

**2008 Diemersdal Sir Lambert Sauvignon Blanc** - Ideally for the more discriminating palate who is looking for a Sauvignon Blanc that is the complete opposite of a New Zealand style. In fact, Sir Lambert is more reflective of French Loire style. The wine clearly benefits from the region's cool ocean influence. It is crisp and clean, yet carries good weight of mixed exotic fruits on the mid palate, along with some herbaceous qualities, while focusing on fresh acidity and mineral. Can pair well with shellfish and light soups to start the meal. **\$14.99.**



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

**2007 Diemersdal Pinotage** - As previously mentioned in this article, Pinotage is a native hybrid of Pinot Noir and Cinsaut. This wine puts forward profound robust flavors of black berry and ripe plums, notes of coffee, cocoa and vanilla, along with a touch of earth and a smooth oaky tannin structure. Accompany this fantastic Pinotage with pork roast and hearty meat stews. **\$15.99**



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

**2006 Diemersdal Shiraz** – The Durbanville district continues to show that this cooler climate region can produce high quality Shiraz comparable, for example, to some of the best of the hotter areas of Australia. This full bodied and fruit forward opaque red gives you wonderful sweet berry and pepper aromas, with hints of smoked meat, plenty of black cherry and ripe plum flavors that are framed with a firm tannin sensation, along with a long complex finish. Enjoy matching this well made Shiraz with short ribs and game meats. **\$13.99**



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



**2006 Boroli Langhe Rosso** - Boroli is a relatively new name to the Piedmont scene. First appearing about 10 years ago, we featured their Barbera D'Alba in the fall which was received very well. Langhe is a D.O.C. surrounding Alba, but does not include such famous existing areas as Barolo and Barbaresco. It has no restrictions on the type of varietals used or blending. So for Piedmont producers, while Barolo and Barbaresco remain rigid and traditional, the Langhe D.O.C. offers the opportunity to utilize international varietals and liberal blending. This 2006 release from Boroli is comprised of 41% Nebbiolo, 32% Barbera and 27% Merlot. On the palate it shows very traditional Piedmontese flavors of bitter cherry, plum, licorice and earth. The Merlot adds an overall smooth texture and drinkability to the wine. This semi-modern styled offering will drink well over the next 2-3 years. Enjoy it with roast chicken, pork tenderloin or mushroom risotto. **\$15.99**



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

## TWO BOTTLE RHONE SAMPLER

It is interesting to look back at 2009 and see how the economy impacted the wine business. The most obvious trend was the noticeable softening of demand at the premium level in all categories. At the same time, 2009 was lacking many releases consumers were waiting for. 2006 Bordeaux, Burgundy or California Cabs were not viewed as collectible vintages by the wine critics. One region's wines that did stir up a bit of activity was the southern Rhone. The 2007 vintage looks to be one of the finest in recent memory. Each Chateauf-neuf-du-Pape that domaines produce are considered their highest quality wine of the vintage. They are also considered some of the best quality-to-price ratios in the industry. What is exciting about this vintage for the southern Rhone is that the high quality of wine produced is applicable to all levels. Even basic versions of Cotes-du-Rhone show extra levels of concentration, length and complexity. At their affordable price points, these wines offer outstanding value and merit serious consideration.

This month we offer you two Cotes-du-Rhones from the 2007 vintage at discounted prices. The first is an estate bottling from **Domaine Solitude**. This large and historic estate is ideally situated with great vineyards full of old vines. In the last five years, the Lancon family has begun to produce wines that truly represent the remarkable raw materials here. The 2007 Cotes-du-Rhone shows lovely raspberry, black cherry, earth, spice and licorice flavors. This old vine Grenache dominate wine will help warm up many cold winter nights ahead. Enjoy it with roasts, beef stews or strong cheeses. **\$12.99**

Our next selection comes from one of the most recognized southern Rhone producers that is most noted for their top level Chateauf-neuf-du-Pape, which is considered one of the region's noblest wines, "Chateau de Beaucastel". The Perrin family's **2007 Cotes-du-Rhone Village** shares many similarities to its counterpart Domaine Solitude. The slight difference is that Perrin is made of equal parts Grenache and Syrah. This wine offers a bit more aromatics of spice and smokiness, deeper structure and a supple finish. Perrin is also classified as a "Cotes-du-Rhone Village" A.C. This classification typically signifies a notch up in quality compared to straight "Cotes-du-Rhone", the level in which Domaine Solitude is. This however, can be subjective. **\$13.99**

### Special Offering!

Buy one bottle  
each of the two  
for only



## WINES OF CAMPANIA

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 often is 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.

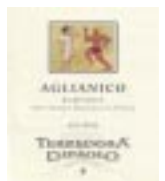
### **2008 Terredora Dipaolo Falanghina IGT** – Made entirely



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. **\$16.99**

### **2007 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. **\$16.99**

### Special Offering!

Buy two bottles  
of any combination  
for only



**AN OFFERING FROM  
QUINTA NOVAL**

Quinta Noval, one of the legendary port houses, will be 300 years old in five years. During this time, they have revolutionized numerous aspects of the port trade. This house or “Quinta” is credited with being the first to introduce specific aged Tawny Ports, and the first to release a Late Bottled Vintage Port. In addition to that, they produce year in and year out probably the most sought after port made called “Nacional”. This port comes from a small single vineyard adjacent to the Quinta comprised of very old vines. In top vintages it can sell for upwards of a thousand dollars a bottle. The 1931 Nacional was ranked as the 2nd greatest wine of the 20th century by James Suckling of The Wine Spectator. This month, we have a release to offer that should have a little more broad appeal, their **2003 Late Bottled Vintage Port**. LBVs are from a single vintage that spends extra time in cask before being bottled. By law it must be bottled within four to six years after the vintage. The Douro Valley experiences torrid summer temperatures that help stress vines and ripen fruit. The power of the 2003 vintage is apparent in this port, and extra cask ageing allows it to be ready for consumption upon release. Enjoy it with strong cheeses or dessert to finish off a meal. **Quinta Noval will be available for in-store tasting through February 21st.**



**WINES OF DON SEBASTIANI**

We are pleased to start the new year tasting program by presenting the stylish selection of wines produced by Don Sebastiani. The Sebastiani name is regarded as one of California’s most accomplished and oldest wine producing families.

In 1986, Don Sebastiani, the youngest son of August Sebastiani, was given the esteemed opportunity to manage the family’s winemaking operation. At that very time, Don was also in the midst of forming a unique partnership with his brother-in-law that ventured into the beginning of a negociant style winery. This project represented a newer generation of wines that focused more on working with a broader range of quality minded independent grape growers that reaches out into multiple appellations and single vineyard selections as well. This brought with it wines of diverse character that are both accessible and affordable. In 2000, Don eventually stepped down from his family’s century old winery to focus exclusively on expanding his newer generation of wines. Our guest speaker on hand for the tasting will be *winery representative Marc Nasser of Sebastiani & Sons*. So mark your social calendar for **Monday, January 18<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room for a fun and educational evening of fine wine.**

Tasting List is as follows:

2007 The Crusher Wilson Vineyards Clarksburg Viognier .....	\$13.99
2008 Flock Mendocino Chardonnay .....	\$15.99
2007 Flock Monterey Pinot Noir .....	\$15.99
2007 Flock Dry Creek Old Vine Zinfandel .....	\$15.99
2007 SKN Napa Valley Merlot .....	\$13.99
2007 Aquinas Napa Valley Petite Sirah .....	\$14.99
2007 Aquinas Napa Valley Cabernet Sauvignon .....	\$14.99
2007 Aquinas Napa Valley Pinot Noir .....	\$14.99

**A TASTE OF PORTUGAL AND SPAIN**

Come join us on **Monday, February 15<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room**, in a tasting that will cover a delightful and distinctive group of wines from both Portugal’s Douro region, and Spain’s Cigales and Rioja regions. Our guest speaker for this event will be *Martin Sinkoff, Wine Director of Frederick Wildman Imports*.

This event will take a look at four unique and innovative wine producers, all sharing a common thread of displaying the fullest expression of their particular region’s terroir. These producers take on a more progressive and modern approach to winemaking, while continuing to hold on to their regional values and tradition.

Tasting List is as follows:

**Portugal**

2007 Churchill Douro Tinto .....	\$16.99
Churchill Finest Vintage Character Port.....	\$17.99

**Spain**

2007 Museum Cigales Crianza .....	\$10.99
2004 Museum Cigales Real Reserva .....	\$24.99
2003 Baron De Ley Rioja Reserva .....	\$24.99
2008 El Coto Rioja Blanco .....	\$9.99
2005 El Coto Rioja Crianza .....	\$11.99
2004 El Coto Coto De Imaz Roja Reserva .....	\$24.99



**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](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 guests (individual names for each reserved seat are 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. A 501C-3 number is available upon request.**

**\*\*\* Join us each Saturday from 1:00-6:00 as we sample a selection of wines that are sure to please. \*\*\***