



REFRESHING WHITES FOR SUMMER SENSATIONS



Lucien Albrecht Cremant D'Alsace Brut Rose NV -

“Cremant” is the Appellation d’Origine Controlee designation that refers to sparkling wine made outside the region of Champagne. Lucien Albrecht’s sparkling wine is produced and labeled “Methode Traditionelle”. The A.O.C. regulations are equally strict in Alsace as they are in Champagne. Cremants offer tremendous and affordable wines of quality. Albrecht’s deliciously crisp and refreshing Brut Rose is made from 100% Pinot Noir grapes. The light salmon color enhances the alluring stream of tiny bubbles that rise to the top of the glass. The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid-palate. It is balanced with dry, crisp acidity and complemented with a creamy texture and long finish. You’ll be amazed how well this pairs with grilled fish, pork or shrimp.



\$16.99

Valdo Prosecco Brut NV -

Prosecco is without question the hottest growing sparkling wine category today. These delightfully refreshing wines come from an area just East of Venice, between the towns of Valdobbiadene and Conegliano. Prosecco is both the name of the D.O.C. and the grape used in the wine. The most important attributes of the wine’s mass appeal comes from its affordability and straightforward style. They are made in the bulk method known as “Charmat”. In this process the secondary fermentation takes place in large stainless steel tanks instead of in the bottle, which differs from the traditional Champenoise method. This more economical approach does result in more attractively priced sparkling wine. Valdo is marked with fresh green apple, peach and nutty hints. It offers a smooth, creamy medium-bodied texture, balanced with excellent acidity and a finish that is pleasantly long. Enjoy drinking as a meal starter or with mild cheeses, shellfish and seared tuna with a touch of wasabi.



\$10.99

Vietti Moscato d’Asti -

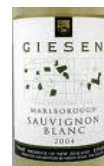
While first selling off their production, and then later bottling under their family name, the Vietti family has made wine for over two centuries and is considered one of the most revered producers in all of Piedmont. Their various Barolos often score in the mid to upper ‘90’s. Asti is one of only 35 appellations granted Italy’s highest D.O.C.G. classification, and is second only to Chianti in total production. Estate vineyards lie within the sub-region of Asti where vines are densely planted and yields are kept low to maximize concentration and allow the wine to express its specific terroir. Made in a modified version of the Charmat process, Vietti is an off-dry version that has creamy peach and apricot flavors, with good acidity on the palate. At 5.5% alcohol, you can feel at ease if this wine tempts you to have a second or third glass. Enjoy as an aperitif, with fresh fruit, eastern cuisine or desserts.



\$13.99

Giesen Sauvignon Blanc -

At one time this was one of our top selling New Zealand wines. As the price crept up over the past few years, sales had slowed. We are happy to report the price has dropped back to where it was five years ago. Four Giesen brothers work to harvest grapes from their many vineyard sources throughout Marlborough. This release shows classic New Zealand flavors of grapefruit, lemon and lime, but not in an overly assertive style. Perfect for summer time quaffing.



\$10.99

Torrontes continues to make its mark as being the most prominent white grape of Argentina. Carlos Polenta’s Tomero Torrontes shows fresh floral aromas of lovely peach and pear. The crisp acidity and notes of mineral are quite apparent on the mid-palate. The flavors are clean and focused with a soft, creamy fruit mouthfeel and a finish that is long and vibrant. Serve as an aperitif, or with Asian, Mexican, chicken and seafood dishes.



\$10.99

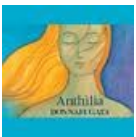
Dry Creek Chenin Blanc - Dry Creek Vineyard is a progressive



winery that takes its name from one of Sonoma's major appellations, the Dry Creek Valley. However, the fruit selected for this bottling comes from a source further away. From the well regarded Wilson Ranch in the Clarksburg appellation, situated around the area of Sacramento, this central valley region possesses some of California's largest and oldest concentration of Chenin Blanc and extends this producer the ability to reveal the purest character of this varietal. Dry Creek Chenin Blanc presents aromas and flavors of fresh peaches and citrus. It has tremendous length showing profound fruit qualities, a dry medium bodied mid-palate richness, well integrated acidity and mineral accents that lead into a long and refreshing tropical fruit finish. Feel at ease offering this as a nice meal starter with salads and soups, along with grilled fish, chicken and spicy Asian dishes.

\$10.99

Donnafugata Anthilia Bianco - The island of Sicily has a wealth



of viticulture. It has sun-drenched regions known for their mountainous vineyard elevations, covered in volcanic soils with ocean influences. Anthilia Bianco is a blend comprised of two white grapes indigenous to southern Italy, Ansonica and Catarratto. Donnafugata means "fleeing woman" and Anthilia stands for the first wine conceived at the winery. This wine possesses lovely floral fragrance and tropical fruits. The blend imparts a crisp, yet intense structure, balanced with fresh peach and lemon flavors. Anthilia provides excellent acidity and notes of mineral. The extended lees contact helps give a rich, round texture, which complements the tremendous length of fruit on the finish. This would make a wonderful alternative from Pinot Grigio. Pair this Sicilian with your favorite Mediterranean seafood dishes.

\$13.99

Hugues Beaulieu Picpoul De Pinet - This aromatic white is



produced by a winery cooperative that controls nearly 3,000 acres of vineyard land in and around the French Languedoc town of Pomerols. "Picpoul De Pinet" is one of the named Crus of the Coteaux du Languedoc and is made exclusively from Picpoul Blanc grapes. It is also known as a "lip stinger" because of its remarkable acidity. Fermented and aged entirely in stainless steel tanks produces this super crisp style that is well-balanced, containing notes of mineral, complemented with fresh fruit flavors of lemon, lime and grapefruit. Ideal when paired with shellfish.

\$9.99

Les Clissages D'Or Muscadet - Made from the Melon de



Bourgogne grape, this Muscadet has aromas that are lively, fresh and fruity. Up front, the wine is light, crisp and zesty, having plenty of tangy citrus flavors of lemon, lime, and grapefruit. This is followed by a display of the traditional "Sur Lie" style, with its rich yeasty character and mineral tone on the finish. In short, Sur Lie is a method that is applied at the end of fermentation where the wine is left on its own yeasty sediment. The juice is then bottled straight from the tank without racking off its natural deposits. This process helps to give delicate wines balance and richness. Try this Muscadet with shellfish (esp. mussels, oysters) and cold salads.

\$13.99

Toad Hollow Chardonnay - Made from sourced fruit out of



Sonoma and Mendocino vineyards, this wonderful "unoaked" Chard was held for nine months in stainless steel tanks. Stylistically, Toad Hollow is reminiscent of French White Burgundy. 100% malolactic fermentation was applied and the fruit was left on its lees (natural deposits) for an eight month ageing period. These processes ensure good acidity and natural expression of the fruit. The fresh pear, apple, mango and citrus flavors provide further complexity, with a crisp mid-palate and a layer of cream on the long rich finish. Whether baked, fried, grilled or roasted, pair this delicious white with your favorite chicken, salmon, pork or shellfish.

\$12.99

Clemen Vinho Verde Reserva - What would a summertime



white wine feature be without Vinho Verde. Our obvious choice comes from one of our most reliable producers. Vinho Verde is known as "green wine" not because of its color, but for its youthful freshness and vibrancy. Clemen is made from the Alvarinho and Trajadura grapes. The wine shows a lovely effervescence, bright clean flavors, with a creamy mid-palate of fresh green apple, melon, white peach, nectarine and lemon. Clemen's richness and well-integrated acidity rounds out the persistently long finish. Try this fantastic Portugese with your favorite summer seafood dishes like fried calamari, steamed clams and crab cakes.

\$10.99

Lucien Albrecht Pinot Blanc - The French region of Alsace



represents one of the most versatile white wine producing areas in the world. Today, eighteenth generation family member Jean Albrecht heads the winemaking team and manages the Domaine's major holdings of high quality grape sources that helps put forward a range of stylishly well made wines at reasonable prices. Albrecht's Pinot Blanc "Cuvee Balthazar" delivers lovely honey and apple like aromas. The wine shows nice rich flavors of green apple, pear and fresh lemon balanced with a crisp and persistent acidity, a slight minerality and a refreshingly long finish. Suggest serving as an aperitif, or try with roasted chicken and of course a full range of seafood delights like shrimp and garlic.

\$11.99

High Def Riesling - At one time German labels and packaging



were very traditional. The green bottles were known as being from the Mosel, and the brown bottles were known to be from the Rhine. Then you have the village, vineyard, grape variety with the classification level. All very systematic but lost on the American consumer. In recent years, these practices have loosened up considerably. This release shows some of the more modernized marketing approaches we are seeing from German producers. What is in the bottle is what caught our eye. This Riesling is the creation of the Haehn family who own the famous Von Schleinitz Estate, and James Kellaris who had headed up the importing company that handles Von Schleinitz wines. The wine is crisp and fresh on the palate, showing lively green apple, white peach and apricot fruit. A very easy drinking Riesling perfect for summer sipping, with fresh fruit, any eastern cuisine or sushi.

\$9.99

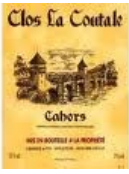
MONTHLY SPECIALS

2007 Avignonesi Rosso di Montepulciano - Vino Nobile di Montepulciano is a D.O.C.G. in Tuscany that often gets overshadowed from its more famous neighbors Brunello and Chianti. Wines from the southeastern part of Tuscany often offer outstanding value. Made from Sangiovese, locally called Prugnolo Gentile, the wines of Vino Nobile are bigger than Chianti, yet not as structured and powerful as Brunello. Avignonesi is one of the top three or four producers in the zone making a wide range of wines. Rosso di Montepulciano is a more recent recognized D.O.C. comprised of grapes that are not selected for the top Vino Nobile designation. This release saw four months of oak ageing with additional time in bottle prior to its release. It shows lively cherry, plum, red raspberry and earthy flavors, good structure and a long satisfying finish. Enjoy with grilled meats, pasta with red sauce or mild cheeses. **\$15.99**



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

2008 Clos La Coutale Cahors - This long time favorite comes out of France's southwest region of Cahors. It is a blend of 70% Malbec and 30% Merlot. The fruit comes off Clos La Coutale's 86 acre stretch of southerly hillside vineyards. This allows for maximum exposure to the sun that helps produce grapes with optimal fruit concentration. Before it was awarded A.O.C. status, Cahors mainly produced Malbec grapes to blend into the lighter wines of Bordeaux for more depth. This cherry rimmed red offers enticing aromas of spicy cherry, black raspberry and a hint of oak. Rich full-bodied flavors show some resemblance to a good Bordeaux Cru Bourgeois. It possesses a mix of sweet, ripe and lush cherry, berry and cassis fruits, crisp acidity, coupled with soft oaky tannins and earth adding to the wines supple character. Enjoy over the next 5-7 years. Beef, duck and aged cheese works well with this superb and stylish red. **\$17.99**



Save 15% off by the bottle,
\$15.29
or
25% off by the case,
\$13.49/\$161.88
net.

2008 Eder Gruner Veltliner - It is truly amazing how quickly Austrian Gruners have grown in popularity in the last 3-4 years. When you look at what a Gruner offers, it is not hard to understand why. Typically unoaked with more weight than Riesling, Sauvignon Blanc or Pinot Grigio, this varietal offers good acidity with melon, lemon and nutty qualities. This release comes from a very small producer within Austria's top wine region of Wachau. Offered in a **liter** bottling, it possesses all the textbook Gruner qualities described above. In total, Eder produces only 1,700 cases of wine from about 30 acres of vineyards, 25% of which are theirs. They cultivate the vineyards organically, adding no chemicals at all. Harvesting is done by hand, usually taking three passes through the vineyards. See why Austrians have enjoyed Gruner Veltliners for many years when you pair with pork, poultry or seafood. **\$12.99**



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

2008 La Petite Perriere Sauvignon Blanc - The French Loire Valley remains one of the most coveted white wine regions in the world. Among the vast amounts and various styles of the most sought after wines of Chenin Blanc and Muscadet, the Loire Valley is also at the very top when it comes to growing and producing high quality, expressive and terroir driven Sauvignon Blanc. This extremely well made and value oriented white is produced by brothers Jean Louis and Christian Saget. They employ a meticulous selection of grapes grown on their estate, combined with a handful of neighboring properties situated between the Cheverny and Vouvray appellations. La Petite Perriere Sauvignon Blanc displays a wonderful floral fragrance with notes of fresh cut melon. Exotic fruit flavors are mixed with hints of white peach and apricot, balanced with a mid palate richness, bright acidity and subtle minerality. Enjoy pairing La Petite Perriere with oysters, mussels, clams and grilled chicken. **\$11.99**



Save 15% off by the bottle,
\$10.19
or
25% off by the case,
\$8.99/\$107.88
net.

The renaissance of the Carmenere grape variety actually began over 150 years ago when Chilean wine growers imported cuttings of this ancient European grape from the French Bordeaux region just before the massive Phylloxera plague hit Europe. Carmenere's historical path has a mystifying, yet surprising tale. This grape was believed to be a long established clone to Cabernet Sauvignon that goes by the name Grand Vidure, which originated from the Medoc region of Bordeaux. Chilean producers often modeled their viticultural methods after the wines of Bordeaux. As these methods were being applied it is believed that many of these growers had inadvertently preserved the Carmenere grape variety plantings with a false and mistaken identity to Merlot. Though Carmenere and Merlot had shown many similarities, the non similarities became more noticeable over time. For example, specific vineyard locations with vines of identical age showed various times of earlier bud break and flowering, along with sporadic yields. These noticeable differences called for an investigation. The surprising conclusion had found that both grapes were mistakenly planted together in the same vineyards. In 1994, Carmenere was officially confirmed that this earlier ripening, lower yield grape was indeed not Merlot.

2007 Terra Andina Carmenere Reserva reveals every bit of Carmenere's multi-dimensional style. Nice dark cherry scented with violets, tobacco and spice. On the palate you will find a smooth yet full-bodied texture that lingers from front to back. It offers rotating flavors of deep black berry, ripe plum and red fruits showing subtle layers of licorice, mocha, vanilla, earth and a soft sweet tannin structure. Enjoy pairing with grilled beef, pork, lamb, duck and hearty seafood. **\$13.99**

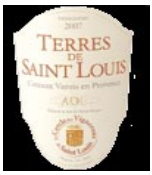


Save 15% off by the bottle,
\$11.89
or
25% off by the case,
\$10.49/\$125.88
net.

REFRESHING ROSE SAMPLER

Dry roses have become fashionable again in recent years. Prior to that, anything pink in color was assumed to be sweet. This month we bring you a pair from France. Today, we see roses from virtually every wine producing country in the world. Many years before these wines became acceptable and common throughout the world, France was considered the finest producer of roses. Several different styles are produced in different parts of this country. Some closely resemble red wines, while others are known for being crisp, fresh and racy. Our first selection is of that style.

2009 Terres de Saint Louis - This rose comes from one of the largest co-ops in the south of France. Consisting of over 2,700 growers, this outfit dates back almost 100 years. About two thirds of its production is rose, the balance red wine. This 2009 vintage is primarily Grenache based, the balance coming from Cinsault and Mourvedre. Salmon colored, the wine shows dry strawberry and watermelon fruit, a mineral quality, and a long crisp, clean finish. \$9.99



We happened to come upon this Bordeaux rose last year and would include it in this category. When you consider the source, it shouldn't be that surprising. The estate is Chateau Pichon Longueville Baron, a second growth Pauillac whose primary label sells for well over \$100 per bottle. Only in certain vintages, when conditions are right, this rose is made by taking a small amount of juice after only hours of skin contact. In 2009 the estate bottled **Rose des Tourelles** was made with equal parts of Cabernet Sauvignon and Cabernet Franc. In style, it has more in common with a red wine. Aromas of berry, plum and cedar lead to a full palate of red fruits. Serve it slightly chilled to preserve the aromatics.



Enjoy either of these two fine examples with grilled fish, roasted pork or those extra "shrimp on the barbie". \$19.99

**Buy one of
each for only**

\$23.98

ITALIAN RED SAMPLER

2007 San Marzano Primitivo SUD - The word "sud" stands for south or southern in Italian. In this case, this refers to the southerly sun soaked wine region of the Apulia where the noble Primitivo grape is widely grown. San Marzano is the town where this expressively rich, yet more elegantly styled Primitivo was sourced. This wine showcases a nice garnet color with enticing aromas of fresh cedar wood and black cherry. SUD starts out mildly soft on the mid-palate, then eventually fans out with succulent flavors of baked blueberry pie and ripe black berry, along with sweet cherry that drives through on to the finish. It has a profound tobacco spice, balanced with complex notes of mineral earth and a smooth tannin structure. Enjoy this delicious and affordable Primitivo with a wide range of grilled red and white meats. \$12.99



2007 Valentina Montepulciano d'Abruzzo - During the '90's, one of the hottest categories for Italian wine was economy-sized Montepulcianos. While these wines offered great value for this category, they also created a perception associated with this D.O.C. lasting for quite a number of years. In reality, a quality driven Montepulciano is one of the top values produced in Italy today. Founded in 1990, La Valentina quickly became recognized as one of the leading producers in the area. They make several single vineyard bottlings, along with this "basic" bottling. Coming from estate vineyards and long-term contracts, the age of vines for this bottling range from 25 to 35 years. After the grapes are pressed, the skins are kept in contact with the juice for seven days. After fermentation in stainless steel, only 15% of the wine sees oak in the ageing process. On the palate the wine shows raspberry fruit, a fresh pure quality, followed by spice and licorice on the finish. A simply delicious red to enjoy with any grilled meat or strong cheeses. \$14.99



**Buy one of
each for only**

\$20.98

a 25% savings