



JULY/AUGUST 2009



TWENTY HOT SUMMER VALUES FOR TEN DOLLARS OR LESS



This comprehensive, yet practical group of quality driven wines, represent some of the world's most reliable producers that have graced our store's vast wine selection for some time now. Value seekers have often turned to these wines with the confidence of fulfilling their drinking pleasures without exceeding their household budget. However, this list does include some newer arrivals as well. As you read on, you will see that each wine brings with it a multitude of styles and distinct character that is sure to fit any summer time occasion. Enjoy!!!



TIERRUCA SAUVIGNON BLANC - The recent interest in this refreshingly well made Chilean Sauvignon Blanc has been amazing. Tierruca is produced and controlled by a family-owned operation that is rooted deep in Chile's viticultural history. This lovely Sauvignon Blanc has impressionable floral and citrus aromatics. The wine was aged in stainless steel to retain its pure and abundant tropical fruit flavors and is underlined with crisp acidity. **\$7.99**



CELLAR #8 CABERNET SAUVIGNON - Developed under the umbrella of Beringer Winery Estates, this delicious and affordable Cabernet is the recipient of Beringer's massive source of quality grapes out of the North Coast appellations of Sonoma, Mendocino and northern Napa Counties. The wine possesses a sweet cedar aroma, accented with spice and deep black fruits. The rich, full-bodied flavors provide generous amounts of cassis and blackberry, with hints of chocolate, licorice and soft oaky tannins. **\$9.99**

HUBER GRUNER VELTLINER - Austria is a small, yet significant wine producing country that produces large amounts of delicious white wine made from Gruner Veltliner, the country's most widely planted white grape. Huber's entry level Gruner Veltliner is a typical style of this grape variety with its fresh citrus aromatics and notes of white pepper. The wine's well-balanced acidity compliments the green apple and lemon twist flavors. Cold salads, grilled chicken and seafood pairs well. **\$9.99**



CALDORA MONTEPULCIANO - Produced in correlation with winemaker Alberto Antonini, along with one of Abruzzo's largest cooperative wineries, Caldora is made entirely from Montepulciano, the region's noble red grape. The wine displays a deep glass staining purple color, with flavors of lush blackberry, ripe plum and red cherry. This fine Italian red exhibits shades of dried herbs, smoked meat, licorice, vanilla and a sweet tannin mouthfeel. **\$9.99**

CHATEAU STE MICHELLE DRY RIESLING - Ste Michelle is without a doubt the most important Riesling producer in North America. Their Washington State Riesling program is the most advanced and largest in the world. Dr. Loosen, one of Germany's foremost wine experts, has even taken an interest. Ste. Michelle makes an array of Riesling styles out of the Columbia Valley by exposing the purest characteristics that comes within this noble grape. This drier styled Riesling slices right down the middle between its remarkable balance of acidity and residual sugar level. The bright, crisp and refreshing fruit flavors of peach, melon and citrus makes this an ideal crowd pleasure. **\$9.99**



JARGON PINOT NOIR - Produced by the Trinchero family of



California, this fairly new Pinot Noir release reflects tremendous value and style. What is becoming even more common these days are the many well-made, quality driven, secondary labels coming into the market by the larger producers. Jargon's label depicts a character shouting the words "just good wine" through a megaphone. This makes for a fun and interesting conversation. Jargon over-delivers by revealing the many important features of good Pinot Noir. The wine is bundled with smooth, medium to full-bodied red and black fruits, subtle earth, spicy tones, nice acidic structure and a long fruity finish. **\$9.99**

LUZON - We first featured this Spanish Mourvedre/Syrah blend



in May and briskly sold through our entire supply. Our second allocation recently arrived and we were able to reload. If you haven't grabbed some over the last few weeks, hurry down. If by chance you haven't tried this juicy, spicy red, don't miss out. Perfect for anything off the grill this summer. **\$7.99**

CABRINI MALBEC - This is the third vintage of this Malbec



from Mendoza that we have worked with. It has been a store favorite, as customers routinely pick it up by the case. Cabrini is a family-owned operation that has close to one hundred years of winemaking experience. This high altitude growing area has a remarkably consistent climate, warm dry days and minimal rainfall. Malbec thrives here, and this juicy little red is perfect for summer grilling. Pork, chicken or turkey burgers will do just fine with Cabrini. **\$6.99**

CLEMEN VINHO VERDE RESERVA - When our friend



Fernando of Iberia Imports brought this Vinho Verde into the market, even he didn't expect all of the excitement it had received. 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, 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. **\$9.99**

CLINE ZINFANDEL - Fred Cline remains one of the top sources



for consistent, reliable and affordable Zinfandel. This California bottling offers Zinfandel character and flavor in a more approachable, early drinking style. The sourced grapes for this wine are from Sonoma, Lodi and Contra Costa. After fermentation the wine sees 25% new French oak and then additional bottle ageing before release. This rendition offers wild berry, black cherry and red raspberry flavors with hints of spice and vanilla on the finish. Enjoy now and over the next year or two. **\$9.99**

MORRO BAY CHARDONNAY - This California Chard has been



one our favorites for over the past 20 years. It is made in the classic, labor intensive, Burgundian method called "Sur-Lie". As the wine is stored in both French and American barrels it produces natural deposits known as "lees". These deposits settle to the bottom of the barrel, and are then lifted and stirred into the wine on a bi-weekly basis. This technique can take up to six months to achieve the desired effect on the wine. The results though are often well worth it. Morro Bay is an ideal barrel aged Chardonnay that reveals a spicy vanilla scent. The wine's rich, full-body flavors show nice toasty apple and a long, creamy tropical fruit finish. **\$9.99**

JOSEPH DROUHIN MACON VILLAGES - Joseph Drouhin



is one of Burgundy's largest and most famous wine Negotiants. Their stainless steel fermented and aged Chardonnay of the Macon employs the same "Sur Lie" method as the Morro Bay. However, the results are much different. The unique terroir of the French Maconnais creates a cleaner, crisper style, with a more aggressive richness and purity of fruit. 2007 shows to be an excellent Burgundy vintage, yielding high quality grapes. This well made and affordable Macon Villages displays intense, citrus and apple flavors, with a touch of white peach that is underlined with a firm acidic structure and good minerality. **\$9.99**

CALINA CARMENERE - This once misidentified grape was



recently thought to be Merlot. Carmenera, an obscure Bordeaux native grape, had virtually disappeared from France during the Phylloxera devastation of the 19th century. Since its arrival into Chile in the late 1800's, Carmenera was planted unknowingly in the very same vineyards with Merlot. It wasn't until 1994 when Eonologist Jean - Michel Boursiquit realized this mistaken identity. Since then, innovative producers that understood the grape's potential, took on an aggressive replanting program that eventually led to Carmenera becoming Chile's fastest growing wine. The varietal characteristics of lush, blackberry and cassis fruit flavors share some common similarities to Merlot. Carmenera does however, offer more complexity and dimension of flavor. **\$9.99**

PERRIN COTES DU RHONE - From the famous and



outstanding wine producing family who has brought such world renowned wines as Chateau De Beaucastel, the Perrin's continue to explore the depths of the Rhone Valley's natural resources in seeking out distinctive terroirs for the best grapes available, even at this level, to add to their magnificent selection of wines. The Rhone Valley's succession of outstanding vintages in the new millenium continues with the 2007 production. This Rhone rouge is made with 60% Grenache and the rest evenly blended with Syrah and Mourvedre. The wine delivers a ripe concentration of blackcherry flavors, complimented with peppery spice, subtle herbs and smoked game. **\$9.99**

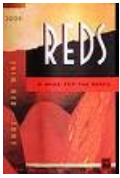
GREAT VALUES OF SOUTH AFRICA

KOONUNGA HILLS SHIRAZ/CAB - This series of wines from



Penfolds has always been very reliable. In recent vintages the quality has gone from reliable to excellent. Several vintages have received 90 point reviews from Robert Parker. This popular Aussie blend combines the spice and pepper of Shiraz with the structure and power of Cabernet. This legendary producer from down under clearly commits as much to their everyday releases as to their collectibles. **\$9.99**

LAUREL GLEN REDS - This wine has continued to sell



consistently after we featured it last October. Patrick Campbell first gained notoriety for his estate-bottled Sonoma Cabernets in the 1980's. This red blend was introduced back in the mid '90's. An interesting blend of 60% Zinfandel, 30% Carignane and 10% Petite Sirah matches perfect with grilled meats or pizza. If you are a fan of Marietta's Old Vine Red, we suggest you try this similar blend that is available day in and day out. **\$9.99**

RIFF PINOT GRIGIO - Produced by Alois Lageder, one of



Italy's most respected names in the Alto Adige. He selects Pinot Grigio from growers he has a long-term relationship with. All the sites are at the foot of the Alps where most of the soil is limestone. The juice is aged on the lees after stainless steel fermentation to provide additional richness. On the

palate it shows good crisp acidity, lemony fruit and mineral notes on the finish. A recent price decrease from our supplier allows us to include this wine. **\$9.99**

AROSE WITH PEDIGREE

We are very encouraged by the surge in the popularity of dry Rose wines over the past five years or so. The majority of these wines are simple, straightforward quaffers, ideal for consumption on their own or with appetizers.



This is not the case for all Rose though, as

some can be quite complex. French Rose from Bandol in the southern region of Provence, and in Tavel from the southern Rhone Valley are good examples as being among the most ageworthy and sophisticated produced. We happened to come upon this Bordeaux Rose recently 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 2007 the estate bottled **Rose de Turelles** 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 and recommend pairing with medium to full-bodied seafood or grilled marinated chicken. Enjoy over the next year.



Man Vintners offers an exciting group of value driven wines created by three distinct South African winemakers. To begin, Charles Back is arguably one of South Africa's most highly accomplished winemakers that produces the wines of Spice Root and Fairview in the wine district of Paarl. Jose Conde of the Stark-Conde Winery in the district of Stellenbosch, continues to be a rising star. Then you have the youngest one of the group, fifth generation farmer from Paarl, Tyrrell Myburgh. The Man label has very little to do with gender. In fact, the name was originally derived from the first letter in each of their wife's names: Marie, Anette and Nicky. But from that point on, the name has taken on a much broader meaning.

All three wines presented here are produced from grape selections sourced from various locations throughout the country's coastal and interior Western Cape areas. The Man Vintners wines are fashioned in a modern style that holds up to each grape varieties unique character and are made with full consideration of being food friendly.

2008 Man Vintners Chenin Blanc - Also known locally as



"Steen", its refreshingly crisp and vibrant flavors make this Chenin Blanc ideal for summer time occasions. The wine shows a touch of minerality, balanced with racy acidity, profound, rich creamy flavors of citrus and expressive tropical fruits. Accompanies well with white meats off the grill, cold salads or as an aperitif. **\$8.99**

2007 Man Vintners Shiraz - It seems that every wine producing



country in the world is in the business of supplying the market with well made Syrah/ Shiraz. This rich, spicy and fruit forward style is a good example of this by bringing out some of the best qualities of what South Africa has

to offer, especially in this price level. Man Vintners Shiraz possesses a copious amount of rich, ripe red and black fruits, layered with soft tannin, a hint of vanilla oak and a multitude of spices. A versatile red for the barbecue. **\$8.99**

2007 Man Vintners Pinotage - This indigenous grape of South



Africa is a hybrid of Cinsault and Pinot Noir. Some say that Pinotage is slightly rustic in character. This unique trait however is what sets Pinotage apart from all of the other reds. Underneath the dusty earthy qualities of this

Pinotage, are the bright red and blackcherry flavors that comes with a nice medium-bodied texture, having a touch of sweet oak and long spice on the finish. **\$8.99**

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MONTHLY SPECIALS

2008 Bodegas Carrau Sauvignon Blanc Reserva - We first offered a wine from this Uruguayan



Bodegas last year, their Tannat Reserva. That wine was well received and has maintained a steady following ever since. The other varietal that thrives in this South American country is Sauvignon Blanc. This Reserva is hand selected and fermented under cool temperatures to preserve freshness and full aromatic complexity. After fermentation, the wine maintains contact with the lees for six months prior to bottling to add extra richness and texture. On the palate, this Sauvignon Blanc combines a fresh, crisp, lively feel with grapefruit, melon and citrus flavors that offer a full, rich mouthfeel. A comparison to a Loire Valley Sauvignon would not be outlandish. Enjoy this South American crisp white with shrimp, oysters, sushi or even grilled pork. **\$12.99**

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

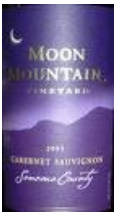
2006 Valserrano Rioja Crianza -When wines like Valserrano come along, you can clearly see



why Spain has become one of the world's hottest wine producing countries today. This very young Crianza is made from the famed Bodegas La Marquesa, located in the village of Villabuena in Rioja Alavesa. It is made of mostly Tempranillo with a tiny portion of Mazuelo from vines ranging 60 to 100 years old. Aged in both American and French oak an average of 12 to 14 months, with an additional 12 plus months in bottle prior to release, Valserrano makes an immediate impression in the nose with its dusty cedar, dark berry and sweet vanilla. The nice full-bodied structure shows plenty of tannin, copious dark berry and plum flavors, that round out with a long spicy finish. Now keep in mind, this Rioja is still showing much of its youth, so we recommend opening a good hour or so before serving. Immediate consumption is fine, however it will continue to develop over the next decade. Beef and lamb or smoked ribs will only add to the enjoyment of this delicious Rioja. **\$16.99**

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

2006 Moon Mountain Cabernet Sauvignon - This vineyard in Sonoma has a very storied



history. At one time, this mountainside parcel supplied such famous names as Ridge and Chateau St. Jean before opening as its own winery in 1982 called Carmenet. Throughout the 1980's, Carmenet produced one of the top red and white Bordeaux blends in all of California. Carmenet started to market different bottlings under both the Dynamite and Moon Mountain labels during the 1990's before selling off the Carmenet name earlier this decade. Today, this Moon Mountain Cabernet has been dramatically reduced in price that we are passing on to you. Once selling for about \$17.00, this month we offer it to you at \$10.99 before discounts. At this new price, it is quite simply a fantastic Cabernet bargain. Up front fruit, easy drinking, textbook Sonoma style, plenty of currant, cassis and blackberry fruit with very soft tannins. Buy it by the case and enjoy over the next 18 months. **\$10.99.**

Save 15% off by the bottle,
\$9.34
or
25% off by the case,
~~\$8.24~~ \$98.88
net.

2007 Chateau La Colline Bergerac Blanc - La Colline is made mostly of Semillon, blended



with a small portion of Sauvignon Blanc from the French wine appellation of Bergerac. This non pretentious area is situated 60 miles east of Bordeaux. The wines of Bergerac are often overshadowed by comparison to the great wines of Bordeaux. This has much to do with the false notion that any neighboring appellation just outside the Bordeaux A.C. is thought to be inferior. That is clearly not true! Most of what you will find coming out of the Bergerac are deliciously well made, straightforward wines at reasonable prices. Chateau La Colline is family owned and farmed. Their Bergerac Blanc reveals intense citrus aromatics, nice complexity and richness, showing apple, grapefruit and lemon flavors, a long embracing acidic structure, balanced with a subtle creamy texture and dry mineral notes on the back end. Enjoy this mouthwatering, southern French white as an aperitif, or paired with shellfish, crabcakes and cream sauced pasta and meat dishes. **\$11.99.**

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

For additional savings, may we suggest a **case sampling of 3 bottles each of the four Monthly Specials for only \$115.00_{net}**

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