



JUNE 2010

**THE ESSENCE OF
 VERMENTINO**

The Vermentino grape is commonly grown throughout the Mediterranean region. Corsica, Sardinia and Tuscany are the main areas of reference for this crisp and refreshing wine. When we recently tasted the **2008 Antinori Vermentino**, it was quite evident that it possessed a higher pedigree in its respective wine category. Antinori's Tenuta Guado al Tasso property produces the only estate bottled Vermentino in the Tuscan village of Bolgheri on the Tyrrhenian coastline, located just southwest of Florence. The estate is also noted for its prestigious Super Tuscan styled reds. Now in its twelfth year of production, what lies in this very stylish Italian white are the lovely aromatics and tremendous length of flavor that follows through to the end with its intense citrus fruits. Guado al Tasso Vermentino also strikes a nice balance of acidity, mineral undertones and subtle spice. Enjoy pairing this gorgeous white with cold salads, mild cheeses, grilled fish and antipasti.



\$21.99

FOR THE ADVENTUROUS

2009 Izaskun Txakoli - The most common question asked whenever one comes across this unique and esoteric Spanish white grape variety is how it is pronounced. Well, the proper pronunciation is chok-owe-lay. Txakoli is a grape variety that is prevalent in Spain's Basque region, which is situated in the country's northern central coast region where it is divided in two distinct D.O. zones. At first sip, Txakolis tend to be aggressive in style, possessing tongue stinging acidity that lingers from start to finish. Comparatively to the country's noble Albarino wines, Txakoli is lighter and crisper in style. Izaskun shows subtle mineral notes, having a bright effervescence that gives the wine its refreshing quality. Penetrating fruit flavors of lemon, lime and green apple add to the wine's richness and round structure. Whether they are right on, or just merely misunderstood, first impressions are often part of everyday life experiences. In the case for Txakoli, the first impression may have to come in the form of quaffing down at least one full glass to help gauge whether the wine is for you. Izaskun shows best when served with shellfish of any kind, or fish with lemon and dill.



\$15.99

IT'S BACK!!!!

2006 Tir Na Nog Old Vine Grenache. This fabulous red was produced out of Australia's McLaren Vale wine region. Here 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 with the '04 vintage roughly three years ago. John Larchet, owner and founder of the Australian Premium Wine Collection, brings this wine into the U.S. with great pride. The name Tir Na Nog is gaelic for "land of the youth". The '06 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.



\$21.99

**CONN CREEK
 CABERNET SAUVIGNON**

This Napa Cab favorite has yet to overstay its welcome! The Napa Valley encompasses thirty-five miles from its southern most part in Carneros to the northern tip of Calistoga. It provides a variation of temperatures and totals up to seventeen different soil types. Conn Creek takes full advantage of this by blending their wines from multiple vineyard sources throughout Napa's vast and diverse wine region. Produced from the 2005 vintage, the climate was relatively cool which helped to provide excellent acid levels. The growing season experienced sufficient hot temperatures that were timed well, resulting in creating a healthy crop with exceptional overall quality. Many winemakers produced voluptuously fruit driven reds that show correct balance and offers immediate enjoyment. The **2005 Conn Creek Cabernet Sauvignon** was made in their traditional house style. It has a wonderful sweet aroma with spice and cedar. On the palate the wine displays a nice rich full-bodied structure, showing plenty of black cherry and currant fruits. The subtle qualities of earth, spice, eucalyptus and oaky tannin provide wonderful balance.

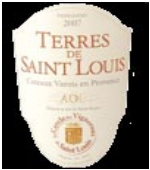


\$17.99

REFRESHING ROSES

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 and recommend pairing with medium to full-bodied seafood or grilled marinated chicken. Enjoy over the next year. \$19.99

Buy one of each for only



A WALK AROUND TABLE TASTING

Well it's that time again. In celebration of the start of summer, we would like to invite you for an evening of fine wines presented from around the world. On **Monday, June 21st stop in at anytime between 5:30-7:30p.m. at the Adams Mill Banquet Room**, walk through and taste a selection of highly recommended and deliciously affordable wines that will include the countries of Portugal, New Zealand, Argentina, Chile, Italy, France, Spain, Austria and Australia. This table tasting format provides a convenient and enjoyable way to interact with our friendly and informative wine representatives. They will be more than happy to answer any questions. In addition to our customary cheese and bread station, red and white sauced pasta will be served.

Tasting List is as follows:

<u>Portugal</u>		<u>Italy</u>	
Azul Portugal Vinho Verde ..	\$10.99	Donna Fugata Anthilia	\$13.99
Azul Portugal Douro Tinto ...	\$10.99	Barone Ricasoli	
Dona Helena Reserva Tinto	\$11.99	Chianti Barone	\$13.99
<u>New Zealand</u>		<u>Spain</u>	
Izabel Sauvignon Blanc	\$15.99	Merum Montastrell	\$11.99
<u>Argentina</u>		<u>Austria</u>	
Ichanka Malbec	\$13.99	Judith Beck Zweigelt	\$16.99
		Wess Gruner	
		Veltliner Wachauer	\$14.99
<u>Chile</u>		<u>France</u>	
Terra Andina Carmenere		Lucien Albrecht	
Reserva	\$13.99	Pinot Blanc	\$11.99
<u>Australia</u>		Les Clissages Muscadet	
Tir Na Nog Old Vine			\$13.99
Grenache	\$21.99		

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.

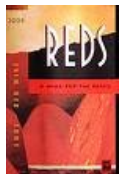
Our admission fee will be
\$10.00
per person for this event



Cash or check can be presented at the door. Please reserve your spot early by calling 860-649-4750, 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 **one guest** (name of guest is needed at time of reservation).

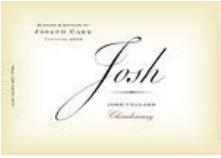
"BARGAIN BUSTER"

Here is a reliable offering from a great vintage, the **2007 Laurel Glen REDS**. Patrick Campbell, a self-proclaimed product of the '60's, first encountered wine on trips to France. After settling in California in the '70's, Campbell quickly became hooked on the growing California wine scene. He started Laurel Glen Vineyard in 1981. Initially developing a reputation for top notch Cabernet, Campbell later looked to expand his production in other areas. He settled on crafting a red blend based on old vine varieties in the Lodi region. REDS debuted in the mid '90's and has always been Zinfandel. The '07 is 60% Zin, 30% Carignane and 10% Petite Sirah. It is a juicy, jammy raspberry flavored wine that offers plenty of fruit without losing its balance. Despite its robust personality, it retains a lively fresh feel to it. Enjoy this spicy red with everyday fare like pizza, burgers or ribs.



MONTHLY SPECIALS

2008 Josh Cellars Chardonnay - Josh Cellars is a new second label release produced by Joseph Carr. It is named in honor of his father Josh. This Sonoma Chardonnay reveals a lavish and classic Californian style. Balanced with a smooth full-bodied texture, the wine shows an excellent length of acidity, noted minerality, fresh citrus, peach and tropical fruit flavors, framed with a gentle layer of vanilla oak. Back in 2005, Joseph Carr decided to pursue his winemaking dream by adopting the French concept known as “negociant”. Joseph Carr does not own vineyards. In fact, Josh Chard was produced and bottled in Sonoma at the Larson Family Vineyard Estate. He employs the negociant principals by gathering a meticulous and strict selection of high quality growers for the purchase of his grapes. This includes sourcing from some of the best areas of Napa Valley, along with Sonoma Valley’s side of the Carneros, Russian River Valley and Dry Creek Valley. Pair this magnificently well made Chardonnay with shellfish, seafood casserole, crab cake and rich creamy pasta dishes. **\$16.99**



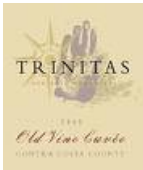
Save **15% off by the bottle, \$14.44**
or
25% off by the case, \$12.74/\$152.88 net.

2009 3 Trees Pinot Noir - Last month we featured a range of Pinot Noirs from New Zealand. This month we add to those wines from a place you might not associate with this varietal, Australia. We more often think of Shiraz when Australia is mentioned, but there are some select areas of Australia capable of producing quality Pinot Noir. This is the fifth vintage for 3 Trees. Originally it was sourced from several locations, but for the last two years it has all come from the Harvey family’s State Creek Vineyard. Fermentation was run warm for the first few days to gain color extraction, then cooled down and finished slowly to gain a velvety mouthfeel. After about ten to fifteen minutes of aeration, the wine began to open revealing aromas of black cherry, plum and raspberry fruit, with a lively fresh personality. Enjoy this unoaked Pinot with salmon, grilled white meats, turkey or duck. **\$15.99**



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

2006 Trinitas Old Vine Cuvee - This particular vintage marks the end of a short-term project between the Busch family of Trinitas and the skillful hand of winemaker Matt Cline, brother of the renowned Fred Cline of Cline Cellars. Matt’s extraordinary winemaking talents had propelled Trinitas to a higher quality level in a span of just five years. He was able to accomplish this by his knack for unveiling some of California’s most coveted old vine resources and selecting the best and most meticulous hand sourced grapes of Zinfandel and Californian Rhone varietals. Matt has since moved on to other ventures leaving behind the fruits of his labor that are sure to continue to help the wines of Trinitas to flourish for many years to come. This cuvee is what you can call an old world blend, made from century old vines from the Contra Costa County. It leads with Zinfandel and Carignane, followed with Petite Sirah, Mataro (Mourvedre), Black Malvasia, and Alicante Bouschet. WOW!! What you get is an intense, full-bodied, fruit driven red that offers copious spicy, blackberry and blueberry flavors, with hints of dried plum and vanilla that rounds out with long, sweet oaky tannins. Enjoy drinking this big, rich, chewy and supple red over the next 5-7 years. Great for the summertime grilling with tangy sauced or dry rubbed pork ribs, sirloin steak, sausage and more. **\$17.99**



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

2009 Casata Monticello Dolcetto d’Asti - This remarkably delicious and very affordable Dolcetto d’Asti D.O.C. from the Italian wine region of Piedmonte takes us down memory lane, when in the 80’s and early 90’s it was quite common to drink a Dolcetto like this one. For the longest time, Dolcetto’s were fashioned as Italy’s version of light and fruity French Beaujolais. In fact, Dolcetto translates as “little sweet” wine. On the contrary, the Dolcetto wines of today are styled much different. Producers ferment their wines drier and possess more concentration and supple character. Casata Monticello brings out a young, soft and fresh fruit expression. The wine was vinified and aged for a very short period entirely in steel tank, thus resulting in a more succulent and straightforward style wine of pure black cherry and plum fruit flavors, balanced with a nice medium-bodied texture and soft tannins that are outlined with a touch of rustic quality. Enjoy over the next 2-3 years with simple cheeses or with grilled red and white meats. **\$7.99**



Save **15% off by the bottle, \$6.79**
or
25% off by the case, \$5.99/\$71.88 net.

For additional savings, may we suggest a **case sampling of 3 bottles each of the four Monthly Specials for only** **\$129.00 net**
(No substitutes)

\$129.00 net

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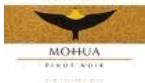
A GRAND SELECTION OF NEW ZEALAND PINOT NOIRS

For just over thirty years, New Zealand has shaped its viticultural prominence based almost exclusively on Sauvignon Blanc. Today, this southern hemisphere country also excels in producing elegantly structured Pinot Noir. It is the most planted red grape varietal on both the country's North and South Islands. This article puts forth a handful of Pinot Noirs from two distinct appellations where the vines are planted in a wide range of soils that lie within the South Island. Marlborough, with its maritime influenced climate, is the larger and most well known region located in the north. Conversely, Central Otago is a much smaller yet up and coming region that experiences more of a continental climate. It is not only New Zealand's most southern wine producing region, but is also the most southerly in the world.

When we first sampled a group of New Zealand Pinot Noirs back in the late 90's, we could see their potential. At that time, most of the wines were in such small production and carried a hefty price tag. By the mid 2000's as production increased, so had the number of more affordable Pinots being released. A substantial maritime climate influences the South Island and creates ideal conditions for quality Pinot Noir. Stylistically, the wines fall somewhere between French Burgundy and the U.S. west coast wine regions of California and Oregon. They share the bright acidic structure and dry fruit profile of Burgundy, but lean towards cleaner, brighter flavors of the new world. We urge you to turn to these wines for your drinking pleasure. When it comes to pairing the right wine to compliment your meal, Pinot Noir could possibly be the most versatile food friendly red wine on the market. It works well with a range of dishes including fatty fish, pork, grilled chicken, veal and lamb.

CENTRAL OTAGO

2008 Mohua Pinot Noir- This smooth and velvety style Pinot is the most recent addition to our New Zealand selection. Mohua is produced by the Peregrine Winery, known as one of the region's most modern and newest wineries, that began with its first release in 1998. Newer wineries like Peregrine are not uncommon for the Central Otago appellation. "Mohua" is named in honor of one of the rarest birds found only in the most remote parts of the South Island's rainforests. This medium-bodied Pinot exhibits bright cherry with subtle oak and spices. The wine reveals pure fruit flavors of black cherry and sweet plum, earthy notes and a fresh acidic structure. **\$16.99**



2008 Mud House Pinot Noir- In comparison to Mohua, Mud House is a bit lighter in structure. The aromas are more pronounced by showing black cherry, floral accents and spice. On the palate, the wine gives you plenty of ripe red and black fruits, along with a nice velvety texture, subtle tannins and a fresh crisp acidity that follows through into a pleasantly long finish. **\$15.99**



MARLBOROUGH

2008 Babich Pinot Noir – We have always said that strong export marketing early on, propelled by a consistent reputation of quality, has made Babich one of the most recognized New Zealand wineries today. This wine exhibits mixed aromas and flavors of plum, strawberry and black cherry. On the mid-palate, it has a soft texture balanced with rich spicy fruits, a touch of earth and sweet oak tannin. **\$13.99**



2008 Kim Crawford Pinot Noir- This label was one of New Zealand's first virtual wineries. All of the grapes were sourced from Marlborough growers and the wines were made at other wineries. In 1998, Kim Crawford began exporting small amounts of wine into North America. By 2000, they opened their own state-of-the-art winery in Marlborough and bought some vineyard land. What makes this so amazing is that all of this was accomplished in just four years. This Pinot Noir gives you a nice smoky, black cherry aroma. The medium-bodied flavors display a smooth silky texture, showing sweet red and black fruits, balanced with subtle oak and spice. **\$16.99**



2008 Dashwood Pinot Noir- This is a delicious, easy drinking Pinot Noir that reminds us of a reasonably priced Mercurey or Santenay from Burgundy. The wine has soft, velvety strawberry and cherry fruits with a seamless mouth feel. Dashwood is a second label from the Vavasour Winery in Marlborough. This production is made for early consumption, focusing on bright, pure fruit expression. The fruit comes from the Marlborough sub regions of Wairau and Awatere Valleys. The wine is fermented in stainless steel tanks to preserve its freshness, then aged a bit further in a combination of small and large French oak. **\$12.99**



2006 Tohu Pinot Noir - Tohu Winery is owned by three Maori tribal groups. This makes them the only New Zealand wines, produced by indigenous inhabitants, to be exported into the U.S. Notice that the last two Pinot Noirs have a couple of more years of age than the rest of the group. That is why we put these at the end, to show how well they can mature. Tohu is more reminiscent to a good Oregon Pinot. The bright flavors show explosive sweet cherry, plum and cola. with hints of earth and dry spice. The wine shows a firm underlined acidic structure that lead into a long persistent finish. **\$13.99**



2006 Brancott Reserve Pinot Noir- Brancott is New Zealand's largest and oldest active winery in the Marlborough region. The winery also houses one of the country's largest cooperage holdings with more than 6,500 traditional oak barriques. This Pinot Noir displays a wonderful bright fruity scent, coupled with soft spices and cedar. The flavors possess intense red and black cherry, a touch of sweet spicy oak and smooth velvety tannins on the finish. **\$18.99**

