

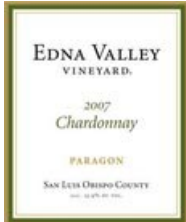


MARCH 2010

EDNA VALLEY VINEYARD ***MORE THAN JUST CHARDONNAY***

Often times a winery becomes associated with one particular wine they produce. Sometimes it's for a good reason, sometimes you are pleasantly surprised when exposed to more from the producer. For years, **Edna Valley Vineyard** has been associated with excellent valued Chardonnay from San Luis Obispo. A recent visit from Winemaker Harry Hansen allowed us to taste through five of the winery's current releases. Along with being quite impressed again with their Chardonnay, we also found their Syrah and Pinot Noir to be excellent.

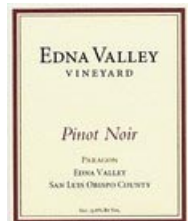
The Edna Valley is an east-west running valley in California's Central Coast region. This geographic structure allows unobstructed airflow from the Pacific ocean. The surrounding mountains capture the cool ocean air forming a pocket over the Paragon Vineyard where Edna Valley sources their grapes. This cool climate provides ideal growing conditions for Chardonnay, Pinot Noir and Syrah. The Paragon Vineyard was planted in 1970 by the Niven family. In 1980 the family entered into a partnership with the Chalone Wine Group forming Edna Valley Vineyard.



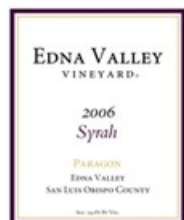
This month we want to bring attention to the Pinot Noir and Syrah, along with the **2008 Chardonnay** to our readers. The latter wine shows green apple and pear fruit, with subtle tropical notes, a rich mid-palate, creamy but not oaky, with good acidity on the finish. The wine sees some barrel fermentation with extended lees contact, but minimal malolactic fermentation. The result is a wonderful balance between richness and elegance. For the price, this is as fine a Chardonnay value as there is from California today.

\$9.99

The **2007 Pinot Noir** has a medium-bodied, stylish personality. As Pinot Noir has grown in popularity over the last six years, too many renditions are over-oaked or even blended with Syrah. At times, California Pinots can come across as sweet, out of balance and high in alcohol. This more balanced version is the style most preferred. There is certainly plenty of cherry and red raspberry fruit having complex earthy notes that round out the palate and lead to a long finish. A red that is certainly suitable for rich seafood, along with duck or mushroom risotto.



\$17.99



The **2007 Syrah** is very impressive as well. Grapes are sourced and blended from selected blocks out of the winery's Paragon vineyard. When this varietal grows in a cooler climate as does Edna Valley, you get dark fruits with spicy, peppery notes showing a nice concentration of raspberry fruit, good weight and earthy spice. Enjoy this tasty Syrah, as it will continue to mature well over the next two years, along with grilled meats, game or strong cheeses.

\$14.99

“AN AFFORDABLE BAROLO OFFERING”



As soon as we received word that one of Damilano’s Barolos was being reduced by nearly half of its original price to make way for the next vintage, we immediately moved in to secure as much as we could.

Damilano is a family owned winery that is considered one of the more value oriented premium Piedmont producers. This producer also makes remarkably well made wines from Barbera, but their true passion lies within their Barolo wines produced in the single vineyard cru levels. Made entirely of Nebbiolo, the versatile and noble red grape of Italy’s great northern wine region of Piedmont, the 2004 Damilano “Lecinquevigne” expressive style results from a composition of five well managed, high quality vineyard sites located within the D.O.C.G. area of Barolo.

This classic full-bodied Barolo reveals subtle spices, with an expansive dark cherry and smoky cedar aroma. The flavors exhibit ideal Nebbiolo varietal character marked by rich ripe cherry and plum fruits, earthy mineral, sweet oak, smooth tannin sensation, pronounced acidic structure and a tart fruit accent that rounds out the wine’s supple finish.

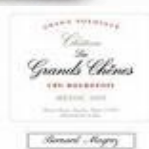
Piedmont’s 2004 vintage is noted for reds of excellent quality, finessed structure, extraordinary balance and richness. Damalino’s Barolo can be enjoyed now and recommend decanting for a minimum of one hour before serving. Cellaring time over the next 5-7 years would also enhance the wines finest qualities. (Rated 91 points by the Wine Enthusiast.)

SPECIAL PRICE
(Limited Quantity)



**HIGH END WINES
MADE AFFORDABLE**

**Instant In-Store
Rebates on
Select Wines
\$40.00 & up**



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 Chateaneuf-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 noted for their top level Chateaneuf-du-Pape, which is considered one of the region’s noblest wines, “Chateau de Beaucastel”. The Perrin family’s **2007 Cotes-du-Rhone Villages** 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 Villages” 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**



MONTHLY SPECIALS

2007 Zeni Costalago Rosso – A large majority of wine producers in the Veneto continue to recognize the benefits of blending the elegantly structured Corvina (the region’s principal red grape) with more concentrated international varieties such as Merlot and Cabernet Sauvignon. These wines are classified under Italy’s governed regulation known as I.G.T., which gives the producer an adaptable edge in today’s value conscience market. Zeni’s Costalago Rosso was produced from hand selected grapes grown within the province of Verona. This opaque red is made of 70% Corvina, balanced by equal parts Merlot and Cabernet Sauvignon. The aroma is loaded with fully ripened black fruits of plum, cherry and berry, along with a touch of floral spice, cedar box and tobacco. This rich and full-bodied red embraces a long sweet berry concentration that levels out on the mid palate with a smooth texture, opulent layers of sweet raisin and nice oaky tannins. Enjoy drinking now or over the next 2-3 years. We recommend serving this delicious wine with roasted red or white meats, tomato sauced pasta dishes and hearty stews. **\$13.99**



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

2007 Altovinum Evodia Garnacha – Distinguished as Spain’s most widely planted red grape variety, Garnacha produces wines that vary from a younger, fresher style, to the more higher quality, concentrated style that exhibits distinctive terroir expression. Evodia Garnacha fits the second category. Low grape yields from old vine plantings that range up to 100 years old make up this bottling. These vineyard sources come from the country’s mountainous north central region of Calatayud. This uniquely semi arid region with its various soils sits on some of Spain’s highest elevation, conditions quite favorable for grape growing. Evodia Garnacha delivers a nice aroma of mixed dark berries and pepper accent. The wine was vinified and aged entirely in stainless steel tanks, thus putting forward a central core of sweet berry fruit flavors, balanced with a medium to full bodied structure, followed by underlined mineral and smooth chalky tannins. We would recommend pairing this terrific value red with grilled fish, hearty paella, roasted pork and black bean soup with spicy chourico. **\$9.99**



Save 15% off by the bottle,
\$8.49
or
25% off by the case,
\$7.49/\$89.88
net.

2008 Louis Max Bourgogne Pinot Noir – Maison Louis Max is a large negociant and vineyard holder in Burgundy that was founded in 1859 by Yevgeny Louis Max. According to family tradition, Yevgeny’s father fought in the Russian army against Napoleon’s forces. After Napoleon’s defeat in 1815, he visited and fell in love with the vineyards of Burgundy before returning home. Yevgeny made his father’s passion a reality by opening the winery four decades later, and today fourth generation Laurent Max continues to bring that sense of youthful enthusiasm. This month we bring you the just released Bourgogne Rouge from the promising 2008 vintage. The fruit is sourced from both the Cotes de Beaune and the Cotes de Chalonnaise. As it is brought into the winery, it is sorted by hand, with sub-standard fruit rejected. The grapes are completely destemmed to avoid adding any harsh tannins to the wine. After stainless steel fermentation, the wine is aged in large oak vats allowing the wine to mature before bottling. This release shows a medium-bodied wine revealing tart cherry, plum and strawberry fruit with notes of earth, spice and smoke. A classic style of Burgundy that has become quite scarce in this price range. **\$17.99**



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

2009 Vietti Moscato D’Asti - As springtime approaches and with Easter being the first Sunday of April, we think this Italian white fits the bill perfectly for both. While first selling off their production and then later bottling under their family name, the Vietti family has made wine for over two centuries. Today, Vietti is one of the most revered producers in all of the Piedmont. Their various Barolos often score in the mid to upper ‘90’s. This Moscato is produced from vineyards north of the estate in Asti. The vines are densely planted and yields are kept low to maximize concentration and allow the wine to express its specific terroir. This is an off-dry version of Moscato 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 with fresh fruit, eastern cuisine or Easter ham. **\$15.99**



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

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

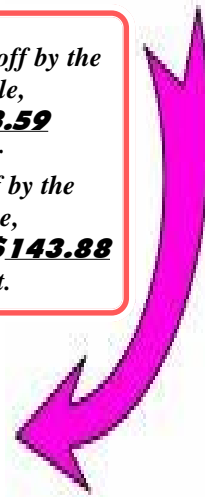
\$125.00 net

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**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 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 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.

\$15.99

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.

\$15.99

**A REGIONAL
TOUR OF ITALY**

Join us at the **Adams Mill Banquet Room on Monday, March 15th at 6:30 p.m.**, as we present a unique selection of wines from Italy. **Wine Director John Vesce** from **Bedford Wine Imports** will be on hand to take us through six quality driven wine producers from four classic wine regions that will include the central areas of Le Marche and Umbria, along with the prominent northern regions of Piedmont and the Veneto.

Italy is the world's largest wine producing country followed closely by France at number two. Italy's tremendous wealth of viticulture is comprised of twenty distinct and diverse regions. The country boasts vast amounts of stylish wines that show balance, full regional expression, versatile flavor, with excellent character and complexity.

NOTE: All profits collected from orders taken that evening will be donated to Bandit's Place Animal Shelter of New Hartford. A 501C-3 numbeis available upon request.

Tasting List is as follows:



UMBRIA

- 2008 Lungarotti Fiamme \$12.99
- 2005 Lungarotti Rubresco \$15.99

MARCHES

- 2006 Umani Ronchi "San Lorenzo" Rosso Conero \$19.99

VENETO

- 2006 Castellani Valpolicella Classico Rippasso \$19.99
- N/V Borgo Mogredo Prosecco \$13.99

PIEDMONT

- 2007 Giacosa Fratelli Nebbiolo D'Alba \$17.99
- 2007 Volpi Barbera D'Asti \$10.99
- 2005 Volpi Su Su Cabernet/Barbera \$27.99

A fee of \$5.00 per person is required to attend. Cash or check can be presented at the door. Please reserve your seat 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).



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