



MAY 2010

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 they 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 oaky 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

"BARGAIN BUSTER"



This new "Bargain Buster" feature will highlight one wine each month that offers exceptional value for \$10.00 or less. Our first selection comes from a familiar source. Bodegas Borsao, located in the Camp De Borja, has been the source of our many featured Spanish wines over the years. Borsao Tinto, Tres Picos, Monte Oton, Crianza Seleccion have all been highlighted one way or another. Vina Borgia is a wine made by Borsao that we have stocked for many years, but never featured. After recently tasting the current vintage, we knew it was time to give this wine its due. Made from 100% Garnacha, the dominant grape in this Spanish region. The **2008 Vina Borgia** was fermented in stainless steel tanks to ensure the purest fruit character that shows bright, spicy blackberry fruits, subtle tannins and spice. Enjoy it over the next couple of years with ribs, pasta or any grilled meats.

\$6.99

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MADE AFFORDABLE**
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MONTHLY SPECIALS

2009 Sole Beech Sauvignon Blanc - The most recent and exciting addition to our New Zealand wine selection provides a nice affordable, fruit forward style of Sauvignon Blanc that is vibrantly crisp and represents a full expression of the country's renowned Marlborough region. Sole Beech is made from grapes selected throughout several parts of the region and is produced and bottled by the Johnson Estate. This delicious Sauvignon Blanc offers copious amounts of fresh grape fruit, lime and tropical fruit flavors, marked with excellent acidity, subtle grass and is well balanced with a nice opulent texture and intense mouth filling fruit flavors. Cold salads, cream cheesed appetizers laced with lemon, lime or dill flavors and grilled salmon would accompany this warm weather pleaser quite well **\$9.99**



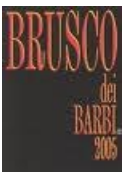
Save 15% off by the bottle,
\$8.49
or
25% off by the case,
\$7.49/\$89.88 net.

2008 Dry Creek Dry Chenin Blanc - Today, one would have to look very hard to find a California wine producer that is as committed to producing quality driven Chenin Blanc wines as Sonoma's Dry Creek Vineyard does. Quite often, many producers prefer blending this long respected workhorse with other white grape varieties to help compliment a particular style. There are only a handful of California producers that still believe in this unique grape variety's role. Much of Chenin Blanc's continued growth comes from either the French Loire Valley that produce stylish Vouvray's, or in South Africa where Chenin, also known as Steen, is considered one of the country's most significant white grapes. 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. Dry Creek Chenin can offer a nice meal starter with salads and soups, along with grilled fish, chicken and spicy Asian dishes. **\$11.99**



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

2006 Brusco dei Barbi Toscana IGT - Fattoria dei Barbi is a producer known mostly for their many wonderfully well made Brunello di Montalcinos. They are also recognized as being one of the first to produce wines classified as "Super Tuscan". Outside the D.O.C.G. zone of the Brunello di Montalcino, their diverse viticultural sources come from prime Tuscan land that stretch well into the areas of Scansano and Chianti. This lovely Toscana made from 100% Sangiovese unleashes very profound and seductive aromas of subtle spices along with cherry, raspberry and ripe plum layered with a floral accent. Brusco dei Barbi's complex flavors with its lush fruity textures, well integrated acidic and tannic structure shows to stand well above its price tag compared to many others in its respective category. An ideal food pairing with this wine would be the traditional meaty red sauced pasta feast, grilled pork or chicken, a chunk of Parmigiano Reggiano or cacciatore dishes. **\$14.99**



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

2007 Ajello Nero D'Avola - Vines were first planted on this estate on the Italian island of Sicily in 1860. While many international varieties have gained popularity here like Syrah, Chardonnay and Merlot in recent years, we wanted to focus on the main indigenous red varietal of Sicily, Nero D'Avola. Many compare it to Shiraz or Zinfandel, but this release from Ajello is a bit brighter and balanced. At times in the past, Ajello's wines have been a bit too rustic, but working with renowned oenologist Stefani Chioccioli seems to have polished them up, yet still retaining their regional identity. This 100% Nero D'Avola was aged six months in large barrels and three months in tank before bottling. On the palate the wine is soft with good weight, spicy black fruits, good balance and a persistent finish, making this release a winner. Enjoy with grilled white meats, pasta and mild cheeses. Rated 87 by Robert Parker. **\$12.99**



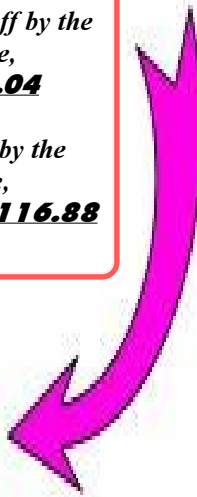
Save 15% off by the bottle,
\$11.04
or
25% off by the case,
\$9.74/\$116.88 net.

For additional savings, may we suggest a **case** sampling of **3 bottles each of the four Monthly Specials** for only **\$108.00 net**
(No substitutes)

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SPANISH SAMPLER

Within Spain's most prominent wine region of Rioja, Tempranillo is the most widely utilized grape varietal to make some of this country's finest wines. There are two other red varietals, Garnacha and Monastrell, that also play significant roles in many of this country's other more recognized areas as well. This sampler pack will show both varietals on their own with each being 100%. The **2007 Juan Gil** from Jumilla is Monastrell based, while the **2007 Bodegas Ateca "Atteca"** is made of Garnacha from Calatayud.

Monastrell, also known as Mourvedre where it is planted in France, Australia and California, makes a dark, full-bodied, muscular, black fruit driven and somewhat tannic wine. It does best in hot dry areas such as Jumilla in Spain. Garnacha is also best known by another name, Grenache. This varietal is planted in the same type of areas as Monastrell, yielding a big, rich wine, softer in tannin, complex flavors and high in alcohol. Both grapes are mostly used in blending, but these two wines show well on their own. Interestingly, they are both made by the same family in areas very far apart. The Gil family has a winemaking history that goes back almost 100 years. In 1916, it was in Jumilla that Juan Gil Gimenez started to get involved in the world of wine, building a winery in the heart of this southern Spanish region. The winery has been passed on to the current generation of the

Gil family and have become the premier producers in the area. They are involved in a number of labels at varying price points that are all very highly regarded. This **Juan Gil** bottling is the winery's flagship wine. It has scored over 90 points for several vintages in a row from most wine reviewers. Coming from vines averaging forty years of age that are very low yielding, the '07 Juan Gil shows raspberry fruit, a smooth texture with spicy notes on the finish. A simply delicious wine that is a fantastic value at this price.

When importer Jorge Ordonez was able to secure some old vine Garnacha in Calatayud, he immediately entered into a partnership with the same Gil family to make **Atteca**. This vineyard, near the region of Rioja, has vines that range from 80 to 120 years of age. At over 2,000 feet above sea level, they are high altitude too. Atteca is a big, weighty wine with black fruits on the palate, good structure and a mineral quality on the finish. This is the third release of this promising bottling, all of which have been rated 90 points or higher by both *Stephen Tanzer* and *Robert Parker*. Enjoy with grilled meats, strong cheeses or any heavily seasoned dish.

These two releases will allow you to compare and contrast these two varietals on their own. Not to mention you would be hard pressed to find two wines that pack more punch at this special price.

Special Offering!
Buy two of
any combination
for only



WINES OF SPAIN

Please join us on **Monday May 17th at 6:30 P.M. at the Adams Mill Banquet Room**, as we present an impressive selection of Spanish wines. On hand to lead the tasting will be **co-owner of Aviva Vino Wine Imports, Jorge Sosa**. This tasting will cover unique wines from six of Spain's diverse viticultural regions. Included will be selections from four sub-regions that are among some of the country's fastest growing areas known to produce "new world" styles of wine, combined with two of the country's more traditional and coveted "old world" regions of Rias Baixas and Ribera del Duero. This pleasantly delicious and affordable line up reveals superb regional expression that is quality driven and is sure to offer terrific summer time appeal.

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.

Tasting List is as follows:



RUEDA

2008 Las Brisas Blanco \$10.99
2008 Naia Verdejo \$13.99

RIAS BAIXAS

2008 Nora Albarino \$14.99

VINA DE LA TIERRA DE CASTILLA

2007 Mano A Mano Tempranillo \$10.99

TIERRA DEL VINO de ZAMORA

2006 Venta Mazzaron Tempranillo \$13.99

LA MANCHA

2007 Venta La Ossa Crianza \$16.99
2007 Venta La Ossa Syrah \$16.99

RIBERA DEL DUERO

2007 Atalayas De Gorban Tinto \$19.99

SPECIAL NOTICE

Our admission fee has increased to

\$6.00

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.



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