



THANKSGIVING 2008

NOVEMBER 2008



We are heading into that hectic, chaotic time of the year again, beginning with Thanksgiving later this month. We expect this holiday season to be one of the more challenging in recent memory. With all the economic and financial issues plaguing this country, there is clearly a cautious mood that prevails today. That being said, we are working harder than ever to bring you the finest wines at affordable prices. This month we offer you six different wines, all for **\$12.00 or less**, to enjoy with your Thanksgiving dinner.

2007 Chalone Monterey Chardonnay - When we first opened over 20 years ago, Chalone was one of the most sought after Chardonnays from California. Robert Parker once stated, "If I had to only drink one California Chardonnay, it would be Chalone". While their Estate Chard is still one of the finest from California, they now make an affordable Monterey bottling for everyday drinking. Emphasizing fresh, clean apple and pear fruit with minimal oak influence. One of the best examples of pure, straightforward Chardonnay.

\$10.99

Segura Viudas Brut Reserva - Back in the mid '50s, several wineries around Penedes realized they could produce quality sparkling wine from indigenous grape varieties. Made from a blend of Macabeo, Parellada and Xarel-Lo, Segura Viudas Brut Reserva offers a tasty, affordable sparkler to start off your holiday feast. Its crisp, light lemony flavors will enhance shrimp, mild cheeses, or work as a starter for your turkey day meal. This reliable, consistent Brut is one of the best sparkling wine values on the market.

\$8.99

2006 Cline Zinfandel - Fred Cline was first recognized as one of California's leading Rhone rangers. It was years later he developed a reputation for top quality Zinfandel as well. His California bottling has been one of the industry's top values year in and year out. This '06 Zin shows blackberry and raspberry jam fruit with spicy notes on the finish. A good selection to enjoy with dark meat from the bird.

\$10.99

2007 Chateau Villerambert Julien Rose - Arguably, the finest Rose wines in the world come from France. One of the areas that stands out is Minervois within the region of Languedoc, which is where Villerambert is based. The grapes used in Villerambert Rose is 50% Syrah, 30% Grenache, 10% Mourvedre and 10% Carignane. While Rose wines have become popular during the summer months, they are also enjoyed year round. The dry and crisp qualities cleanse the palate, while the wild cherry and strawberry flavors give the wine its weight.

\$11.99

2007 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 the 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 come within this noble grape. This drier style Riesling makes for a nice choice to compliment the many wonderful flavors of Thanksgiving day. It slices right down the middle between the remarkable balance of acidity and residual sugar. The bright, crisp and refreshing fruit flavors of peach, melon and citrus are sure to be a crowd pleaser.

\$9.99

2006 Jargon Pinot Noir - Produced by the Trinchero family of California, this newly released Pinot Noir 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 many of the important features of good Pinot Noir. The wine is bundled with smooth medium-bodied red and black fruits, subtle earth, spicy tones and good acidic structure.

\$9.99

***BORDEAUX vs CALIFORNIA
TASTE OFF***

2006 RIDGE ZINFANDEL THREE VALLEYS

Earlier this year, the movie "Bottle Shock" was released about the famous Paris tasting of 1976. British wine merchant Stephen Spurrier organized the tasting which showcased top California Cabernets and Chardonnays against top French Red Bordeaux and White Burgundy. The wine world was turned upside down as a California Cab and Chard took top honors in the blind tasting. This, more than any other event, put California on the map in terms of world class wine. Today, while there is no doubt that California merits mention with any other wine producing region in terms of quality in the world, we felt a small comparative tasting would be interesting. On **Saturday, November 22nd from 2:00-6:00 p.m.**, we will be blind tasting four Cab/Merlot blends that sell for under \$20.00. Our selection includes two from Bordeaux and two from California. At this price point we realize that these are not the top examples from both areas, but all four are solid offerings that deliver plenty for the money. The participants are:

2006 Pavilion Napa Cabernet - Great value from Napa, flies under the radar so the price remains reasonable.

2005 Steltzner Claret - Most of the juice comes from the Stags Leap district in Napa, usually about 65% Merlot, 35% Cabernet.

2005 Chateau Cazenove - Wonderful Bordeaux Superieur that is only a short distance from the commune of Margaux. One of our most well-received Bordeaux Superieures over the last five years.

2005 Chateau St. Nicholas - The "Cote" regions in Bordeaux, Bourg, Blaye, Castillon and Premier Cote de Bordeaux always offer full-bodied, good value wines. This Premier Cote de Bordeaux follows along this same line.

CAYMUS RELEASE

Caymus is one of a small number of premium Napa producers that is a true benchmark for Cabernet Sauvignon. Along with their Cabernet program, we are also pleased to have received the **2006 Belle Glos Sonoma Coast Pinot Noir**. We had quite a bit of success with this wine several years back, but have not been able to get it since the '03 vintage. With increased production, the '06 has been offered to this market again and we were able to secure a reasonable quantity of the wine. Caymus actually produced some Pinot Noir back in the '80s from Rutherford in Napa. They realized quickly this was not the climate for Pinot Noir and suspended production. Over time, the Wagners were able to secure quality sources in Santa Barbara, Monterey and Sonoma for bottling. In 2000, they released their first Pinot under the Belle Glos label. Subsequently, several single vineyard bottlings appeared as well, all becoming quite sought after. The Sonoma Coast focuses on red fruits, various spices, great balance and an elegant, mouthfeel. With these wines, the Wagners have truly shown their winemaking skills extend beyond Cabernet.

SPECIAL OFFERING  **\$24.99
Net**

Paul Draper of Ridge stands with a unique group of very accomplished and innovative Californian wine producers that are well recognized for propelling the Zinfandel category to a much higher level. Joel Peterson of Ravenswood, Kent Rosenblum and Fred Cline are key examples. Many smaller artisan Zin producers have since followed. Draper jumped on board with Ridge Winery back in 1969 where he began by shaping the big, rich and ripe styled Zins from mature vines throughout prime areas of California's Sonoma Valley.

In the earlier days of California viticulture, many wine producers of Italian heritage chose to work with grapes that were more familiar of their homeland. The American Zinfandel grape, related to the Primitivo grape of southern Italy, was realized as an obvious favorite. Other red grape varieties such as Barbera, Sangiovese and Charbono, also thrive. Still, Zinfandel was the one that stood out.

We are pleased to present this limited production release under Ridge's brilliant selection of Zinfandels. The Three Valleys bottling provides a more value driven Zinfandel that is blended with small percentages of Petite Sirah, Carignane and Grenache for added complexity and nuance. The 2006 marks the sixth vintage of this affordably priced Zinfandel. It's name illustrates the three valleys where the grapes are grown, exposing the unique terroirs of the Sonoma wine appellations of Dry Creek, Alexander and Russian River. The grapes were hand selected and sourced out of nine distinct vineyard sites, mostly hillside. A good portion of Zinfandel used for Three Valleys comes off younger plantings from Ridge's famous Lytton Springs Estate.

Ridge Three Valleys Zin displays a wonderful scent of blackberry, subtle spices, new American oak and hints of vanilla. The flavors deliver a soft and complex style, underlined with a full-bodied and lavish structure. It possesses multiple layers of sweet, ripe blackberry, blackcherry and raspberry, with a persistent and rotating sequence of taste with every sip. Even at 14.3% alcohol, the wine shows great balance and subtlety. The tannin sensation reveals nice ageing potential over the next five to eight years.

Regular Price \$25.99

SPECIAL OFFERING OF ONLY  **\$19.99
Net** **WHILE SUPPLIES LAST**



WINE DELIVERY SERVICE AVAILABLE

We offer pre-arranged home or office wine delivery service. Call us at **649-4750** or email us at **mw1@snet.net** (restrictions do apply)

MONTHLY SPECIALS

2005 Wildekrans Cabernet Franc/Merlot - Wildekrans is a South African producer that is located in the coastal wine region of Walker Bay, just south of Cape Town. Wildekrans started in 1970 as a mixed farming operation of wheat, cattle, sheep, ostrich and grape growing. This South African blend is fashioned in a Bordeaux style by showing an excellent full-bodied structure, with rich concentration of spicy black and red fruits. The wine is comprised of 89% Cabernet Franc, which contributes the dried cherry flavors, complemented with well-integrated earthy tannins and acidity. The Merlot portion completes the wine's balance by having a smooth velvety texture, adding to the lush blackberry and ripe plum. The noted hints of oak, spice and mineral, rounds out the wines distinct qualities. Wildekrans shows well with a variety of aged cheeses, roasted duck, lamb or pork. **Price \$13.99. This month save 15% off by the bottle, \$11.89 or 25% off by the case, \$10.49/\$125.88 net.**



2006 Chateau Saint Martin de la Garrigue "Bronzinelle"



One would be hard pressed to find a red of this superior quality from the sun drenched coastal wine region of the French Coteaux du Languedoc. A huge statement is that this area's viticultural reputation was built on being one of the world's reference points as having a treasure trove of great value. Garrigue Bronzinelle Rouge represents Chateau Saint Martin's grandest cuvee. It is produced by Jean Claude Zabalia, whom many consider one of the Languedoc's most talented winemakers. The strictest selection of low yielding Syrah, Mourvedre, Grenache and Carignan grapes is used to make up this magnificent red. A method commonly used in this region, Garrigue Bronzinelle was barrel aged and bottled unfiltered to capture the wine's natural qualities. This opaque red provides nice aromatics of dark berries, a lovely assortment of spices, and is accented with smoky cedar. On the palate, Garrigue Bronzinelle exhibits reflective Chateaufeuf du Pape-like characteristics by displaying a rich, bold structure, nice concentration of blackberry, plum and cherry fruits. The wine is balanced with a smooth texture, soft tannins and well-integrated spices on the finish. Enjoy Garrigue Bronzinelle over the next 3-5 years with a range of meat dishes, such as pork, beef, lamb, fish and even the turkey meal. **Price \$17.99. This month save 15% off by the bottle, \$15.29 or 25% off by the case, \$13.49/\$161.88 net.**



**Mondays - Saturdays
8:00 a.m. - 9:00 p.m.
We will be closed on November 27th
for the Thanksgiving holiday**

2007 Diehl Riesling Halbtrocken - This estate dates back several generations, fairly modern by German standards. It took its current name in 1990 when wine technician Thomas Diehl married into the Borell family who controlled this domaine. This estate is located in the region of Pfalz, an area that was not thought of often in association with high quality wine. In recent years, a number of small estates have led a resurgence in this region focusing on lowering yields and upgrading quality. Diehl produces a wide range of varietals, including some international types. We choose to focus on his Halbtrocken Riesling. This '07 vintage shows bright pear, green apple, apricot and peach flavors with mineral notes on the finish. The German Wine Estates' website called this release an "unbelievable bargain", rating it between very good and excellent. The fresh crisp fruit here would certainly work well with white meat and stuffing. **Price \$12.99. This month save 15% off by the bottle, \$11.04 or 25% off by the case \$9.74/\$116.88 net.**



2005 Caparzo La Doga Morellino Di Scansano - Caparzo



is a Brunello producer that is known for making well made and more affordable Rosso Di Montalcinos that continue to out-perform others within its respective category. La Doga is a more recent Caparzo label that represents an exciting extension that goes further south into the Tuscan area of the Morellino di Scansano, situated in the Maremma coastal region. Although not as famous as its neighbors to the north, wines of Scansano provides real value as the more known areas of Tuscany continue to go up in price. Morellino is the local name for Sangiovese, which is what makes up a high portion of La Doga. This is a medium to full-bodied red that delivers an abundance of plum and blackcherry fruits. For the price, the wine shows tremendous complexity and style, which includes rustic, earth and licorice notes, a nice acidic structure and soft ripe tannins. La Doga was aged six months in oak and four more in the bottle prior to release. This Tuscan has shown to accompany well with gourmet pizza, meaty red-sauced pasta dishes and hearty grilled fish. **Price \$12.99. This month save 15% off by the bottle, \$11.04 or 25% off by the case, \$9.74/\$116.88 net.**

*All Four Monthly Specials Are Available For Sampling
November 3rd through November 29th*

**Monthly Special Mixed Cases Do Apply
Towards 25% Savings**

A PAIR FROM ITALY

This sampler brings us to the hot and dry Mediterranean climate of the southern Italian wine region of Apulia. This part of Italy is very significant to the country's wine production. Apulia is where old world and new viticultural practices come together to form wines of excellent quality, true distinction with appealing flavors and remarkable affordability. **Cantele** is a new and exciting addition that delivers all of this. Geographically, Apulia is the heel of the boot and the Achilles of the country, where the Adriatic and Ionic Seas meet the Mediterranean. The region's various and enriched soils lie beneath the vineyard land's flat and gentle rolling hillsides. Apulia is consistently soaked with sunshine, making it most favorable for the grape's sugar levels and the maritime influence contributes to the proper acid balance. The wines presented here showcases the two workhorse red grapes from Apulia's southern tip of Salento. Both wines are interchangeable when paired with a wide range of foods such as, fish, lamb, duck, meaty red-sauced pasta and casseroles.

2003 Cantele Salice Salentino Riserva - Negroamaro is the main red grape grown in the Salice Salento D.O.C. "Black Bitter" as it is locally named, this Negroamaro offers a medium to full-bodied structure. The wine was aged in stainless steel for three years and blended with selected lots in small oak casks. The aromas suggest a wine of indigenous character. This Salice Salentino Riserva shows flavors of red and blackcherry fruits, which combine the impressionable terroir elements of mineral and earth. Its herb spices along with mint, licorice and cedar notes add to the wines multiple nuances. The sweet fruits and tannin structure is underlined with profound acidity. Negroamaro can work as a nice alternative from full-bodied Pinot Noir.

\$12.99

2005 Cantele Primitivo - This robust Primitivo is scented with clove, berry and cedar. It has lush black and red cherry, with ripe plum flavors. The wine possesses rich varietal spice, accented with vanilla, sweet oak and smooth tannin structure from six months of barrique ageing. The rustic finish is rounded out with a long sweet cherry concentration. Primitivo is also the same grape as the American Zinfandel grape. Our recent in-store blind tasting had revealed how the same grape varietal produced from two different parts of the world can be so different. The results were 50/50 matched with California's Bogle Zinfandel.

\$12.99

**For an additional savings
Buy Two of any
Combination
For Only**

\$19.98
net

Save \$6.00 or 23%



A TASTE OF TUSCANY

On **Wednesday, November 12th at 6:30 p.m. at the Adams Mill Banquet Room**, we will be showcasing a wonderful selection of wines from the Italian wine region of Tuscany. On hand to lead the tasting will be **Vito Candella**, representative of **Rocca Delle Macie**. With a region so deep in history, the Rocca Delle Macie estate is regarded as a newcomer to the Tuscan wine region by producing their first successful bottling in 1978.

The Rocca Delle Macie winery and vineyard's are situated in the heart of the Chianti Classico zone, along with extended viticultural estates located further south in the Tuscan coastal region of Maremma. Italo Zingarelli and his son Sergio, direct their family's wine operation with a progressive approach. Natural selective herbicides are used and fertilization is completely organic. The use of traditional methods are employed from vineyard to bottle, capturing the wine's unique character and regional expression from each of the family's highly regarded estates. In addition to the production of wine, they produce cold pressed olive oil from over 15 thousand olive trees and honey from the 45 acres of flowers surrounding beehives. **To help support the continued growth of our Wine Tasting Program, a small fee of \$5.00 per person is required to attend. For your convenience, "cash" or "check" can be presented at the door.** Please reserve your seat early by calling **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 guests (names for each reserved seat are needed at time).

Tasting List is as Follows:

- Rocca Delle Macie Vernaccia Di San Gimignano \$11.99**
- Rocca Delle Macie Vermentino \$13.99**
- Rocca Delle Macie Morellino Di Scansano \$13.99**
- Rocca Delle Macie SaSyr \$16.99**
- Rocca Delle Macie Chianti Classico \$16.99**
- Rocca Delle Macie Fizzano**
- Chianti Classico Riserva \$31.99**
- Rocca Delle Macie Ser Gioveto \$41.99**
- Rocca Delle Macie Roccato \$49.99**

Saturday, November 8th from 2:00-6:00 p.m. - Sample through the four Monthly Wine Club Specials. (Refer to Page 3 for more info.)

Saturday, November 15th from 2:00-6:00 p.m. - Sample the Ridge Zinfandel and the Caymus Belle Glos Pinot Noir. (Refer to Page 2 for more info.)

Saturday, November 22nd from 2:00-6:00 p.m. - Join us in a special Bordeaux vs. California taste off. (Refer to Page 2 for more info.)

Saturday, November 29th from 2:00-6:00 p.m. - Taste the Cantele pair from Italy. (Refer to Page 3 for more info.)