



NOVEMBER 2009



## WINES FOR THANKSGIVING

The holidays are upon us once again. Gift giving, work parties, family get-togethers will be part of the next two months. Thanksgiving day is when it all officially begins. This holiday may include a high school football game, the Manchester Road Race, parades on television or a day of football viewing from the couch. Wine is certainly as big a part of this day as all of the above for most of you. The meal itself is so multifaceted that many different styles of wine can work well. Whether you prepare a traditional 20lb turkey, prime rib or your favorite ethnic feast, let our staff help with your selection to compliment your dinner.

**Bonterra Rose** - A refreshingly dry Rose can make an excellent opener for just about any occasion. Rose would also work quite nicely into the traditional Thanksgiving meal. Our selection comes from one of our favorite California organic wine producers, Bonterra Vineyards. This delicious Rose will delight your senses by offering aromas and flavors mixed with fresh pomegranate, wild cherry and strawberry, while displaying a stylishly crisp, acidic structure and clean persistent finish.



**\$11.99**

**2006 Sella & Mosca Riserva Cannonau** – This progressive wine estate is situated off Italy’s mainland on the island of Sardinia. We purposely selected this producer due to the extraordinary style that it offers by revealing one of the finest expressions of Italy’s version of Grenache called “Cannonau”. Scented with dusty red fruits and violet, this particular Cannonau is a bit drier and has a more acidic structure. Sella & Mosca showcases more pronounced flavors of red cherry and raspberry fruits, with some plum notes in the background. Aged for two years in oak, this wine has a robust medium to full-bodied structure that follows through with hints of earthy terrior and a fine integration of peppery spice.



**\$12.99**

**2005 Domaine Jean Chauvenet Bourgogne Rouge** - We were very delighted when we discovered this elegantly structured Pinot Noir by Jean Chauvenet. This producer specializes in making Premier and Grand Cru reds of the Nuits St. Georges A.O.C. It would not be far off by suggesting that some declassified grapes found its way into this Bourgogne Rouge. The wine’s lush texture is comprised of concentrated flavors marked with black and red fruits, combined with lovely spice accents, sleek tannins, earthy hints and a long complex finish.



**\$19.99**

**2007 S.A. Prum Blue Slate Riesling Kabinett** - This estate bottled Riesling takes its name from the blue slate that makes up the vineyard’s terrior. Produced in one of the world’s most northern points for wine growing, the Mosel-Saar-Ruwer, this cooler region experiences longer days having plenty of sunshine that reflects onto the vineyard’s blue slate, which retains the heat giving the grapes the warmer temperature needed for optimal grape ripeness and proper acid balance. Blue Slate Riesling is classified “Kabinett”, which defines the level of ripeness at the time of harvest. What you will find is an off-dry style with soft fruity aromas showing flavors of ripe apricot, apple and citrus, combined with hints of mineral stone, balanced with crisp acidity and a clean finish.



**\$15.99**

**A by Acacia Red Blend** - We have always been fans of the field blends that come from California. Most are Zinfandel or Syrah based and often blended in a wide range of “offbeat” varietals to fill out the wine. It is our opinion that these wines represent some of the best red wine values from the United States today. This is a relative newcomer to the category that has been very well received this year. Primarily Syrah, it offers big jammy fruit flavors, along with some complex aromatics from a touch of Viognier.



**\$11.99**

**Bodegas Juan Gil Monastrell** - The Gil family has become a force in the Jumilla appellation of south central Spain. Their flagship wines El Nido and Clio have become two of Spain’s most sought after collectibles. This bottling has become a reliable go to, mid-priced Spanish red in our shop over the last few years. Made from Monastrell (Mourvedre), it offers full-bodied flavors of raspberry, blackberry, vanilla and spice. We typically suggest a California Zin with Thanksgiving, but this year Juan Gil will fill that slot, as it may offer more bang for the buck.



**\$14.99**

**Ferrari-Carano Chardonnay** - This Sonoma winery has been among California’s finest Chardonnay producers for two decades. In addition, they were one of the first prominent wineries to react to the economic conditions by lowering prices earlier this year. Once again, they take a consumer advocate position by dropping prices for the holidays. Enjoy this full-bodied, rich, concentrated Chard with dark turkey meat.



**\$19.99**

**Steltzner Claret** - Dick Steltzner acquired vineyard land in the Stags Leap District of Napa Valley in 1965. For over a decade, he supplied fruit to many of Napa’s most prominent labels. In 1977 he released his first vintage under his own label. This Claret comes from purchased grapes that are made primarily of Cabernet (65%), with the rest from other Bordeaux grape varieties. The wine shows black cherry, mocha and cedar flavors in a medium to full-bodied format. A fantastic Napa value, even more so when you consider over half of the fruit is Stags Leap District from where wines often sell for north of \$75 a bottle.



**\$14.99**

### **MONTHLY WINE TASTING**

From the famous wine producing family who has brought the world the renowned Chateauneuf du Pape, Chateau de Beaucastel, the Perrins continue to reach into the depths of the Rhone Valley’s many natural and distinctive terroirs for the best grape selections. On **Monday, November 9<sup>th</sup> at 6:30pm at the Adams Mill Banquet Room**, join us along with guest speaker *Chris Marshal, Senior Vice President of Vineyard Brands Imports*. We will break down the individual A.O.C. Villages of France’s southern Rhone region. The tasting will include single vineyard bottlings, a number of well made multi- vineyard blends and two extraordinary values that extend into the Cotes du Ventoux and Luberon. Stylistically, this impressive and versatile selection of Perrin Rhones would serve quite nicely with the Thanksgiving Day meal and beyond. **A \$5.00 fee per person is required to attend. For your convenience, “cash” or “check” can be presented at the door. 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:

La Vieille Ferme Cotes du Luberon Blanc .....	\$7.99
Perrin Reserve Cotes du Rhone Blanc .....	\$10.99
La Vieille Ferme Cotes du Ventoux Rouge .....	\$7.99
Perrin Reserve Cotes du Rhone Rouge .....	\$10.99
Perrin Nature Cotes du Rhone .....	\$13.99
Perrin Gigondas “La Gille” .....	\$29.99
Perrin Vacqueyras “Les Christins” .....	\$31.99
Perrin Chateauneuf du Pape “Les Sinards” .....	\$41.99



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 a guest (one guest per member and name for each reserved seat). **In consideration of other members, please let us know if you need to cancel.**

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

## MONTHLY SPECIALS

**2008 Felsner Gruner Veltliner**- Manfred Felsner heads up this family-owned estate that produces a wide range of bottlings, from single vineyard wines to regional bottlings, all from the Kremstal region in Austria. Gruner Veltliner is to Austria what Riesling is to Germany. It is the grape that put Austria on the wine producing map in the U.S. This example of Gruner is fresh and vibrant, with crisp acidity on the palate. The wine shows lemon, lime, melon and green apple, with a touch of spice and minerality. If you are looking for a versatile white to serve with starters on Thanksgiving Day, this Gruner will do the trick. Also note, like many other Gruners, this wine's standard size is a liter bottle. **\$13.99**



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

**2007 Onix Priorato** - This label once had been a mainstay in our selection and was featured several times. Gradually the price rose up to the upper-teens, which we felt was a bit much. We are happy to report the 2007 has been reduced back to where it represents a great value. This blend of 50% Garnacha (Grenache) and 50% Carinena (Carignan) comes from 55 year old hillside vines in Priorato. This region in the northwest of Spain was largely unknown until about 15 years ago. Today, it is one of the hottest newly discovered regions in Spain. Because Onix is completely stainless steel aged you get the true expressions of these two varietals from old vines. On the palate the wine shows medium to full-bodied cherry and red raspberry flavors, with earthy mineral notes on the finish. This juicy red will work well with turkey, as well as providing a very reasonably priced and versatile red for the holidays. **\$11.99**



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

**2007 Les Charmes Macon Lugny** - Cave de Lugny is one of France's largest A.O.C. cooperatives that encompasses over 250 wine growing estates totaling 1,500 hectares of vineyard land, making it one of Burgundy's largest wine producers. This estate's single vineyard white, known as "Les Charmes", is the flagship wine of the Cave de Lugny. Centered in the heart of the Maconnais, this magnificently balanced Chardonnay reveals a classic style that is quite expressive of the appellation. The wine offers lovely citrus and apple aromas, with underlined crisp flavors, well integrated spice and richness that carries through from the mid palate to the finish. Fresh fruits marked with excellent acidity and noted minerality echoes the finest qualities of the Maconnais 2007 vintage. Because it was fermented in stainless steel, Les Charmes provides a cleaner and more focused style of Chardonnay that can accompany a variety of Hors d'oeuvres, seafoods, pork chops and the traditional Thanksgiving meal. **\$12.99**



Save 15% off by the bottle,  
**\$11.04**  
or  
25% off by the case,  
**~~\$9/74~~ \$116.88**  
net.

**2007 Dievole Dievolino** - To use the adage "big things come in small packages" certainly applies here with Dievole's Dievolino Rosso. This traditional producer of the Chianti Classico D.O.C.G., like so many others, continues to expand their operations further south into the vast sub-areas of Tuscany's Maremma coastal interior. This has opened up a more flexible and modern approach of producing stylish Sangiovese based wines at both the high levels, but more importantly, a slew of quality driven and affordable wines as well. Made entirely of Sangiovese, this 2007 release could easily be mistaken as a well fashioned Chianti Classico at roughly half the price. Dievolino starts out with a soft spicy and dusty berry aroma, along with subtle hints of oak. On the palate the wine exhibits a rich, medium to full-bodied structure that puts forward plenty of ripe plum, dark and red cherry fruits. This wine has wonderful complexity, balanced with proper acidity and is accented with a smooth tannin sensation. Dievolino has the potential of cellaring well over the next 2-4 years. Ideal pairings would include meaty red sauced pasta dishes, pizza and seafood. **\$9.99.**



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

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

**\$107.00<sub>net</sub>**



## Wines of Campania



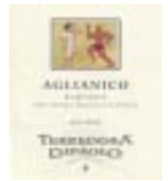
Campania is one of southern Italy's oldest viticultural wine regions dating back to around 750 B.C. by Greek colonists, which at the time were making wine for the Romans. Even with the area's deep historical past, Campania is still thought of as a newcomer for making unique and exciting wines, but often is overshadowed by the country's massive wine producing regions of the North and South. The major factor for this is that very little of Campania's wine production was governed under the strict Italian DOC and IGT laws, compared to its regional counterparts. This also had much to do with why the wines had primarily taken a non-emphatic approach into the export market.

On the contrary, over the past dozen years or so, with the emergence of more progressive wine producers, much of this has changed. The region composes a distinct selection of higher quality wines that are elegant and stylish, characteristically balanced with depths of lush fruit, great length and structure.

**2008 Terredora Dipaolo Falanghina IGT** – Made entirely from ancient Falanghina vines in the hills of Irpinia, near the famous city of Naples, this native grape of Campania showcases a pronounced fresh pine aroma with bright fruits of apple, tropical notes, white peach and citrus. On the palate it arrives with a nice medium round structure, surrounded with a rich fruit character, balanced with excellent acidity and slight minerality. The finish is persistent and mouthwatering. Well made Falanghinas, such as this one, can be a nice companion with a range of seafoods, salads, soups, antipasti or as a delightful aperitif. **\$16.99**



**2007 Terredora Dipaolo Aglianico IGT** - The Aglianico grape is one of the oldest red grape varieties grown in the regions of Basilicata and Campania. This opaque red possesses very impressionable aromas of dusty cedar, black currant, ripe plum, fresh leather and smoky tar. Terredora's rustic full body tannic structure and acidic presence suggests it to be an age worthy red that shows a terrific concentration of sweet black fruit flavors, with more spice and subtle oak. Our recommended food pairings would be hearty meat sauced pasta dishes, short ribs, roasted duck and aged cheeses. **\$16.99**



**SPECIAL OFFERING**  
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**of any combination**  
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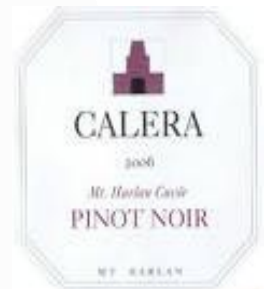
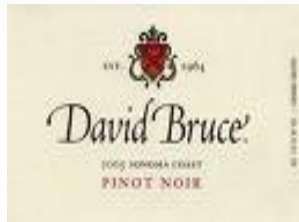
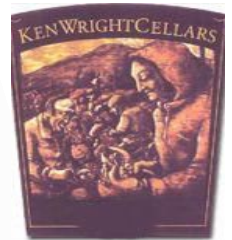
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Call us at **649-4750** or email us at **[mwl@snet.net](mailto:mwl@snet.net)**  
(restrictions do apply)



**HIGH END WINES  
MADE AFFORDABLE**



**GREAT WINE COLLECTIBLES AND GIFT IDEAS**