



OCTOBER 2009

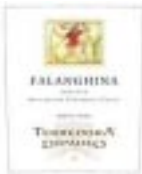
Wines of Campania



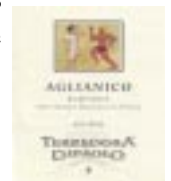
Campania is one of southern Italy's oldest viticultural wine regions dating back to around 750 B.C. by Greek colonists, which at the time were making wine for the Romans. Even with the area's deep historical past, Campania is still thought of as a newcomer for making unique and exciting wines, but often 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
Buy two bottles
of any combination
for only



Save the Dates
Upcoming Wine Events
October 20th - Mill on the River - Tapas
November 5th - Costa Del Sol - Paella Party
More info will be available
on our website

MONTHLY SPECIALS

2007 Olivier Leflaive Bourgogne Blanc “Les Setilles”- Leflaive’s Les Setilles is a bottling made entirely of declassified Chardonnay from younger, low lying eastern vineyards of the prestigious Meursault and Puligny Montrachet A.O.C.s. This wine shares some of the best qualities of these appellations, and at roughly two thirds less in price, it makes this classic style Bourgogne Blanc from the great 2007 vintage an outstanding buy. Once blended after being vinified and aged separately in French oak barrels and stainless steel tanks, the wine offers layers of ripe apple and citrus flavors, balanced with a nice mineral edge on the mid palate. Noticeably similar to a well made Pouilly Fuisse, Les Setilles puts forward a full-bodied richness, underlined with a compelling acidic structure that carries through onto the long finish. Pairs well with crab cakes, lobster, pork roast, rich cream casseroles and salmon. **\$19.99**



Save 15% off by the bottle,
\$16.99
or
25% off by the case,
~~\$14.99~~ \$179.88
net.

N/V Stellar Organic Ravishing Red - This succulent and savory red is the newest addition to our organic wine selection. The Stellar wines of South Africa are a consistently well made line of organic wines that deliver an easy and more approachable style, balanced with plenty of complex flavors. Ravishing Red is certified as organic, vegan friendly and is fair traded, which guarantee that a share of the purchased price goes directly back to the farming workers. This particular non-vintage red is made, for the most part, of Shiraz. It is a medium-bodied red that exhibits a nice smooth velvety texture, revealing a combination of lush black and red fruits, with subtle spices and a round finish. Enjoy this versatile red with beef, pork, poultry and grilled fish. **\$11.99**



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

2008 St. Ludwin Niersteiner Spiegleberg Kabinett - St. Ludwin is a family-owned German winery that goes back several generations. Located within the Rheinhessen, Germany’s largest wine region, this producer makes wine from purchased grapes throughout the Rhine and Mosel River Valleys. Unlike many producers that buy wine on the bulk market, St. Ludwin has numerous contractual agreements with small growers that are quality oriented. Most of these growers are too small or undercapitalized to bottle their own wine. The source of this Kabinett comes from the village of Nierstein and the single vineyard of Spiegleberg. This medium-bodied, off-dry Riesling offers a fresh, upfront easy drinking personality of apricot, peach and ripe apple flavors that would accompany Thai or Indian cuisine nicely. Keep this selection in mind for Thanksgiving next month too. **\$10.99.**



Save 15% off by the bottle,
\$9.34
or
25% off by the case,
~~\$8.24~~ \$98.88
net.

2006 Boroli Barbera Quattro Fratelli - The Boroli firm is a new name to the Piedmont wine scene. The family has been prominent in the area for close to 200 years. Their first area of expertise was textiles, then publishing, eventually finding their way into the wine industry in the late 1990’s. In this short period they have quickly established themselves as a top Piedmontese estate. The operation actually consists of two separate wineries, one in the heart of Barolo, and one in Alba where this Barbera is produced. This deep rich red sees six months in large barrels and six months in bottle before release. The ‘06 release is a top notch effort showing plum, berry, earth and smoky notes on the palate, while soft tannins appear on the lingering rustic finish. This is definitely a cooler weather wine that cries out for stews, grilled meats or red sauce dishes. **\$16.99.**



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

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

\$128.00_{net}

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MONTHLY WINE TASTING

For over twenty years we have found the wines of Vina Santa Rita to be one of the most reliable references for quality coming out of Chile. Santa Rita is one of Chile's most successful and innovative estates. Our special guest speaker for this tasting will be Santa Rita's winemaker Carlos Gattica, whom so graciously accepted our invite. Carlos has been making wine for the Santa Rita estate since 1998. He is fluent in English, Italian and French, which is an indication of his prior winemaking travels. As you will see in the list below, we have selected a group of wines that are expressive and affordable. So please join us on **Monday, October 19th at 6:30 p.m. at the Adams Mill Banquet Room** for an enjoyable tasting of Chile's own Santa Rita. 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:

Santa Rita 120 Sauvignon Blanc	\$6.99
Santa Rita 120 Cabernet Sauvignon	\$6.99
Santa Rita Reserva Chardonnay	\$9.99
Santa Rita Reserva Carmenere	\$9.99
Santa Rita Reserva Cabernet Sauvignon	\$9.99
Santa Rita Medalla Real Sauvignon Blanc	\$14.99
Santa Rita Medalla Real Carmenere	\$16.99
Santa Rita Medalla Real Cabernet Sauvignon	\$16.99



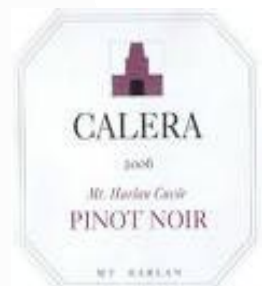
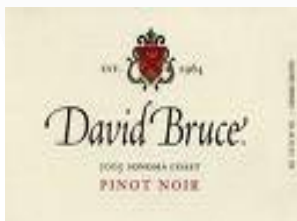
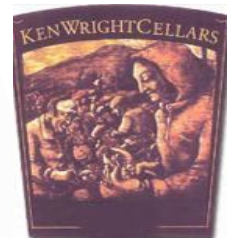
Please reserve your seat early by calling **649-4750**, or emailing us at **mwl@snet.net**. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for a guest (one guest per member and name for each reserved seat). **In consideration of other 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. *****

HIGH END WINES MADE AFFORDABLE



**FINE WINE ROOM
BIG SAVINGS
INSTANT IN-STORE
REBATE
ON SELECT CALIFORNIA
AND OREGON STATE
PINOT NOIRS
\$40.00 & UP**

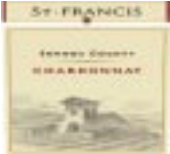


GREAT WINE COLLECTIBLES AND GIFT IDEAS

A REFRESHING APPROACH
PART II

As was predicted back in May's Wine Newsletter, the current wine industry's reaction throughout this tough economic time seems to be keeping prices stable (for the most part). It has also forced many prominent producers to take a hard look at the reality of these market conditions, resulting in a more proactive approach by reducing prices significantly. So far, California appears to be taking a leading role on both points.

One of the latest producers that has adopted this approach is one of Sonoma's most recognized premium wine producers, St. Francis. This California producer possesses some of the best Sonoma County vineyard sources, which allows a diversity of individual vineyard terroir expression and quality. The prices set below reflect a thirty percent savings and are guaranteed through the month of October, or until further notice.

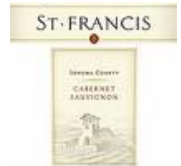


2007 St. Francis Chardonnay - As one of California's top rated Chardonnays for over twenty years, this classic Sonoma style Chard reveals a fresh citrus and toasty vanilla aroma. On the palate, the rich creamy texture is balanced with lively acidity, complimented with just the right touch of sweet oak. The ripe citrus and tropical fruit flavors follow through as the finish is long and clean. Regular Price \$13.99

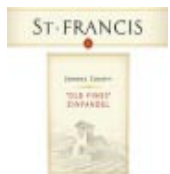
Now Only



2007 St. Francis Cabernet Sauvignon - The grapes selected for this Cabernet Sauvignon comes from five key Sonoma County appellations. This has resulted in putting forward a deliciously elegant styled Cab with full bodied flavors lavished with blackberry, cassis and ripe plum. In addition, the wine shows nice spicy richness, along with smooth oaky tannins and a well rounded finish. Regular Price \$19.99



Now Only



2007 St. Francis Old Vine Zinfandel - We have always felt that Zinfandel is St. Francis' most best kept secret. St. Francis produces several single vineyard Zin bottlings. Some of the grapes from these vineyards do manage to find its way into this wine. A minimum of fifty to one hundred year old bush vines are the primary source for this deep, rich and succulent flavored Zin. It has a nice concentration of black cherry and sweet plum, with notes of licorice, spice and sweet oaky tannins. Regular Price \$19.99

Now Only



JUST ARRIVED
BOGLE PHANTOM



Take advantage of the 2006 vintage release of Bogle Phantom. This robust red made from old vine Zinfandel, Petite Sirah and Mourvedre has created a well-deserved following year after year. Due to its large demand, there is a two bottle limit 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 mwl@snet.net
(restrictions do apply)

