



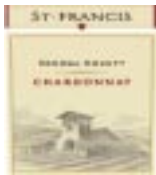
SEPTEMBER 2009



**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 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. St. Francis 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 September, or until further notice.

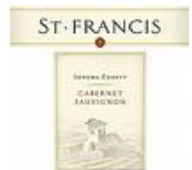


**2007 St. Francis Chardonnay** - As one of California's top rated Chardonnays for over twenty years, this classic Sonoma style Chard reveals a fresh citrus and toasty vanilla aroma. On the palate, the rich creamy texture is balanced with lively acidity, complimented with just the right touch of sweet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

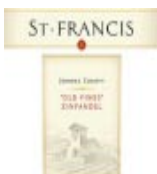
**Now Only \$9.99**



**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 \$13.99**



**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 \$13.99**



## **“CHAKALAKA”**

We recently had the honor of meeting Robin Back of South Africa while visiting our store last month. Robin is the cousin of renowned owner and winemaker Charles Back of the prestigious Fairview and Spice Route winery estates. This friendly and informative visit came with an amazing group of distinctive, world-class wines produced by the Back family.

Out of the dozen or so wines tasted that afternoon, we found that the unique qualities of **Spice Route’s Chakalaka** stood out as one of our favorites. Chakalaka is a multi-varietal red blend made from low yield bush vine plantings of Shiraz, Grenache, Carignan and Mourvedre that were hand selected throughout the Swartland district. The word “Chakalaka” takes its name from the spicy South African relish produced in the area. Chakalaka’s expressive character brings out a profound pepper scent, accented with black fruits and oak. The wine has a well balanced, full-bodied structure built on young oaky tannins, layers of spice with robust flavors of blackberry and raspberry. Rated 91 points by Wine Spectator. Regular price \$26.99.



**Our special offering  
brings it down to**



**Limited availability,  
therefore a two bottle  
limit applies**

## **CABERNET BARGAIN**

I guess we shouldn’t be surprised that one of the finest Cabernet bargains that has come along in some time comes from a familiar source, the Cabrini Winery in Argentina. We have had enormous success with their Malbec in the last several years, selling hundreds of cases of this wine. Although Malbec is what comes to mind first when people think of Argentina, Cabernet also thrives in this dry, high altitude climate.



The Cabrini family has been making wine in Mendoza since 1918. Starting in 1939, they had been making all the sacramental wine for the Argentine Catholic Church. Quantity over quality was the rule for Cabrini as well as most of Argentina. This began to change when they made a connection with Patrick Campbell of Laurel Glen over a decade ago.

Campbell bottled a wine called Terra Rosa during the 1990’s. It was a Cabernet Sauvignon made from excess juice in the market from California. When the supply of quality Cab juice dried up, Campbell looked to South America, Chile and Argentina specifically. In Argentina he settled upon Cabernet grown by the Cabrini family. A friendly relationship developed and Campbell was instrumental in advising on how to continue to upgrade their product. Campbell bottled Cabernet until he ultimately decided to make Terra Rosa a Malbec wine. This allowed the Cabrini’s to bottle Cab under their own label utilizing all the knowledge gained from working with Campbell. This 2008 vintage is the first to see the Connecticut market. Cabrini is a medium-bodied Cab that is soft and lush on the palate, showing up front berry and cassis fruit, smooth tannins, and a lingering pleasant finish. A Cabernet to buy by the case.



## **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](mailto:mwl@snet.net) (restrictions do apply)



## MONTHLY SPECIALS

**2007 Lucien Albrecht Pinot Blanc** - The French region of Alsace represents one of the most versatile white wine producing areas in the world. Today, eighteenth generation family member Jean Albrecht heads the winemaking team and manages the Domaine's major holdings of high quality grape sources that helps put forward a range of stylishly well made wines at reasonable prices. Albrecht's Pinot Blanc "Cuvee Balthazar" delivers a lovely honey, apple like aroma. The wine shows nice rich flavors of green apple, pear and fresh lemon balanced with a crisp and persistent acidity, a slight minerality and a refreshingly long finish. Suggest serving Albrecht Pinot Blanc as an aperitif, or try with shrimp and garlic. **\$12.99**



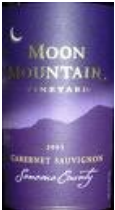
Save **15% off by the bottle,**  
**\$11.04**  
or  
**25% off by the case,**  
**~~\$9.74~~ \$116.88**  
net.

**2007 San Marzano Primitivo SUD** - The word "sud" stands for south or southern in Italian. In this case, this refers to the southerly sun soaked wine region of the Apulia where the noble Primitivo grape is widely grown. San Marzano is the town where this expressively rich, yet more elegantly styled Primitivo was sourced. This wine showcases a nice garnet color with enticing aromas of fresh cedar wood and black cherry. SUD starts out mildly soft on the mid palate, then eventually fans out with succulent flavors of baked blueberry pie and ripe black berry, along with sweet cherry that drives through on to the finish. It has a profound tobacco spice, balanced with complex notes of mineral earth and a smooth tannin structure. Enjoy this delicious and affordable Primitivo with a wide range of grilled red and white meats. **\$12.99**



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

**2006 Moon Mountain Cabernet Sauvignon** - Take advantage of this Cab while supplies last. This vineyard in Sonoma has a very storied history. At one time, this mountainside parcel supplied such famous names as Ridge and Chateau St. Jean before opening as its own winery in 1982 called Carmenet. Throughout the 1980's Carmenet produced one of the top red and white Bordeaux blends in all of California. The winery started to market different bottlings under both the Dynamite and Moon Mountain labels during the 1990's before selling off the Carmenet name earlier this decade. Today, this Moon Mountain Cabernet has been dramatically reduced in price that we are passing on to you. Once selling for about \$17.00, this month we offer it to you at \$10.99 before discounts. At this new price, it is quite simply a fantastic Cabernet bargain. Up front fruit, easy drinking, textbook Sonoma style, plenty of currant, cassis and blackberry fruit with very soft tannins. Buy it by the case and enjoy over the next 18 months. **\$10.99.**



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

**2008 Cape Mentelle Sauvignon/Semillon** - It is all too easy to associate all Australian wine with that which comes from the southeastern part of the country. This area is quite hot and leads to rich extracted wines. On the western edge of the continent, within the Margaret River region, lies Cape Mentelle, a cool maritime influenced growing region. Established in 1970, Cape Mentelle is one of the founding wineries in this area. Here the wines have more in common with western Europe than their cross-country brethren. This Sauvignon/Semillon comes from select parcels from within the winery's 500 acres of vineyards and contract growers. The grapes are harvested at night to preserve freshness and acidity. The lion's share is stainless steel fermented, with only about 5% undergoing barrel fermentation to add a touch of richness. The 2008 is delicious, showing grapefruit, lemon zest and summer melon flavors. Cape Mentelle's crisp, lively acidity makes this a thirst quenching white or a fine companion for shellfish or sushi. **\$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 \$114.88<sub>net</sub>**  
(No substitutes)

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