



SEPTEMBER 2010

## AN EXCEPTIONAL PIEDMONTE OFFERING



Serradenari is a recently discovered producer from the northern Italian wine region of Piedmonte. This newcomer to the Connecticut market has brought a ripple of excitement. Serradenari is one of the region's smaller producers, yet delivers large in quality at extremely generous prices. This plays right into the hand of our unwavering quest of seeking out the best quality driven wines available. In fact, this fine selection from Italy may perhaps become one of the best finds of 2010 in our store. We are very pleased to have secured a solid allocation for this feature. All four wines presented here share a common thread stylistically by showing a distinct rustic expression of Piedmonte's terroir, as well as alluring qualities with remarkable balance and structure.



**2005 Serradenari Nebbiolo Langhe** – Produced from the hills of the Langhe, Nebbiolo is the noble grape variety of the Piedmonte. Serradenari's Nebbiolo projects a lovely dark cherry aroma along with notes of tobacco, fresh herb and anise. The medium to full-bodied flavors show sweet, upfront fruits that level out on the mid-palate with ripe plum, cherry and brambleberry packed in a tight acidic structure, layered in chalky tannin.

**\$11.99**

**2006 Serradenari Barbera D'Alba Superiore** - Barbera is known as the people's wine of the Piedmonte due to its versatile style and plentiful yields. This well made Barbera from the D.O.C. zone of Alba exhibits a profound black cherry, candied like plum and fresh barnyard aroma. The wine has a nice full-bodied succulent structure of black fruits that unfolds with sweet oak tannins, hints of tobacco, earthy spice and bright acidity

**\$11.99**



**2006 Serradenari "Renoir" Langhe Rosso** – Renoir is made mostly of Pinot Noir from original root stocks transplanted from the French Burgundy region, and is fashioned both in a traditional and modern style. The Pinot Noir is skillfully blended with the native Nebbiolo and Barbera varietals of the region. The result captures the fresh minty, cherry, plum and dark berry fruit aromas that echo the silky fruit texture, which leads into a round supple finish.

**\$14.99**

**2005 Serradenari Barolo DOCG** – This extremely limited Barolo is without doubt the best I have ever had. Barolo of this quality, for only \$25.00, was until now completely unheard of. Serradenari unveils full aromas of smoky black cherry accented with tar and earthiness. It has all the classic expression of Barolo by possessing a variety of big, rich and succulent black fruit flavors, combined with an expansive oak structure, fresh roasted coffee, vanilla, black licorice and firm tannin. Drink now, or hold for the next 7-10 years.



**Due to a much predicted demand for this Barolo, we have set a purchase limit of four bottles on a first come first served basis, while supply lasts. Don't wait! Thank You!**

**\$24.99 net**

**2007 VOLVER**

Many of our top selling Spanish wines have come to us from importer Jorge Ordonez over the years. Labels like Luzon, Borsao, Juan Gil and others have become staples in our Spanish selection. It is very possible we have stumbled across the next winner in the Ordonez portfolio, **2007 Volver Tempranillo**. Volver hails from La Mancha, the largest D.O. in Spain and one of the largest winemaking regions in the world. Most of what comes from La Mancha is of average quality and fairly affordable. The area is relatively flat, surrounded by mountain ranges on each side. Temperatures range from single digits in the winter to over 100 degrees in the summer. This release comes from a 72 acre vineyard planted over 40 years ago. The Tempranillo from this single vineyard is very low yielding, resulting in a concentrated and powerful wine. After seeing 14 months in new French oak, the wine is bottled and released. It is black in color, bursting with licorice, vanilla and loads of black fruit on the palate. This flashy, yet oppulent wine is quite staggering considering its attractive price tag. Rated 90 by Robert Parker, drink now to 2015.



**\$13.99**

**“BARGAIN BUSTER”**

Ray Cecchetti is a name that you will probably hear more in the upcoming years regarding the California wine scene. He is the brother-in-law of Don Sebastiani. While working with Don on the Sebastiani line, he also was instrumental in launching Pepperwood Grove before breaking off to form his own labels, two of which have just entered our market. We were extremely impressed with a Petite Sirah bottling from his Line 39 label based in Lake County. Line 39 refers to the degree of latitude that Lake County shares with many other famous wine regions in the world, including central Spain and southern Italy. Petite Sirah is somewhat of an overlooked varietal in California. Stylistically, it is a big rich wine showing pepper, spice, black licorice and black raspberry flavors. Surprisingly, it is not a relative of Syrah, but the lesser known Durif. Many of the Petite Sirahs in the market sell for \$15 to \$25, with virtually nothing available under \$10. That is why finding this bottling was such a pleasant surprise. Coming in at \$9.99, we consider this juicy Petite Sirah a smart buy by the case for the upcoming cooler weather. Enjoy it with stews, grilled meats or strong cheeses. Drink now and over the next two years.



**\$9.99**

**A TASTE OF THE AMERICA'S**

Join us on **Monday September 20<sup>th</sup> at 6:30 P.M. at the Adams Mill Banquet Room**, as we converge the America's northern and southern continents. This tasting will be comprised of two wineries each from Argentina and California. Ian Davies, Wine Director of Plymouth Wine Company, also known as World Wide Headquarters, will be on hand to present eight unique and flavorful wines that deliver measurable quality and affordability.

**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:**



**ARGENTINA**

- Altivo Classic Torrontes ..... \$10.99
- Altivo Classic Malbec ..... \$10.99
- Ichanka Estate Sauvignon Blanc ..... \$12.99
- Ichanka Estate Bonarda ..... \$12.99
- Ichanka Estate Malbec ..... \$12.99

**CALIFORNIA**

- Summers Estate Monterey Chardonnay “La Nude” ..... \$15.99
- Twenty Rows Napa Valley Cabernet Sauvignon ..... \$19.99
- Twenty Rows “The Grappler” Zinfandel Blend ..... \$19.99

An admission fee of

**\$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.**



**SAVE THE GAS**



**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)

## MONTHLY SPECIALS

The renaissance of the Carmenere grape variety actually began over 150 years ago when Chilean wine growers imported cuttings of this ancient European grape from the French Bordeaux region just before the massive Phylloxera plague hit Europe. Carmenere's historical path has a mystifying, yet surprising tale. This grape was believed to be a long established clone to Cabernet Sauvignon that goes by the name Grand Vidure, which originated from the Medoc region of Bordeaux. Chilean producers often modeled their viticultural methods after the wines of Bordeaux. As these methods were being applied it is believed that many of these growers had inadvertently preserved the Carmenere grape variety plantings with a false and mistaken identity to Merlot. Though Carmenere and Merlot had shown many similarities, the non similarities became more noticeable over time. For example, specific vineyard locations with vines of identical age showed various times of earlier bud break and flowering, along with sporadic yields. These noticeable differences called for an investigation. The surprising conclusion had found that both grapes were mistakenly planted together in the same vineyards. In 1994, Carmenere was officially confirmed that this earlier ripening, lower yield grape was indeed not Merlot.

**2007 Terra Andina Carmenere Reserva** reveals every bit of Carmenere's multi-dimensional style. Nice dark cherry scented with violets, tobacco and spice. On the palate you will find a smooth yet full-bodied texture that lingers from front to back. It offers rotating flavors of deep blackberry, ripe plum and red fruits showing subtle layers of licorice, mocha, vanilla, earth and a soft sweet tannin structure. Enjoy pairing with grilled beef, pork, lamb, duck and hearty seafood. **\$13.99**



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

**2009 Cooper Hill Pinot Gris** - This Willamette Valley producer's story actually dates back to 1978 when Dr. Robert Gross and his family planted vines on Cooper Mountain. For the first ten years, they sold their production to some of Oregon's biggest names at that time. In 1987 they released their first vintage under the Cooper Mountain label. It was a primary focus for Dr. Gross to farm both organic and biodynamic. He received organic certification in 1995, and the much stricter biodynamic certification in 1999. Cooper Mountain refers to the winery's premium releases, while Cooper Hill is for their "everyday" bottlings. The 2009 Pinot Gris is a fresh, clean, pure version of this varietal from Oregon. Fermented 100% in stainless steel tanks, this release offers up a nose of citrus fruit and minerals. On the palate, it is bright and juicy with pear, melon and lemon qualities followed by a long clean finish. Enjoy this delightful Pinot Gris on its own, with shellfish or pasta salad. Rated 87 by the *Wine Spectator*, this is truly a fantastic value from Oregon. **\$11.99**



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

**2008 Louis Max Bourgogne Pinot Noir** - Maison Louis Max is a large negociant and vineyard holder in Burgundy that was founded in 1859 by Yevgeny Louis Max. According to family tradition, Yevgeny's father fought in the Russian army against Napoleon's forces. After Napoleon's defeat in 1815, he visited and fell in love with the vineyards of Burgundy before returning home. Yevgeny made his father's passion a reality by opening the winery four decades later, and today fourth generation Laurent Max continues to bring that sense of youthful enthusiasm. This second release of Bourgogne Rouge has come to use at a lower price due to the Euro price fluctuation. The fruit is sourced from both the Cotes de Beaune and the Cotes de Chalonnaise. As it is brought into the winery, it is sorted by hand, with sub-standard fruit rejected. The grapes are completely de-stemmed to avoid adding any harsh tannins to the wine. After stainless steel fermentation, the wine is aged in large oak vats allowing the wine to mature before bottling. This release shows a medium-bodied wine revealing tart cherry, plum and strawberry fruit with notes of earth, spice and smoke. A classic style of Burgundy that has become quite scarce in this price range. **\$14.99**



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

**2007 Norton Ridge Cabernet Sauvignon** - This small production Cabernet reveals a nice sweet black fruit aroma with hints of chocolate, mint and cedar. The supple flavors of black currants and plums balance well with the sweet ripe tannins and smooth texture. Norton Ridge was aged for 18 months in oak barriques, 40% new. The rich flavors are the result of ideal vineyard sources located in Napa's Calistoga and Rutherford areas, and is the product of the excellent 2007 vintage. Try this full-bodied Cabernet with your favorite cut of beef or with aged cheeses. This appealing red should continue to develop well over the next 5-7 years. **\$19.99**

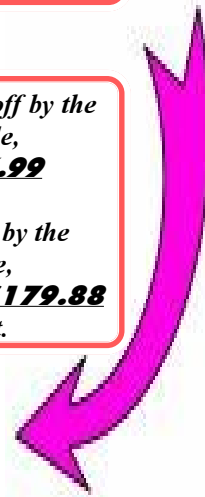


Save 15% off by the bottle,  
**\$16.99**  
or  
25% off by the case,  
**\$14.99/\$179.88**  
net.

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

**\$129.00** net

W  
E  
L  
C  
O  
M  
E  
M  
I  
X  
E  
D  
C  
A  
S  
E  
S



## ***FRENCH RED SAMPLER***

### **2007 Domaine Ferraton Cotes Du Rhone** - Certainly



southern Rhone wines from the 2007 vintage may be the hottest category in the wine trade today. This vintage has been hailed by all as one of the finest ever from this area. This large producer has been absent from the state for about a decade.

The firm dates back to the '40's when Jean Ferraton established the winery with its calling card being their Hermitage. By the '90's, the family made a decision to sell half the interest in the estate to family friend Michel Chapoutier. Chapoutier immediately implemented biodynamic farming that he follows at his own properties. The transformation took about five or six years to start showing results, but now the effects are obvious. Ferraton is producing their best wines in decades. This '07 Cotes Du Rhone is 80% Grenache, 15% Syrah and 5% Cinsault, and aged in large wood barrels. Rated 89 by Robert Parker, enjoy this fine value with red meat, pork or poultry dishes. **\$11.99**

### **2003 Chateau Lescalle Bordeaux Rouge** – This



Bordeaux Superieur puts forward a mature, classic style by showing some of the finest qualities of the superb 2003 vintage. The wine is blended with 65% Merlot, 15% Cabernet Sauvignon and the rest equal

portions of Petit Verdot and Cabernet Franc. Established in 1875, Chateau Lescalle is situated on the outer edge of the Margaux A.O.C. Appellation. The estate is actually divided into two pieces of land, with part of the vineyard in Les Paruades, while the other is in the village of Lescalles itself. Chateau Lescalle shows a dusty berry oaked bouquet with notes of cinnamon and licorice spice, which leads you into the wine's ripe core of black currant and plum fruit flavors. The wine has a nice full-bodied structure that levels out on the mid-palate with a smooth supple texture, showing hints of earth and mineral, dried dark berry, oaky tannin and a long fruity finish. This classic Bordeaux value can be enjoyed with red meats, roasted duck and aged cheese **\$14.99**

**Buy one of  
each of the two  
for only**



**an additional savings of 26%**

## ***ITALIAN RED SAMPLER***

### **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 blackberry, 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**

### **2007 Valentina Montepulciano d'Abruzzo** - During



the '90's, one of the hottest categories for Italian wine was economy-sized Montepulcianos. While these wines offered great value for this category, they also created a perception associated with this D.O.C. lasting for quite a number of years. In reality, a quality driven Montepulciano is one of the top values produced in Italy today. Founded in 1990, La Valentina quickly became recognized as one of the leading producers in the area. They make several single vineyard bottlings, along with this “basic” bottling. Coming from estate vineyards and long-term contracts, the age of vines for this bottling range from 25 to 35 years. After the grapes are pressed, the skins are kept in contact with the juice for seven days. After fermentation in stainless steel, only 15% of the wine sees oak in the ageing process. On the palate the wine shows raspberry fruit, a fresh pure quality, followed by spice and licorice on the finish. A simply delicious red to enjoy with any grilled meat or strong cheeses. **\$14.99**

**Buy one of  
each of the two  
for only**



**an additional savings of 25%**