

What's New...Beer, Wine & Spirits

Week of 5/26/08

BEERS

Domestic

TWO BROTHERS Bare Tree

750 ml

Illinois

Limited Artist Series

Bare Tree Weiss Beer is a unique wheat based Barley Wine Style Ale fermented with two yeast strains. The resulting product is extremely complex with flavors of caramel, melon, apricot, vanilla, oak, black pepper and banana. So, whether you decide to enjoy a bottle now or save it for many years, the Two Brothers family offer a toast: "Within every bare tree lives the promise of a new life." Cheers.

WINES

United States

A by ACACIA Chardonnay 2006

San Luis Obispo County, CA

A by Acacia 2006 Chardonnay expresses the vibrant fruit character of grapes grown in California's cool, windswept Monterey County. Bright citrus, pineapple, pear and tropical fruit notes perfume the aromas and beautifully balanced flavors. Hints of spice and vanilla oak weave through the fruit, and then linger on the finish. Crisp natural acidity structures the flavors, balanced with rich, silky texture from sur lie aging.

LA CREMA Pinot Noir 2006

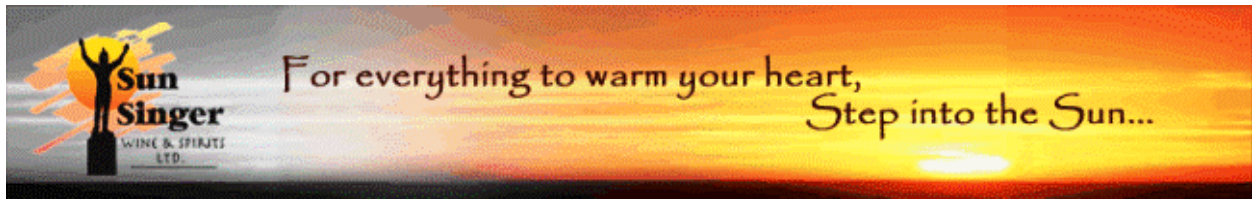
Sonoma Coast, CA

The 2006 Sonoma Coast Pinot Noir opens with engaging aromas of ripe, round cherry, floral notes, spicy clove and licorice. Cherry continues in the mouth, melding with rich plum, orange peel and tea leaves over a mouth-watering jamminess. Balanced acidity and firm tannins round out a long, lingering finish."

SEA SMOKE 'Ten' Pinot Noir 2006

Santa Rita Hills, Santa Barbara County, CA

The 2006 Sea Smoke Ten Pinot Noir shows deep extraction and intensity of flavor, maintains good balance across the palate, and culminates in a firm, but velvety finish. Aromas of dark plum, black cherry, currants, as well as cedar and a hint of earthiness are characteristic of this wine. We recommend decanting thirty to sixty minutes prior to drinking, particularly if consumed before 2010.



France

MAISON STEPHANE BROCARD Clos des Alisiers 'Trilogie Des Terriors'
Pouilly-Fuisse 2005
Burgundy

Italy

LUCCHETTA Prosecco di Conegliano NV
Veneto

Grapes: 100% Prosecco DOC; they are produced on hilly lands of the company with the view in mind of sustainable agriculture that respects the ecosystem; they are picked by hand and directly conferred in wine cellar.

Wine making: fermentation at low temperature with selected yeasts; clarifies the wine by means of pouring and therefore in natural way; the taken of foam is done in stainless steel tanks and successive bottling. All the process of wine making is lead by means of the aid of the cold so as to preserve the fragrance of the wine, and to avoid the most possible the use of preservatives.

Description wine: fruity and floral, much lively and coolness and with one amiable vein. Optimal as aperitive, accompanied white meats, fish and dessert.

PRA Soave Classico 2006
Orvieto, Umbria

Owned by Graziano and Sergio Pra, and made by Graziano. The Garganega grapes are grown on Pra's 14 hectare estate situated near the town of Monteforte d'Alpone in the Classico sub-zone. The South East facing vineyards are at 150 metres above sea level and the soil is volcanic. The vines are around 25 to 30 years old and the Pergola Veronese training system is used. Fresh, flowery and lightly yeasty nose. The palate is pleasantly textured and juicy, showing zesty 'leesy' intensity and a hint of almonds. Crisp, incisive and minerally finish. Good with goats cheese, basil and roasted red pepper salad, asparagus or delicate fish with lemon juice.