

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

Week of 6/16/08

BEERS

BLUE MOON Honey Moon

Colorado

Made with Madhava clover honey from Lyons, Colorado this beer has a unique twist of orange peel. Dry taste, with a sweet finish.

WINES

United States

O'RIELLY'S Pinot Gris 2007

Oregon

The 2007 O'Reilly's Pinot Gris is a classic Oregon Gris – plenty of limey aromas with rich guava-like flavors. Hallmark acidity will preserve this white in your cellar for up to five years.

RYAN PATRICK VINEYARDS Rock Island Red 2005

Columbia Valley, WA

The winery's most popular red; a blend of 57% Merlot, 37% Cabernet Sauvignon and 6% Cabernet Franc. Vanilla nose with black cherry and currant aromas. Hints of oak, coffee and chocolate carry through the finish. 2850 cases produced.

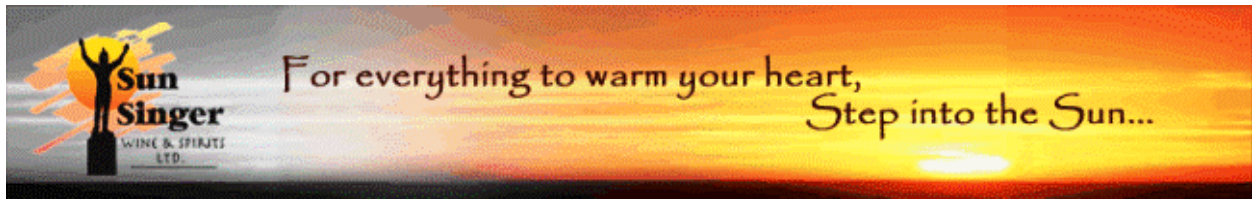
LOT 205 Zinfandel 2006

California

The cornerstone of the 2006 Lot 205 Zinfandel is a dense, full-blooded component from the Plymouth area of Amador County (56%). Its broad-shouldered, brawny character was accentuated by grapes harvested at a high degree of maturity, and fermentation on the skins for 20 days. The balance of the blend, adding lush texture and further flavor interest, is made up of lots from the eastern side of the Lodi growing area (16%), from Solano County (19%), and a Syrah component from Paso Robles (9%).

A brilliant medium-full garnet in color, the wine shows its foursquare Zinfandel character right away in its assertive aromas of baked cherry and plum, spice cake, and touches of leather and anise. Enhanced with some dramatically toasty oak, the wine's texture is smooth and easygoing, with plush tannins and plenty of flesh. Its flavor profile offers sweet notes of cola, baking spices and leather, along with its fine buoyant fruit.

It would be a fine match at the table for poultry, pork, and light pasta dishes, as well as for grilled beef.



New Zealand

AURUM Pinot Gris 2006

Central Otago

Bouquet: Intense tropical fruit, passion fruit, and melon.

Palate: Full-bodied, fruit-driven wine with a spicy, creamy mouthfeel, supported by a mineral backbone and a long, lingering aftertaste.

Serving Suggestions: Excellent as an aperitif but also gorgeous with raw oysters and all sea food dishes. Matches particularly well with goat cheese soufflé and creamy chicken dishes. Great with Asian dishes.



"Outstanding Pinot Gris. Full bodied, yet elegantly flavored, crisp, and well balanced, with a long, persistent finish, tasting of pear, lemon peel. and passion fruit." - *Ronn Wiegand, Restaurant Wine*

BIRD Pinot Noir 2006

Marlborough

Complex, rich and seductive, this wine has loads of ripe berry fruit characters. There are hints of earth, chocolate, and dried fruits on the palate. The structure is soft and supple with velvety tannins carrying the flavor all the way to the back of the tongue.

Italy

CASTELCOSA 'Ramato' Pinot Grigio 2006

Delle Venezie I.G.T.

"**Ramato**" is Italian for "copper colored"

EMILIO BULFON Piculit Neri 2007

Delle Venezie I.G.T.

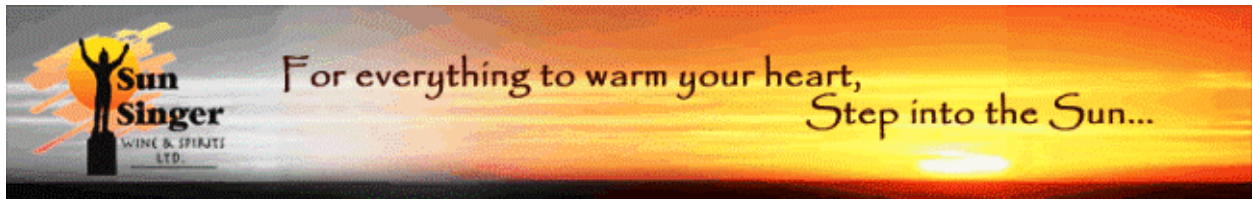
Piculit-Neri, which means "tiny black", probably derives from the small size of the berries. Piculit-Neri (not be confused with Picolit Rosso del Friuli or Refosco Gentile) is planted only in the area around Castelnovo del Friuli and Pinzano al Tagliamento, in the west of the province of Pordenone. A versatile red wine that is excellent when enjoyed on its own.

Color: shiny ruby red with burgundy red tints

Smell: herbaceous, tannic, strong, vanilla and "fumè" hints, lightly tannic, fruity

Taste: dry, warm, quite fresh, tasty, smooth

Serve with: strong meat, game and wild fowl, meat grills, tasty (but not strong) cheese



Spain

ATALAYAS de golban 2005

Ribera del Duero

Tinto Fino

Inky violet. Spicy dark berry aromas are brightened by zesty minerality and cracked pepper. Silky blackberry and violet pastille flavors are open-knit and sweet, with gentle tannins adding subtle grip. Impressively suave, elegant and balanced on the long, juicy finish. - *Josh Reynolds - International Wine Cellar - 90 Points!*

France

CHATEAU du MAINE 2005

Graves, Bordeaux

Jean-Pierre Duprat, all-round good bloke, makes a Graves of consistently excellent quality. Very careful élevage in barrels of a good spread of ages (a touch of new wood, but mostly two, three or four year old barrels) is the key here, honing the initial fruit to a fine delicacy.

CHATEAU POMYS 2004

Saint Estephe, Bordeaux

Having enjoyed a solid reputation in the past, this bourgeois wine continues to offer correctness and seriousness. The Arnaud family has never forget the simple rule: let the terroir speak for itself, with Cabernet-Sauvignon ruling supreme here. The wine-making process is in true Médoc style, producing wines which should be left for several years.

CHATEAU GRANINS GRAND POUJEAUX 2004

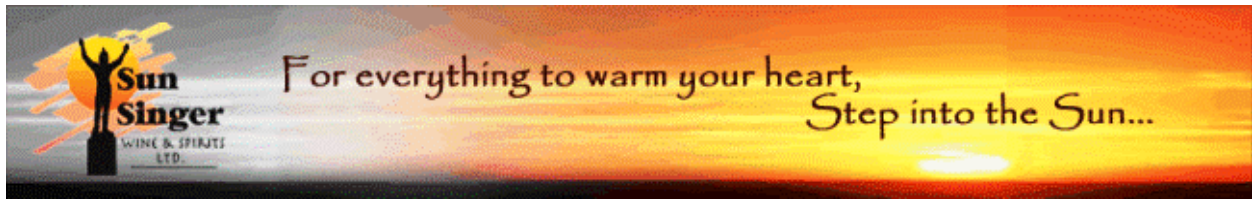
Moulis en Medoc, Bordeaux

CHATEAU de TIREGAND 2005

Pécharmant, Bordeaux

This Pécharmant is a blend of Merlot (54%), Cabernet Sauvignon (23%), Cabernet Franc (18%) and Malbec (5%). The vines are planted at a density of at least 4,000 plants per hectare, which ensures that they ripen earlier and that the grapes are richer.

Cherry-red in colour, with hints of violet, this wine has a complex "nose" of fruit (fresh plums, black cherries) and spices (pepper and coriander), with an overall sprinkling of musk and light toast. The tannins, amply present but well covered, confirm it as a wine for long keeping.



CHATEAU de VAUGELAS 'Le Prieure' 2004

Corbieres

There is Corbieres and there's Gold Medal-winning, top estate Corbieres like this. It's one of the best you'll find. The Bonfils are renowned landowners and winemakers in the Languedoc but this estate is their pride and joy - the jewel in the crown. Chateau de Vaugelas Le Prieure is a beautiful estate, once part of the Abbaye de Lagrasse whose vineyards were first planted by Benedictine monks in the 18th century. The terroir is fantastic -gravelly and well draining thereby encouraging deep roots on the vines and low yields. Carignan, Grenache, Syrah and Cinsault - the classic blend in these parts - make a rich cuvee that's aged in top quality French and American oak for 12 months. Dark, ripe brambly fruit with sweet spice and subtle herbal overtones. Smooth and long.