

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

Week of 7/21/08

BEERS

Domestic

NEW BELGIUM Mothership Wit

6 pack

Colorado

Organic Wheat Beer

Mothership Wit Organic Wheat Beer elevates the zesty Wit or White beers of Belgium. Our far-flung Beer Rangers affectionately refer to our Fort Collins brewery as the Mothership, a name that conjures images of earth shot from space and the interconnectivity of it all. Mothership Wit is brewed with wheat and barley malt, as well as coriander and orange peel spicing resulting in a balance of citrus and sour flavors held in suspension by a bright burst of carbonation.

NEW BELGIUM 1554 Enlightened Black Ale

6 pack

Colorado

Born of a flood and centuries-old Belgian text, 1554 Enlightened Black Ale uses a light lager yeast strain and dark chocolaty malts to redefine what dark beer can be. In 1997, a Fort Collins flood destroyed the original recipe our researcher, Phil Benstein, found in the library. So Phil and brewmaster, Peter Bouckaert, traveled to Belgium to retrieve this unique style lost to the ages. Their first challenge was deciphering antiquated script and outdated units of measurement, but trial and error (and many months of in-house sampling) culminated in 1554, a highly quaffable dark beer with a moderate body and mouthfeel.

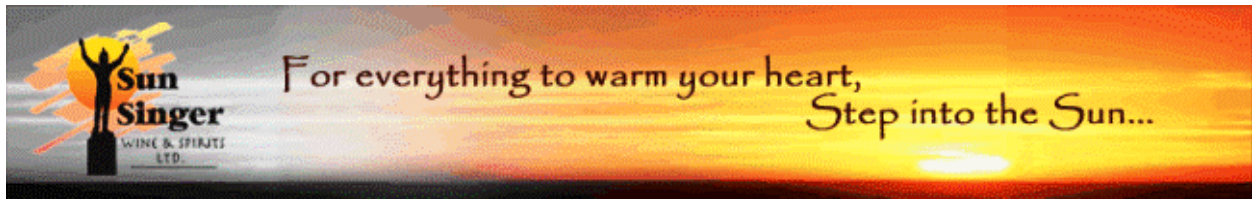
Imported

PIRAAT Belgian Golden Ale

4 pack

Belgium

Piraat is a wickedly rich and rounded brew that packs a mighty punch. The powerful glow builds up from inside. Deep golden with a subtle haze. Lots of hops and malt. Mild sweetness. Reminiscent of bread dough, spices and tropical fruits.



ORKNEY Skullsplitter Ale

Scotland

4 pack

SkullSplitter is a Scottish robust ale with a distinctive flavor (8.5% ABV). It is named for Thorfinn Hausakluif (SkullSplitter), the Seventh Viking Earl of Orkney. The Orkney Islands lie off the northern tip of Scotland at latitude 60 North. For 600 years they were ruled by the Viking Earls who owed allegiance to Norse Kings.

The brewing of ale was a great Viking tradition which the native Orcadians readily adopted, and for centuries each croft and farm has brewed its own special guarded recipe.

SkullSplitter is a continuation of the Orcadian homebrewing tradition, its recipe being an amalgam of Island ingredients.

SkullSplitter has been described as "Satiny smooth in the mouth, deceptively light, and dangerously drinkable."

Historic Ales Gift Pack

Scotland

4 pack

These ales have been recreated from old recipes of traditional domestic brewing in the Scottish Highlands. The special wild ingredients are harvested by hand and flavor the ales with the ancient tastes of Scottish ales before hops.

Alba:

Traditional Highland recipe using spring shoots of spruce & pine. A tawny brown strong ale with spruce aroma, a rich malt texture, complex wood flavor and lingering finish
...[more](#)

Ebulum:

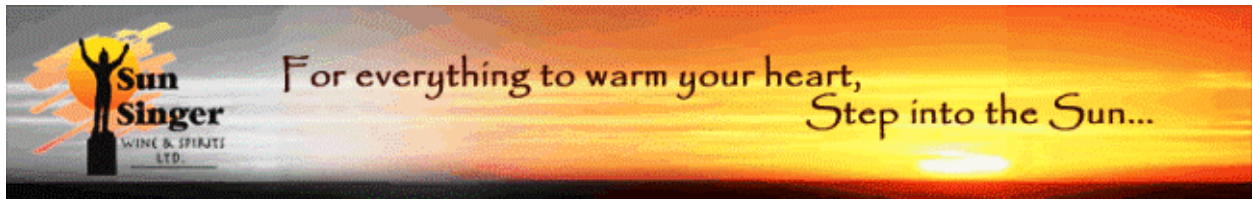
Introduced to Scotland by Welsh Druids in the 9th century, elder berry black ale was part of the autumn festivals. A rich, black ale with fruit aroma, silky soft texture, soft roasted flavor and gentle finish
...[more](#)

Fraoch:

Handcrafted in Scotland since 325 B.C., brewed with heather flowers and Scottish malt. Distinctive floral aroma, full malt character and a dry wine-like finish
...[more](#)

Grozet:

This contemporary Grozet beverage is brewed with lager malt, wheat, bog myrtle, and hops then fermented with ripe Scottish gooseberries. A pale golden beer with a refreshing fruit aroma, wheat flavor and a crisp finish
...[more](#)



WINES

United States

RUSSIAN HILL Dutton Ranch Vineyard Chardonnay 2006

Russian River Valley, CA

Aromas of Persian lime interlaced with honey, vanilla and green apple follow through on the palate in this elegant, balanced wine. It is racy and refreshing and its subtle tones of oak complement rather than overwhelm the wine.

Immediately after hand harvesting, the grapes are gently whole cluster pressed. The juice is divided into separate lots for stainless steel and oak barrel fermentation. Both portions are maintained at 52 degrees in a room designed for our Chardonnay production. The cool ambient temperature extends the fermentation time and the slow fermentation allows us to better preserve natural fresh fruit flavors. Additionally, no malolactic fermentation is initiated thereby further preserving fruit flavors while maintaining a nice, crisp structure. Weight and texture are developed in the wine with an aggressive lees stirring program. After fermentation, lees stirring initially takes place every two weeks and later increases to a weekly basis. The stainless steel and oak aged lots are then consolidated in preparation for bottling.

ZD Reserve Chardonnay 2006

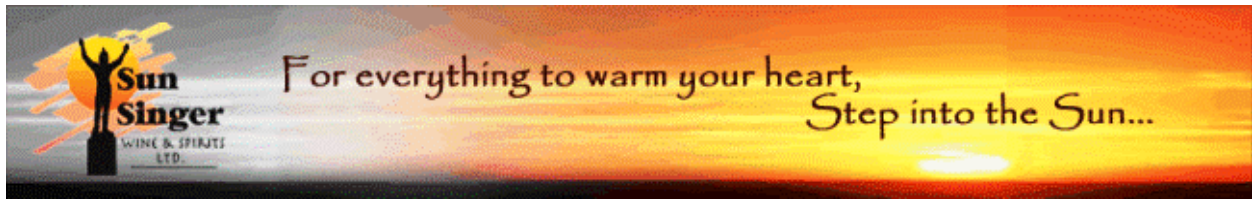
Carneros, CA

The cool, foggy Carneros mornings provide an ideal climate for growing Chardonnay. The fruit from our dry-farmed, organically certified deLeuze Family Vineyard is the backbone for our Reserve Chardonnay. Careful winemaking techniques, such as 100% barrel fermentation in American Oak barrels, no malo-lactic fermentation and extended barrel aging, all contributed to this unique wine. This 2006 Reserve Chardonnay offers a wonderful combination of citrus and tropical fruit in the aroma (pineapple/lemon/orange blossom), and pleasantly surprises you with hints of pear, floral and spicy toast notes lingering in the background. On the palate, the fruit remains ever present from start to finish with a rich, creamy mid-palate balanced beautifully with bright natural acidity. The sweet, vanillin oak is well integrated and leads to a long, rich finish. This Reserve Chardonnay will complement a wide range of foods; especially delicious with Lobster and Dungeness Crab. This wine will age gracefully for many years. Enjoy!!

ZD Reserve Pinot Noir 2006

Carneros, CA

Not surprisingly, ZD's organically certified deLeuze Family Vineyard, planted to the Hanzel clonal selection, has given us another Reserve Pinot Noir with great color, depth and complexity. Our vineyard is dry farmed, naturally regulating the crop size to about 2.5-3 tons/acre, which is ideal for producing deep, concentrated pinot noirs. Fermentation takes place in small open top fermentors, where the cap is "punched-down" every six hours, to ensure a gentle, yet efficient extraction of color and tannins. The wine then "rests" in French oak barrels for 15 months with minimal rackings. Aromas of black cherry, plum and briary rhubarb mingle with subtle notes of vanilla, cola and toasted nuts. This wine is rich and full-bodied on the palate with dark cherry and plum flavors, sweet vanilla and toast. The tannins are soft and velvety, and help to carry the fruit through to an amazingly long finish. Only 1,125 cases of this wine were produced. Enjoy!



The new [RUBISSOW](#)

In the 1980s our father and his partner Tony Sargent, founded Rubissow-Sargent wines - sourced entirely from the 45 acre Rubissow estate on the steep southern hillsides of Mt. Veeder.

Today, as second generation owners we are excited to present our own wines - Rubissow - which we've been quietly getting ready for you since 2004. **Our aim is true:** to make rare, single vineyard wines promising deep expression of place, exquisite enjoyment and rewarding ageability.

Winemaker Timothy Milos is our new accomplice in wine - the next interpreter of the Rubissow Vineyard. Together, with shared ambition and modern craft we bring you the entirely reimagined Rubissow wines.

Peter & Ariel

RUBISSOW Merlot 2004

Mt. Veeder, Napa Valley, CA

NOSE: Blueberry, sweet red cherry, dust, cocoa, lavender, mocha.

TASTE: Flashy red raspberry fruit with layers of blueberry, cherry, dusty oak, coffee - with smooth, soft tannins. Very expressive. Drinking well now. Age through 2010.

TECHNIQUE: Hand sorted fruit, fruit destemmed and berries barely broken, 5 day cold soak, wild and inoculated fermentations, all small lot open top fermentors, hand punch downs and pumpovers two to three times daily, malolactic completed in barrel, minimal handling, bottled UNFINED and UNFILTERED.

RUBISSOW Trompettes 2004

Mt. Veeder, Napa Valley, CA

Cabernet Franc 65%, Merlot 30%, Cabernet Sauvignon 5%

NOSE: Trompettes is all about the fragrance. Perfumed notes of plum, violet, hibiscus, cinnamon, candied citron, cherry, leather and clove.

TASTE: Blackberry / raspberry pie, milk chocolate, baking spices, red cherry, butter and marmalade. Good tannins. Long, lingering finish. Will improve through 2012.

TECHNIQUE: Hand sorted fruit, fruit destemmed and berries barely broken, 5 day cold soak, wild and inoculated fermentations, all small lot open top fermentors, hand punch downs and pumpovers two to three times daily, malolactic completed in barrel, minimal handling, bottled UNFINED and UNFILTERED.

RUBISSOW Cabernet 2004

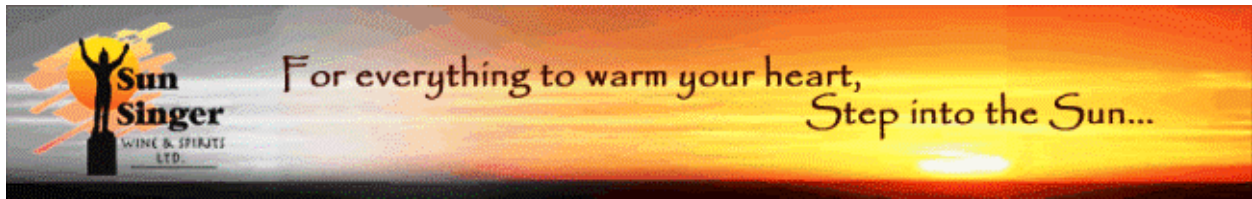
Mt. Veeder, Napa Valley, CA

Cabernet Sauvignon 85%, Merlot 13%, Cabernet Franc 2%

NOSE: Lovely notes of violet, orchid, menthol, cassis, redcurrant, pencil lead and sweet, toasted oak.

TASTE: Powerful attack of up front fruit. Complex, rich flavors of plum, cedar, spice, cocoa, earth, blackberry. Very long, round finish. Will continue to improve through 2012.

TECHNIQUE: Hand sorted fruit, fruit destemmed and berries barely broken, 5 day cold soak, wild and inoculated fermentations, all small lot open top fermentors, hand punch downs and pumpovers two to three times daily, malolactic completed in barrel, minimal handling, bottled UNFINED and UNFILTERED.



RIDGE Geyserville Zinfandel 2005

Sonoma Valley, CA

Located on the western edge of Sonoma's Alexander Valley, Geyserville was Ridge's first source of red wine grapes, other than Monte Bello Ridge. The combination of Geyserville's climate, gravelly soils, and varietal mix (zinfandel, carignane, petite sirah, alicante, mataro, etc.) imparts elegance and definition not usually associated with zinfandel. It's hard to describe a "typical" Geyserville. Each vintage is unique, distinct, extraordinary. Yet they do have elements in common, including the blackest of blackberry fruit, peppery spice, tar, cedar. The term "layered" was invented for Geyserville. And the wines change, re-inventing themselves in bottle, developing more nuance and complexity as years pass.

Spanish Sherry

BODEGAS HIDALGO 'La Gitana'

Manzanilla

500 ml

This wine has been attractively repackaged, but still depicts the gypsy girl originally painted for the firm by Joaquín Turina. It has a very pale colour typical of Manzanilla. Plenty of flor character on the nose, with a salty, cashew nut edge. Bone dry on the palate, very fresh and tangy, with flor, nut and herb flavours. Perfect with nuts or olives, and a great introduction to dry sherry for those yet to dip their toe. Don't forget to check the bottling date on the back label - the younger the better.

BODEGAS 'Oloroso' Seco Faraon

Denominacion de Origen Jerez Xers

Palomino Fino

A sherry that is matured 'oxidatively' in butts of American oak in the solera system for several years. Glorious golden-amber-brown colour, lovely nose, which quickly belies the fact that this is an Oloroso sweetened up with Pedro Ximénez. It has aromas of raisins, nuts and figs, but above all the sweet axle-grease of the PX. There is a slightly vegetal complexity in the background too. Lovely sweetness and texture on the palate, which is rich, warm and mouth filling, with a panoply of flavours mirroring the nose. Burnt orange fruit too. Delicious stuff indeed.

BODEGAS HIDALGO 'Amontillado' Napoleon

Denominacion de Origen Jerez Xers

Palomino Fino

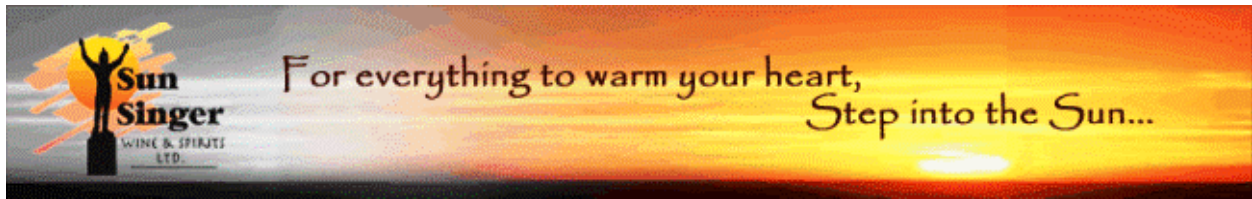
A true, unsweetened Amontillado. A deep, burnished copper colour. Nutty, with a hint of wood polish on the nose. On the palate it is tangy but nutty also, lithe and yet fleshy also. There are notes of salt and pepper and burnt wood too. A warming, nutty finish and length.

BODEGAS HIDALGO 'Alameda' Cream

Denominacion de Origen Jerez Xers

Palomino Fino & Pedro Ximenes

A rich blend of old Olorosso and sweet Pedro Ximenez matured in solera for many years to create a rich sweet wine with full nutty and dried fruit aromas. Denominacion de Origen Jerez



BODEGAS HIDALGO 'Amontillado Viejo' Pastrana

Denominacion de Origen Jerez Xers

Single Vineyard Sherry

Palomino Fino

Dry, dark amber colored wine aged over 30 years with intense nutty aromas and very long on the palate. Aromas of hazelnuts and antique oak with a dry, full nutty flavor with finesse.

SPIRITS

LEMONEL Limoncello

Italy

Nature, Sun and History, three elements which characterize Italy. Limoncello a liquor emblematic of Italian tradition, made from genuine products, ripened under the hot Mediterranean sun and masterly made following age old recipes whose secrets have been passed on through countless generations.

Undoubtedly one of the most famous and liked liquors in the Mediterranean tradition.

Prepared following an age old recipe, using the same method: an infusion of lemon peel from Sicilian lemons, alcohol and sugar syrup.

GIOIA LUISA Limoncello

Sorrento, Italy

Limoncello must be made from lemons grown in the Amalfi region to be a genuine Limoncello. Gioia Luisa is the Original Limoncello from Sorrento and only uses fruit from their exclusive private local orchards.