



Handy Hint: Cut out these notes and tape them to your bottle

Cellar Notes

November 2012

Prestige Red - Under \$50

RED - 2010 Belle Glos Pinot Noir, Las Alturas Vineyard, Santa Lucia Highlands, Central Coast, CA - \$50.00

When Chuck Wagner of Caymus fame in Napa Valley decided to make Pinot Noir he named it after his mother, Belle Glos. This dramatic and impressive red showcases ripe, rich and spicy scents of dark, juicy fruit. The palate is round and very full. Dark red in the glass the wine is spicy with plum and licorice notes and a long lush finish. Fully extracted with flavor intensity unusual for a Pinot Noir, the wine is very flavorful throughout. *The Wine Spectator* gave 92 points, saying, "Deliciously pure, rich and layered, with complex currant, blueberry and wild berry fruit that's supple, deep and persistent, ending with ripe tannins. Drink now through 2023."

Collector Series - Under \$30

RED - 2010 Mollydooker "The Boxer" Shiraz, Australia \$29.50

Mollydooker (Aussie for left-handed) continuously produces some of the highest-rated wines from Australia and has been winning awards since their first vintage. *Robert Parker's Wine Advocate* gave 91 points to this densely flavored wonder, saying, "The 2010 The Boxer Shiraz has notes of warm blackberries and blueberries with nuances of menthol, some spice cake, anise and bacon fat. Concentrated, big, rich and ripe, it offers a very spicy palate with some licorice and cumin seed coming through, supported by a medium level of velvety tannins, lively acidity and finishing very long. Drink it now to 2017+." Extraordinarily pretty, we would match The Boxer with full-flavored blue cheeses, grilled meats, or hearty winter stews.

WHITE - 2010 Pupillo "Cyane" Dry Moscato, Sicily \$27.95

This was a delightful surprise, finding a Moscato wine, usually made sweet, as a dry, hugely fragrant white with a generous perfume and delicately woven flavors that almost defy description. Lovely floral scents of honeysuckle and orange blossom introduce this complex wine, amazingly delicate flavors while a silky, rich texture caresses the palate featuring lychee, lime, and starfruit. Fresh and clean the wine is simply ethereal and would make a great match for crab, lobster, or angel hair pasta with a delicate cream-based sauce. Drink today through 2013.

Classic Series - Under \$20

RED - 2010 Rhiannon Red Wine, California - \$15.95

Rhiannon is made by Rutherford Wine Company, a family-owned and managed winery in Napa Valley, representing the rich diversity of California's outstanding appellations. Rhiannon is a blend of Syrah, Zinfandel and Barbera. The wine is approachable in style with juicy aromas of cherry, ripe blackberry and spicy vanilla. Juicy, lush fruit flavors show cherry and raspberry with hints of vanilla. Soft tannins and a lush finish will match well with grilled meats or chicken, even BBQ or pizza. Drink now through 2015.

WHITE - 2011 Hahn Estate Chardonnay, Santa Lucia Highlands, Central Coast, CA - \$19.95

The Monterey Bay in California is one of the coastal areas where Chardonnay struts its stuff. Hahn, founded in 1991, has over 1,000 acres of vineyards in Monterey County including the Santa Lucia Highlands. This is classic California-style Chardonnay offering all the tropical fruit, butterscotch and silky mouth-coating texture you could want. Add a bit of green apple tartness to the full flavor profile and you have the perfect match for roast chicken. Serve slightly chilled today through 2015.

Award Series - Under \$15

RED - 2010 Bonterra Zinfandel, Mendocino, California \$14.95

Bonterra Vineyards emerged in 1990, produced at the Fetzer winery, and first released 1992 as one of the early pioneers in growing organic wine grapes. Bonterra has become the number one selling brand of wines in the US that is made with organic grapes. Classic Zinfandel aromas of bramble and ripe dark fruit introduce this silky textured wine. Flavors of black raspberry, blackberry and vibrant blueberry mingle with hints of creamy vanilla and dusty tannins. Drink at room temperature today through 2016 with roasted meats, 5-Spice Duck, or Veal Saltimboca.

WHITE - 2011 Dopff & Irion Pinot Blanc, Alsace, France - \$14.95

Alsace, near Germany's Riesling-growing district, produces white wines with rich textures and very elegant complexity. This Pinot Blanc displays beautifully aromatic orange blossom scents mingling with apricot and delicate mineral. The texture is silky and the wine is bright with balanced acidity, tangerine and orange flavors. The finish is dry and lingers on and on. Serve slight chilled as an aperitif or with spinach salad with mushrooms and bacon, or sautéed chicken with a tarragon sauce. Drink today through 2014.

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