Col

nniał

TASTING

US Our47th Season

TASTING



#### Winter 2013 Christmas **Buyers Guide**

Featured Products	2
Winter Tastings	5
Staff Picks	6
Champagne and Sparkli Wine Sales	ng 8
What to Give	10
Why Cellar Wine	12
Sparkling Wine vs Champagne	14
Deal on Cabernet	16
Perfect Gift	18
Food & Wine Principles	20
Deciphering Port	22
10 Years of Love	24
Single Malt Tasting Guide	26

Visit us on-line



Order Online at: www.ColonialSpiritsDelivers.com

87 Great Road, Acton, MA 01720 978.263.7775



Thanks to the support of our community, Colonial Spirits has grown quite a bit over the years. Entering our 47th season, we continue to expand and fine tune our selection, always searching for new libations. Quality and value are two things that we strive to deliver out of the thousands of choices available in today's market. Craft distilling is creating an exciting selection of spirits while brewers continue to push the boundaries of beer and ale. Wine from far the reaches of the world is becoming easy to find and even easier to learn about. We are happy to help you explore our shelves and learn

**Colonial Spirits** 

#### of Acton

When it comes to wine, there are a lot of choices, but when you want a great wine at an exceptional value our sale list is the place to start.

#### WINE SPECIALS 750ML

Delas Cornas 'Chante Perdrix'	was	\$35.99 Sale \$26.98
Belle Glos 'Dairyman Vyd' RRV		\$49.99 Sale \$39.98
Terrabianca 'Campaccio' Toscana	was	\$33.99 Sale \$29.98
Ferrari-Carano		
<i>C</i> hardonnay Alexander Vly	was	\$29.99 Sale \$19.98
DecoyAll Red Varietals	was	\$24.99 Sale \$18.98
Einaudi Dolcetto Dogliani	was	\$21.99 Sale \$17.98
Murrieta's Well Spur Red &		
Whip White	was	\$22.99 Sale \$14.98
Ferrari-Carano		
Fume Blanc Alexander Vly	was	\$19.99 Sale \$13.98
Amado Sur Malbec & Torrontes	was	\$16.99 Sale \$12.98
Masi Campiofiorin	was	\$18.99 Sale \$13.98
Louis Martini Sonoma Cab Sauv	was	\$17.99 Sale \$12.98
Ch. Ste. Michelle		
Indian Wells- All Varietals	was	\$17.99 Sale \$12.98
Joel Gott Cab Sauv & Zinfandel	was	\$16.99 Sale \$12.98
Layer Cake Malbec, Shiraz & Primitivo	was	\$15.99 Sale \$10.98
Ruffino Il Ducale- Rosso Toscana	was	\$14.99 Sale \$10.98
Kendall-Jackson Chardonnay	was	\$14.99 Sale \$10.98
Renwood 'Red Label' Zinfandel	was	\$13.99 Sale \$9.98
DaVinci Pinot Grigio & Chianti	was	\$12.99 Sale \$9.98
Bradgate Sauv Blanc & Syrah	was	\$11.99 Sale \$8.98
Sterling		
Vintner's Collection Chard & Meritage	was	\$11.99 Sale \$8.98
Double Decker Red & Pinot Grigio	was	\$11.99 Sale \$8.98
Casillero del Diablo All Varietals	was	\$9.99 Sale \$7.98
Inspired Red Blend	was	\$11.99 Sale \$7.98
Stemmari Arancio- All Varietals	was	\$8.99 Sale \$6.98

#### WINE OF THE MONTH

Santa Margherita Pinot Grigio

was \$29.99 Sale \$20.98

#### **BARGAIN BOX WINE 3L**

Bota Box Big House	All Varietals <b>\$15.98</b> All Varietals <b>\$13.98</b>
MAGS OF THE MONTH 1.5L	
Private Selection	All Varietals <b>\$15.98</b>
C.K. Mondavi	All Varietals \$8.98
Flip Flop	All Varietals \$8.98
Twisted	All Varietals \$8.98
SPARKLING STEALS	
Roederer Estate Brut- California	was \$23.99 Sale \$16.98
Mionetto Prosecco "Orange Label"	
Brut	was \$14.99 Sale \$10.98
Freixenet Cava "Black Label"	
Brut & x-Dry	was \$10.99 <b>Sale \$7.98</b>
PORT DEAL	
Warre's Otima 10yr Tawny	was \$24.99 Sale \$16.98

When it comes to beer, we have got you covered. Not only are our most popular brands on sale, but our prices are the best on the block.

#### BEER SPECIALS

Berkshire	64oz Growler	\$6.99 +dep
Saranac 12 Beers Variety	12 pack bottles	\$9.99 +dep
Shock Top	12 pack bottles	\$10.99 +dep
Best Of Belgium	12 pack bottles	\$11.99 +dep
Goose Island	12 pack bottles	\$11.99 +dep
Sierra Nevada	12 pack bottles	\$11.99 +dep
Ipswich	12 pack bottles	\$11.99 +dep
Long Trail	12 pack bottles	\$11.99 +dep
Stella Artois	12 pack bottles	\$11.99 +dep
Opa-Opa	12 pack bottles	\$12.99 +dep
Wachusett	12 pack bottles	\$12.99 +dep
Mayflower	12 pack bottles	\$13.99 +dep
Harpoon	24 pack loose bottles	\$22.99 +dep
Guinness Family	18 pack cans	\$19.99 +dep
Miller and Coors	30 pack cans	\$19.99 +dep
Budweiser and Bud Light	18 pack bottles/cans	\$13.99 +dep

Beer Steal of the Month – The lowest price in MA, Guaranteed! Red Hook / Widmer / Kona 12 pack bottles \$11.75 +dep about your interests. After all it is our customers who make this store great. Thank you for making Colonial Spirits your first choice and have a wonderful holiday season!

( athy C

Check our specials for more great deals each and every month, all month long at

http://www.ColonialSpirits.com/specials

Check out our events calendar at: www.ColonialSpirits.com/events

Every major category of spirits has deals that can't be beat, so there are great savings for every shopping list.

#### LIQUOR SPECIALS

SCOTCH & WHISKEY		
Balvenie 12yr Double Wood Single Malt	750mL	\$49.99
Laphroaig Islay Single Malt Scotch	$750 \mathrm{mL}$	\$49.99
Glenmorangie La Santa & Quinta Ruban		
Extra Matured Single Malt Scotch	750mL	\$39.99
Glenmorangie 10yr Highland Single Malt	750mL	\$34.99
Bulleit High Rye Bourbon Whiskey	$750 \mathrm{mL}$	\$29.99
Eagle Rare 10yr Single Barrel Bourbon	750mL	\$29.99
Jim Beam Bourbon Whiskey	1.75L	\$24.99
Canadian Club Canadian Blended Whiskey	1.75L	\$18.99
VODKA & GIN		
Ketel One Original Dutch Vodka	1.75L	\$39.99
Tanqueray London Dry Gin	1.75L	\$32.99
Death's Door American Craft Gin	750mL	\$29.99
Stoli Authentic Russian Vodka	1.75L	\$29.99
Tito's Handmade American Vodka	1.75L	\$29.99
Pinnacle French Wheat Vodka and		
Amazing Flavors	1.75L	\$18.99
Sobieski Polish Rye Vodka	1.75L	\$18.99
Viking Fjord Norwegian Glacial Water Vodka	1.75L	\$16.99
RUM & TEQUILA		
Sauza Hornitos Pure Agave Tequila Plata &		
Reposado	1.75L	\$32.99
Bacardi Silver and Gold Rum	1.75L	\$22.99
Cruzan Light & Dark Estate Rum	1.75L	\$19.99
Espolon Blanco & Reposado pure Agave Tequila	750mL	\$19.99
CORDIALS		
Bailey's Irish Cream Liquor	1.75L	\$34.99
Grand Marnier Orange & Cognac Liqueur	750mL	\$29.99
Whisper Creek Tennesse Whiskey based		
Sipping Cream	750mL	\$19.99
St. Elder Elderflower Liqueur	750mL	\$18.99
Old New England Eggnog Pennsylvania Dutch		
Egg Nog	750mL	\$8.99



# GREAT HOLIDAY SAVINGS!



\*While Supplies Last. Jim Beam® Kentucky Straight Bourbon Whiskey, 40% Alc./Vol. ©CST) James B. Beam Distilling Co., Clermont, KY. 4 Colonial Spirits Winter 2013 www.ColonialSpirits.com



#### 5th Annual Big Red Tasting

Saturday December 7th & Saturday December 14th

At Colonial Spirits of Acton, we host three seasonal "Grand" tastings each year. Of the three the Big Red tasting is the highlight. It's when we showcase our best wine offerings along with familiar favorites and new and exciting finds. Consequently it has gotten so big that we have had to split it up into two consecutive Saturdays. This year, the Big Red tasting will take place on both Saturday, December 7th and Saturday, December 14th from 2-5pm. There will be at least 50 different wines available to taste each weekend, finger foods, and great company as well. And you can mix any 12 regularly-priced bottles and receive our 25% discount. So mark your calendars, call your friends, and join us for an event you are sure not to forget!

Details at... www.ColonialSpirits.com/Events

Since the inaugural vintage of our Decoy Napa Valley Red Wine more than 20 years ago, Decoy has taken an important place in the Duckhorn Wine Company family of wines. With a reputation for delivering great quality at a remarkable price, Decoy has established a loyal following for its distinctive style, which emphasizes ready-upon-release wines that are capable of expressing their full charm and complexity in their youth.



Colonial Spirits Wine Team

Staff picks

There are hundreds of great wines to choose from. Below are a few of our top picks for the season. All are available to mix-and-match for great discounts. Or, take a look at our 'Critic's Island'

Wine Discounts – 750mL 6-11 bottles – save 10% 12-23 bottles – save 15% 24-25 bottles – save 20% 36+ bottles – save 25%

sale items and 1.5L bottles excluded

display in front of the checkout area to find more great wine, great deals and easy choices (also available for discounts!).

Caymus Cab Sauv Napa Vly	\$78.99
Rust en Vrede Estate Red	\$44.99
Tinto Pesquera Ribera del Duero	\$37.99
Mer Soleil 'Gold' Chardonnay	\$29.99
Hedges 'Red Mountain' Red	\$27.99
<b>St. Supery</b> Cab Sauv Napa Vly	\$25.99
Fess Parker Pinot Noir Sta. Rita Hills	\$24.99
Ferrari-Carano Cab Sauv Alexander Vly	\$23.99
Routestock Cabernet Sauvigon Napa Vly	\$22.99
Joseph Drouhin Vaudon AC Chablis	\$19.99
Decoy Chardonnay	\$17.99
Joseph Drouhin LaForet Pinot Noir	\$17.99
Routestock Chardonnay Carneros	\$16.99
Cline Sonoma Coast Pinot Noir	\$16.99
Cline Ancient Vines Zinfandel & Mouvedre	\$13.99
Cline Cashmere Red Blend	\$13.99
Joseph Drouhin LaForet Chardonnay	\$13.99
Noble Vines 337, 242 & 1	\$11.99



# **ROEDERER ESTATE**

Founded in 1981, Roederer Estate is nestled in Mendocino County's Anderson Valley.

Roederer Estate builds upon a centuries-old tradition of fine winemaking. Being all estate-grown and bottled, the tradition orginates from owner Champagne Louis Roederer. Special oak-aged reserve wines are added to each blend.

> BRUT BRUT ROEDERER ESTATE BOTTLED SPARKLING WISE ANDERSON VALLEY

Exclusively represented by Maisons Marques & Doma www.mmdusa.net I mobile.mmdusa.net



Famille Perrin Vinsobres les Cornuds Grenache & Syrah Black fruits and spices, full-bodied with round, elegant tarninsMarquès de Cáceres Rioja Reserva Tempranillo & Garnacha Intensely fragrant, full of raspberries and dark fruits with lively tannins. Warre's OTIMA 10 Year Tawmy Port Hints of dried fruits and mats - smooth. Serve before or after disner, warm and delicious also try chilled over icel

### ...GREAT WINE CHOICES TO SHARE WITH FAMILY AND FRIENDS!



Terrabianca has always meant high quality at a reasonable price. The 2009 Campaccio gives full expression to this robust Tuscan vintage.....



#### Terrabianca Campaccio on sale \$29.98

Einaudi is one of the most respected families in the Piedmont. Their Dolcetto di Dogliani DOCG 2011 sets the standard for this prestigious appellation. Rich dark cherry/plum fruits accented with a rich earthy and gentle spice.



# Champagne & Sparkling Wine

It's the season for champagne and sparkling wine and there are some great deals included in our selection of sparkling wine from around the world.

What's better, traditional French champagne or sparkling wine? Nicolay Castro has a few thoughts about this question on page 14

#### CHAMPAGNE

$\textbf{Laurent-Perrier} \ Cuvee \ Rose \ Brut \ NV$	was \$74.99	Sale \$64.98
Bollinger Special Cuvee Brut	was \$69.99	Sale \$55.98
Veuve Clicquot 'Yellow Label' Brut N	Vwas \$54.99	Sale \$44.98
Perrier Jouet Grand Brut NV	was \$49.99	Sale \$39.98
Moet & Chandon Imperial Brut NV	was \$49.99	Sale \$39.98
Louis Roederer	was \$49.99	Sale \$39.98
Laurent-Perrier Brut NV	was \$44.99	Sale \$32.98
Moutard 'Grand Cuvee' Brut NV	was \$39.99	Sale \$29.98

#### CALIFORNIA SPARKLING

Domaine Carneros by Tattinger	was \$28.99	Sale \$22.98
J Vineyards 'Cuvee 20' Brut NV	was \$24.99	Sale \$19.98
Roederer Estate	was \$23.99	Sale \$16.98
Gloria Ferrer Brut & Blanc de Noirs	was \$18.99	Sale \$14.98
Korbel All Styles	was \$14.99	Sale \$11.98

#### PROSECCO

Canella Prosecco Brut	was \$16.99	Sale \$12.98
Riondo 'Green Label' Extra Dry	was \$11.99	Sale \$9.98
Mionetto 'il' Prosecco Extra Dry	was \$11.99	Sale \$9.98

#### CAVA

Freixenet 'Black Label' All Styles Cristalino 'White Label' All Styles was \$10.99 Sale \$8.98 was \$8.99 Sale \$6.98

#### CHAMPAGNE LOUIS ROEDERER

produces champagnes with an unwavering commitment to quality and a vision of perfection, à la recherche de l'oeuvre. IN PURSUIT OF THE ULTIMATE





Imported exclusively by Maisons Marques & Domaines | www.mmusa.net | mobile.mmdusa.net

## What to give for Christmas

Every holiday season, I usually suggest a number of wines to give as gifts.

understandable since I am a wine director of a retail store that sells amongst other things...wine. But a wine recommandation for

the holidays sometimes doesn't suffice. How about something more? Like some additional sources of wine knowledge for instance.

NICOLAS HAEGELI

My colleague Nicolay and I often give you, the customer, many opportunities throughout the year to learn about wine through our tasting events and emails. Tasting is the best way to understand the different styles of wine, but I also find that books can help expand one's knowledge and appreciation. Although my wine knowledge has grown in large part to tasting wines everyday, I've also greatly benefited from study and reading. With that in mind, I'd like to share and recommend some of my favorite wine books for the holiday season. Some serve as broad references. Others focus on the wines of certain countries. Still others cover specific wine categories. Whatever the interest level and depth of knowledge for the wine lover on your gift list, I hope there's one he or she will enjoy.

For beginners, or people seeking to learn about the world of wine in general, I would recommend the following books :

*Great Wine Made Simple:* Straight Talk from a Master Sommelier by Andrea Immler Robinson

Written by one of the world's 14 female Master Sommeliers, this book guides the reader through the world of wine by describing the major white and red varietals, wine tasting and wine descriptors (from the commonplace, sometimes nondescript, like 'minerally' and 'red fruit', to the strange, like 'cat's pee'). The author also explains how to read wine labels and how they communcate what's in the bottle, rather than just look pretty. Mrs Immler Robinson then moves on to the *continued on page 25* 





Cocktail party. Picnic for two...Light Aromatic Whites. Girls night out, or in. Pasta party...Full-Bodied Chards. In the kitchen. Family dinners...Food-Friendly Reds. Romantic dinner. Impress friends...Rich Classic Reds. Icing on the cake...Dessert Wines. FC. Love. It. All.



www.ferrari-carano.com © 2012 Ferrari-Carano Vineyards & Winery 800.831.0381

Cobernet Sauvige



A Short Guide on How and Why to Start a Wine Cellar



LEN PRESUTTI

> a wine educator, I'm often asked about what it takes to develop the ability to start a wine cellar. The requirements are few, which I will detail a bit later, but let's talk about why.

One of the first reasons is cost savings. A cellar allows you to take advantage of the quantity discounts often offered for large purchases. You also experience savings by making less frequent trips to the wine store; a huge benefit during blizzards!

The other major reason is to have well aged wines to drink without taking out a second mortgage on the house. We have wines which we purchased years ago for \$25.-\$50.00 that we now see selling in restaurants for \$800.00 or more.

Two main changes occur during the aging process. The astrin-

gent tannin molecules join together forming bigger chains until they precipitate out of the wine to form sediment in the bottom of the bottle. Because of this the wine's texture becomes very silky and ethereal.

Acid and alcohol molecules, which have neither aroma nor flavor, develop into esters, which have both aroma and flavor. The result is a dramatic enhancement of the wine's aromatics. Due to these two changes, a perfectly aged wine can sometimes seemingly dissolve into a cloud of flavor in your mouth!

Now on the how. The biggest enemy of wine is heat. Even several hours of 80+ degree exposure can bring about an irreversible chemical change in the wine, cooking it, so to speak. As long as the temperature stays below 70 degrees, you will be fine. Perfect conditions would be a constant 55 degrees. A seasonal variation (not daily) between even 55 and 68 works beautifully. Your wines will age a bit faster, but that can actually be a major positive for those of us of a certain age.

continued on page 30





# Sparkling Wine vs. Champagne: The Perpetual Battle

I got a nickel every time someone asked me to help them choose a bottle of Champagne and immediately followed that question with "what do you think of Korbel?" I would have a lot of nickels.

Although Champagne is supposed to be a term that is strictly used by wines whose origins are from the Champagne region of France, it is not uncommon to see the term being used on California sparkling wine labels. Unlike every other institution in the world, the TTB has left a loophole in the American wine labeling system that allows the usage of the term "Champagne" as long as it is preceded or followed by the place from which it comes; e.g.: California Champagne (I would list other examples but all other states and countries have banned or at least strongly frown upon the this practice).

NIC CASTRO

 $\Sigma$ 

Champagne has long been the reigning king of sparkling wines, but there are plenty of "undiscovered" varieties that are truly remarkable: Cava, Prosecco, Franciacorta, Cremant and California Sparkling are just a few.

Cava's place in the market is due in large part to bargainbrands Freixenet, Segura Viudas and Cristalino. But since its introduction into the USA it has come a long way, with the cream of the crop being Huguet. Huguet by Can Feixes Cava Gran Reserva Brut Nature has become a standard at Colonial Spirits, and rightfully so. Having been aged for over 3 years and only bottled when an order is placed, this sparkler is on the same level as its French competitors for a much more reasonable price. Toasted almonds, bartlett pears, crisp apples, and buttered toast are beautifully integrated with this wine's gripping acidity; there is no doubt that this wine could age for 10+ years.

Prosecco, well, what can be said that people already aren't already discovering? - Actually, a lot. Prosecco is no longer just the fun, inviting, easy-drinking sparkler, although the majority of these wines will serve that purpose. They are, however, becoming more serious. The first one that comes to mind is the Sommariva Prosecco Superiore DOCG Brut. Sommariva is the reincarnation of all that is great about Italian wines; medium

continued on page 31



# HAPPY HOLIDAYS!

from the Massachusetts Beverage Alliance and Atlas Distributing



ATLAS DISTRIBUTING, INC.,

"We Build Brands"

## Owen Roe Winery's best-in-class Cabernet The holidays just got better with this amazing deal

Roe's winemaker David O'Reilly has always been a great source for well-crafted wines from Washington and Oregon. From premium single vineyard caber-

nets and syrahs to his super-affordable Corvidae wines, David's numerous labels have always been among our most popular wines from the Great Northwest.

NICOLAS HAEGELI

We have offered his Sharecropper's Cabernet in past vintages with enormous success, but the 2012 vintage has us more excited than ever for three important reasons:

- 1) David describes this vintage, with its combination of rich fruit and elegant structure, as one of his best ever.
- 2) We have negotiated a volume discount that makes our December pricing the lowest ever for this already exceptional value.
- 3) Affordable cabernet of this quality is extremely rare at this price, and few cabernets at any price are as even-tempered and versatile as Sharecropper's.

The fruit for this wine comes from three Yakima Valley sources, including famed Red Willow Vineyard.

The 2012 is certainly the best Sharecropper's Cab in several vintages. It has rich, spicy aromas, with flavors of blackberry, plum and cassis. With bright acidity and mature tannins, this wine is well-bal-

anced and has a long finish punctuated by a hint of black pepper. In other words, it is as friendly towards food as it is to the palate. Perfect for every occasion over the coming the weeks!

#### HERE IS THE DEAL...

2012 Owen Roe 'Sharecropper's' Cabernet Sauvignon Columbia Valley

SPECIAL BOTTLE PRICE: SPECIAL 12 BOTTLE CASE PRICE:

\$14.99 \$144.00





## VOTED #1 BY BARTENDERS



KETEL ONE<sup>®</sup> Vodka was voted the Best Selling and #1 Trending Vodka Brand by the BARTENDERS OF THE WORLD'S 50 BEST BARS\*

## INSPIRED BY 300 YEARS OF CRAFTSMANSHIP

PLEASE DRINK RESPONSIBLY



# It's the Perfect Gift!

Share the Holiday Spirit -

Some holiday seasons go a little more smoothly than others. Those years when you know what everyone on your list wants and it is all easy to find are forgotten when you can't find the right gift and spend countless hours stuck in crowded stores.

We have a lot of 'stuff' in our lives, taking up space and collecting dust. Various items and wares are

beautifully photographed in the perfect setting and displayed to us in catalogues and on web sites. It is almost impossible to escape the bombardment of holiday advertisements - all designed to show how desirable each item is and describe how it will better your life. There might even be some of that in this very magazine, but I still think that consumable goods make the best gifts.

The beauty of a consumable gift, such as a fine bottle of whiskey, is that it won't sit around only to be forgotten. Rather, it will be used and enjoyed. It will create a new experience. It can be shared (maybe even with you!) and become a memory that lasts forever. Many spirits enthusiasts are so because of the experience of sipping a special dram. There is much to explore, share and revisit as you work your way through a bottle.

One of life's true luxuries is the excitement of your senses. Taste is perhaps the most continuously developing and broadening sense, often changing to fit the mood of the day. It is easy to stimulate your tastes and it is easy to present someone with something truly luxurious in a bottle. I can almost guarantee that you will be able to find something unique for any recipient.

The great thing about what we drink is that there is a lifetime of discovery in fine wines, craft beers and artisan spirits. Opening doors for and educating friends is a wonderful gift enhancement. So why whisk(e)y? Well, I am not here to tell you that Scotch or Bourbon is the only way. It just happens that those are my favorite spirits and I quite enjoying talking about them. You really cannot go wrong in those categories because there is enough diversity and intricacy to investigate for as long as you wish.

The deep appeal in the amber glow emanating from a bottle that you have always wanted to try is so easily reinforced by the prospect of discovering the coveted liquid exactly the way you want. Whether the ritual of sleep begins with a relaxing sit and a light pour in your favorite glass or the moment of exploration is *continued on page 31* 

"Cline Cellars has become a value hunter's treasure trove ... this is a very impressive line-up of value-priced wines that readers should take seriously."

- Robert M. Parker, Jr. Wine Advocate Issue 208 8/29/2013



"Peppery, black cherry and black raspberry fruit, and a touch of spicy oak." "Lots of sassafras, damp earth, white chocolate, pomegranate and black cherry fruit."





"<u>A stunning value</u>, This knock-out red is a California version of an exuberant Cotes du Rhone ..." "Tasty blueberry and raspberry flavors with good purity and elegance."



# **REFRESH YOUR SPIRIT.**

750 ml

NATURAL ELDERFLOWER LIQUEUR. PROUDLY CRAFTED IN NEW ENGLAND.

> St. Elder is handcrafted in small batches from a natural extract of fresh elderflower blossoms. The result is a finely balanced liqueur that easily pairs with a variety of spirits and can liven up any classic cocktail.

For recipes, visit St-Elder.com

©2013 M.S. Walker, Inc. Produced & Bottled by St. Elder, Ud., Somerville, MA. 20% Alc/Vol (40 Proof PLEASE ENJOY RESPONSIBLY.

#drinkstelder

NATURAL

ELDERFLOWER

LIQUEUR

## Holiday Food & Wine Principles

Christmas is just around the corner, but do you know what you'll be serving and what wine you're going to drink with it? I thought I'd help by laying down some important pairing principles and by suggesting a few wines.

#### Holiday Food-Wine Pairing Principles

NICOLAS HAEGELI

- 1. Pair the weight (sugar, alcohol, & smell intensity) of the wine with the flavor intensity of the dish
- 2. Similarities in primary elements expressed by both food & wine strengthen the food-wine pairings.
- 3. The dominant taste characteristic is sweetness; therefore it always has to be considered in any food-wine pairing. If a food is sweet, the wine should be at least as sweet.
- 4. Sauces can be a more pivotal ingredient in pairings than the food itself.
- 5. Knowledge of food & food preparation will make you better equipped to matching food with wine.

I hope these pointers help. They are by no means strict guidelines, nor do they have to be followed, rather they are meant to help you in your decision-making process. However, I have made a list of some specific wines to try, they are listed below...

#### Wines that pair well with roasted poultry (chicken, turkey or goose):

#### Famille Perrin Vinsobres \$19.99

#### Consider the following food preparation techniques...

- Poaching soften & moisten meats, making them more delicate tasting
- Sautéeing caramelizes foods
- Grilling concentrates flavors & sweetens the food
- Frying toasts the food, rather than burning it like grilling

Typical Rhone with plenty of dark berry fruit, but also pronounced spicy and herbal qualities. A great pairing with any smoked turkey.

#### Joseph Drouhin 'Domaine de Vaudon' Chablis \$19.99

This beautiful chard is sourced from vineyards that are surrounded by 1er Cru ones, but at half the price. Powerful and elegant! A wonderful compliment with a simple, no-nonsense roasted chicken.

#### Wines that pair well with ham:

Joseph Drouhin 'LaForet' Bourgogne rouge \$17.99



Alongside its bright acidity, the fruit and spice notes make this Pinot Noir a perfect compliment with ham.

#### Poderi di Luigi Einaudi Dolcetto di Dogliani \$17.98 on-sale

Tasty, for a reasonable price! Full of herbs, spice, and red fruit, making it perfect for ham. This is a can't miss!

#### Wines that pair well with beef:

#### Delas Frères Cornas 'Chante Perdrix' \$26.98

Serious Syrah from a serious producer has present tannins and vibrant acidity. Sure to give any roast beast a nice lift! A nice alternative to a pricey Cote-Rotie or Hermitage.

#### Hedges Family Estate Red Mountain \$27.99

Classic Bordeaux blend made mostly from Cabernet Sauvignon and Merlot with some other Bordeaux varietals. With subtle woody notes, red berry fruit, gentle spiciness and long, firm finish, this claret is the perfect complement to any cut of beef.

#### Wines that pair well with apple, pecan & pumpkin pie:

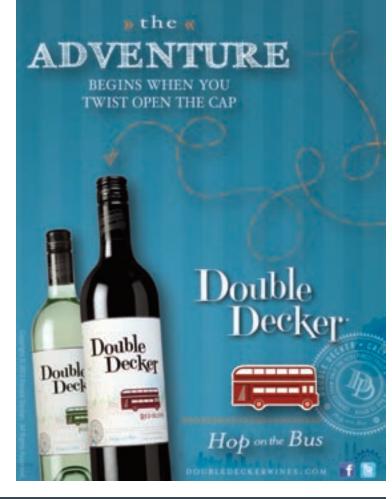
#### **Bollig-Lehnert**

Hints of apricot, orange marmalade and lychee fruit embrace the palate while the well-balanced acidity cleanses, allowing the brain to process this wine's ability to be both rich and delicate.

#### Warre's 'Otima' 10yrs old Tawny Port \$16.98 on-sale

«Dark cherries, raspberries, walnuts and light glimpses of roasted pecan are the main components of this port which will pair beautifully with either a pecan pie or sweet pumpkin pie.

I hope you find these suggestions helpful, and remember enjoy the day with your friends and family!



# 

**ON TEQUILA** 

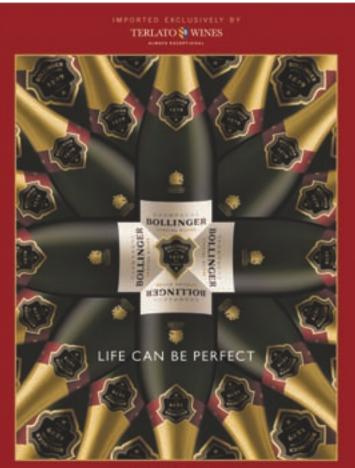


## Deciphering Port

Port has many of its own intricacies and nuances,

Although I am known as the "New World Nic" and Nic H is known as the "Old World Nic," there are two sections of the store that are Old World that I am not only very passionate about, but also have the privilege of making the decision about purchases; Champagne/sparkling and Port. Although Champagne/ sparkling has always fascinated me due to its intricacies and nuances, there is just something about Port that no other wine has come close to matching. Port has many of its own intricacies and nuances, and as it ages those characteristics drastically change, recreating the wine, allowing it to be shown in a completely different light. A feat very few wines manage to do.

Port is one of the most misunderstood styles of wine, right alongside Sherry and Madeira, but this shouldn't be the case. Yes, there are different bottlings of Port, but everything you need to know is right on the label, it's just a matter of figuring out what it all means. To help you out this holiday season,



#### BI ATOWINES COM

## Everything you need to know is right on the label

at least when it comes to picking out a Port, we have comprised a small glossary that should help you pick the best Port for your next big occasion.

**RUBY**: The most basic and least expensive style of Port that doesn't undergo oxidation allowing the wine to keep its "ruby" color. They are usually aged for two to three years.

**TAWNY :** A Port that is allowed to undergo oxidation. As a Tawny Port becomes older (10, 20, 30 and etc.) its color profile changes from ruby red, for the house style, to golden tawny for the older years. Usually a blend of multiple vintages.

**RESERVE** (formerly known as 'vintage character') : The finest Ruby offerings that are aged for up to 5 years and develop a mature style (hence the term 'vintage character'). They are generally the standard bearer of the major Port houses, and are a blend of variety of vineyards and several relatively recent vintages.

**VINTAGE :** A Port that is produced from vintages that are of the highest quality, and bottled within two years. The decision to declare a vintage year is usually decided together by all the major Port houses, but every so often a single house will declare a vintage year and produce wine, even when others are not. It is common practice to cellar a Vintage Port at least 10 years before opening it.

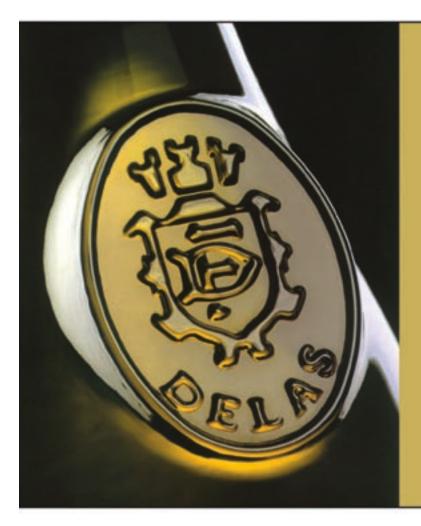
LATE BOTTLE VINTAGE (LBV) : A declared Vintage Port that has been pre-aged 4-6 years after the vintage date. There are two differents styles of this Port. Traditional LBV, like Vintage Ports, need to be decanted, while filtered LBVs can be enjoyed straight away without decanting.

**COLHEITA**: A single vintage Tawny Port that has been aged up until the point of an order being placed. Unlike Tawny Ports that are produced to hit a specific taste profile based on the age; Colheitas allow the vintage to showcase its characteristics. Colheitas are usually some of the best buys, especially from declared vintages, due to lower demand.

**SINGLE QUINTA VINTAGE :** A Vintage Port from a single vineyard. They are not unlike Vintage Ports, but can be made in good vintages that are not declared (unlike in 'Vintage Port'). They are often held back by shippers and are only sold when they are considered ready to drink.

Now that you are an expert on Port and are capable of reading a label and deciphering what it says; go out and pick the fruits of your labor and enjoy a wonderful glass of this beautiful nectar.

Saude Nic C





Founded over 160 years ago in 1835, Delas Frères is among the most prestigious wineries in the Rhône Valley and recognized as one of the leading Rhône producers. Delas Frères has vineyard holdings on the steep granite slopes of the northern Rhône. Winemaker Jacques Grange oversees Delas holdings in Hermitage, Crozes-Hermitage, Châteauneuf-du-Pape, Côte Rôtie, Condrieu, Cornas and St. Joseph.

> Imported exclusively by Maisons Marques & Domaines www.mmudsa.net | mobile.mmdusa.net



2010 Blanc de Blanc**s,** North Coast

#### 91 points

"Enticing aromas of Asian pear and spiced cinnamon lead to rich, layered flavors of lemon curd, mineral and fresh almond." *Tim Fish, Wine Spectator, September 16, 2013* 

## Wine Spectator

100% Chardonnay from America's first and finest sparkling

ROUTESTOCK

WILSON DANIELS



"Best Buys from California"

ROUTESTOCK 2011 CHARDONNAY ROUTE 121, CARNEROS ". . a 100% Carneros Chardonnay. . offers fresh lemon zest, honeysuckle, tangerine, with a slight floral undertone." Robert M. Parker, Jr.

Rovers 181. L'arner,

#### ROUTESTOCK

2010 CABERNET SAUVIGNON ROUTE 29, NAPA VALLEY "... an impressive blend of 85% Cabernet Sauvignon and 15% Merlot . . . offers classic notes of cassis, tobacco leaf, licorice, fruitcake and wood spice."

Robert M. Parker, Jr. The Wine Advocate, August 2013



OF BLAN

## 10 Years of Love Under the Basement Steps

e'll help you pick something age-worthy, put it under the basement steps and forget about it.

I wanted to add a personal note to Len's piece on cellaring wine (page 12), here... after all, readers of great how-to manuals can answer the question of "why" they're reading said manual in the first place!

## Belle Glos 'Dairyman Vineyard' Russian River Pinot Noir 2012 Brand new from the Belle Glos line up. 100% Pinot Noir. Rich full bodied style with lush ripe cherry fruit. This wine is both balanced and elegant. on sale \$39.98

#### Mer Soleil Reserve Chardonnay 2011

Classic barrel fermented chardonnay that has beautiful pineapple, peach, citrus and just the right amount of vanilla oak with a fresh clean finish.

\$29.99

#### Caymus Napa Valley Cabernet Sauvignon 2011

A benchmark Cabernet Sauvignon from Napa Valley. Rich, deeply colored, complex wine with fine grain supple tannins on the finish. Enjoy now or over the next 10+ years.

\$78.99

On the path to becoming a "serious" wine enthusiast, there are few milestones after learning the basics of grapes, regions, and flavors. Most people with sufficient interest in our beloved grape juice learn these things simply by trying out every wine unfamiliar to them. The slightly more ambitious will learn all of this in a two-night survey class (the Cambridge Center for Adult Education offers these at a reasonable price, and you may even be blessed by the presence of our own Nic Haegeli as your instructor).

Of the remaining milestones, none are as attainable or significant as the first time you try a mature bottle of wine that has been carefully guarded in the cellar for a decade or more. Sure, you could also mark the first time you spent a hundred bucks for a bottle (my 21st birthday), or the first time you tasted Chateau Margaux (I was 19 but don't worry, it was at a tasting in Italy), but these carry a lot of expense and are really quite intimidating steps. A mature wine, on the other hand, need not be terribly expensive and its acquisition requires nothing more than patience... and if you have a friend with a cellar already, it may not even require that!

I did my initial wine studies at a sommelier's school in Florence during what should have been my sophomore year of college, and at its conclusion I was still only 20 years old and unable to taste in the States. In the world of wine education there is a progression of exams one takes in order to certify that one is a competent and knowledgeable professional so, because of my age, taking the next test legally meant traveling to London for a long weekend... and travel I did!

There were two full classroom days before the test, during which we tasted examples of the major wines of the world. Since England doesn't produce much quality wine on its own, most Brits are at least somewhat experienced with the European appellations, and favorable exchange rates to the pound sterling have made South American wines their go-to for weeknight bottles. Ironically, this means that most Brits also have little experience with the fine wines of the United States, and since we were in London the administrators of this exam felt that this needed to be rectified.

The bottle was a 2000 Seghesio Zinfandel; the one with the blue label that you can find for under \$20 pretty much anywhere. The exam took place at the tail end of 2009, so for the sake of argument we'll round up and say the wine was 10 years old, and it was stunning. The spice notes that people love to talk about in high-end Zin from Dry Creek or Amador costing \$50 or more shone through with astonishing brilliance; black pepper and anise, saddle leather and raisins, a faint smokiness, it was simply a beautiful expression of a grape most people write off as inelegant. The wine was bone dry and the tannins had softened to a texture that puts the word "smooth" to shame. It was a wine-life-altering experience for me, and I can't imagine the impression it made on the guys who'd never before given Zinfandel the time of day!



I now maintain a small cellar (er, rack in my parents' cellar) where I keep a collection of little gems that just need time to polish them up a bit. Some 2007 Vacqueyras that I bought for \$20 apiece, some 2006 Rosso di Montalcino that might have been a few bucks more, a 2005 Alsatian Grand Cru Riesling that Haegeli gave me as a 21st birthday present. The star of the collection is a 2004 Ornellaia, one of the finest of the Super Tuscans, and even that wasn't an absurd investment. To paraphrase that wine movie everyone has seen, "I'm not saving it for a special occasion; the day I open it IS the occasion."

I've talked with plenty of people who don't have a single bottle hidden beneath the basement steps, and I fear that they don't because they're afraid they'll screw it up. Or worse, they fear feeling pretentious. Let me assuage your fears by saying this: just do it. Just come in, we'll help you pick something age-worthy, put it under the basement steps and forget about it. In ten years, I promise you two things... there'll be more than one bottle under the steps, and you'll be glad you took the plunge a decade ago.

#### What to give for Christmas continued from page 10

infamous Old World v. New World debate and highlights the wines of France, Italy, and other major wine countries around the globe. She finishes by discussing how to buy wine, glasses, corkscrews, and even decanters, and includes two appendices of the major Bordeaux producers and house styles of the important Champagne producers.

*Essential Winetasting:* The Complete practical Winetasting Course by Michael Schuster.

If the person on your list ever wondered how to properly taste,

continued on page 30



## Single Malt Tasting Guide

• ANCNO	C
12yr	
\$45.99	
ALC/VOL.	43%
COLOUR	A yellow hue over an amber core
NOSE	Soft, yet aromat- ic, chasing honey and lemon
PALATE	A sweet start brings fruitiness ahead of a hint of nuts and a long, smooth finish

2013

9	ARDBE	G
	10yr	
	\$59.99	
	ALC/VOL.	46%
	COLOUR	Gold with green- ish glints
	NOSE	Smoky, yet deli- cate with subtle tar covered rope fading to reveal raisin and cara- melized apple notes
N OF ALL	PALATE	A smoked tar that is seaweedy and salty over a background of light, clean, fresh, maltiness and lemon skin fruiti- ness.

ARDMO TRADI	ORE FIONAL CASK
\$39.99	
ALC/VOL.	46%
COLOUR	Burnished gold
NOSE	Creamy peat tang and a touch of soft vanilla
PALATE	Sweet ripe fruit, with creamy vanilla, a hint of peat and a warm, succulent finish
	1

#### AUCHENTOSHAN Ó CLASSIC \$37.99

NOSE

ALC/VOL. 40% COLOUR Pale Gold Rich vanilla and coconut, with a hint of green apple and citrus zest PALATE Sweet vanilla cream, fresh green apple skin and a little mint







www.originbeverage.com



• CAOL I 12yr <b>\$64.99</b>	LA	EDRAD 10yr <b>\$61.99</b>	OUR	GLENE 12yr <b>\$56.99</b>	ARCLAS	• GLENR SELEC \$51.99	
ALC/VOL. COLOUR NOSE PALATE	43% Pale straw Smoky, sea-fresh aromas Drinks well at natural strength; sweet start; pleas- ant, light fragrant smokiness and a lengthy finish	ALC/VOL. COLOUR NOSE	Rich Copper Delicate yet thoroughly fruity, with sherry, sweetness, and alluring vanilla Medium-bodied, with a smooth creaminess, sweet warm almonds	ALC/VOL. COLOUR NOSE PALATE	Vibrant amber-gold Fresh and light, sherried fruit combined with a tempting spicy sweetness and a hint of sappy oak Full bodied, de- lightful sherried	ALC/VOL. COLOUR NOSE PALATE	40% Pale Amber Charred oak, subtle vanilla and ripe fruit Leading into a long, spicy finish is a full malt profile laced with lightly sweet vanilla and citrus
			and a sherry over- tone		fruit, with oak, a hint of peat and delicious sweet sensations		continued on page 28





#### Single Malt Tasting Guide continued

• JURA 10yr <b>\$46.99</b>	
ALC/VOL.	43%
COLOUR	Polished copper
NOSE	Oily with light pine, fresh earth, malty cereal all under aged fruit
PALATE	Sweet and soft - malty, nutty, salt, a wisp of smoke and a honeyed finish

	10yr <b>\$49.99</b> -	- regularly \$59.99
	ALC/VOL.	43%
	COLOUR Gold	Full, Sparkling
	NOSE	Huge smoke, sea weedy, slightly medicinal, with hint of sweetnes
,	PALATE	Full-bodied, wit a rich sweetness enrobed in lay- ers of peatiness, smoke and a dash of sea salt

• LAPHROAIG

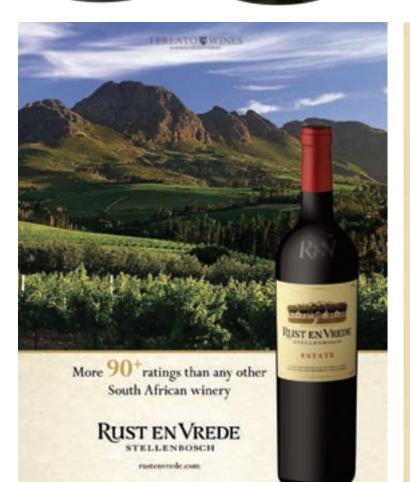
(	OLD PU	ILTENEY	• TALIS
	12yr		10yr
9	\$44.99		\$69.99
	ALC/VOL.	40%	ALC/VOI Colour
	COLOUR	Deep amber with a slight pink hue.	NOSE
a- La ss	NOSE	Medium to high intensity, dry with a hint of sea air.	PALATE
th s	PALATE	Dry, medium bod- ied and smooth with a clean finish: faintly	TALATE
,		salty with a slight sherry note.	

TALISKER 10yr \$69.99

ALC/VOL. 45.8% Colour Gold

> Peat-smoke with sea-water saltiness, the liquor of fresh oysters, a citrus sweetness

Rich dried-fruit sweetness cloud over with delicate smoke and strong barley-malt, finishing warm, intense and peppery





**BLACK BARREL**, a new rum from the inventors of rum. History on the rocks.

Introducing BLACK BARREL, a new rum 310 years in the making. Blended for bold and spicy notes best appreciated neat or on the rocks.

## MOUNT GAY

#### THERE'S A TIME AND A PLACE.

And Sound States in Street, etc., 1971 Million & States



# <section-header>

Joseph Drouhin

#### Drouhin Vaudon Chablis \$19.99

100% Chardonnay – Michael Apstein, Wine Review Online – "None make better Chablis than Joseph Drouhin." Notes of citrus with hints of fresh herbs. A mouth-filling style that displays the elegance and finesse of Chablis. Delicious with seafood and also goat cheese.

#### Drouhin Laforet Chardonnay \$13.99

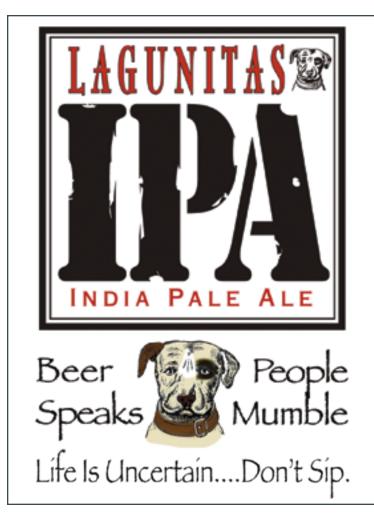
Forbes Magazine – "Twenty Tasty Wines Under \$20 bucks." Crisp, dry and refreshing with notes of green almond. White Burgundy at a super every day low price. Perfect choice for cocktail parties and entertaining.

#### Drouhin Laforet Pinot Noir \$17.99

A wine full of charm. Fruit forward and refreshing, with light tannins and great elegance. Easy to match with food, it will be best with assorted deli meats, poultry, white meat, "au gratin" dishes, roasted meat and soft cheese.

www.DreyfusAshby.com





#### Why Cellar Wine continued from page 12

70-85 percent humidity is desirable to help keep the corks moist (higher levels of humidity than 85 percent can cause label damage). For the same reason the bottles should be stored on their side and not disturbed. The turning of the bottles is the strict domain of Champagne houses! The cellar should be dark. Florescent lighting should be avoided.

Usually the easiest place to accomplish these conditions is in a room in the basement. Be sure to stay away from furnaces and water heaters!

Cabernet Sauvignons, red Bordeaux and Burgundy jump to mind when one thinks of cellaring, and they are a good place to start. The best way to truly understand what happens to a wine as it ages is to experience it firsthand. I would suggest starting with a case of Bordeaux meant to be aged for 3 to 5 years like the Chateau Bellevue Peycharneau (only \$18.99!). Consuming two bottles a year over a six year period will enable you to enjoy it in its youth as well as through its maturity. My wife and I just drank a bottle of the 2000 Chateau Bellevue Peychareau over this past weekend that was lovely!

One of the best ways to be introduced to wines appropriate for cellaring is by asking an experienced wine buyer at your favorite store.

Chances are, that person started their cellar the same way you will.  $\blacksquare$ 

-Len Presutti Corporate Wine Educator

#### What to give for Christmas continued from page 25

even decant, wine, then Michael Schuster's is a good place to start. Mr Schuster is very thorough in this book and discusses how we sense taste, how to open a bottle and pour properly, even what we can expect from certain white and red varietals.

#### Wine with Food by Joanna Simon.

If wine and food pairing are a complete mystery then try this book. It covers a number of topics and starts with some governing principles that one should always keep in mind. Mrs Simon then moves onto different cooking methods and they effect our taste as well as the body of a dish. Following is a detailed map on how to plan a dinner with wines, but the meat and potatoes of the book address varietal profiles, their regional variants as well as classic pairings. This is a great resource for those who enjoy cooking and no longer want the wine to be a nervous afterthought.

For the oenophile in your life, who seemingly only ever talks about wine, I'd suggest the two best wine reference books that I've used over the years...

#### The Oxford Companion to Wine edited by Jancis Robinson

This is THE wine encyclopedia! From A to Z and everything in between, it covers regions, countries, varietals, various terroirs, wine history, viticulture and viniculture. It is the ultimate compendium of wine knowledge and should be since its 800+ pages long. It is the perfect gift for the wine nerd in your life.

The World Atlas of Wine by Hugh Johnson and Jancis Robinson This book literally maps out the wine world. For those who can't find their way (or just love maps...and wine), this volume gives one detailed knowledge of the world's major wine regions. It's not just a book full of maps, however. The authors also cover each major wine country, region, and subregion in full detail. For those g oing on a wine trip on their next vacation, don't take anything else. It is the only resource you will need (and it's also quite big with its 350 or some pages).

Lastly, for the person in your life who loves wine (and all it's romance) as well as traveling try the following, there are two books I highly recommend...

## Vino Italiano: The Regional Wines of Italy, by Joseph Bastianich and David Lynch

This book will transport you (or the person you give it to) to the Italian boot. From the Alps in the north, through the Po Valley, the Appenines, and finish down south through the heel and the islands of Sicily and Sardinia, Mr Bastianich and Mr Lynch provide a guided tour of their experience traveling the country with stories full of passion, humor, good food and plenty of wine. Their region by region snapshot of the peninsula provides the reader with full details on regional varietals, major appellations (and producers) along with a few traditional regional dishes.

#### Adventures on the Wine Route : A Wine Buyer's Tour of France by Kermit Lynch.

Mr Lynch has been importing wines from France for a nearly four decades. In this book, the reader is regaled with his region by region guide of his travels over the years. You'll be entertained by his hialrious stories and encounters with previously unknow producers. You'll also find yourself immersed in monolgues on terroir and other firmly held beliefs about wine (and winemaking).

Finally, if irreverant humor is what you're after, then look into *Ronald Searle's Something in the Cellar*, a book full of hilarious vinous illustrations. Well worth it if you don't want to read anything about wine and just need to laugh.

So if you're wondering what to buy for your favorite oenophile this year, try some wine knowledge complimented by a bottle or two of vino. Happy Holidays!



#### It's the Perfect Gift continued from page 18

saved for time with a friend, it is a simple pleasure that is worth so much.

There is quite a bit to consider along the 4 dozen feet of shelving dedicated to whiskies, not to mention the myriad choices of wine and beer. Rest assured we are more than happy to talk up our provisions and help you decide on the best gift of the season!

#### Cheers, -Tim

You can also check out the single malt tasting guide on page 26 for a range of tastes and exceptional values.

#### Sparkling Wine Vs. Champagne continued from page 14

bodied, with plenty of fruit and crisp acidity, and all of this for under \$20. The innovative minds behind these serious Proseccos are doing everything they can to break the barrier that has been set by all the less serious bottlings, and they are succeeding.

Franciacorta is the only sparkling wine style that still appears to be truly undiscovered. Haven't heard of it? You are not alone. Franciacorta can only be produced in Lombardy, Italy, following the same rigorous rules and regulations as Champagne (in some cases even more rigorous than those for Champagne). Berlucchi Cuvee 61 Brut or Rose Brut are top notch examples of quality Franciacorta; these wines are crisp and clean, with plenty of body, and plenty of bubbles. Definitely worth trying if you haven't yet.

Cremant is simply Champagne from any other region in France... it can't get much simpler than that. Who better to produce a knock off than the people who produce the original? Domaine Rolet Cremant de Jura is literally from Jura, a region just east of Burgundy. Rolet Cremant is a pristine example of what the wines of this region are like. If you have ever had a still wine from Jura, you know exactly what I mean; these wines capture, inspire, and captivate even the nonbelievers, just like Rolet does. Rolet Cremant is creamy, awe inspiring, bursting with life and viscosity. The acidity has a bright grip that doesn't subside while the nuances of roasted nuts, toasted bread, and melons gracefully linger on the palate. Joy in the glass.

Last but certainly not least, is California sparkling wine. California sparkling wine is a very unique category. It is one of the few in which you can find a sparkling wine by the name of "Cold Duck" and on the same shelf find a bottle as brilliant as Schramsberg Blanc de Blanc. Schramsberg may be the #1 producer of sparkling wine in ALL of California, and that is saying a lot considering the competition. Schramsberg's sparkling wine program is one of the best in CA and every time I try their wines, I am reminded of why. Schramsberg is brilliantly beautiful, bringing together the best of Cali sunshine and Champagne ingenuity. Creamy, yeasty, bready, nutty, crisp, clean, fruity, and spicy are just a few adjectives to describe this wine.

Even though Champagne is the premier sparkling wine, it is not the only premier sparkling option. With the increase in appetite for the bubblies, and the constantly increasing prices of Champagne, we should all start looking elsewhere to quench our thirst. What better place to start than on our shelves. Travel the world and taste the best it has to offer without ever leaving town!

See our sale list on page 8 for the best sparkling deals in the area. Salude



# CAPTIVATING

A long sliver of land that spans nearly 3,000 miles along the Pacific Coast is home to a wide range of geological formations and diverse soil types. Chilean winemakers have identified the ideal location for each grape variety—with the Andean foot hills of the Central Valley producing rich, long-lived Cabernet Sauvignon,Carmenere & Merlot, and cool-mineral rich Coastal vineyards specializing in elegant Pinot Noir—producing wines with a distinctive sense of place.

## CHILE - A MOSAIC OF TERROIR

