

# *Amherst Wines & Spirits*

**June 2012**

## **SATURDAY IN-STORE TASTINGS**

Please join us on Saturdays as we pop corks (or twist off caps), slice fresh baked baguettes, set out tasting sheets, and pour the wines. A great way to taste before buying, or just to increase your wine smarts. Fun, casual, and all compliments of the house. We're shifting into our summer mode.

### **June 2: California Sauvignon Blanc**

*The second most popular fine white wine grape from the golden state, better than ever we think. These are great warm weather whites. Come check 'em out.*

### **June 9: Rosés**

*Our annual tasting of the newly arrived rosés, a tasting event not to be missed. We'll taste samples from France, Spain, & Italy from the 2011 vintage.*

### **June 16: Summer Reds**

*We like to lighten up our reds a bit in the hot weather. Does this mean wimpy? Absolutely not. Prepare to be surprised.*

### **June 23: Germany's Great Rieslings**

*If there is a better summer white than a great German Riesling, we haven't found it. Delicious with or without food. Come taste some of our new, higher quality bottlings.*

### **June 30: Beaujolais, France's Gift to Summer**

*The intense fruit balanced by refreshing acidity make this iconic red perfect for warm weather enjoyment. We'll taste a variety of Beaujolais-Villages and Grand Crûs, the top of the heap.*

## **DAD'S DAY**

There are a few reasons you should check with us on this:

1. Impressive selection of wines from all over, but you probably know this
2. Almost as impressive selection of craft beers
3. Cognacs, Armagnacs, Irish Whiskeys, exotic rye whiskeys and single malt scotch
4. Wine glasses and gadgets of all kinds
5. Knowledgeable help to guide you through all this
6. Free gift wrapping
7. We will pack and ship for you, where legal

## **BARGAIN BIN**

The way we deal with end of bin items, changed/scratched labels, vintage changes, etc. All wines in fine condition and priced to sell at **25% off**. The items in the bin change constantly, but right now: Castello La Lecchia Chianti Classico 2008 (\$17.99), Merryvale "Starmont" Chardonnay 2008 (\$19.99). Prices in ( ) are pre-discount. These may be gone by the time you get this but there will be others. Worth checking out.

## **SUMMER SIPPERS**

We're talking "kir", sometimes called *vin blanc cassis*. A teaspoon, more or less depending on the sweetness you want, of crème de cassis in a glass of cold, very dry white and you're all set. No ice cubes, please, as it will dilute the flavors. The classic kir mix, created and named in honor of the mayor of Dijon, Canon Kir, calls for the white wine to be the super dry Aligoté grape from Burgundy. We have a beauty from Marc Morey (\$14.99). We have found that other very dry whites also work well, such as Vignarco Orvieto (\$9.99). Don't cheap out on the cassis. Use the real stuff from Burgundy - a little goes a long way. We recommend the Crème de Cassis from Lucien Jacob (\$13.99/375ml).

## ROSÉ MADNESS

It's that time of year when we focus on the pink stuff. The explosion of this category over the past ten years has been nothing short of phenomenal and we are pleased to be able to offer a diverse selection of wonderful dry rosés. It's hard to imagine summer without them. Think of them as whites but with another level of flavor interest. We like to give them a light (not heavy) chill so as not to miss any of the flavor or bouquet.

**Casal Garcia (P'TGL)** . . . **\$6.99**

*Crisp, quite dry with a light "crackle". Flavors of red fruits and 10.5% alcohol.*

**Borsao (SP)** . . . **\$7.99**

*Way more depth and volume to the flavors than you'd expect at this price. Dark fruits, lightly smokey, richly flavored.*

**Père Caboché (FR)** . . . **\$7.99**

*Crisp and dry with a hint of wild raspberry to the flavors. A blend of Grenache & Syrah from southern France.*

**Château Montaud (FR)** . . . **\$9.99**

*The amphora shaped bottle is traditional in Provence, ground zero for rosés. Pale salmon colored, delicate, quite dry.*

**Lechuza (SP)** . . . **\$9.99**

*The Garnacha grape vinified and aged in stainless to maximize its freshness. Dry, with strawberry/raspberry notes.*

**Domaine Sainte-Eugénie (FR)** . . . **\$11.99**

*From southern France. Blends Syrah & Cinsault into a crisp, dry rosé with a hint of wild herbs which grow here.*

**Cerasuolo d'Abruzzo (IT)** . . . **\$11.99**

*A pink Montepulciano d'Abruzzo, one of Italy's largest wine regions. This one shows a lovely spice component.*

**Mulderbosch (S. AF)** . . . **\$11.99**

*Cabernet Sauvignon is the grape here, and you definitely get that blackberry/cassis thing in the full-ish flavors.*

**Mirambeau (FR)** . . . **\$12.99**

*Bordeaux is not known for its rosés, but we haven't been able to keep this one in stock. Slightly riper style than most.*

**Tavel "Les Lauzeries" (FR)** . . . **\$12.99**

*Perhaps France's most recognized rosé. From the Rhone Valley, full-flavored, deeply colored. A great price for Tavel.*

**Chinon, Domaine Raffault (FR)** . . . **\$13.99**

*From France's Loire Valley. Chinon is better known for its reds, the Cabernet Franc grape. Pale orange-pink, elegant.*

**Heus (SP)** . . . **\$15.99**

*Blend of 4 grapes from Spain's Catalan northeast. Deeply colored and flavored, complex and gorgeous to see. A beauty.*

**Tavel, Château de Trinquedelle (FR)** . . . **\$19.99**

*Intense and deeply flavored with a smokey, earthy, black fruits profile. Deep pink color. Great Tavel - it's an experience.*

## SUMMER'S GREAT WHITES – GERMAN RIESLING

We believe these whites are ideally suited to summer. Fresh, clean, unoaked, with a zippy acidity which balances the light sweetness upfront so that they finish dry. The great ones reflect their specific vineyard sites, the many microclimates and subsoil permutations which form a patchwork quilt in Germany's great best regions. We are now offering selections from Terry Thiese, an importer who specializes in small German estates. Terry is a complete fanatic on this stuff, seeking out winemakers whose zeal for perfection matches his own. These wines are necessarily pricier than others, but they set the standard against which all others are measured and we want you to have a chance to experience them.

**Selbach-Oster:** "These are wines which grab the taster's attention with their extraordinary purity, transparency, and restraint, yet they are undeniably rich and intense." . . . Robert Parker

**TJ Riesling, J & H Selbach 2011** . . . **\$13.99**

**Zeltinger Sonnenuhr Spatlese, Selbach-Oster 2010** . . . **\$33.99**

**Reuscher-Hart:** "Schwang's (the winemaker) wines can have impressive, almost majestic corpulence without being fat, plus a positive depth and stuffing from the lees. Only natural yeasts are used." . . . Terry Thiese

**Piesporter Goldtropfchen Kabinett, Reuscher-Haart 2010** . . . **\$21.99**

**Spreitzer:** Spreitzer has ascended to the top ranks in the Rheingau. No one is better and few are as fine. The wines . . . are crystalline, refined, perfumey, and polished." . . . Terry Thiese

**Oestricher Lenchen Kabinett, Spreitzer 2010** . . . **\$23.99**

**Leitz:** "Leitz's wines are simply more profound, more beautiful, more crammed with fruit . . . lush, glistening flavors of peaches and marzipan are suffused with minerality." . . . Karen MacNeil

**Rudesheimer Magdalenkreuz Spatlese, Leitz 2011** . . . **\$25.99**

**Donnhoff:** "The grand master of Nahe wines works meticulously on his wines and shies away from generalizations" . . . Gault Millau . . . "These are the greatest Rieslings on earth." . . . Terry Thiese

**Kreuznacher Krotenpfuhl Kabinett, Donnhoff 2011** . . . **\$27.99**

**Muller-Catoir:** "The greatest estate in the Pfaltz and one of the top few in all of Germany. Brilliant primary fruit-driven wines of supernatural steely clarity and multi-layered depth." . . . Terry Thiese

**Gimmeldingen Trocken, Muller-Catoir 2010** . . . **\$33.99**

## SUMMER REDS

The supercharged reds which seem so perfect in the cold weather just don't cut it for many of us in the warm, muggy months. Whites and rosés are good alternatives, but if you're a hard core red drinker . . . what to do? Do not despair. We suggest that there are terrific reds built just for summer, a bit lighter and fresher, without the hi-octane weight and with a refreshing acidity to balance the ripe fruit flavors. Often a click lower in alcohol, too. Do not think for a moment that these are wimpy. They display just as much interest, complexity, and regional identity as any wine could. They make great companions to grilled veggies and fish in addition to the usual red-leaning foods. It's a big world. Take a shot.

### **Chianti "Borgi d'Elsa", Melini 2010 (IT) . . . \$8.99**

*A wonderful little Chianti from Melini, an old Tuscan producer. The flavors are right-on Chianti, just without the weight of the big boys.*

### **Lagrimas De Maria 2010 (SP) . . . \$9.99**

*Tempranillo based red from Spain's Rioja region. This sees no wood, held in stainless steel until bottled to preserve the freshness and vibrant fruit. Lovely red cherry flavors, bright and clean.*

### **Nerello Mascalese, Nicosia 2009 (IT) . . . \$10.99**

*The Nerello grape is native to Sicily, don't see it much around here. This delicate red shows off ripe red fruits flavors, cherry & pomegranate, with a mineral underpinning. Lovely bouquet. We like this with a light chill.*

### **Pinot Noir "Santé", Coppola 2010 (CA) . . . \$11.99**

*A rather extraordinary Pinot from Francis Ford Coppola. It actually tastes like Pinot Noir, rare at this price, and shows fine balance. Never clumsy or jammy. You could stay with this for the whole summer, but read on . . .*

### **Albet I Noya "Petit Albet" 2010 (SP) . . . \$11.99**

*From northern Spain's Catalan region, a blend of organically grown Tempranillo and Garnatxa). The light spice from the Tempranillo grape is really pretty, reminds us of a good carafe Bordeaux. Delicate, firm, complex flavors of red fruits.*

### **Pinot Noir "Aria", Segura Viudas (SP) . . . \$11.99**

*A sparkling Pinot from Spain, and what a treat! Best to serve chilled as you would any bubbly. You'll notice the strawberry/raspberry flavor profile as real Pinot Noir. Simple and fun.*

### **Santa Maddela, Muri Gries 2010 (IT) . . . \$12.99**

*Northeastern Italy is a treasure trove of wonderful local grapes no one ever heard of. This one is 93% Vernatsch from high altitude vineyards in the Tyrol. The purity of flavors is astonishing, we never get tired of drinking it (the 12.5% alcohol helps). Red berry, stoney, white pepper, fresh. Yes!*

### **Pigeolet en Provence 2009 (FR) . . . \$13.99**

*The owners of Domaine Vieux Télégraphe, one of the very best Châteauneufs-du-Pâpe, assemble this gorgeous blend from the Côtes-du-Rhône and Côtes-du-Ventoux. Primarily Grenache from vines averaging 25 years. We are awed by the elegance, balance, and symmetry of this red.*

### **Lambrusco, Tenuta Peterzana 2009 (IT) . . . \$15.99**

*This the real stuff, what you'll find in Emilia Romagna, not the sweet plonk made for Americans. Big fruit here, dark cherry & boysenberry, accented by herbs and a hint of anise. No heavy tannins. 12% alcohol. Drink this with a light chill. Terrific.*

### **Brentino, Maculan 2009 (IT) . . . \$17.99**

*Reminds us of a good Bordeaux. A blend of Cabernet Sauvignon & Merlot from the Veneto region in northeastern Italy. A bit fuller than some of the others but never "heavy". Shows ripe berry, currant, cedar, a hint of vanilla. It has the structure and complexity to sell for more. A real beauty.*

## TERRIFIC SUMMER WHITES UNDER \$10

To fit the more relaxed mood of the season . . . a bunch of whites we like for barbeque or just hangin'.

### **Bianco Stradalta, Villa San Martino 2011 (IT) . . . \$7.99**

*The Tocai grape from northeastern Italy. Fresh, crisp, flavors of lemon zest, a hint of vanilla. Great all purpose white.*

### **Fiano, Mandra Rossa 2010 (IT) . . . \$8.99**

*The Fiano grape is native to Sicily. The bouquet of peach & apricot hints at something a bit sweet . . . but no.*

### **Sauvignon Blanc, Touton 2011 (FR) . . . \$8.99**

*This SB is from Bordeaux and is a fabulous value with its crisp, dry style and flavor/bouquet of wild herbs.*

### **Chapelle de la Bastide 2011 (FR) . . . \$8.99**

*It's the little known Picpoul grape from southwestern France. One of our largest-selling whites. Dry, medium-full. Yes!*

### **Vitiano 2010 (IT) . . . \$9.99**

*Blend of two grapes from Umbria – Verdicchio & Vermentino. Great upfront fruit, dry and full. Green apple & citrus.*

### **Sauvignon Blanc, Pellegrini 2010 (CA) . . . \$9.99**

*With its drier, reserved, more elegant style this reminds us more of a European SB.*

### **Chardonnay, Riebeek Cellars 2010 (S. AF) . . . \$9.99**

*Fresh, clean, unoaked, hints of lime with a light minerality to the more delicate flavors. Drier than most CA chards.*

### **Riesling, Wolf Blass 2009 (AUS) . . . \$9.99**

*A dry Riesling, rather full-bodied, soft texture, offering flavors of pear and grapefruit. One of Steve's faves.*

## NEW ARRIVALS

### WHITE

**Inzolia, Zabu 2010 (IT) . . \$9.99**

*It's the Inzolia grape from Sicily, fresh and crisp, with wonderful spice notes in the aroma. The flavors have a lemony sense with a light mineral slant. Great summer white.*

**Pinot & Toi, Maculan 2010 (IT) . . \$12.99**

*Blend of 3 grapes – Toi, Sauvignon Blanc, & Pinot Grigio from vineyards near Verona. We love the velvety texture and flavors of melon & pear. Dry, but not tooth-rattling. Just lovely.*

**Côtes-du-Rhône Blanc, Guigal 2010 (FR) . . \$14.99**

*Most Côtes-du-Rhône is red. In the good years the whites, when you can find them, are worth knowing. This blends the Roussanne & Marsanne grapes into a full-bodied white, wonderful floral bouquet, flavors of peach and toasted almond.*

**Sauvignon Blanc, Groth 2010 (CA) . . \$19.99**

*This Napa winery made its name in Cabernet, but here's the one we like best. The newly released 2011 is quite dry with a creamy texture and mineral underpinning. Full-bodied, lush without sweet. Stylish stuff.*

**Chardonnay, Grgich 2009 (CA) . . \$44.99**

*Mike Grgich cut his wine teeth with as winemaker at Mondavi in the early days. This is, plain and simple, the most outstanding CA Chard we've tasted in a long time. There's a focus and balance to the flavors which marks this as a serious wine. The flavors of citrus, green apple, & melon are clean and pure with a long, vibrant finish. Yes.*

**Meursault "en la barre", Jobard 2009 (FR) . . \$67.99**

*The great white Burgundies are pricey, also quite wonderful. This is a sensual wine which marries both depth and complexity. Deeply flavored, dry, flavors of apple & white peach with a slaty sense. Very long finish. Big league.*

### RED

**Du Couvent 2009 (FR) . . \$8.99**

*This is a simple Bordeaux from a great vintage, the sort of wine you'd get in a carafe at any bistro in Bordeaux. Nothing fancy, but unmistakably Bordeaux. Delicate and fresh.*

**Quinta Bons-Ventos 2010 (P'TGL) . . \$8.99**

*Another super bargain from Portugal. A floral bouquet and flavors which show ripe black fruits hung on a frame of natural acidity to provide structure. At this price . . just about perfect.*

**Monte Cascas 2008 (P'TGL) . . \$15.99**

*Our love affair with Portuguese reds continues. From the Douro, the same area as Port, this is a complex and beautifully constructed red. The aromatics offer a symphony of experiences from dark fruits to wild herbs. The impressive thing to us is the complexity and balance. Nothing over the top, showing poise and elegance. Would be +\$10 from France.*

**Pinot Noir, Calera 2010 (CA) . . \$26.99**

*Blend of grapes from several high altitude vineyards along California's Central Coast by one of the state's pre-eminent Pinot Noir specialists. This is a knockout Pinot with precise, pure flavors of dark cherry & plum. Focused, vibrant, beautifully balanced. Its best years are still to come but hard to resist now.*

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