

Amherst Wines & Spirits

September 2012

FALL WINE FESTIVAL

Please join us for a very special evening as we celebrate the wonderful and diverse world of wines. This will be a “walk around” tasting, a room ringed with tables, each with many wines and staffed by pourers who can speak knowledgeably about these wines. Wines from all major wine producing countries will be represented – whites, reds, bubbly, & Ports. When you enter, you will get a program listing all of the wines, a wine glass, and you’re off on your own! This is a great opportunity to come with friends and share experiences. There will be light munchies (cheese & crackers, etc.) so please plan to eat before coming. Reservations essential.

Here's What You Need To Know

- **DATE:** October 6 (Saturday)
- **PLACE:** The Alumni House, Amherst College
75 Churchill Street (behind the Lord Jeff)
Parking in lot in front of Alumni House
- **TIME:** 7:00 – 9:00
- **COST:** \$40.00

Other Things To Know

Reservations must be prepaid. We cannot accept payment at the event. Phone or email (info at bottom) to save your spots. All wines shown will be available for purchase at special show discounts (pickup following week at store) and there is absolutely no requirement to buy anything. Just come and enjoy. It's good to bring a pen to record your notes on the program. With the holidays just ahead it's a great opportunity to check out wines which might appear on the Thanksgiving table or under the tree. We look forward to seeing you there. This will be fun.

IN-STORE WINE TASTINGS

Come join us in the store on Saturdays as we explore the wide world of wines. We open several interesting bottles, slice fresh baked baguettes, put out special tasting sheets for you to keep, and generally have a good time – all compliments of the house. The wines are open from 2:00 – 5:00. Hope you can stop by.

September 1: Working Class Reds

Our annual Labor Day tasting in which we show less expensive reds which we think represent outstanding value. The title suggests Lenin or Trotsky, but they will not be present.

September 8: Riesling Around the World

Acknowledged by many wine writers as the world's finest white wine grape, Riesling has endured an image problem in the U.S. Now that is starting to change as people discover the range of styles in different regions of the world. We'll taste from bone dry to medium sweet from Germany, Washington, France, and New York.

September 15: Chianti

Tuscany's iconic red. We'll taste from the different Chianti sub-zones – Classico, Rufina, Colli Senesi – as well as just plain Chianti. Some strong vintages in the pipeline now. Who's bringing the Osso Bucco?

September 22: Laurel Glen, Taste the Wines & Meet the Owner

Here's a rare opportunity to taste with the owner of one of California's Cabernet specialists – Laurel Glen. This winery has been bottling outstanding Cabs for many years and Bettina Sichel, principal owner and Managing Director, will bring a new release with her which has not yet been shipped. An opportunity to reserve for Fall arrival at a special “pre-arrival” price. This is one not to miss!

September 29: Staff Favorites

Each of the staff will choose one of his/her favorite wines and write a short blurb telling why. Who knows what wines will show up here? Here's we do know – it will be interesting!!

CALIFORNIA WINE DINNER

Our final wine dinner of the year will focus on the foods and wines of California. The Golden State's cuisine does not fit neatly in a box, but certainly it owes much to the influence of Alice Waters and her Berkeley restaurant, Chez Panisse. The emphasis on ingredients trumps all – fresh and local and presentations which delight the eye. Here's what the menu looks like to date. We will pair these with two reds and two whites, showing the best of what. This will be awesome, a very special dinner.

To Start - Savory goat cheese tart with apples and pears, drizzled with caramel glaze

And then - Panco encrusted crispy fish cake served with corn salsa and Remoulade sauce

And then - Grilled pork loin with porcini, chanterelle, & Portobello mushrooms in a Pinot Noir reduction garnished with crispy broccoli

And finally - Roasted duck confit in a truffle sauce with sauteed pancetta tossed with Orichiette (pasta)

DATE: November 7 (Wednesday)

TIME: 7:00

LOCATION: Bistro 63 at the Monkey Bar (private room in rear)

63 North Pleasant Street, Amherst

Parking in town lot just behind

COST: \$80 (includes tax & gratuity)

“GROWER” CHAMPAGNES – SPECIAL OFFER

The big names in Champagne, the ones everyone knows, buy most of their grapes from small, independent growers and then blend for a consistent house style. It's been this way for years. During the past decade or so has come a change that has sent chills of excitement through the community of Champagne lovers - small growers with superior vineyards making their own bubbly. In the trade these are referred to as “grower” Champagnes since they reflect the individual vineyard sites of the various growers. Production is tiny by Champagne standards. These are wines which showcase the variety of “terroirs” of the Champagne region and offer an experience of the different grapes and soils which constitute the mosaic of this iconic region and are largely unavailable any other way. As with any true Champagne they are a bit pricey, but we cannot recommend them too highly for lovers of the world's greatest sparkling wines.

Selection Brut, Massin . . \$45.99

The limestone rich soils of Massin's vineyards produce exceptional Pinot Noir and this is 100% Pinot Noir. Each parcel on their small property is independently picked and vinified and the wine spends three years aging on the lees prior to release. Richly flavored, creamy texture, with underlying mineral from the vineyard soils.

Brut Blanc de Blancs, Dhondt . . \$49.99

When only white grapes (Chardonnay) are used, the wine is called Blanc de Blancs. Intensely stoney/minerally in style, this wine offers tantalizing hints of white peach and grapefruit and finishes long and with crisp acidity. Elegance defined.

Reserve Brut Premier Crû, Godmé . . \$51.99

This tiny (4000cs all types) 5th generation family producer has developed a cult following worldwide. This blend of 55% Chardonnay, 35% Pinot Meunier, & 10% Pinot Noir shows intensity, purity, and great length, the mark of a thoroughbred.

The Fine Print

This offer is for reservation only, we'll contact you they arrive. No upfront \$\$\$. Delivery in November.

Phone (549-0900) or email

(steve@amherstwinest.com). Quantities limited.

- Assort any 2 bottles – deduct **10%**
- Assort any 4 bottles – deduct **15%**
- Assort any 6 bottles – deduct **20%**

A FEW WINES ON SALE

We'll be bringing in lots of new things for the Fall and holidays. To make room, we need to lighten up a bit. All of these wines are first quality and can be assorted **10% off any 3 bottles, 15% off any 6 bottles, 20% off any 12 bottles.**

WHITE
RED

Rully, Marc Morey 2009 . . \$26.99

Chianti Superiore, Marchese 2010 . . \$11.99

Aglianico “Fidelis”, Cantina Taburno 2008 . . \$15.99

Pinot Noir, Sean Minor 2010 . . \$17.99

Chateau du Puech Haut 2009 . . \$21.99

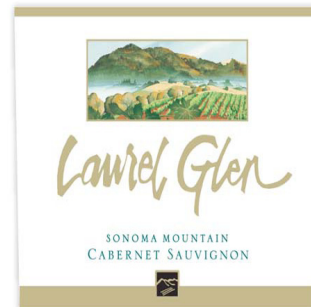
Zinfandel, Marietta 2009 . . \$22.99

LAUREL GLEN VINEYARDS– TASTE WITH THE OWNER

We will have a very special in-store tasting on **September 22** with Bettina Sichel, principal owner and managing director of California's Laurel Glen winery. Laurel Glen is a Sonoma-based Cabernet Sauvignon specialist and we will taste some stunning wines which will be available for sale at special prices. No purchase required, but a unique opportunity to learn about a small (1100cs of principal label) boutique close up. Here's what the wine press has said about Laurel Glen.

"This superb Cabernet Sauvignon vineyard on the slopes overlooking the Sonoma Valley has proven to be one of the finest sources for Cabernet in California" . . . Robert Parker

"Laurel Glen is the leading property in the Sonoma Mountain appellation and one of the best Cabernet producers in California" . . . Decanter



This will be a very exciting tasting and we hope you can make it..

TWO SPECIAL BURGUNDIES

The words "value" and "Burgundy" rarely belong in the same sentence, but here goes . . . we found two Burgundies from the excellent 2010 vintage which we consider exceptional values. In a category which doesn't start getting interesting under \$30 value is a relative term, but if you love real Burgundy like we do, read on. We tasted both of these a few months ago and immediately grabbed some. Both are drinking a bit young just now but they should be at their peak in just 2 – 3 years and hold for another stretch after. If you've gotta dip in sooner, a quick decant will help. Even now they are terrific. These wines are in stock now.



*A blend from 16 small villages in southern Burgundy. Grown on clay & limestone soils the wine displays a lovely aromatic Asian spice component and perfect balance. The flavors of red plum and strawberry jam are bright, vivid, and elegant. **\$24.99***



*From a much smaller appellation in southern Burgundy. The grapes come from Drouhin's own vineyards. This beauty shows the depth, elegance, and finesse which define Burgundy. You can taste the soil of Burgundy accented by spice & red cherry. The flavors seem to caress the taste buds. It's a gorgeous red. **\$36.99***

INTERESTING, INEXPENSIVE, & ITALIAN

Many inexpensive wines are known in the trade as "cookie cutter" wines with styles stamped from a single mold designed to have broad market appeal. Nothing terribly wrong here, but we love to find wines which offer great value *and* don't cater to pop commercialism, wines which are not afraid to be a bit different and show their local stripes. Italy has a bunch.

Ribolla Gialla, Ca'Stella . . . \$8.99 (white)

The Ribolla Gialla grape is local to northeastern Italy where it is often served by the glass or carafe in the local trattorias. Its fresh, dry, crisp style suits the locals just fine and the flavors of lemon grass with hints of anise mark it as something you don't find anywhere else.

Nerello Mascalese, Nicosia 2009 . . . \$10.99 (red)

The Nerello grape is native to Sicily where the volcanic soils impart a special minerality to the flavors. More delicate than muscular it displays ripe red fruits flavors, cherry & pomegranate, with a pretty mineral underpinning. Lovely bouquet. We like this with a light chill.

Lambrusco "Il Grasperossa", Tenuta Pederzana 2009 . . . \$15.99 (red)

Yes – Lambrusco!! But not the sweet stuff made for the American market. This is what you will find in central Italy's Emilia Romagna region, what the locals quaff. Intensely fruity yet dry, dark fruits and wild herbs, with a very light "crackle". Impressive concentration and no tannins. We like this with a brief chill. A bit lower in alcohol(11.5%) than most reds. Quite delicious.

NEW ARRIVALS

RED

Beaujolais-Villages, Domaine du Petit Péron 2011 (FR) . . \$7.99

Here's a lovely Beaujolais at a great price. We were surprised by the concentration – oodles of upfront fruit with the mineral base from the granite rich soils of Beaujolais. Nothing too complex – it's what you would expect to get by the carafe in a Lyon bistro. And you'd love it.

Malbec, Achaval Ferrer 2011 (ARG) . . \$24.99

Perhaps the most exciting Malbec we've tasted in a long time. Combines ripe fruit flavors – raspberry, blackberry, black cherry - with structure while the flavors remain clean and pure with a long finish. Big league. Will continue to improve.

Saladin "Haut Brissan" 2009 (FR) . . \$23.99

When the two daughters took over winemaking at this small family estate which had passed from parents to children since 1422, the longtime practice of natural winemaking – hand harvesting, organic growing, strict sorting of grapes - remained in place. This is a young Rhône wine, 100% Grenache, and will need another 1-2 years to show its best stuff, but the complexity is beginning to emerge even now. The intensity of the ripe fruit is awesome with secondary hits of cacao and wild raspberry. We expect it to rival many Châteauneufs-du-Pâpe. Quantity limited.

WHITE

Domaine Begude "Le Bel Ange" 2010 (FR) . . \$11.99

Unoaked Chardonnay from southwestern France showing flavors of ripe apple underscored by a slash of light mineral. The flavors are bright, clean, & full without any of the sharp edges we often find from Chards from this area. This is really lovely and will pair well with a variety of foods. We love it.

Grillo Parlante, Fondo Antico 2010 (IT) . . \$13.99

Grillo is an indigenous Sicilian white grape and this is, by a long shot, the best we've tasted. This is a powerful white, deeply flavored with a distinct herbal slant giving dimension to the flavors of citrus, anise, and earth. Plenty of stuffing to stand up to richly flavored foods and convert hard core red wine drinkers. Yet – never heavy or clumsy in its richness.

Domaine de la Citadelle 2010 (FR) . . \$14.99

The magic in a perfect white is the balance of ripe fruit flavors and acidity, and this one has it in spades. We find a wonderfully nuanced balance of freshness and vivid flavors, dry and with impressive length on the palate. Shows the pedigree of more expensive wines. A blend of 3 grapes no one has ever heard of from southern France. It's a beauty.

Alvarinho, Anselmo Mendes 2010 (P'TGL) . . \$19.99

Sometimes we taste a wine so unique and wonderful we must have it in the shop, sales potential be damned. This is a Portuguese white, not what most customers are looking for, especially at this price. In Spain this grape is called Albariño. It is a big wine, deeply flavored, crisp, ultra dry, & mineraly with a lightning bolt of acidity running through which gives the wine what the geeks would call "nerve", and "lift." Dramatic, not for wine wimps.

Chardonnay (estate), Failla 2010 (CA) . . \$47.99

This tiny Sonoma Coast winery bottled only 240cs of this wine from their own organically farmed vineyards on steep, rocky, cool slopes very near the ocean. We were fortunate to get a bit. Fermented in French oak, the wine is quite full-bodied showing baked apple, ginger, & melon with an underlying minerality and enough acidity to support the lush fruit while providing a crisp, dry finish. Classicly styled CA Chard, layer upon layer of flavors, a real beauty. Small supply.

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