

FEBRUARY 2012 | \$100 CASE



CHATEAU DES TOURTES SAUVIGNON—FRANCE

LOOK FOR AROMAS OF CITRUS, FRESH-CUT GRASS AND LIGHT FLORAL NOTES. ON THE PALATE THE WINE IS FRESH YET ROUND WITH RIPE CITRUS, MINERALS AND CRISP APPLE CHARACTER. AN IDEAL WHITE FOR PAIRING WITH SEAFOOD, THIS WILL ALSO MAKE A LOVELY APERITIF ON ITS OWN.



KROARA CORTESE —ITALY

OPENS WITH BEAUTIFUL AROMATICS OF RIPE MELON, PEAR & LEMON/LIME CURD. THE PALATE IS LIVELY WITH LOVELY TEXTURE WITH A HINT OF TROPICAL FRUIT & JUICY MELON CHARACTERISTICS. THE FINISH IS FULL OF LUSH FRUIT, BRIGHT ACIDITY & MINERAL NOTES.



CURATOLO 'MULINEA' INSOLIA—ITALY

BEAUTIFUL STRAW YELLOW COLOR WITH FLORAL & CITRUS AROMAS. THE PALATE IS BRIGHT AND COMPLEX WITH PEACHY, CITRUSY FRUIT AND A FAINT HINT OF ANISE SEED AND ALMOND. FINISHES WITH BRIGHT AND JUICY ACIDS.



LAGARDE VIOGNIER—ARGENTINA

IT OFFERS UP ENTICING AROMAS OF JASMINE, PEACH, APRICOT , AND A HINT OF TROPICAL FRUITS. LONG AND VERY FRESH WITH CITRIC NOTES OF PINK GRAPEFRUIT. VIBRANT ON THE PALATE AND WELL-BALANCED, THIS SAVORY EFFORT IS ALSO A VERY GOOD VALUE.



SANTA ALICIA CHARDONNAY—CHILE

MADE WITH CAREFULLY SELECTED GRAPES, THIS RESERVE CHARDONNAY IS COMPLEX, WITH SUBTLE SMOKEY-OAK AROMAS, A WELL BALANCED VARIETAL CHARACTER AND A CREAMY AND BUTTERY TEXTURE, THIS IS A FINE, CONCENTRATED AND WELL STRUCTURED WINE.



SEITERRE BARBERA—ITALY

AROMAS OF BLACKBERRY, MEAT, DARK CHOCOLATE, AND EARTH. ROUND, RICH MOUTH OF BERRIES, SPICE, LEATHER AND BROWN SUGAR. YOUTHFUL WITH CHERRY AND BLACKBERRY AROMAS TINGED BY CRACKED PEPPER. FRESH, JUICY AND SPICY.



PENASCAL TEMPRANILLO—SPAIN

A BOLD RED WITH A BOUQUET THAT SHOWS OFF ITS SPANISH HERITAGE - STRONG MINERALITY WITH LOTS OF RIPE BLACKBERRY FRUIT, COMBINED WITH SPICY LEATHER AND PEPPER NOTES. FULL-BODIED ON THE PALATE WITHOUT BEING HEAVY AT ALL. VERY SMOOTH TANNINS WITH JUST A HINT OF OAK.



SASSO DEI LUPI SANGIOVESE—ITALY

A GREAT AND HIGHLY VERSATILE GRAPE WITH RED FRUIT, TYPICAL OF CENTRAL ITALY. ITS COLOR IS A YOUNG RUBY RED WITH VIOLET HUES. ITS BOUQUET IS INVITING WITH CLASSIC FLORAL AROMAS OF VIOLET AND CHERRY FRUIT. ITS FLAVOR IS PLEASANTLY TANNIC, OF MEDIUM STRUCTURE AND WITH A JUICY FINISH.



SAN ELIAS CARMENERE—CHILE

THE GRAPES FOR THIS CARMENERE ARE SELECTED FROM VINEYARDS IN THE CENTRAL VALLEY. THE WINE PRESENTS A DEEP RED RUBY COLOR WITH ELEGANT AROMAS OF PLUM AND BLUEBERRY. JUICY AND PERSISTENT FLAVORS OF RIPE BLACK FRUITS AND HARMONIOUS TANNINS.



SERRAGRILLI DOLCETTO—ITALY

BRIGHT VIOLET COLOR. HIGH-PITCHED AROMAS OF DARK BERRIES, MINERALS AND FRESH FLOWERS, WITH A SPICY OVERTONE. JUICY CHERRY AND CASSIS FLAVORS SHOW GOOD POISE AND CLARITY, WITH JUICY ACIDITY ADDING LIFT. THE BRISK, CLEAN, PERSISTENT FINISH REPEATS THE SPICY NOTE.



SAVANNHA PINOTAGE/SHIRAZ—SOUTH AFRICA

PACKED WITH FULL RED-BERRY FLAVORS, TOUCHES OF CINNAMON AND NUTMEG SPICES, AND SOFT TANNINS, THIS WINE SHOULD PAIR WELL WITH MOST RED MEATS OR POULTRY. THE SWEET FRUIT FLAVORS OF PINOTAGE MAKE IT AN IDEAL MATCH FOR SPICY CURRIES.



CARE SYRAH/TEMPRANILLO—SPAIN

THE SYRAH-TEMPRANILLO IS DARK RUBY-COLORED WITH AROMAS OF GAME, SMOKE, SPICE BOX, BLUEBERRY, AND BLACKBERRY THAT ARE SURPRISINGLY COMPLEX. ROUND, SMOOTH-TEXTURED, AND SPICY ON THE PALATE.