

exquisite Chards coming from these enchanted islands. Most of New Zealand’s vineyards are found in the Marlborough region, from which we have sourced some of the finest Chardonnays in the store.



The 2005 Seresin Chardonnay (#17818, \$21.99) is an exceptional Marlborough example that combines the finest Burgundian vineyard and cellar practices with the deep, complex flavors that only perfectly ripe fruit can offer. This Chardonnay is notable for its incredible mouthfeel: it is creamy and lush, yet it retains great balancing acidity, contrasting mineral notes, and a subtle spiciness that make this wine fun to linger over. This bottle is a testament to the exceptional work being done in New Zealand’s wineries today.

For something a bit more approachable, look no further than Oyster Bay’s 2006 Char-

donnay (#13502, \$9.99), also from Marlborough. It is made in an immediately attractive style, with a judicious dash of oak intertwined with rich apple and apricot fruit, all enlivened by a touch of citrus. The barrel aging adds a creamy texture to the wine and a softness that makes it irresistible.

There are many other fascinating winemaking regions outside of Marlborough as well. Auckland, on New Zealand’s North Island, has a warm climate, but its ocean-influenced weather never reaches the high temperatures that can give wines over-the-top, jammy, candied-fruit character. The 2004 Kumeu River Chardonnay (#15772, \$19.99) balances flavor intensity with subtle winemaking to produce an elegant wine that we found reminiscent of a fine Burgundy, with its rich core of apple fruit and gently assertive notes of vanilla, tropical flowers and earth. Bottles from this winery have a track record of aging exceptionally well: this estate remains one of New Zealand’s finest, year in and year out.

The many and varied microclimates of New Zealand provide almost any grape variety with a chance to ripen perfectly. The Kiwis are now producing superb examples of lesser-known white grapes that are just beginning to show up on the radar of the wine-buying

public. We’re predicting that, with a little help from New Zealand’s winemakers, they’ll soon be as familiar as that old standby, Sauvignon Blanc.

Hailing from the Hawke’s Bay region on the eastern shore of the North Island is the 2004 Sileni Sémillon “The Circle” (#12525, \$17.99), a very interesting change of pace. Typically used as a component in white Bordeaux blends, this Sémillon has great lime and tropical fruit notes that lilt across the palate, wrapped in a gentle layer of waxy fruit and delicate toffee flavors. This is just the thing for a Chardonnay drinker who’s looking to try

something new.

We conclude our all-too-brief tour of New Zealand’s whites by returning to the Marlborough region. The 2005 Culley Riesling (#12029, \$11.99) is the perfect wine for toasting the end of summer. With a lacy structure that matches that of the finest German Rieslings, and a bit of richness added by aging on the lees, this wine oozes zesty lime and green apple flavors, with a subtle perfume of white flowers and citrus peel. Don’t miss out on the Culley Riesling or the rest of our fresh summer whites: fall’s coming up sooner than you think!



Cellar

IN A BOX

The Cellar in a Box showcases small producers and atypical varieties—a great way to discover new wines. Get a list of all of the buyers’ notes in each box! (#18381) **\$183.88 – 15% = \$156.99**

RED WINES

Item	Name	Vintage	Price
18324	Chianti Classico, Val delle Corti (Italy)	2004	18.99
This Chianti Classico has an abundance of wild red berries, almonds, anise, and violets, all grounded by mineral-laden tannins. The concentration is amazing. This is a wine of immense purity, made in the most traditional of styles in order to illustrate the beauty of Sangiovese.			
18301	Vanzini Pinot Nero, Extra Dry (Italy)	NV	18.99
The term “Extra Dry” can be misleading. In this case, the wine is not totally dry – but it’s pretty close. There is a hint of sweetness that makes this Pinot Noir all the more accessible and versatile with foods. Try it with preserved meats, cheeses and even stews; it’s full of strawberries, cherries and sparkle.			
18279	Pic Saint-Loup “Les Tonillières,” Mas Foulaquier (France)	2005	16.99
This Pic Saint-Loup comes from southern France’s Coteaux du Languedoc wine region. It is a hearty, full-bodied, unoaked, dry red wine that bursts with mixed dark fruit aromas. Excellent with seared meats or any rich, grilled foods.			
18273	Vacqueyras, Dom. de Montvac (France)	2004	12.99
The Montvac Domaine, located in the village of Vacqueyras in the Rhône Valley, has been passed down from mother to daughter for four generations. A blend of Grenache, Syrah, and Mourvèdre, this Vacqueyras doesn’t see any wood. Instead its focus is dense black fruit, with lots of spice and chewy tannins on the finish.			
18202	Tamar Ridge “Devil’s Corner” Pinot Noir (Australia)	2005	14.99
How often do you see a Pinot Noir from Tasmania? This is an opportunity that may not come around again for a while. This easy-to-drink red is full of soft, spicy berry fruit flavors.			
12453	Bremerton Shiraz Langhorne Creek “Selkirk” (Australia)	2005	17.99
This vineyard, near Adelaide, is owned and operated by a Scottish family. Dark berry and plum fruit, an approachable character, and a smooth finish make this Shiraz a delight to drink.			

WHITE WINES

Item	Name	Vintage	Retail Price
18363	Costa d’Amalfi “Tramonti,” San Francesco (Italy)	2006	15.99
A unique bottling from the village of Tramonti, which faces the Amalfi coast. Vines in this area have long been known for producing lean, nervy, well-mineraled white wines from a blend of indigenous varieties. This is based on Falanghina, Pepella and Biancagata, and is a beautiful dry white with aromas of citrus fruits, herbs and minerals.			
18330	Muscadet, Dom. de la Sénéchalière (France)	2006	15.99
There’s something compelling about Muscadet that always keeps us coming back for more. This one is even more inviting because it’s the new vintage release from Marc Pesnot, winemaker extraordinaire. Full of ripe pineapples, flowers and apples, it is incredibly drinkable with food and without. An absolute delight with oysters.			
18266	Estate Riesling Dry, Basserman-Jordan (Germany)	2006	15.99
The Pfalz region is one of Germany’s warmest winegrowing areas, meaning that its Rieslings are some of the richest in the region. This one is fermented until dry, and shows yellow pineapple fruit and Meyer lemon on the palate. It’s great as an apéritif but also wonderful with light meat and seafood dishes.			
18212	Vinho Verde, Case de Sezim Grande Escolha (Portugal)	2006	7.99
Vinho Verde is the name of both a Portuguese wine region and the lovable, spritzy wine it produces. The Casa de Sezim estate has been making wine since the Middle Ages! This is a dry, light-bodied white, with floral aromas and citrus flavors.			
18130	Don Nicanor, Chardonnay Viognier (Argentina)	2006	14.99
This white wine comes from Mendoza, Argentina, high up in the mountains where the climate is cooler - meaning that the wines turn out fresher. A blend of Chardonnay and Viognier, it is full of white fruit and vanilla bean flavors from oak aging. This is also very generous with its fruit, meaning that you can easily sip it on its own or enjoy it throughout a meal.			
14800	Argyros Atlantis White (Greece)	2005	11.99
This Greek white wine from Santorini is a blend of Assyrtiko, Athiri and Aidani. Full of ripe, yellow, exotic fruits – quince, pear, mirabelle – it is fruit-forward and fresh, and an easy match for any white meat or seafood.			



TOP TEN

Under \$10

Each month, we select ten of our favorite wines under \$10 and put them together in a case at an unbeatable price. We call this our Top Ten under \$10. You get a bottle of each of the delicious wines listed below, plus one extra bottle of the two wines marked (**), all for one great price. (#18380) **\$74.99**

Item	Name	Vintage	Price
12936	Sextant Chardonnay (Australia)	2005	6.99
This Chardonnay undergoes a small amount of oak aging, so the citrus and stone fruit characteristics shine through with a touch of vanilla. A rich, round wine; try it with salmon or scallops.			
13492	Porteño, (Argentina)	2005	4.99**
With its ruby red color and aromas of black cherries and plums, this Argentine red is simply one of the best wines to come out of Mendoza in years. The tannins are silky-smooth and work perfectly with grilled meat dishes or hard, aged cheeses.			
14282	Jelu Malbec (Argentina)	2005	7.99
(Practicing Organic) We can’t resist this Malbec. It’s a perfect example of how well the grape can do in the Mendoza region of Argentina. Full-bodied with dark berry fruit – blueberries and blackberries – and a spicy edge on the finish. This is a rich, bold red that will pair well with any meat dish, grilled or roasted.			
14441	Trebbiano d’Abruzzo, Lillà (Italy)	2006	7.99**
A remarkable Trebbiano from Abruzzo, a coastal region nestled alongside the Adriatic Sea in Central Italy. This white comes from medium- to old-vine plantings in the foothills of the Majella mountain range, one of the highest points of the Abruzzo appellation. Dry on the palate, the wine offers a harmonious balance of citrus fruits, with minerals on the finish. Just as on the beaches of Abruzzo, this wine is best enjoyed with seafood: fresh anchovies, octopus or shellfish go hand in hand.			
16348	Vinho Verde, Provam (Portugal)	2006	5.99
This tasty white comes from the area of Monção in the Vinho Verde region of northern Portugal. It’s dry on the palate with firm minerals, offering notes of tarragon and green apples. A natural match for anything seafood-based, but also very refreshing all by itself on a warm spring day.			
17293	Wellies Sauvignon Blanc (New Zealand)	2006	13.99 on sale 9.99
The Wairau Valley in Marlborough is New Zealand’s original and most famous area for Sauvignon Blanc. This is an incredibly approachable wine, fresh with melon, gooseberries, yellow plums and the classic “grassy” aroma that even a beginner could nail in a blind tasting.			
18105	Ch. Grand-Champs, Bordeaux Rouge (France)	2005	7.99
Red Bordeaux comes in all shapes and sizes. As it happens, this one is the sort that’s bursting at the seams with mixed berry fruit. Wines this appealing are great to have around the house to open for those unexpected guests.			
18175	Delacroix, Brut (France)	NV	9.99 on sale 7.99
This is exactly what bubbly should be: fun, friendly, and festive enough for a special occasion. An exceptionally tasty dry French sparkler, the Delacroix bottling will please just about any palate; enjoy it as an apéritif or marvel at how it sets off your most luxurious lobster dish. Many of our customers are buying this wine by the case, and wisely so: we think everyone should have a bottle of bubbly chilling in the fridge at all times, ready to be popped whenever the situation calls for it. Which turns out to be quite often.			
18186	Demay Jumilla (Spain)	2004	8.99
This medium-bodied red is so well balanced, and its fruit so well integrated, that we were all shocked when we first tried it. A blend of Monastrell (a.k.a. Mourvèdre), Syrah, and Cabernet Sauvignon, this big red has lovely notes of blackberry and spice.			
18244	Ch. Pierre Jean Merlot (France)	2005	5.98
This Merlot is a fantastic complement to any cheese course. A bit of spice keeps things interesting, and it’s full of cherries, plums and that lovely, velvety, Merlot-y texture we love.			

All prices subject to availability. Vintages subject to change without notice. Not responsible for typographical errors.





Wine

SPARKLING

Item	Name	Vintage	Retail Price	SALE PRICE
14316	Charles de Fère, Blanc de Blancs Brut	NV	8.99	6.99
16951	Xènius Cava Brut Reserva	NV	9.99	7.99
	This traditionally made Cava comes from northwestern Spain's Penedès region. With bright citrus and green apple notes on the palate, this is clean and crisp, and has a delicate bead.			
14570	Giró Ribot Cava	NV	10.99	8.99
16934	Gruet Brut	NV	12.99	10.99
17524	Gruet, Blanc de Noirs	NV	12.99	10.99
17174	Michel Frères, Crémant de Bourgogne	2003	13.99	11.99
	A white sparkling wine (known as a "Crémant" when made outside of the Champagne region) produced in the Chablis region of Burgundy. The cool climate produces a wine that has the crisp acidity of true Champagne. Dry, mineral-driven and full of citrus and mixed apple fruit on the palate, this is a natural match for any seafood fare, be it cured salmon, smoked trout or oysters.			
17936	Michel Frères Rosé, Crémant de Bourgogne	2005	13.99	11.99
	A very pretty, top-value rosé sparkler made in the méthode champenoise in Chablis. Elegant red fruit flavors and nice toastiness make this a perfectly typical, perfectly delicious sparkling rosé.			
14751	Prosecco, Bortolotti	NV	14.99	12.99
14193	Gramona Gran Cuvée	2003	17.99	14.99
	This handcrafted vintage Cava comes from a Penedès estate where all traditional methods are used, included manual riddling of all of the bottles. A delicate bead and a warm brioche nose will have you coming back for more.			
56824	J Sparkling Jordan	2002	26.99	21.99
17404	Moët White Star Extra Dry	NV	31.99	28.99
17084	Bollinger Special Cuvée Brut	NV	45.99	38.99
USA				
14823	Mirassou Pinot Noir	2006	8.99	6.99
66814	Bonny Doon Big House Red, Santa Cruz	2005	8.99	6.99
14146	Chalone Vineyard Chardonnay	2005	9.99	7.99
15415	Castle Rock Petite Sirah, Lodi	2004	11.99	8.99
16837	The Shadow Syrah	2002	11.99	9.99
	Producer Edmunds St. John has created this dark and mysterious Syrah. With black plum fruit, winter spices and hints of licorice and black pepper, this wine cries out for food. It interacts beautifully with the flavors of exotic cheeses, and a touch of smokiness makes it a natural partner for grilled meats.			
17623	Cline Viognier	2005	11.99	8.99

Item	Name	Vintage	Retail Price	SALE PRICE
17919	Station Cabernet Sauvignon, Napa Valley	2004	11.99	9.99
	When we first tasted this Napa Cabernet, we were floored by how rich and delicious it was. Highly concentrated, with seductive notes of roasted coffee bean, cassis, and dark chocolate, it finishes with balanced acidity and lip-smacking tannins. Try it for yourself - just make sure you're sitting down first.			
62314	J Lohr Riverstone Chardonnay, Monterey	2005	11.99	9.99
65011	Cline Zinfandel Ancient Vines	2005	13.99	10.99
	This mouth-coating Zinfandel offers flavors of toasted caramel and dark berries. With soft tannins and a lasting vanilla finish, the Ancient Vine Zin is dangerously easy drinking.			
99014	Liberty School Cabernet Sauvignon	2005	14.99	11.99
17577	Carina Cellars Syrah	2003	15.99	12.99
	This Syrah is a must-try! Made by Joey Tensley in Santa Barbara, California, it's brambly, smoky, and always elegant. Plush, dark berries and an amazing mineral undercurrent make this taste more like it's from the Northern Rhône than California.			
16813	De Sante Sauvignon Blanc	2005	17.99	14.99
18160	Silverado Sauvignon Blanc, Miller Ranch	2005	17.99	14.99
13614	Heitz Cellar Chardonnay	2005	19.99	15.99
81494	St. Supéry Merlot, Napa	2001	21.99	14.99
82014	Franciscan Cabernet Sauvignon	2004	22.99	18.99
11683	Peju Cabernet Sauvignon	2003	39.99	31.99

FRANCE

13184	Pichon Merlot	2004	7.99	5.99
27174	Muscadet sur Lie, Ch. de Chesnaie	2006	7.99	6.99
36314	Ch. La Grange Clinet, 1er Côtes de Bordeaux	2004	7.99	6.99
29964	Mâcon-Villages, Labouré-Roi	2005	8.99	6.99
17708	Corbières "Cuvée Alice," Ch. Ollieux Romanis	2005	9.99	7.99
	A rumor was started in Paris stating that Alice was the name of the winemaker's mistress. We're here to state the facts: namely, that Alice was the name of the grandmother who started the winery. Based on old-vine Carignan, this wine is light, fruit-driven, and fun.			
18222	Côte du Ventoux, Delas	2005	9.99	6.99
	This is a fresh, youthful wine that allows its fruit flavors of plums and black cherries to take center stage, as the juice never sees any wood. Coming from the base of Mount Ventoux, east of the Rhône River, it is 80% Grenache and 20% Syrah. Drink this with a slight chill and experience the perfect summer evening wine.			
29454	Côtes du Rhône, Rouge, Dom. Pelaquié	2005	9.99	7.99
10954	Corbières "Fontanilles," Dom. des Deux Anes	2004	11.99	9.99



Wine

Item	Name	Vintage	Retail Price	SALE PRICE
13124	Ch. Cadillac Lesgourgues	2003	12.99	10.99
22054	Pinot Gris Reserve Trimbach	2003	16.99	13.99
15940	Ch. Grandes Plantes, St.-Emilion Grand Cru	2003	18.99	15.99
	Expressive nose of spices, blackberries and black peppercorns. Fleshy fruit and fresh on the finish. Aged in oak for just under a year before bottling. Drinking well today.			
17781	Côtes de Provence Blanc, Dom. de la Sauveuse	2005	18.99	15.99
	"Sauveuse" is the name of the spring that supplies the water to this part of Provence. This Provençal white is made from a blend of Rolle (aka Vermentino) and Ugni Blanc. Aromas of white flowers, honey, and citrus waft from this glass; one sip and you'll be transported to the rolling hillsides of Provence.			
23133	Sancerre "Apud Sariatum," Raimbault	2006	19.99	16.99

SPAIN

14009	Campo de Borja "Los Dos," Almira	2006	5.99	4.99
15112	Campos Reales	2006	6.99	5.99
13976	Luzon Verde	2006	7.99	6.99
13289	Cortijo Rioja	2006	8.99	7.99
	This easy-drinking Rioja is made with 100% Tempranillo. Light-bodied and filled with ripe red fruit and soft tannins, this is a red to appeal to many different palates. Perfect with everything from chicken to pasta to fish.			
15541	Cuevas de Castilla "Con Class"	2006	8.99	6.99
18013	Pardina, Viñas de Alange	2006	8.99	6.99
	From the Alvear Estate, well known for its sherries, comes this light and refreshing white made from the local Pardina grape variety. With notes of citrus and melon, it is the perfect summertime wine.			
13849	Pago de Valdoneje Bierzo	2005	11.99	9.99
	Made from the Mencia grape, this red wine comes from the small D.O. of Bierzo in northwestern Spain. This up-and-coming region is influenced by the Atlantic Ocean: in this case, the maritime climate has yielded a lighter-bodied wine, with bright, vibrant red fruit. This is great with a slight chill.			
17955	Rioja Crianza, Rondan	2001	11.99	9.99
18254	Urban Oak Ribera Del Duero	2004	12.99	10.99
17778	Mallorca White "Quibia," Anime Negre	2005	14.99	11.99
	Mallorca is Spain's first offshore D.O. wine region, and it has a plethora of unusual indigenous grape varieties. The Anime Negre winery recently took over an old dairy farm to start making its alluring wines on this ancient island. This white, made from the indigenous Prensall Blanc grape blended with Muscat, is aged in oak. The result is a rich and aromatic wine with an undercurrent of salty minerals. A must-try.			

Item	Name	Vintage	Retail Price	SALE PRICE
12457	Rotllan Torra Reserva, Priorat	2001	17.99	14.99
48944	Condado de Haza, Ribera del Duero	2003	22.99	17.99
17776	Solpost Montsant	2003	23.99	19.99
15117	Muga Reserva Selecccion Especial	2003	37.99	29.99

ITALY

17837	Rocco Rosso, Dolcetto di Ovada, Cascina Il Rocco	2005	9.99	7.99
45221	La Segreta Bianco, Planeta	2005	10.99	8.99
	This unusual blend combines Grecanico, Chardonnay, Viognier, and Fiano into an exciting package. The nose has lovely notes of honeysuckle and lilac in addition to the crisp citrus and tropical fruits. In the mouth it is unexpectedly rich, oozing orchard fruit flavors with a nice refreshing note of minerality keeping everything taut and lively. This is a great apéritif wine and a lovely choice for simple fish and shellfish dishes.			
46000	Pinot Grigio, Santi	2006	10.99	8.99
16571	Arcese Bianco, Bera & Figli	2005	11.99	9.99
17592	Pinot Bianco, Cantina Nalles Magrè	2005	11.99	8.99
15815	Nero d'Avola, Feudo Montoni	2002	13.99	10.99
11642	Valpolicella, Le Ragose	2002	14.99	11.99
17682	Rosso di Montefalco, Napolini	2004	14.99	11.99
42336	Il Frappato, Valle dell'Acate	2005	14.99	12.99
	A dry red from a very Sicilian grape variety: Frappato. Pretty from the start, this scrumptious wine is ruby red in color, with firm raspberry fruit and lively acidity. It's the perfect easy-drinking wine to enjoy every day with Italian red sauce dishes.			
44441	Rosso Ibleo, Gulfi	2006	14.99	12.99
	The Gulfi winery's entry-level Nero d'Avola. A radiant red that offers juicy raspberry fruit, lively acidity and a touch of spice. This is a wine that benefits from air: try it before and after decanting and you'll taste the difference.			
17108	Primitivo, Perrini	2004	16.99	13.99
00117	Nebbiolo, Produttori del Barbaresco	2005	17.99	14.99
12299	Ruchè "Na Vota," Sant'Agata	2006	18.99	14.99
	Very little Ruchè (roo-keh) is grown in Italy, so we feel very lucky that it's making a rare appearance in New York. This is a graceful red wine with floral characteristics, violets especially, along with red currant and cherry aromas, soft tannins and good acidity.			
47564	Chianti Classico Riserva, Ducale Ruffino	2003	22.99	19.99
46224	Chianti Classico Riserva "Selvanella," Melini	2001	23.99	19.99



Spirits

ON SALE

SEPTEMBER SPIRITS SALE

Cromwell Vodka 80° and Gin, 1.75 #05937, #04607 Retail Price: 13.99 SALE PRICE: 11.99	Grant's Scotch, LTR #03306 Retail Price: 14.99 SALE PRICE: 11.99	Deschaux VSOP Brandy, LTR #00936 Retail Price: 13.99 SALE PRICE: 11.99
Southern Comfort 80°, LTR #08946 Retail Price: 21.99 SALE PRICE: 19.99	Bushmill's Irish Whiskey, LTR #03986 Retail Price: 23.99 SALE PRICE: 19.99	Bailey's Irish Cream, LTR #08156 Retail Price: 24.99 SALE PRICE: 21.99
Iceberg Vodka, 1.75 #05237 Retail Price: 24.99 SALE PRICE: 21.99	Belvedere Vodka, 750 #05294 Retail Price: 26.99 SALE PRICE: 23.99	Christiania Vodka, 750 #05386 Retail Price: 27.99 SALE PRICE: 23.99
44 Degrees North Vodka, 750 #12887 Retail Price: 29.99 SALE PRICE: 24.99	Woodford Reserve Bourbon, 750 #02000 Retail Price: 31.99 SALE PRICE: 28.99	Dewar's White Label, 1.75 #03257 Retail Price: 34.99 SALE PRICE: 31.99
Hennessy VS, LTR #06506 Retail Price: 39.99 SALE PRICE: 34.99	Jack Daniels, 1.75 #01207 Retail Price: 41.99 SALE PRICE: 37.99	Johnnie Walker Black, LTR #03456 Retail Price: 43.99 SALE PRICE: 38.99
Compass Box Oak Cross Malt Whisky, 750 #16852 Retail Price: 44.99 SALE PRICE: 39.99	Bombay Sapphire 94°, 1.75 #04067 Retail Price: 44.99 SALE PRICE: 39.99	Oban 14 Yr., 750 #04124 Retail Price: 52.99 SALE PRICE: 44.99

AMANDA'S PICKS FOR SEPTEMBER

ROTHMAN & WINTER CREME DE VIOLETTE LIQUEUR (#18483, 750 mL, \$24.99)

This gorgeous amethyst-colored drink perfectly captures the color and fragrance of Alpine violets. Delicate and clean in the mouth, not to mention pretty to look at, this jewel of a liqueur would be marvelous in an elegant champagne cocktail or dropped into a glass of dry white wine for a sexy new spin on the Kir.



GORDON & MCPHAIL TAMNAVULIN CONNOISSEUR'S CHOICE 14 YR. (#18387, 750 mL, \$49.99)

I have never tasted a Scotch at this age that is so creamy and rich. It reminds me quite a bit of oatmeal raisin cookies, but with a pleasant herbal note for balance and a pleasingly long finish. Very distinctive for a Speyside Scotch, and a great smooth sipper to wind down a long day.



REISETBAUER BLUE GIN (18519, 750 mL, \$39.99)

Despite being made with a crazy amount of botanicals and spices that originate from no fewer than ten countries, this is one of the cleanest gins I have ever tasted. Instead of knocking you over the head with aromatics, it's a dainty, fresh zinger with flavors of lemongrass, mandarin orange and a hint of ginger. A great drink to help you make the best of those last warm summer nights. It's terrific straight up or on the rocks, but it wouldn't offend tonic or a cocktail either.



Pinot Noir

KIWI STYLE

WHILE NEW ZEALAND

is best known for its lip-smacking Sauvignon Blancs, the region has lately been excelling at the production of distinctive Pinot Noirs as well. The fickle red grape from Burgundy has a way of expressing terroir (the broad translation of which is "a sense of place") like few others do. Since it mutates easily and is strongly influenced by weather, Pinot Noir is frequently an expression of its vintage and its place of origin, rather than the embodiment of a style contrived and imprinted by a winemaker.

Pinot Noir being the impressionable grape that it is, the character of each vintage shines through quite clearly in these wines. We are fortunate

to be in the midst of a string of excellent vintages, but 2004 and 2006 are our particular favorites. Yields in 2004 were fairly large, except in Central Otago, where spring frosts reduced crop levels, producing wines of uncommon depth and power. 2006 was truly a great year in New Zealand, with cool spring conditions contributing to lower yields, the grapes again ripening evenly over a gentle growing season. Wines from these vintages are classic and iconic examples of Kiwi ingenuity, retaining all the character that makes them truly and obviously of their place.

Pinot Noir has a large presence in the South Island's Marlborough region, where it yields wines that fall in the

middle of the spectrum as far as weight and complexity go: the perfect accompaniment to a light dinner. Also on the South Island is Central Otago, whose warm summer months and cold and snowy winters duplicate the climatic conditions of northern France. Pinot Noirs coming from this scenic region are some of the best not only in New Zealand but in the world, with spicy herbal notes and a savory, smoky tone to the bright strawberry fruit.

Martinborough, in the heart of the Wairarapa wine region on the North Island, is home to a disproportionately large number of New Zealand's finest boutique wineries, and the stars of these portfolios tend to be the

restrained Pinot Noirs, packed as they are with rich fruits accented with minerality that expresses itself in subtle notes of cocoa, black spice, and earth.

Just to the north of Martinborough, and thus exposed to a touch more warmth and sunshine, is the Hawke's Bay region. This is one of the rare places where most red grapes can ripen successfully. Lots of sunshine, rich soils and cooling ocean breezes all contribute to rich, round wines with bold fruit flavors, gentle tannins and soft acidity.

All of these wonderful New Zealand Pinot Noirs are delicious and ready to drink tonight. Compare one to a bottle from Burgundy or California and see how the Kiwis stack up.



Kim Crawford Pinot Noir, Marlborough 2006 (#1152, \$15.99)



Sileni Pinot Noir, Hawke's Bay 2006 (#12523, \$17.99)



Delta Vineyards Pinot Noir, Marlborough 2006 (#17821, \$18.99)



Olssens Pinot Noir "Jackson Berry," Central Otago 2004 (#13113, \$32.99)



Ata Rangi Pinot Noir, Martinborough 2004 (#13130, \$41.99)



Martinborough Pinot Noir, Martinborough 2004 (#73604, \$56.99)

SEPTEMBER TASTINGS & EVENTS

Get 15% off
all Wine Poured

Thursday & Friday 6 - 8 pm
Saturday 3 - 5 pm
Sunday 2 - 4 pm

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
5 MEET THE WINEMAKER FROM RANSON IN OREGON	6 DISCOVER GREEK WINE ITALIAN WINES TICKLE YOUR TASTEBUDS	7 LOVELY LAMBRUSCOS GREAT SPANISH WINES CELEBRATE BRAZILIAN INDEPENDENCE DAY	8 CALIFORNIA CLASSICS WINES OF PIEDMONT A GIN FOR REAL GIN DRINKERS	9 FLAVORED VODKAS FROM IDAHO
12 MEET THE WINEMAKER FROM RANSON IN OREGON	13 AUSTRALIAN PHENOM GRANT BURG CANTON GINGER LIQUEUR HAS ARRIVED	14 URUGUAYAN WINES A TO Z WINERY EVENT SILK SEPTEMBER	15 WINES OF SPAIN DISCOVER CHILEAN WINES WORLD'S SMOOTHEST VODKA	16
19 FRENCH WINES SMALL SPANISH WINE REGIONS	20 YOU GOTTA TRY THESE DELICIOUS ITALIAN SIPPERS VELOCE LIQUEUR: A MODERN CLASSIC	21 WELCOME MR. SAKURAI FROM DASSAI ZWACK LIQUEUR: A HUNGARIAN TREAT	22 THE HIGHEST-RATED RUM IN THE WORLD	23
26 PERFECT AUTUMN FINDS AUSTRIAN AND GERMAN DELIGHTS	27 AUTUMN DELIGHTS JAPANESE SAKÉ BREWERS ARE IN TOWN TASTE OF CARIBBEAN LUXURY	28 JEAN PHILIPPE MARCHAND FROM BURGUNDY HARVEST FROM THE ALPINE ORCHARDS	29	30

15% OFF TUESDAYS

We pick the region ... YOU pick the wine! Every Tuesday our buyers pick a region or type of wine and mark it down 15%

September 4 Cali "Other Whites"	September 11 Portugal	September 18 Central Italy	September 25 Washington
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Join our email list to receive info on the wine region we choose each Tuesday, including a sneak peek at the wines on sale. Go to astorwines.com to sign up! (Discount excludes sale, allocated and Store Card items.)

Tired of Coming to Astor Wines & Spirits?

If you're sick of our bright new sales floor, can't stand the sight of our friendly, knowledgeable staff, and cringe at the thought of being offered any more free samples of wines, spirits and sakés, there's hope for you yet at www.astorwines.com.

Our slick new website is up and running! It's now even easier for you to browse our selection (which can be obtrusively large in person, we'll admit), to learn about those new artisanal cachaças everyone's talking about (which are probably disgusting), or to find out what we're pouring this week (not that you'd ever be interested in stopping by to taste). Take our site for a spin, kick the tires a bit, and if you think we can improve it in any way, send us your thoughts at suggestions@astorwines.com



399 Lafayette at 4th Street
New York, NY 10003
t. (212) 674-7500
visit www.astorwines.com



By subway, take the **6** to Astor Place
or the **R** **W** to 8th Street



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What's Next in Wine

SEPTEMBER 2007

STORE HOURS: Monday – Saturday, 9:00 AM – 9:00 PM; Sunday, 12:00 – 6:00 PM



NEW ZEALAND WHITES

Not Just Sauvignon Blanc

IT'S OFFICIAL: summer is winding down, and we're now barreling headlong into autumn. That doesn't mean that our thirst for refreshing white wines has abated yet, however. In these final weeks of the warm season, we are instead looking forward to the last evenings we'll spend this year with crisp, thirst-quenching whites, and pondering what might help ease the transition to fall weather. Naturally, we've come up with the perfect solution: the exciting white wines of New Zealand.

Most people think of New Zealand as an excellent source for Sauvignon Blanc – and rightly so, given the intensely aromatic and rich examples it produces. France is the original home of the grape, and we certainly can't fault the French for their wonderful Sancerres and Pouilly-Fumés. When Sauvignon Blanc made its way to the faraway island of New Zealand, however, the results were truly special, and since then they've only gotten better.



Huia's 2006 Sauvignon Blanc (#12240, \$18.99) is a blend of grapes from several vineyards from across the Wairau valley. The blend creates a complex finished wine, with one plot adding fine acidity while another contributes the exotic gooseberry notes and palate-gripping flavors of passion fruit and guava. This intense bottling is Sauvignon Blanc at its finest, with uncommon richness coming from partial fermentation in neutral oak barrels. Pair it with rich seafood or poultry dishes and your palate will sit up and pay attention.

Kim Crawford's 2006 Sauvignon Blanc (#10715, \$14.99) was slowly fermented in stainless steel to preserve the fruit's delicate nature. It offers up the herbaceous aromatics – redolent of freshly cut grass – that are so typical of New Zealand's Sauv Blancs. The palate nicely balances the fresh citrus and tropical fruits with the herbal notes, and there's even a very slight (almost implied) flavor of jalapeño there too, making this a great match for Latin fare.

Wellies 2006 (#17293, on sale for \$9.99) is a perennial favorite at Astor for its unabashedly fruity character, featuring the classic trio of passion fruit, gooseberries, and melon on the nose, with a restrained herbal aroma as well. This is a great apéritif wine, and it goes so well with so many cuisines that you'll have trouble knowing when not to serve it.

While Chardonnay is not as commonly associated with New Zealand as Sauvignon Blanc, there is no shortage of

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