

Agiorgitiko is one of the most widely planted grapes in the country, but one of the most beloved wines has to be the fascinating Retsina, which is more or less Greek history in a bottle. For years, Greek winemakers used pine resin to seal their wine barrels, and the resultant white and rosé wines took on the distinctive flavor of pine. Nowadays, the wine is produced by adding small amounts of Aleppo pine resin to the fermenting grape

juice, or by steeping the resin in pouches that basically serve as big tea bags. Immensely popular as the perfect accompaniment to Greek meze (or appetizers), Retsina is also great as an apéritif. It’s an acquired taste for sure – and we highly recommend that you start acquiring it, especially if you haven’t tried anything new in a while.

With the recent modernization of Greece’s wineries, it should come as no surprise that

the popular “international” grape varieties are now being planted all over the country, right alongside the native grapes. Many winemakers are leaving the country to study abroad, then returning to their homeland with a newfound appreciation for the wonders of varieties like Chardonnay and Cabernet Sauvignon. The collision of modern technology with Greek culture and soils is producing some truly excellent and intriguing bottlings. They

have plenty of familiar attributes, but there is no denying that each wine gains something distinctive from its Greek upbringing.

We have the subtle Chardonnays on the shelf right next to the most rustic (and unpronounceable) Greek wines. Browse through this section for a bit of guidance; either way, Greece might just become your new source for surprising, accomplished, delicious wines.



Thalassitis Santorini, Gai'a 2006 (\$19.99, #50261)

Coming from the Greek island of Santorini and made entirely from the indigenous Assyrtiko grape, this smoky white wine is simply a delight. Bright notes of honeysuckle and citrus play against a focused minerality.



Agiorgitiko “Red Stag”, Dom. Spiropoulos 2004 (\$11.99, #17653)

This very approachable and very drinkable red is made from the indigenous Agiorgitiko grape. Notes of red currants and black pepper are followed up by soft tannins and a long finish. Try this with light fare for amazing pairing.



Notios Red, Gaia 2006 (\$12.99, #15310)

Notios means “the southerner,” and this easy-drinking red is indeed from southern Greece. It is made from the local Aghiorgitiko variety, which in this case has yielded a soft, velvety wine with plum and cherry flavors.



Retsina, Gaia NV (\$12.99, #17743)

Gaia has produced an exquisite version of this traditional wine by steeping “tea bags” of pine resin in the must, which creates subtle aromas of mint and eucalyptus. A must-try with salty foods!



Chardonnay, Ch. Harlaftis 2005 (\$11.99, #17658)

Greek Chardonnay? Yes, please! This white calls to mind the great bottlings of southern Burgundy with its bright acidity and citrus flavors, which sparkle over firm underlying minerality and a beautiful creamy mouthfeel.



Estate Red, Domaine Mercouri 2004 (\$17.99, #17657)

The Mercouri Estate has been operating since the late 1800s and imported the first Refosco vines from Italy’s Friuli region during that time. Since then, Refosco has flourished in Greece. This wine is deep and complex, with black fruit, layers of spice, and herbal notes. It could easily age for another five to ten years, but it is simply stunning right now.

TOP 11 Values



FOR APRIL

At Astor, we often come across amazing and arresting wines. Every once in a while, though, we'll hear the price of a really great bottle and exclaim, "That's ALL?" This is the test a wine must pass in order to be in our Top Values selection: we must be shocked, both by its quality and by its low price. We've put our fragile nerves on the line for you, so please enjoy the fruits of our labors.			
Item	Name	Vintage	Price
11	50004 La Rioja Alta, Viña Alberdi, Reserva (Rioja, Spain)	2000	17.99
The Viña Alberdi is made of mostly Tempranillo grapes, with a hint of Mazuelo. Very traditional in style, this wine exhibits roasted coffee bean, plum, and leather on the nose, always remaining delicate on the palate.			
10	19031 Chianti Classico, Saggio (Tuscany, Italy)	2005	14.99
Saggio Chianti Classico is made from one of the best large producers in all of Tuscany. "Classico" not only describes the character of this wine, but also indicates the zone in which it's produced. This is an ideal match with roasts, especially pork roasts, as the delightful fruit is heavy on the berries.			
9	23587 Cahors, Clos Siguier (SW France)	2005	11.99
A Malbec from the Cahors region of southwest France. It's fruit-driven but never guilty of excessive extraction, showing surprising aromas of blackcurrant fruit.			
8	17590 Corbières Blanc, Ch. Ollieux Romanis (Languedoc-Roussillon, France)	2006	12.99
White wines from Corbières are few and far between; this fact, combined with the consistently high-quality wines we've seen from this estate, almost sold us on this wine before we'd even tried it. Of course, it lived up to our expectations. This blend of equal parts Marsanne and Roussanne is surprisingly fresh on the palate, with notes of honey, lush citrus fruits, and white flowers. Fermented and aged entirely in steel tanks, it's a rich, round wine, but this quality comes from its viscous texture, not the influence of oak.			
7	13084 Corbières "L'Enclos", Dom. des Deux Ânes (Languedoc-Roussillon, France)	2003	17.99
Another great endeavor from the husband-and-wife team in the Corbières area of Languedoc, this wine is perfectly balanced and smooth, with flavors of black fruit, nutmeg, and dried fig. A structured red that is aged both in tank and in old barrels.			
6	19470 Amayna, Sauvignon Blanc, Leyda Valley (Chile)	2006	19.99
Leyda, a sub-region of San Antonio, is located in a valley between the Coastal Mountain Range and the Pacific Ocean, running parallel to Chile's Central Valley. This wine has lots of tropical fruit, dominated by white pineapple and white flowers. A dry and distinctively New World Sauvignon Blanc.			
5	50874 Monopole Blanco, CVNE (Rioja, Spain)	2006	11.99
Made from 100% Viura, this white Rioja from CVNE exhibits bright orange blossom, honey, and vanilla, all the while showing a surprisingly refreshing acidity.			
4	19626 Gavi, Nuova Abbazia di Vallechiarà (Piedmont, Italy)	2006	16.99
A delicate, dry Gavi with stony minerals, citrus, and floral fruit, all in perfect balance. Unoaked and showing incredible freshness, this is excellent with seafood dishes and amazing with chowder.			
3	53094 d'Arenberg Shiraz, Footbolt (South Australia)	2004	16.99
Rich, full-flavored Shiraz sourced from late-19th-century vines in the heart of South Australia's McLaren Vale. Marvelous texture with plum, blackcurrant, and blueberry flavors paving the way to a long, rewarding finish.			
2	53415 Yering Station Pinot Noir (Victoria, Australia)	2005	17.99
With aromas of herbs, cherries, raspberries, and warm spices on the palate, this medium-bodied wine is quite stunning. Open a bottle tonight and you'll immediately understand why Yering Station has received tremendous accolades in Australia this past year.			
1	12240 Huia Sauvignon Blanc (Marlborough, New Zealand)	2007	21.99
Gooseberry, tropical fruit, and lime notes abound in this textbook New Zealand Sauvignon Blanc. A classic wine calls for a classic pairing, so try it with shellfish for a phenomenal experience.			

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. (#19614) **\$89.99**

Item	Name	Vintage	Price
14441	Trebbiano d'Abruzzo, Lillà	2006	7.99
A remarkable Trebbiano from Abruzzo, a coastal region nestled alongside the Adriatic Sea in Central Italy. This bottling 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 and minerals on the finish. Just as on the beaches of Abruzzo, this wine is best enjoyed with seafood: it goes hand in hand with fresh anchovies, octopus, and shellfish.			
16807	Prosecco Brut, Scu Dò (Veneto, Italy)	NV	8.99**
Prosecco has long been our favorite alternative to Champagne, and this delicious bottle is a perfect reminder of why. Light, dry, subtly citrusy and endlessly drinkable, Scu Dò comes to us from a collection of small independent growers in Northern Italy's Valdobbiadene, a sub-region of the Veneto. We think it's some of the best bubbly on the market: perfect for sipping, savoring, or toasting.			
16976	Sobon Estate Zinfandel, Hillside (California, USA)	2006	9.99
This delicious Zinfandel is produced from old vines in Amador County. Flavors of cocoa and blackberries ooze from the glass, making this sturdy and bold wine an absolute joy with hard cheeses or a grilled steak.			
17129	VRAC Côtes-du-Rhône (Rhône, France)	2006	8.99
We were thrilled to find this light-bodied, fresh and fruity Côtes du Rhône. It is made in the style of the French countryside, where people simply pull up to wineries and fill up their jugs with wine. Now you, too, can lead this lifestyle - without even leaving the Village.			
17293	Wellies Sauvignon Blanc (Marlborough, 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. The Wellies bottling is incredibly approachable, with fresh melon, gooseberries, yellow plums, and the classic "grassy" aroma that even a beginner could nail in a blind tasting.			
18053	Ch. Jalousie Beaulieu, Bordeaux Superieur (Bordeaux, France)	2005	10.99 ON SALE 8.99
This red blend comes from a mid-sized property very near the town of Fronsac in Bordeaux. The wine is based on Cabernet Sauvignon and shows plenty of ripe blackcurrant fruit on the palate.			
18501	Jardin de la Fruitière, Dom. de la Fruitière (Loire, France)	2006	8.99
The Loire Valley offers a wealth of interesting wines in all shades and styles. This is a dry, still white wine made in the Nantais region from a blend of the Melon de Bourgogne and Chardonnay grapes. It's dry with lots of minerals and bright, citrus-driven fruit aromas. Excellent with seafood.			
18793	Savia Viva Tinto "Familia" (Almansa, Spain)	2004	11.99 ON SALE 9.99**
This beautifully made red wine reminds us of a juicy Bordeaux from the Médoc: after resting in oak barrels for 8 months, the juice (Merlot and both of the Cabernets) emerges full of dark red berry fruit flavors and spice accents. Great with roasts, braises, and company.			
19451	Santa Fé de Arraiolos, Vinho Regional Alentejano (Alentejo, Portugal)	2006	7.99
An excellent wine if you're looking for something that's dark, rich, and dripping with black fruit flavors. It's fresh and lightly tannic, making it a perfect pairing for most meat-based cuisines.			
19269	L'Etoile de Rachelle, Colombard Chardonnay (Vin de Pays, France)	2006	8.99
Another lucky find for the Astor staff: we were just floored by the juicy fruit on this Chardonnay. Don't stop at one bottle - this one will be a hit at parties year-round, so keep it on hand by the case.			



Item	Name	Vintage	Retail Price	SALE PRICE
66814	Bonny Doon Big House Red, Santa Cruz	2005	8.99	6.99
89810	Coppola Rosso California	2005	8.99	6.99
62154	Pacific Rim Riesling	NV	9.99	7.99
17623	Cline Viognier	2006	9.99	7.99
88064	Hawk Crest Merlot	2004	11.99	9.99
14825	Louis M. Martini Cabernet	2005	12.99	9.99

64674	Ch. St. Jean Fumé Blanc, Sonoma	2006	12.99	9.99
62924	Beringer Chardonnay, Napa	2005	13.99	10.99
12243	Benson Ferry Old Vine Zinfandel	2005	12.99	10.99

74524	Coppola Claret, Diamond Series	2004	14.99	11.99
65333	Rodney Strong Cabernet Sauvignon	2004	16.99	12.99
67604	Calera Chardonnay, Central Coast	2006	16.99	12.99
18803	Mahoney Vermentino, Las Brisas	2006	15.99	12.99
10456	Wyatt Pinot Noir	2006	16.99	13.99

83005	J Lohr Merlot, Paso Robles	2005	17.99	14.99
61954	St. Supéry Unoaked Chardonnay, Napa	2006	18.99	14.99
64029	Franciscan Merlot Napa	2004	18.99	14.99
15225	Quivira Zinfandel, Dry Creek	2005	19.99	14.99

60084	Sebastopol Chardonnay, Vine Hill Ridge	2006	21.99	18.99
10322	Acacia Pinot Noir	2005	26.99	21.99
18444	Lynmar Chardonnay, Russian River Valley	2005	28.99	22.99
61284	Nalle Zinfandel, Dry Creek Valley	2004	28.99	22.99
55009	Grgich Fumé Blanc, Napa	2006	33.99	26.99
63264	Ridge Zinfandel Lytton Springs	2005	33.99	28.99

66144	Groth Cabernet Sauvignon, Napa	2004	57.99	48.99
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Item	Name	Vintage	Retail Price	SALE PRICE
13805	Pichon Sauvignon Blanc	2006	7.99	6.99
19270	Baron d'Alienor Sauvignon Blanc	2006	8.99	6.99
29964	Mâcon-Villages, Labouré-Roi	2006	8.99	6.99
A bright, light Mâcon with good mineral tones and Chardonnay fruit. The Labouré-Roi firm produces consistent, good-quality Mâcon-Villages.				

26794 Gaillac, Ch. Lastours 2004 10.99 **8.99**
From the Gaillac area in southwest France, this red blend is soft and easy to drink, with aromas of green peppers, spices and black cherries. It's great with game dishes.

15414 Mas de Gourgonnier, Baux de Provence **2005 12.99 10.99**
This robust red blend is a crowd favorite that is drinking exceedingly well in its youth. Chock-full of dark berries with a touch of anise, this wine gets a little support from an approachable tannic structure.

19954 Corbières "Fontanilles," Dom. des Deux Anes 2005 13.99 10.99
This Corbières is dark, rich and smoky, with fine tannins giving it excellent structure and an impressive presence on the palate. It is aged in tank only - no oak barrels.

13217 Dom. Triennes "St. Auguste" 2004 17.99 **14.99**
A lovely red blend of Syrah, Cabernet Sauvignon and Merlot from the south of France, made from fruit grown in limestone-based soil and aged in old oak barrels. Dark berries, blackcurrants and briar interact nicely on the palate and minerals pop out on the finish.

13080 Carignan VdP de Vallée du Paradis, Clos des Camuzeilles 2004 21.99 **16.99**
From the Fitou region of the Languedoc, this wine is made entirely from 70-year-old Carignan vines. Smoky notes on the nose are followed by deep plum on the palate.

18231 **Gigondas, Dom. de Piaugier** **2005 28.99 23.99**
Domaine de Piaugier is an old winery located in the town of Sablet, comprised of many small plots with different terroirs throughout the Southern Rhône. The vines for this Gigondas are 40 years old and grown in clay soils. Powerful, with notes of blackberries and anise, while finishing with velvet-laden tannins.



Item	Name	Vintage	Retail Price	SALE PRICE
17613	Orvieto Classico, La Carraia	2006	8.99	6.99
17837	Rocco Rosso, Dolcetto di Ovada, Cascina Il Rocco	2006	9.99	7.99

This winery is located in the ancient town of Castelletto d'Orba in Piedmont. The wine is made from the red Dolcetto grape and is the epitome of a "soft" red. The tannins are silky and the fruit is dark: it's just a little bit too easy to finish the

The wines from the Hauner estate always express their roots. This blend of Nerello Mascalese and Nero d'Avola is black, mineralized, and very much like an earthy but fruit-driven Dolcetto. Great with grilled meats.

43284 **Cirò Rosso, Librandi** **2005** **11.99** **9.99**
Cirò is produced from Gaglioppo, the most important grape variety in Calabria. This red has spicy fruit on the nose, with an elegant texture supported by firm, ripe tannins.

17987	Aglianico "Con Ta Do," Di Majo Norante	2004	16.99	13.99
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46500 Duca San Felice Riserva, Librandi 2004 16.99 **13.99**
A nice spicy red, made from the Gaglioppo grape variety in Southern Italy's Calabria region. This vintage brought out more dark fruit than most, but the wine maintains its trademark dark spice aromas.

43644 Terre di Tufi, Teruzzi & Puthod 2005 17.99 **14.99**
This blend of Vernaccia, Chardonnay, Malvasia, and Vermentino is barrel-fermented, yielding a wine full of bright and vivid fruits ranging from pineapple to peach. It's made in a lush, medium-bodied style, with barrel aging adding an undercurrent of vanilla and lovely toasty nuances that permeate the wine. A great match for baked sea fish.

44479	Chianti Classico, Cennatoio	2004	18.99	14.99
11642	Valpolicella, Le Ragose	2004	19.99	15.99
47174	Antinori Villa Red IGT	2003	21.99	16.99

17262 Pinot Nero - Blauburgunder "Meczan", Hofstätter 2006 21.99 **18.99**
Any way you describe this – Pinot Nero or Blauburgunder – one thing is certain: this is perfect for those who enjoy traditional red Burgundy. It's delightfully earthy, with beautiful red-berried fruit, almond-peel tannins and playful acidity. Food is a must: something saucy, meaty or gamey would be ideal.

Item	Name	Vintage	Retail Price	SALE PRICE
14009	Campo de Borja “Los Dos,” Almira	2006	6.99	5.99
15672	Luzon, Jumilla	2006	7.99	6.99
50024	Chivité Rosado Gran Feudo, Navarra	2006	8.99	6.99

This dry, full-flavored rosé has a spicy edge that makes it an tasty pairing for the cuisine of Navarra, its region of origin. Navarra (Rioja’s neighbor to the east) produce:

18169 Cuatro Pasos, Bierzo **2005** **11.99** **9.99**
Coming from 80-year-old vines grown on the hillsides of Bierzo in northeastern Spain, this wine sees only two months of oak and possesses many layers of flavor and complexity. We tasted black plum and cherry notes, hints of tobacco, and a touch of bittersweet chocolate.

19611 **Jaume Mesquida Negre, Mallorca** **2005** **14.99** **11.99**
This is truly a Mediterranean wine. Made from, Callet, a traditional Mallorcan grape, this wine is rich and concentrated. Flavors of black olive, black cherry, and toasted vanilla burst from the glass.

12025	Albariño, Dona Rosa	2006	17.99	13.99
50004	La Rioja Alta, Viña Alberdi, Reserva	2000	17.99	14.99
48854	Marques de Griñon "Caliza"	2004	18.99	14.99

Item	Name	Vintage	Retail Price	SALE PRICE
12655	Manta Sauvignon Blanc	2007	6.99	4.99
15425	Terra Andina Merlot	2006	7.99	5.99
15312	Errazuriz Merlot Estate	2006	9.99	7.99
18434	Doña Javierla Sauvignon Blanc	2006	10.99	8.99
19317	Viña Chocolan, Carmenère	2006	10.99	8.99
17460	Jelu Pinot Noir	2006	12.99	8.99

14421 Kaleido Bonarda, Vista Flores Vineyards **2005 12.99 10.99**
Bonarda is one of the most popular and successful red grapes grown in Argentina. This fantastic wine is from the Mendoza region and gives you everything you could want in a full-bodied red: spice, lush black fruit (blueberries and blackberries), and medium grip from the tannins.

14561	Malbec, Familia Mayol	2006	13.99	11.99
19470	Amayna, Sauvignon Blanc, Leyda Valley	2006	19.99	14.99

16396 Punto Final Malbec Reserva 2005 18.99 14.99
This rich red is aged in French oak for 16 months and then in bottle for a further 6 months. It is deep violet-red in color, with a nose that reveals a combination of red fruits and toasty notes from the oak. On the palate it is a complex and structured wine with a long finish.

75487	Benmarco Malbec	2005	18.99	15.99
55154	Catena, Malbec	2006	19.99	16.99



Spirits

ON SALE

APRIL WOWERS

Astor Gin and Astor Vodka 80°, 1.75 #04557, #05857 Retail Price: 13.99 SALE PRICE: 11.99	Skyy Vodka, LTR #05086 Retail Price: 16.99 SALE PRICE: 14.99	Georgievskaya Vodka, Lemon Vodka, Black Currant LTR #17687, #17690, #17691 Retail Price: 29.99 SALE PRICE: 14.99
Mount Gay Eclipse Dark, LTR #07456 Retail Price: 21.99 SALE PRICE: 18.99	Dewar's White Label, 750 #03254 Retail Price: 23.99 SALE PRICE: 18.99	Leblon Cachaca, 750 #14211 Retail Price: 25.99 SALE PRICE: 21.99
Iceberg Vodka, 1.75 #05237 Retail Price: 24.99 SALE PRICE: 21.99	Tanqueray Gin, LTR #04456 Retail Price: 26.99 SALE PRICE: 23.99	Bluecoat Gin, 750 #19199 Retail Price: 27.99 SALE PRICE: 24.99
Montecristo Rum 12yr., 750 #03375 Retail Price: 29.99 SALE PRICE: 24.99	St. Germain Elderflower Liqueur, 750 #17539 Retail Price: 31.99 SALE PRICE: 27.99	Sauza Hornitos Tequila, LTR #07956 Retail Price: 32.99 SALE PRICE: 27.99
Makers Mark Bourbon, LTR #01346 Retail Price: 32.99 SALE PRICE: 28.99	Rémy Martin VSOP, 750 #06804 Retail Price: 43.99 SALE PRICE: 36.99	Ferrand Cognac Réserve, 750 #07364 Retail Price: 49.99 SALE PRICE: 42.99
Compass Box Peat Monster, 750 #12544 Retail Price: 49.99 SALE PRICE: 43.99	Patron Silver Tequila, 750 #07634 Retail Price: 49.99 SALE PRICE: 44.99	Lagavulin 16 Yr., 750 #04164 Retail Price: 65.99 SALE PRICE: 53.99

STAFF PICKS FOR APRIL



ST. ELIZABETH ALLSPICE DRAM
(375 mL, \$23.99, #19455)

This classic cocktail ingredient marries Jamaican pot-still rum with allspice berries. It's lightly sweet and traditionally enjoyed in a wide variety of cocktails, punches, and memorable social situations.



TRU VODKAS: LEMON, VANILLA, AND UNFLAVORED (750 mL, \$33.99)
Arriving at Astor this April.

Talk about a drink that elevates your mood: TRU is Certified Organic vodka distilled from American wheat and sold in packaging that is 100% recycled, recyclable or biodegradable. The company will even plant a tree for every bottle you buy! Try the straight vodka and the infused ones, made with real natural flavors (no extracts), and see if you can pick a favorite. We couldn't.



EDRADOUR BALLECHIN #2 MADEIRA MATURED
(750 mL, \$139.99, #19539)

Great as it is, we never recommend this Scotch to people just getting their feet wet in the whisky world: It's an advanced dram if there ever was one. A powerfully smoky, sweet nose (bacon fat and maple syrup come to mind) and a bitter caramel finish leave us intrigued, speechless, even awestruck – yet always wanting more.

Wines

Kosher

Not your mother's Manischewitz!

Item	Name	Vintage	Price
73984	Alfasi Chardonnay Kosher (Chile) Mevushal. Supple round notes of honey and brown butter make this Chilean bottling an excellent value.	2006	7.99
73601	Alfasi Merlot Kosher (Chile) A light-bodied mevushal red wine that is dry and full of plum flavors. Excellent before and during a meal.	2006	7.99
17200	Barkan Classic Petite Sirah (Israel) Mevushal. This lighter-style red wine is a fantastic value. It features bright plum and berry flavors as well as classic aromas of black pepper and forest floor.	2005	9.99
30095	Bartenura, Pinot Grigio, Kosher (Italy) A Mevushal wine that's full of apple and white fruits on the palate. It's terrific with seafood and other light dishes, and quite refreshing on its own as well.	2005	11.99
19621	Alate Cosecha Tempranillo (Spain) Flavors of tart cherry, light earth, and tobacco make this Tempranillo a great match with juicy poultry dishes.	2003	14.99
11693	Tio Pepe Kosher Sherry (Spain) Well-integrated notes of green apples, almonds, and freshly baked bread, with a slight saline quality and a long, dry finish that will warm your soul.		17.99
13256	Tishbi Pinot Noir, Kosher (Israel) Notes of strawberries and cherries are subtle yet profound here, and a bit of coffee and chocolate come from five months of aging in French oak. This has a velvety texture, perfect balance, and a soft finish.	2005	21.99
16714	Hagafen Pinot Noir Napa Valley (USA) Mevushal. Estate-grown, estate-bottled Pinot Noir with great smoky and chocolatey notes. This is perfect with roasted lamb or cholent.	2004	29.99
19629	Châteauneuf-du-Pape "Laureline" Dom. St. Benoît (France) Opulent blueberry, cassis, and blackberry fruit fill the palate alongside anise and sage spice notes. The finish is well-balanced, lingering, and strong.	2005	39.99
19630	Meursault "Clos du Domaine," Labet (France) Pears, apples, and white flowers on the nose attest to delicate winemaking and judicious use of oak. A soft, buttery feel makes this a perfect choice with roasted chicken.	2002	56.99



STYLES

Sherry

This fortified wine comes in many forms, but tasting your way through our sherry picks will teach you all you need to know.

Item	Name	Price
56924	Osborne Fino Sherry (750 mL) Chill this light Fino and serve it with almonds or olives. It's a wonderful pre-dinner drink: guaranteed to stimulate the appetite. A delicate style of sherry, Fino should be refrigerated after opening and consumed within a day or two.	7.99
56934	Osborne Manzanilla Sherry (750 mL) Matured in bodegas at the seaside town of Sanlúcar de Barrameda, Manzanilla gets its salty edge from the Atlantic. Light, dry, and savory, serve this sherry chilled as an apéritif. Almonds, olives, or seafood would be good accompaniments.	7.99
56944	Osborne Amontillado Sherry (750 mL) This is a very approachable Amontillado style. Slightly sweet and medium-bodied, this is full of burnt caramel flavors and a nutty finish. A lively acidity cuts the sweetness.	7.99
56914	Osborne Cream Sherry (750 mL) Cream sherry, typically heavily sweetened Oloroso to be consumed as an after-dinner drink, was a style first developed in Bristol, England. This deep amber, aromatic bottling has a distinct charred edge to its brown spice-roasted nut character.	7.99
76004	Alvear "Festival" Pale Cream Montilla (750 mL) Light and sweet, this Pale Cream Montilla has a delicate, subtle bouquet of melons, apricot, spice and yeast. With added hints of peaches and pears on the palate, it's an easy-to-drink wine best served chilled.	8.99
57294	Lustau Moscatel "Emilin" Sherry (750 mL) This is a luscious sherry, deep brown in color with flavors reminiscent of burnt sugar and tea and a long, raisiny finish. It is perfect by itself at the end of a meal, or paired with a rich creamy blue cheese. Enjoy!	23.99
13682	Alvear PX Solera 1927 (375 mL) From a solera that is now in its 8th decade, this elegant dessert sherry has a dark amber hue, with flavors of crème brûlée, marmalade, and toasted hazelnuts. Not nearly as syrupy as might be expected, it finishes long and clean. Wonderful when slightly chilled, either with rich desserts or on its own.	19.99
15464	Lustau East India "Solera Reserva" Sherry (750 mL) Centuries ago, casks of solera sherry were lashed to ships sailing for the Indies as ballast, and were then found to be extraordinarily smooth and complex, with nutty sweet flavors. This one is great with lighter desserts and cheeses or by itself as an after-dinner treat.	21.99





Get 15% off
all Wine Poured

TASTINGS & EVENTS

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1	2	3 SUPER SPANISH WINES SOUTHERN RHÔNE WINES	4 INTERESTING ITALIANS CALIFORNIA STARS	5 SAKÉ BREWERS ARE IN TOWN	6 THE NEW GENERATION
7	8	9	10 GREEK WINES NORTHERN ITALIAN WINES MEET MARKO FROM CHARBAY	11 ARTISANAL PRODUCERS FRENCH CLASSIQUES HEAVY WATER SHOWERS	12 ITALY'S SMALL- PRODUCTION GEMS WINES FROM THE ADRIATIC A CLASSIC TWIST ON THE GIN & TONIC	13 KOSHER WINES FROM ABARBANEL BLUECOAT GIN: THE PATRIOTIC SPIRIT
14 KOSHER WINES FOR PASSOVER	15 MORE KOSHER WINES FROM ABARBANEL	16 KOSHER WINES FOR PASSOVER	17 FUN FRENCH WINES WINES OF LA BASTIDA CAMITZ VODKA: EFFERVESCENCE ELEVATED	18 ASTOUNDING AUSTRIANS DELICIOUS SICILIAN WINES A PISCO PRIMER	19 IMPRESSIVE ITALIANS FANCY FRENCH WINES EVER TRIED A CHARRO NEGRO?	20
21	22	23 FARM FRESH VODKA	24 AUSTRIAN WINES DELICIOUS CALIFORNIA WINES COMPASS BOX WHISKIES	25 COL VETORAZ PROSECCO SUPER SPANISH WINES BUY VODKA, PLANT A TREE	26 THE CACHAÇA THE STARS DRINK	27 ALL-STAR MOJITOS
28	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%

April 1 Sicily	April 8 Saké	April 15 Rhône	April 22 Cali "Other Reds"	April 29 New York
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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.)

ASTOR CENTER: APRIL HIGHLIGHTS

SUNDAY, APRIL 6TH

A World of Spice, Part I: Hot!
with Michael Krondl

TUESDAY, APRIL 8TH

France's King & Queen of Grape Brandies: Armagnac & Cognac
with F. Paul Pacult

SATURDAY, APRIL 12TH

Elements of Mixology
with Jonathan Pogash

TUESDAY, APRIL 15TH

Maximilian Riedel Presents: A Tasting with the Sommelier Series
with Maximilian Riedel

To peruse the full calendar and buy tickets,
visit www.astorcenternyc.com



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What's Next in Wine

APRIL 2008

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

Going Greek

THEY'VE ONLY BEEN AT IT for four or five thousand years, but the Greeks have picked up a few tricks when it comes to winemaking. Today they are making serious bottles of wine that are often unknown and undervalued on the U.S. market – which translates into great prices on world-class wines for U.S. consumers.

As proof that experience makes a difference, take the ingenious system of vine training the Greeks came up with on the archipelago of Santorini. On these wind-swept, barren expanses of volcanic soil, they learned to coil grapevines into basket shapes. This system has two huge viticultural benefits: It protects the fruit from wind, and it traps necessary humidity. Thus the resourceful Greeks sidestepped the

problems this harsh climate presented, and began growing perfectly ripened grapes. Today, we often say that the wines of Santorini are packed with mineral character and have great mouthfeel – but in the old days, they were probably described with the Ancient Greek equivalent of “awesome.”

The Peloponnese region in the south has many different appellations, but the most important one is Nemea, where the red Agiorgitiko grape is king. (It's pronounced “ah yor YEE ti koh,” but the timid can just use the Anglicized name, St. George.) These are often light and fruity red wines, perfect if you're looking for an easy-drinking wine without too much acidity. Fans of Pinot Noir and Gamay, take note.

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