



Friends & neighbors, farmers & eaters,
winemakers & wine drinkers, chefs & butchers,
writers & educators, novices & professionals,
oenophiles & gourmands:

Welcome to Astor Center

Astor Center: Opening January 14, 2008



Astor Center is a place to explore new flavors, to meet living legends, to unearth new passions, and to savor age-old traditions. More than just a place to take a wine class or watch a celebrity chef wield a blow-torch, at Astor Center we're building a concept – a new approach to education, a new way of exchanging ideas, a new forum for discussing that which brings us together around the table.

Beginning on January 14, 2008, Astor Center will be offering educational programming and special events that cater to all levels and areas of interest and expertise, exploring the vast subject of what and how we eat and drink.

In addition to our own classes and events, Astor Center will host educational programming from our lead partner, **The Culinary Institute of America**, who will be offering classes for both enthusiasts and professionals for the first time ever in New York City.

We hope you brought your appetite or, at the very least, a thirst for knowledge.

To look through our full calendar of events and register online, visit www.astorcenternyc.com

Upcoming Classes and Events

Astor Center was designed to provide unparalleled experiences in three truly unique spaces: the **Study**, an ideal classroom environment for wine and spirits tasting as well as for cooking demonstrations; the **Kitchen**, perfect for hands-on cooking classes or as a prep space for visiting chefs; and the **Gallery**, our multi-purpose event space built to host everything from winemaker dinners to seminars on the future of food and politics to international food and wine festivals.

Here's a taste of what's happening at Astor Center this month:

January						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
14 The Elements of Wine: Wine Tasting, Wine Pairing, and Good Taste	15 The Elements of Saké	16 Taste of the CIA: Soups for All Seasons	17	18 Drinking With the Professor: A Look at Jerry Thomas and His Liquid Legacy	19	20
21	22	23	24	25 Perfect Pairings: Scotch and Chocolate	26 The Elements of Flavor, Part I: Salt - A Positive Look	27
28	29	30 Develop Your Nose: France vs. USA Taste of the CIA: Baking at Home	31	1	2 The CIA Presents Cooking With Your Teen: Spanish Tapas	3

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For more information about programming at Astor Center, contact Lesley Townsend (ltownsend@astorcenternyc.com) or Doug Duda (dduda@astorcenternyc.com), or visit www.astorcenternyc.com. To inquire about renting our spaces, contact Kathleen Laux at klaux@astorcenternyc.com.

JANUARY 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
	3 BURLOTTO WINES POST-HOLIDAY PORTUGUESE WINES	4	5 SPANISH SIPPERS	6
9	10 GREEK WINES DELICIOUS ITALIAN GEMS TASTE SWISS WINES	11 SMALL SOUTHERN ITALIAN PRODUCERS ITALIAN GEMS	12 OBSCURE ITALIANS PORTUGUESE FAVORITES	13
16	17 MEET WINEMAKER JOEY TENSLEY DELICIOUS FINDS FROM ITALY	18 SERIOUS WINES FROM SOUTHERN FRANCE GORGEOUS SPANISH WINES	19	20
23	24 BOUTIQUE WINES DISCOVER CALIFORNIA	25 SUPER SPANISH WINES CALIFORNIA QUAFFERS	26 SPANISH SIPPERS SOUTHERN FRENCH DELIGHTS	27
30	31 NEW MEXICAN SPARKLER FABULOUS FRANCE			

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%

January 1 ASTOR CLOSED	January 8 New Zealand	January 15 Tuscany	January 22 Burgundy	January 29 Washington State
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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.)

SAGGIO CHIANTI CLASSICO, 2005

When you need an earthy, hearty, bold Italian red wine with dinner, let this be the first bottle you turn to. The phenomenal Saggio Chianti Classico, made by one of the biggest and best producers in all of Tuscany, is just the thing for a hot meal on a cold night. It is mind-blowing with pork roast: the wine's bright berry flavors make this a flawless pairing.



#19031, \$14.99/btl (\$161.89/case)



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

visit www.astorwines.com

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What's Next in Wine

JANUARY 2008

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

FALLING TEMPERATURES = FALLING PRICES

Perlino Dry Vermouth, LTR #19018 Retail Price: 6.99 SALE PRICE: 4.98	Dekuyper Sour Apple Pucker Schnapps, LTR #12176 Retail Price: 8.99 SALE PRICE: 6.99	Astor Vodka 80°, 1.75 L #05857 Retail Price: 13.99 SALE PRICE: 11.99
Astor Gin, 1.75 L #04557 Retail Price: 13.99 SALE PRICE: 11.99	Clan MacGregor 80°, 1.75 L #03177 Retail Price: 16.99 SALE PRICE: 13.99	Georgievskaya Vodka, LTR #17687, 17690, 17691 Retail Price: 29.99 SALE PRICE: 14.99
Auchentoshan Select Single Malt, 750 mL #18979 Retail Price: 19.99 SALE PRICE: 17.99	Absolut, LTR #16153, 17292, 05025 Retail Price: 23.99 SALE PRICE: 19.99	Eagle Rare Single Barrel 10 Yr., 750 mL #04322 Retail Price: 28.99 SALE PRICE: 19.99
Iceberg Vodka, 1.75 L #05237 Retail Price: 24.99 SALE PRICE: 21.99	Herradura Silver Tequila, LTR #12262 Retail Price: 24.99 SALE PRICE: 21.99	Landy VSOP Cognac, 750 mL #16881 Retail Price: 29.99 SALE PRICE: 24.99
Southern Comfort 80°, 1.75 L #08947 Retail Price: 31.99 SALE PRICE: 28.99	Makers Mark Bourbon, LTR #01346 Retail Price: 32.99 SALE PRICE: 28.99	Bombay Gin, 1.75 L #04107 Retail Price: 34.99 SALE PRICE: 29.99
Jack Daniels, 1.75 L #01207 Retail Price: 41.99 SALE PRICE: 37.99	Compass Box Peat Monster, 750 mL #12544 Retail Price: 49.99 SALE PRICE: 43.99	Lagavulin 16 Yr., 750 mL #04164 Retail Price: 65.99 SALE PRICE: 53.99

WINES ON SALE

Item	Name	Vintage	Retail Price	SALE PRICE	Item	Name	Vintage	Retail Price	SALE PRICE
16807	Prosecco Brut, Scu Dò	NV	11.99	8.99	17293	Wellies Sauvignon Blanc, Marlborough	2006	13.99	9.99
17296	Torrontés "Plata," La Rioja	2007	9.99	7.99	17381	Montepulciano d'Abruzzo, Spino	2005	13.99	11.99
18175	Delacroix, Brut	NV	9.99	7.99	19077	Saxon Brown Sémillon, Casa Santinamaria	2006	26.99	22.99
18415	Bourgogne Blanc, La Burgette	2006	11.99	9.99	17217	Saxon Brown Syrah, Parmalee Hill	2004	34.99	29.99
18416	Beaujolais-Villages, La Burgette	2006	9.99	7.99	17218	Saxon Brown Zinfandel, Casa Santinamaria	2003	34.99	29.99
18792	Savia Viva Blanco "Clásico"	2006	9.99	7.99	17216	Saxon Brown Pinot Noir, Parmalee Hill	2006	41.99	35.99
17388	Neptune Island Cabernet-Merlot	2005	11.99	6.98	19097	Roessler Pinot Noir, Brosseau Vineyard	2005	44.99	42.99
18508	Savia Viva, Cava Brut	NV	11.99	8.99	19074	Saxon Brown Pinot Noir, Durrell Hayfield	2006	49.99	42.99
18793	Savia Viva Tinto "Familia"	2004	11.99	9.99	19099	Roessler Pinot Noir, Sanford & Benedict	2005	49.99	42.99
17867	Kangaroo Crossing Shiraz	2006	12.99	9.99	18138	Roessler Pinot Noir, Widdoes	2005	54.99	46.99
17293	Wellies Sauvignon Blanc, Marlborough	2006	13.99	9.99	18140	Ch. Trotanoy, Pomerol	1999	59.99	49.99
					18721	Ch. Pontet-Canet, Pauillac	2004	64.99	56.99