

**2005 Holdredge Pinot Noir, Wren Hop** from winemaker John Holdredge offers up the classic notes of dark cherry fruit, with nuanced spice and mineral notes in a plush package that spreads across the palate with refined tannins. Coming from the cool Green River section of the Russian River Valley, the **2005 Roessler Pinot Noir, Widdoes** is from another classic old-vine vineyard and offers up intriguing notes of smoky tobacco and cocoa over black cherry. More elegant and showing higher-toned fruit than the Holdredge, the Roessler’s intensity is perfectly with a highly seasoned turkey – or better yet, a Thanksgiving duck!

Moving farther south, where Napa and Sonoma counties meet, one finds the Carneros region, famed for its cool climate, regularly moderated by the cool breezes and fog that roll up the valleys from San Francisco bay. One of the most famous vineyards in the region is San Giacomo, famed for its spicy, roasted notes and subtle herbal flavors; the **2005 Alcina Pinot Noir, San Giacomo** offers up these great aromatics, complemented by great cranberry fruit and subtle hints of cola and citrus peel. Also from Carneros is the Biodynamically farmed **2006 Sinskey “Aries” Pinot Noir** from Robert Sinskey. Always an Astor favorite with its rich fruit, suggestion of menthol, and

velvety mouthfeel, this comes in a medium-bodied package that is lithe and lively.

Continuing south past the Bay area, the best-known Pinot Noir-producing region is Santa Barbara – made infamous by the hit movie Sideways. Santa Barbara vineyards produce richly fruited wines with soft, plush textures that are always a favorite with critics (and dinner guests). Arcadian has always been at the forefront of production in the small Santa Maria AVA located in northern Santa Barbara. The **2003 Arcadian Pinot Noir** from the Dierberg vineyard offers up the classically rich fruits of Santa Barbara with a mélange of red berries supported by juicy acidity. Expect the earthy core to reveal itself with age and look forward to a balanced opulence rarely encountered in California wine. Costa de Oro, while a relative newcomer to the scene, is also crafting fine Pinot Noirs. Their **2005 Pinot Noir, Gold Coast Vineyard** offers up rich cherry pie fruit with gentle hints of earth and spice for a friendly, crowd-pleasing wine.

While we love these distinguished bottlings from exalted old vineyards, there are still some values to be found bearing only the general California appellation. The **2006 Purple Mountain Pinot Noir** is bursting with pure berry fruit. It’s fresh and balanced, with all the elements

you need for a great Turkey Day. The **2005 Samantha Starr Pinot Noir** offers up equally compelling fruit, yet is both a touch more delicate and a bit more complex, with notes of smoky and spicy oak adding an edge to the rich fruit.

While California remains the Big Daddy of domestic Pinot Noir production, Oregon has quietly been plugging away at perfecting its own style for decades. Coming from the cool coastal regions of the state, these wines tend to have a bit less alcohol than their California neighbors and offer up a version that is earthy and spicy, though still well endowed with rich fruit. The **2006 A to Z Pinot Noir** offers up lush dark berry fruit with soft tannins and good fresh acidity. With greater depth and richness one need only to turn to the **2005 Lemelson “Thea’s Selection” Pinot Noir** with a core of classic Oregon earth and subtle dark mineral notes that offer refreshing lift on the finish, countering the thick, rich core of dark berry fruit.

Trite as it may be to say, you really can’t go wrong with any bottle in our selection of versatile, silky, delicious American Pinot Noirs. There are so many on the market today that we have an easy time keeping dozens in stock that will set off your holiday table with style. Still – serve your guests the really good stuff first.

American Pinot Noirs

**2005 Holdredge Pinot Noir, Wren Hop (#17212, \$36.99)**



**2005 Roessler Pinot Noir, Widdoes (#18138, \$54.99)**



**2005 Alcina Pinot Noir, San Giacomo (#17323, \$51.99)**



**2006 Sinskey “Aries” Pinot Noir (#13154, \$23.99)**



**2003 Arcadian Pinot Noir “Dierberg” (#15923, \$59.99)**



**2005 Pinot Noir, Gold Coast Vineyard (#14970, \$24.99)**



**2006 Purple Mountain Pinot Noir (#17651, \$14.99)**



**2005 Samantha Starr Pinot Noir (#17868, \$16.99)**



**2006 A to Z Pinot Noir (#14435, \$19.99)**



**2005 Lemelson “Thea’s Selection” Pinot Noir (#10603, \$32.99)**



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! (#18807) **\$177.88 – 15% = \$149.99**



RED WINES

Item	Name	Vintage	Price
10090	Rosso di Montalcino, La Palazzeta (Tuscany, Italy)	2005	16.99

La Palazzeta puts out extraordinary red wines from Tuscany, a region that these days needs to be highly scrutinized for quality. Made from organically farmed grapes and aged in large Slavonian oak casks, this bottle shows all of Sangiovese’s pure, tangy berry character.

18592	Alicante, Ch. Ollieux Romanis (Languedoc-Roussillon, France)	2005	16.99
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This is a hearty, viscous, opaque, tannic, all-around intriguing red wine. Made entirely from Alicante, sometimes known as Alicante Bouschet, it is nearly black in color, packed with darker-than-dark fruits, and bursting at the seams with flavor.

17140	“Terre d’Ombre” Rouge, L’Anglore (Rhône, France)	2006	17.99
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This is all Grenache and all lovely, with delicious fresh plum fruit, fine chalk-based minerals and a brilliant ripeness on the palate.

13452	Fleurie, Dom. des Grands Fers, Beaujolais (Burgundy, France)	2005	12.99
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A fantastic Cru Beaujolais from a phenomenal vintage, with lots of black fruit aromas and violets. It’s just slightly tannic, and while this red wine is delicious today, it certainly has enough structure to hold up to rich meat dishes: try it with grilled or cured sausages to taste a classic combination.

16562	Norton Ridge Cabernet Sauvignon, Napa (California, USA)	2004	17.99
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With notes of mocha and cassis, this has all of the characteristics that make California reds, and Cabernet Sauvignon in particular, such a treat. Decant this wine for a great experience.

17460	Jelu Pinot Noir (Mendoza, Argentina)	2005	12.99
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The Patagonia region of Argentina is known for its world-class outdoor adventures. Little do most people know, however, that it also has the perfect climate for growing the capricious Pinot Noir grape. This is a hearty red wine, medium-bodied with wild raspberries and black cherries on the palate, and it will be just delicious tonight with a hearty meat dish.

WHITE WINES

Item	Name	Vintage	Price
17241	Txakolina, Xarmant (Rias Baixas, Spain)	2006	14.99

“Xarmant” means charming in Basque, and that’s a very apt way of describing this wine. From the tiny DO of Txakoli de Alava, it is extremely light and refreshing, showing the perfect amount of mouth-watering acidity and crisp, green apple fruit. Such a charmer, this bottle; really, it had us at “Txakolina.”

18446	Elizabeth Spencer Sauvignon (California, USA)	2006	15.99
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This alluring Sauvignon Blanc comes from the winemaking team of Elizabeth Pressler and Spencer Graham. They use 30-year-old vines that produce concentrated, richly perfumed fruit. Extended lees contact lends it a rich mouthfeel, and grapefruit and white flower aromas burst from the glass.

18709	Clarendelle Blanc, Clarence Dillon (Bordeaux, France)	2005	16.99
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This white Bordeaux is made mostly from the Sémillon grape, with a bit of Sauvignon Blanc. This was once the everyday “house wine” of the Château Haut-Brion household. For years, there was significant demand to bottle it for public sale, and it has finally come to pass. Get your hands on some and taste its elegance for yourself.

18415	Bourgogne Blanc, La Burgette (Burgundy, France)	2006	9.99
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This Chardonnay is dry yet fruity, fascinating on its own yet lovely with food, and full of plush yellow fruit flavors like plum, Meyer lemon, and Golden Delicious apples. Actually, “Golden Delicious” would be a perfect nickname for this wine.

12522	Sileni Sauvignon Blanc (Marlborough, New Zealand)	2006	14.99
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This New Zealand Sauvignon Blanc offers everything we look for in a fresh white from that neck of the woods. It is lightly herbaceous, with upfront gooseberry fruit, juicy acidity and perfect ripeness. While this is a dry wine, it is absolutely packed to the brim with fruit.

16807	Prosecco Brut, Scu Dò (Veneto, Italy)	NV	11.99 on sale 8.99
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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.

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. (#18829) **\$79.99**

Item	Name	Vintage	Price
15557	Estival, Viñedo de los Vientos (Uruguay)	2004	9.99

We highly doubt you would guess where this wine came from if you tasted it blind. You’d certainly note its clean, unoaked New World style, but even a Master Sommelier would be hard-pressed to come up with Uruguay as the country of origin. This is a dry white blend that’s highly aromatic and fresh, with floral and apple fruit. It’s also delicious.

16535	Fonte de Serrana (Alentejano, Portugal)	2004	5.99
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A blend of Aragóñez (a.k.a. Tempranillo) and the local red grape called Trincadeira. This is a voluptuous Portuguese red wine that’s packed with dark berries on the palate and finishes with hints of dark chocolate.

18186	Demay (Jumilla, Spain)	2004	8.99
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This medium-bodied red is so well balanced, and its fruit so well integrated, that we were shocked when we first tasted it. A blend of Monastrell (a.k.a. Mourvèdre), Syrah, and Cabernet Sauvignon, it has lovely dark blackberry fruit and spice accents.

18415	Bourgogne Blanc, La Burgette (Burgundy, France)	2006	9.99***
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This Chardonnay is dry yet fruity, fascinating on its own yet lovely with food, and full of plush yellow fruit flavors like plum, Meyer lemon, and Golden Delicious apples. Actually, “Golden Delicious” would be a perfect nickname for this wine.

13184	Pichon Merlot (Vin de Pays, France)	2004	7.99
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Medium-bodied and smooth, this velvety red shows very ripe black plum fruit on the palate. This is a perfect companion to rich braises, roasts, and all of the other lovely cool-weather dishes you’re getting reacquainted with this fall.

13259	Vinho Verde, Fãmega (Vinho Verde, Portugal)	2006	4.99
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This dry, spritzzy wine is refreshingly light-bodied and shows a just-off-the-boat freshness on the palate. Floral aromas and lively ripeness make this a wine to remember. If you haven’t yet discovered what a wonderfully easy-drinking wine Vinho Verde can be, this is the perfect introduction.

17296	Torrontés “Plata” (La Rioja, Argentina)	2007	9.99
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This brilliant Torrontés is crafted in northern Argentina’s La Rioja region. The Torrontés grape, a distant cousin of Muscat, produces distinctively aromatic white wines, and we think they are some of the best bottles to come out of Argentina lately.

18111	Gran Sarao Brut Cava (Penèdes, Spain)	NV	9.99
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This is a delicious and refreshing Cava made mostly from the local Xarel-lo grape in northeastern Spain’s Penedès region. Light touches of citrus and sage flit across on the palate; this is pure pleasure in bubbly form.

18288	Barbera, Antico Casale (Lombardia, Italy)	2004	4.99***
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Barbera isn’t just grown in Piedmont. Northern Italy’s Lombardy region has great success with the grape too. This one is full of currants, cherries, and blackberries, with mild tannins on the finish. Think red-sauce Italian fare with this wine: it is ideal with pizza, pasta and the like.

54408	Solario Reserve Pinot Noir (Central Valley, Chile)	2005	7.99
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Chilean Pinot Noir of this caliber can be tough to find, but the Solario Reserve shows classic varietal character at every turn: it’s got flavors of fresh raspberries and red cherries, its tannins are delicate, and it’s exceedingly well-balanced and silky-smooth in the mouth.







# Wine

## CALIFORNIA

Item	Name	Vintage	Retail Price	SALE PRICE
10452	Wyatt Chardonnay	2005	7.99	<b>6.99</b>
50161	Firestone Sauvignon Blanc	2006	8.99	<b>6.99</b>
61504	Bonny Doon Big House White	2005	8.99	<b>6.99</b>
14146	Chalone Vineyard Chardonnay	2005	9.99	<b>7.99</b>
16976	Sobon Estate Zinfandel, Hillside	2006	9.99	<b>7.99</b>
<i>This delicious Zinfandel is produced from old vines in Amador County. Flavors of cocoa and blackberries ooze from the glass, making this sturdy wine an absolute joy with hard cheeses or a grilled steak.</i>				
62154	Bonny Doon Pacific Rim Riesling	2005	9.99	<b>7.99</b>
13874	St Francis Red, Sonoma County	2004	10.99	<b>8.99</b>
84084	Marietta Old Vines Red “43”	NV	10.99	<b>8.99</b>
85164	Rosenblum Zinfandel Cuvée XXIX	NV	10.99	<b>8.99</b>
87684	Dry Creek Chenin Blanc, Sonoma	2006	10.99	<b>8.99</b>
64214	Frey Petite Sirah Organic California	2005	11.99	<b>8.99</b>
64044	Bogle Zinfandel California	2005	11.99	<b>9.99</b>
88064	Hawk Crest Merlot	2004	11.99	<b>9.99</b>
64674	Ch. St. Jean Fumé Blanc, Sonoma	2006	12.99	<b>9.99</b>
14374	Foxglove Chardonnay, Edna Valley	2006	13.99	<b>11.99</b>
<i>Foxglove is the brainchild of brilliant winemaker Bob Varner, who is renowned for the Varner wines he crafts with his brother. This Chardonnay is sourced from Edna Valley, a small appellation located close to the Pacific Ocean. The cool, foggy summers and the clay-loam soils produce a well-balanced, mineral-driven, beautifully complex wine.</i>				
50288	Coppola Diamond Series Chardonnay	2005	13.99	<b>11.99</b>
81074	Clos du Bois Cabernet Sauvignon	2004	13.99	<b>11.99</b>
18502	Aradian Peak Cabernet Sauvignon, Napa	2003	14.99	<b>12.99</b>
74524	Coppola Claret, Diamond Series	2004	14.99	<b>12.99</b>
63734	Honig Sauvignon Blanc Napa	2006	15.99	<b>12.99</b>
12984	Zaca Mesa Viognier	2005	16.99	<b>13.99</b>
17868	Samantha Starr Pinot Noir	2005	16.99	<b>13.99</b>
<i>This Pinot Noir is plump with sweet cherry and fresh vanilla bean flavors, and a silky, spiced texture. A medium-bodied red wine that’s drinking well today on its own, but is quite nice with roasted poultry or red meat dishes.</i>				
11053	Ridge Three Valleys, Sonoma County	2005	17.99	<b>14.99</b>
16562	Norton Ridge Cabernet Sauvignon, Napa	2004	17.99	<b>14.99</b>
18737	Peachy Canyon Merlot, Paso Robles	2002	17.99	<b>14.99</b>
81494	St. Supéry Merlot, Napa	2001	21.99	<b>14.99</b>
64034	Au Bon Climat Chardonnay	2005	19.99	<b>16.99</b>
88804	Markham Merlot Napa	2004	21.99	<b>18.99</b>
62884	Beringer Cabernet Sauvignon, Knights Valley	2004	22.99	<b>18.99</b>
10322	Acacia Pinot Noir	2005	26.99	<b>18.99</b>
16488	Rombauer Vineyard Chardonnay	2005	31.99	<b>26.99</b>
<i>Full-bodied yet showing impeccable balance, Rombauer’s Chardonnay has fresh honey and citrus notes that keep you coming back for more. It’s extremely versatile and goes well with a huge range of foods.</i>				
17212	Holdredge Pinot Noir, Wren Hop	2005	36.99	<b>29.99</b>
17323	Alcina Pinot Noir, San Giacomo	2005	51.99	<b>44.99</b>
15923	Arcadian “Dierberg” Pinot Noir, Santa Maria Valley	2003	59.99	<b>49.99</b>
61615	Silver Oak Cabernet Sauvignon Alexander Valley	2003	66.99	<b>56.99</b>

Item	Name	Vintage	Retail Price	SALE PRICE
66544	Far Niente Cabernet Sauvignon Napa	2004	114.99	<b>99.99</b>
<i>Coming from the Oakville area of Napa Valley, this dense powerhouse of a wine has a focused core of pure cassis fruit, with blackcurrant and black cherry flavors at the periphery. Lush tannins and balanced acidity make this a wine to drink today or cellar for 5-10 years.</i>				
30304	Mouton Cadet Rouge	2004	7.99	<b>5.99</b>
17129	VRAC Côtes-du-Rhône	2006	8.99	<b>6.99</b>
<i>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.</i>				
30029	Dom. du Tariquet, Sauvignon Blanc	2006	8.99	<b>6.99</b>
30924	Ch. Tour de Goupin Rouge, Organic	2005	8.99	<b>6.99</b>
22724	Seigneurs de Bergerac Rosé, Bergerac	2006	9.99	<b>6.99</b>
26974	Mâcon-Lugny, “Les Charmes Bleu”	2006	8.99	<b>7.99</b>
13806	Pichon Viognier	2006	9.99	<b>7.99</b>
16525	Madiran, Pierre Laplace	2003	10.99	<b>8.99</b>
15351	St. Guilhem Merlot, Dom. de la Patience	2005	11.99	<b>9.99</b>
15770	Costières de Nîmes “Perrières,” Kreydenweiss	2003	11.99	<b>9.99</b>
10227	Apremont “Les Rocailles,” Boniface	2006	12.99	<b>9.99</b>
<i>This is one of those incredibly fruit-forward dry whites that seems almost too good to be true. Produced in a tiny area called Apremont in the easternmost part of France, it is fresh, easy-drinking, and a crowd favorite when lightly chilled.</i>				
18220	Le Carré du Prieur, Dom. Desmoulins	2006	12.99	<b>9.99</b>
17459	Bourgogne Chardonnay, Dom. Saint-François	2005	12.99	<b>10.99</b>
18273	Vacqueyras, Dom. de Montvac	2004	12.99	<b>10.99</b>
23586	St.-Chinian “Travers de Marceau,” Rimbart	2004	12.99	<b>10.99</b>
<i>A tasty red blend made from Mourvèdre, Carignan and Grenache. Find notes of cedar and blackberries on the nose that sustain through the palate, with black cherry and jam flavors. The tannins are present but smooth. Organic.</i>				
29974	“Maximum” Pinot Noir, Labouré-Roi	2005	13.99	<b>11.99</b>
16369	Apremont “Cuvée Nicholas,” Jean Claude Masson	2004	15.99	<b>12.99</b>
15472	Etoile Chardonnay, Dom. de Montbourgeau	2004	16.99	<b>13.99</b>
12022	Pouilly-Fumé, Dominique Guyot	2005	16.99	<b>14.99</b>
18118	“Les Copines,” Jean-Louis Tribouley	NV	16.99	<b>13.99</b>
<i>This red wine comes from the Roussillon area of southern France. It’s made mostly of the Carignan (90%) grape, with a touch of Syrah adding a little spice. Monsieur Tribouley’s wines are readily drunk in all the hip Parisian wine bars, but we were lucky enough to pry a few cases from his cellar.</i>				
17140	“Terre d’Ombre” Rouge, L’Anglore	2006	17.99	<b>14.99</b>
<i>This is all Grenache and all lovely, with delicious fresh plum fruit, fine chalk-based minerals and a brilliant ripeness on the palate.</i>				
14392	Minervois, Abbaye de Tholomies	2004	18.99	<b>15.99</b>
33614	Ch. Haut Surget, Lalande-de-Pomerol	2003	19.99	<b>15.99</b>
24484	Crozes-Hermitage, “Les Jalets,” Jaboulet	2004	19.99	<b>16.99</b>
38000	“R” de Rieussec Bordeaux Blanc	2004	19.99	<b>16.99</b>



# Wine

Item	Name	Vintage	Retail Price	SALE PRICE
14504	“K0” In Côt We Trust, Puzelat	2005	21.99	<b>18.99</b>
17916	Bourgogne Blanc “Chitry,” Alice et Olivier De Moor	2005	21.99	<b>18.99</b>
18544	Sancerre Rouge, Paul Thomas	2005	22.99	<b>18.99</b>
18025	Bourgogne Rouge, Belland	2005	24.99	<b>19.99</b>
43284	Cirò Rosso, Librandi	2004	9.99	<b>7.99</b>
<i>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.</i>				
44274	Santa Cristina, Antinori	2005	9.99	<b>7.99</b>
12464	Cannonau di Sardegna “Le Bombarde”	2005	10.99	<b>8.99</b>
17161	Salice Salentino, Taurino	2001	10.99	<b>9.99</b>
11640	Grignolino d’Asti, Giacomo Borgogno	2006	11.99	<b>9.99</b>
13843	St. Magdalener / Maderlener Classico, Südtirol	2006	11.99	<b>9.99</b>
<i>A lighter-styled red wine with juicy blackberries and red cherries on the palate, refreshing acidity, and just the softest tannins. Made mostly from the Schiava grape, with a dash of Lagrein thrown into the mix too. This is typically served with a light chill with cured meats.</i>				
18332	Vernaccia, Cappella S. Andrea	2006	11.99	<b>9.99</b>
12267	Tenuta Beltrame, Tocai Friulano	2005	12.99	<b>10.99</b>
15496	Valpolicella Classico “Solane,” Santi	2004	12.99	<b>10.99</b>
43844	Isola di Nuraghi “Perdera,” Argiolas	2005	12.99	<b>10.99</b>
49002	“Il Mimo” Nebbiolo Rosato, Cantalupo	2006	12.99	<b>10.99</b>
14262	Moscato Giallo, Caldaro	2006	13.99	<b>10.99</b>
47604	Montepulciano d’Abruzzo Riserva, Zaccagnini	2003	13.99	<b>10.99</b>
18600	Ischia Bianco, Casa d’Ambra	2006	13.99	<b>11.99</b>
<i>From the beautiful volcanic island of Ischia comes this beautifully explosive white wine. Dry, fresh, and bursting with yellow flowers and lots of lime fruit, it is simply perfect with herbed fish dishes.</i>				
11654	Aglianico del Taburno, Ocone	2003	14.99	<b>11.99</b>
14199	Dolcetto di Dogliani San Luigi, Marziano Abbona	2005	14.99	<b>11.99</b>
14310	Grechetto, Chiorri	2006	14.99	<b>11.99</b>
17670	Cantinae Ciolli “Silene,” Olevano Romano	2003	14.99	<b>11.99</b>
46842	Soave Classico, Gini	2006	14.99	<b>11.99</b>
10460	Pinot Grigio, Marco Felluga	2006	14.99	<b>12.99</b>
18226	Coenobium, Bianco	2005	15.99	<b>12.99</b>
<i>Nuns probably aren’t the first people who come to mind when you think of winemaking, but this was indeed made by a group of nuns in Italy’s Lazio region. They did a phenomenal job of it, too: this dry white is full of pears, quince, cinnamon and mineral flavors. Put just a slight chill on it and enjoy.</i>				
44479	Chianti Classico, Cennatoio	2004	15.99	<b>12.99</b>
10090	Rosso di Montalcino, La Palazzetta	2005	16.99	<b>13.99</b>
46500	Duca San Felice Riserva, Librandi	2003	16.99	<b>13.99</b>
13001	Pelaverga, Vigna di Terre Rosse	2004	19.99	<b>16.99</b>

Item	Name	Vintage	Retail Price	SALE PRICE
49888	I Frati, Ca dei Frati	2005	19.99	<b>16.99</b>
<i>Luckily, you don’t have to pronounce it to enjoy it. Ca dei Frati is the name of the winery, and “I Frati” is the name they gave to this beautiful white wine. It’s made from the Trebbiano grape, grown on old vines planted near Lake Garda. This dry, light, unoaked wine is full of white flowers and lithe, delicate minerals on the palate. Heavenly with seafood or light meats.</i>				
44991	Arneis, Brovia	2006	21.99	<b>16.99</b>
18325	Chianti Classico Riserva, Val delle Corti	2004	28.99	<b>24.99</b>
13361	Mirone Red, Vino de Mesa	NV	5.99	<b>4.99</b>
50024	Chivité Rosado Gran Feudo, Navarra	2005	7.99	<b>5.99</b>
53764	Vega Sindoa Rosado	2006	7.99	<b>5.99</b>
14571	Quinta Hinojal, Viura	2006	7.99	<b>6.99</b>
15672	Luzon, Jumilla	2006	7.99	<b>6.99</b>
17120	Negre de Nulles, Vi de Nulles	2005	9.99	<b>7.99</b>
<i>Coming from the Tarrogon region of northeast Spain is this blend of Tempranillo, Garnacha, and Merlot. The wine never sees oak, which allows the grapes’ earthy character to shine through; it’s also full of funky dark fruit flavors.</i>				
18167	Bodegas Ercavio Blanco	2006	9.99	<b>7.99</b>
50754	Conde de Valdemar, Crianza	2003	10.99	<b>8.99</b>
13849	Pago de Valdoneje Bierzo	2005	11.99	<b>9.99</b>
12211	Pucho Tinto	2005	11.99	<b>9.99</b>
<i>From Spain’s northwestern El Bierzo appellation comes this lively red wine made from the Mencia grape, with its ultra-clean aromas of fresh cherries and blackberries. The iron-rich red soils of the region add an extra layer of complexity to this lightly tannic beauty. It’s organic, too.</i>				
18061	Avaniel, Bodegas Monteabellon, Ribera del Duero	2005	12.99	<b>10.99</b>
<i>This is Tempranillo at its purest and best. Grown in sand and limestone at a high altitude in the Ribera del Duero, it has amazing concentration and good acidity. This wine sees no oak, so it’s always fresh and vibrant.</i>				
49564	Marqués de Riscal Red	2002	13.99	<b>10.99</b>
13160	Marqués de Tomares Crianza Rioja	2003	16.99	<b>13.99</b>
13450	Gessamí Gramona Vina Blanco	2006	16.99	<b>13.99</b>
40001	Albariño, Fefinanes	2006	17.99	<b>14.99</b>
14359	Marti Fabra Vinyes Velle, Costa Brava	2003	19.99	<b>15.99</b>
<i>The Costa Brava is on the northeast coast of Spain, bordering France. Recently, this area has begun to produce age-worthy reds that have gained the attention of many aficionados. The Marti Fabra bottling is one of these reds. Made from a blend of old-vine Garnacha and Cariñena, this elegant, medium-bodied red tastes of chocolate-covered raspberries and has a strong mineral undercurrent.</i>				
16791	Atalayas, Ribera del Duero	2004	20.99	<b>17.99</b>
<i>Made from 100% Tinto Fino (Tempranillo), this is a wine with incredible balance and restraint. Atalayas is made from grapes grown around the town of Atauta, and shows blackberry and dusty tannins. Unlike the other Atauta bottlings, this is very approachable in its youth.</i>				





# Spirits

ON SALE

## WHISKY/WHISKEY SALE

<b>Grant's Scotch, LTR</b> #03306 Retail Price: 14.99 <b>SALE PRICE: 11.99</b>	<b>Bowmore Legend Islay, 750</b> #03914 Retail Price: 21.99 <b>SALE PRICE: 18.99</b>	<b>Bushmill's Irish Whiskey, LTR</b> #03986 Retail Price: 23.99 <b>SALE PRICE: 19.99</b>
<b>Knob Creek 100°, 750</b> #01424 Retail Price: 24.99 <b>SALE PRICE: 21.99</b>	<b>Elmer T. Lee Sour Mash, 750</b> #01264 Retail Price: 27.99 <b>SALE PRICE: 23.99</b>	<b>Jack Daniels, LTR</b> #01206 Retail Price: 28.99 <b>SALE PRICE: 25.99</b>
<b>Glenlivet 12 Yr., 750</b> #03744 Retail Price: 31.99 <b>SALE PRICE: 29.99</b>	<b>Glenrothes Select Reserve Single Malt, 750</b> #14910 Retail Price: 39.99 <b>SALE PRICE: 29.99</b>	<b>Famous Grouse, 1.75</b> #03287 Retail Price: 36.99 <b>SALE PRICE: 32.99</b>
<b>Highland Park 12 Yr., 750</b> #03474 Retail Price: 36.99 <b>SALE PRICE: 32.99</b>	<b>Jameson Irish, 1.75</b> #03977 Retail Price: 39.99 <b>SALE PRICE: 34.99</b>	<b>Chivas Regal, LTR</b> #03156 Retail Price: 39.99 <b>SALE PRICE: 35.99</b>
<b>Compass Box Oak Cross Malt Whisky, 750</b> #16852 Retail Price: 44.99 <b>SALE PRICE: 39.99</b>	<b>Gordon &amp; MacPhail Tamnavulin Connoisseur's Choice 14 Yr., 750</b> #18387 Retail Price: 49.99 <b>SALE PRICE: 43.99</b>	<b>Balvenie Single Barrel 15 Yr., 750</b> #03234 Retail Price: 57.99 <b>SALE PRICE: 49.99</b>
<b>Loch Lomond Inchmoan 13 Yr., 750</b> #14566 Retail Price: 69.99 <b>SALE PRICE: 49.99</b>	<b>Classic Cask Longmorn 18 Yr. Astor Select, 750</b> #17558 Retail Price: 79.99 <b>SALE PRICE: 69.99</b>	<b>Lonach Glen Grant 35 Yr. Cask Strength, 750</b> #16595 Retail Price: 114.99 <b>SALE PRICE: 99.99</b>

## AMANDA'S PICKS FOR NOVEMBER

### PINEAU DES CHARENTES, JEAN-LUC PASQUET (#18580, \$29.99, 750 ML)

This type of liqueur is one of the best-kept secrets of France and Canada. It is made from a blend of Cognac and unfermented Ugni Blanc grape must (which is a fancy way of saying it's brandy mixed with juice). It's elegant, refreshing, and highly drinkable, with flavors of buttery baked pears and honey. I also taste something that reminds me of Sugar Pops cereal – and I mean that in the most complimentary way possible. Give this a slight chill and get your ooh la la on!



### PEAR WILLIAMS PURKHART EAU DE VIE (#18480, \$27.99, 375 ML)

I'm a purist. I like things to taste like they're supposed to. This is a brandy made only with distilled Williams pears from Northern Italy. It tastes like a pear. That's it. The whole pear, skin and all. If you love pears, then what's not to love about this? The bottle also happens to look really good on your shelf. I'm just saying.



### SAZERAC RYE (#14911, \$26.99, 750 mL)

And now for something distinctly American. There's definitely no pear flavor in this one. I tried this rye in a Manhattan the other night and I loved the spicy element it brought to the classic cocktail. On its own, it's got great body and warmth, with a slight caramel and vanilla sweetness in the finish. This is no run-of-the-mill rye, and it's a great one to start off with if you've been wanting to taste what the recent rye trend is all about.

# University Settlement

## “HOME FOR THE HOLIDAYS” WINE COLLECTION

### DRINK GREAT WINE. SHARE WITH FRIENDS. GIVE TO OTHERS.

All proceeds from the sales of this charitable collection donated by Astor Wines and Spirits to benefit University Settlement's free eviction prevention program.

### BUY FOR YOURSELF...OR GIVE AS A GIFT.

A pre-printed holiday gift tag fits perfectly over the neck of each bottle.

Not everyone has a guaranteed home for the holidays. And a safety net for families facing eviction and homelessness is especially critical during the winter season.

Whether it's help with government rights and benefits, issues of domestic violence, abuse, hunger, or even emergency rent assistance, University Settlement's skilled staff provides free services for each and every person who walks through the door.

### TWO WAYS TO GIVE:

#### A CASE OF 12 BOTTLES FOR \$149.99 (ITEM #18874)

Three bottles each of four delicious wines.

#### 2005 Cuatro Pasos, Bierzo (Red, Spain)

Coming from 80-year-old vines grown on the hillsides of Bierzo in northeastern Spain, this wine sees only two months of oak, yet possesses layers of flavors and complexity, with black plum and cherry notes, hints of tobacco, and a touch of bittersweet chocolate.

#### 2004 Freisa “Vivace” Monfioienza, La Casaccia (Red, Italy)

This is lightly sparkling on the palate, just like the Piedmontese enjoy their Freisa. On the dry side, with lively black cherries, spice, and much more. Made by a tiny husband-and-wife winery in Monferrato.

#### 2005 Montepulciano d'Abruzzo, Spino (Red, Italy)

From a third-generation winery in the north of the Abruzzo region comes this hearty red, which we find to be the essence of voluptuousness. It's packed with dark, mixed berries and shows deep chocolate notes on the finish. The tannins are firm, yet very approachable. If you're looking for an Italian red with a little oomph, give this beauty a try.

#### 2006 Elizabeth Spencer Sauvignon Blanc (White, California)

This alluring Sauvignon Blanc comes from the winemaking team of Elizabeth Pressler and Spencer Graham. They use 30-year-old vines that produce concentrated, richly perfumed fruit. Extended lees contact lends it a rich mouthfeel, and grapefruit and white flower aromas burst from the glass.



#### A GIFT BOX OF 2 VERY SPECIAL BOTTLES FOR \$99.99 (ITEM #18875)

Two exceptional wines that make great holiday gifts.

#### 2000 Etrusco – Etruria, Cennatoio (Red, Italy)

Concentrated, elegant, and rich, this 100% Sangiovese Grosso has exquisite blackberry aromas, with notes of smoke, leather and anise. It drinks well today with decanting, but will certainly evolve and improve with age. This is aged in 50% new barrique, but the oak is unobtrusive on the palate.

#### 2005 Meursault “Les Pellans,” Dom. d'Ardhuy (White, France)

This is typical Meursault on the palate, with lots of leesy yellow fruit character and excellent concentration thanks to the older vines and the phenomenal vintage. The d'Ardhuy estate has lately had a renaissance that's been nothing short of stunning. Enjoy this for its fresh fruit character in youth, or feel free to cellar it for decades.

Astor Wines & Spirits isn't just interested in preserving great wines; we're committed

to keeping the rich history of our neighborhood alive by contributing to the vitality of our community. We have selected University Settlement as our primary charitable focus because of the exceptional quality and variety of the services they provide to downtown residents. “We're thrilled about this partnership with University Settlement,” said Andy Fisher, president of Astor Wines. “Like them, Astor has deep roots in this community, and we've

always proudly supported organizations that work to make downtown better. We sincerely thank everyone who purchases the Collection for helping University Settlement to continue its vital work.” To learn more about Astor, visit [www.astorwines.com](http://www.astorwines.com).

University Settlement has been at the forefront of pioneering social service programs for new immigrants and the working poor for more than a century. Serving more than 20,000 people today at its ten different locations, the Settlement plays a special role by providing integrated services to build strong families. To learn more, visit [www.universitysettlement.org](http://www.universitysettlement.org).

### BUY THE 12-BOTTLE CASE AND GET FREE DELIVERY ANYWHERE IN NEW YORK STATE.



# NOVEMBER TASTINGS & EVENTS

Get 15% off  
all Wine Poured

Thursday & Friday 6 - 8 pm  
Saturday 3 - 5 pm  
Sunday 2 - 4 pm  
Thanksgiving Day 10 am - 6 pm

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
		① OUR FAVORITE ITALIANS ARTISAN WINE SELECTIONS TRY A SUPER-PREMIUM RUM	② SPANISH WINES FROM TORRES CLASSIC FRENCH WINES A SPIRITED TASTE OF NEW YORK HISTORY	③ AQUAVIT: AUTUMN COCKTAILS	④
⑥	⑦ STARR COCKTAIL CLASS CHILEANS FROM CHONO	⑧ DISCOVER RIDGE WINES AGED LONACH SINGLE MALTS AUTUMN WINE SELECTIONS	⑨ ITALIAN WINE TASTING PORTUGUESE WINES TASTE CH. FONTPINOT SINGLE-ESTATE COGNACS	⑩ WINES FOR THE SEASON TRIENNE WINES: PERFECT FOR ANY OCCASION	⑪ FRESH FRUIT EXTRACTED VODKAS FROM CHARBAY SINGLE MALT MASTER CLASS
⑬	⑭ SMALL-PRODUCTION GIN TASTING FALL RELEASE SAKÉS	⑮ EXPLORE ITALY'S FINEST WINES ARTISANAL SAKÉS	⑯ TASTE SPANISH WINES PROSECCO FOR PARTY PLANNING THE FINEST DRY RUMS MADE	⑰ HUNGARIAN WINES FOR ALL OCCASIONS EUROPEAN WINE TOUR THE TESSERON LINE OF COGNACS	⑱ FARNUM HILLS CIDER: AUTUMN-APPROPRIATE COMPASS BOX WHISKY THREESOME
⑳ PRE-HOLIDAY ST.-GERMAIN COCKTAIL	㉑ GEAR UP FOR THANKSGIVING WITH A COCKTAIL	㉒ HAPPY THANKSGIVING! ASTOR IS OPEN 10 - 6:00	㉓ FERRAND COGNAC 101	㉔ THE IRISH WHISKEY KING	㉕

## 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%

November 6 Cali Chardonnay	November 13 Northern Italy	November 20 Spain	November 27 SW France & Midi
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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](http://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, well, there's hope for you yet at [www.astorwines.com](http://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](mailto:suggestions@astorwines.com)



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

NOVEMBER 2007

STORE HOURS: Monday – Saturday, 9:00 AM – 9:00 PM; Sunday, 12:00 – 6:00 PM  
THANKSGIVING DAY HOURS: 10:00 AM – 6:00 PM

## Pinot Noir for the Holidays

Leaves are falling, the nights have turned cooler, and we're turning our attention to the lovely red wines that will accompany our upcoming holiday season. As we look forward to Thanksgiving we invariably brace ourselves for the onslaught of what-to-have-with-turkey questions. The easy answer these days is Pinot Noir, the quintessentially friendly red that is made in a broad array of styles and versatile enough to pair well with any holiday fixin's.

Over the past few years, the easy answer has actually become a better choice than ever, as more and more high-quality Pinot Noir appears on our shelves. We prefer to stick with domestic wines for Thanksgiving, since it is, after all, America's celebration of all things indigenous.

As the range of offerings has expanded, and since our current selection allows it, we'll take this opportunity to explore the various regions and offer some insight into the state of the grape. Pinot Noir needs a cooler climate

with a long growing season to develop the traits that make it so appealing: its classic bright fruit, rich aromatics, and incredible mouthfeel. In the past, the grape was frequently planted in regions that were convenient to farm, yet too

warm to produce world-class wine; today, producers in both California and Oregon are taking care to find the regions that allow Pinot Noir to shine. Historically, Sonoma County's Russian River valley has been home to the state's

Pinot Noir pioneers and its finest producers. While other regions are quickly challenging the supremacy of the Russian River, the old-vine vineyards here continue to produce classic expressions of the grape. The single-vineyard

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