



holiday Gift Packs

For Friends & Family

DISCOVER ITALY

(#19204) 3 bottles for \$26.99
Where else but in Italy can you find so many great affordable wines? These classics are sure to please any palate with their great fruity character and uniquely Italian approachability.



Vintage Name
NV Scudo Brut
Prosecco has long been our favorite Champagne alternative, and this delicious bottle is a perfect reminder of why. Light, dry, subtly citrusy and endlessly drinkable, it's perfect for any celebration.

2006 Saggio Chianti "Governato"
The governo process is an ancient method for giving a wine a little extra boost by adding some raisined fruit to the fermenting must. This is a rich, round Chianti with a spicy core of ripe fruit and a lush feel.

2005 Lilla Trebbiano Dry on the palate, this wine offers a harmonious balance of citrus fruits and minerals on the finish. Very light, very refreshing.

WEST COAST WONDERS

(#19205) 3 bottles for \$79.99
Chardonnay and Cabernet Sauvignon are West Coast standards, but there's a whole new set of grapes on the block. The newbies are the focus of this pack: we've chosen an exceptional Pinot Noir and a phenomenal Sauvignon Blanc, and rounded out the trio with a bottle of California's finest bubbly.



Vintage Name
2005 Pinot Noir "Cuvée A," Anne Amie
Cuvée A is a classic Oregon Pinot Noir filled with aromas of spices, fresh black raspberries and hints of toast. On the palate, you'll find cranberries, ripe black cherries highlighted with sage and cinnamon.

2005 Nalle Sauvignon Blanc, Hopkins Ranch
This creamy white has just a touch of Semillon and Chardonnay blended in for extra body. It offers up fresh grass and minerals on the nose, zesty acidity in the mouth, and lovely ripe Meyer lemon on the long finish.

2004 Schramsberg Blanc de Noirs
Bright and lively, this vivacious bubbly can barely contain the berry and candied citrus aromas that soar up from the glass. The exuberant bouquet is perfect preparation for the decadent palate impression, oozing stone fruits and subtle notes of vanilla cream.

GREAT VALUES IN 2004 BORDEAUX

Vintage	Name	Item	Price
2004	Ch. Vieux Negrit (Montagne-St.-Émilien)	33064	\$15.99/btl

Coming from a great satellite region, this is full of violets, black plums and cherries on the palate.

2004	Ch. Haut Segottes (St.-Émilien)	39491	\$32.99/btl
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This round, crisp wine is full of Cabernet Franc herbs with richness and plums from the Merlot added to the blend.

2004	Ch. Brane-Cantenac (Margaux)	18726	\$49.99/btl
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Classic floral Margaux notes on the nose, and a palate impression of fresh black fruits. With good purity and nice density, this is already drinking very well.

SPANISH SENSATIONS

(#19206) 3 bottles for \$54.99
Spain has a long and distinguished winemaking history. This selection brings together the three great wines of Spain – Rioja, Albariño, and Cava – in one great gift that is sure to dazzle with its Iberian splendors.



Vintage	Name	Item	Price
2000	La Rioja Alta, Viña Alberdi Reserva	23692	\$14.99/btl

Very traditional in style, this wine exhibits roasted coffee bean, plum, and leather on the nose, and always stays delicate and lithe on the palate.

2005	Granbazán Albariño Ambar	77214	\$15.99/btl
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This is the best offering from Granbazán, one of Spain's top producers of serious Albariño. Floral and dry, with aromas of limes and stony fruit, it is well-mineraled and made to last.

2004	Leopardi Brut Rosé Cava	16678	\$14.99/btl
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Llopart Rosé Cava is a great alternative to Champagne. This lovely, dry example is a blend of Monastrell (a.k.a. Mourvèdre) and Garnacha. Packed with expressive red raspberry fruit and finishing with a spicy bite, it's delicioso.

FABULOUS FRENCH WINES

(#19207) 3 bottles for \$139.99
What could be better than white Burgundy, mature Pomerol, and fine Champagne for your holiday celebration? Why, giving it as a gift, of course. This selection of superb classic French wines is sure to impress friends and associates alike.



Vintage	Name	Item	Price
NV	Vilmar "Grand Cellier" Brut	18154	\$17.99/btl

A blend of the fruit and power of young wine with mature reserve wines that contribute a nuttiness as well as silkiness: this is truly grand Champagne.

2005	St.-Romain Blanc "Sous la Velle"	17557	\$19.99/btl
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Buisson St.-Romain is a small village in Burgundy. This Chardonnay is full of white flowers, toast, and yellow plums with a nice mineral element expressing their chalk-based soils.

1999	Ch. Trotanoy, Pomerol	10675	\$11.99/btl
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This is absolutely delicious, with ethereal notes of earth and cocoa adding complexity to the delicately rendered yet sweetly fruited palate. Graceful, classic Bordeaux that reveals new nuances with each sip.

Vintage	Name	Item	Price
2004	Ch. Poujeaux (Médoc)	30013	\$29.99/btl

What a Bordeaux to drink every day! It's incredibly well-balanced with very good berry concentration and an elegant finish.

2004	Ch. d'Armailhac (Pauillac)	18731	\$39.99/btl
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This medium-bodied wine has compelling potential, with its gracefully balanced package of typical Pauillac notes: tobacco, pencil lead, earth, and cassia.

2004	Ch. Pontet-Canet (Pauillac)	18721	\$64.99
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This straddles the line between the modern fruit-forward style and the more traditionally focused wines. Notes of mineral and earth support bright berry fruit.



Top Values

We know you're always on the lookout for great values – so take a look at ours this month. These are some of our favorite wines, at always-affordable prices, so splurge on your friends and family this year and load up on these great buys for the holidays.

WHITES

Vintage	Name	Item	Price
2006	Brocard, Petit Chablis	23692	\$14.99/btl

Classic unoaked Chardonnay with zesty citrus notes and mouth-watering acidity. This is a joy to drink.

2006	Thelema Sauvignon Blanc	77214	\$15.99/btl
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South Africa is producing great wines these days, like this full-throttle bottling, with great gooseberry fruit, minerals, and herbal notes that keep us coming back for more. Totally food-friendly and easy to like.

2006	Tesch Riesling "Unplugged"	16678	\$14.99/btl
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Dry Rieslings are all the rage lately, and this is a great example: great lemony fruit and zesty minerality make it a brisk and refreshing party sipper.

2005	Bernkasteler Schlossberg Riesling Kabinett "Feinherb," Markus Fries	18956	\$14.99/btl
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If you're not ready for a dry Riesling, try this lightly sweet version that offers great richness of fruit without too sugary a feel. Perfect with spicy foods.

2006	Lioco Sonoma Cty Chardonnay	18154	\$17.99/btl
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This unoaked Chardonnay is packed with fresh apple and citrus fruit and has a wonderfully creamy feel in the mouth. This is a Chardonnay everyone will love.

2005	Edmunds St. John Shell & Bone	17557	\$19.99/btl
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And now for something completely different...this Rhône-style white blend of Viognier and Roussanne has brilliant aromas of ginger, honeysuckle, and spice, with rich and intense notes of apricot and mineral on the nose. This is seductive stuff, and a steal at \$20.

REDS

Vintage	Name	Item	Price
2005	Domaine des Bacchantes Côtes du Rhône,	10675	\$11.99/btl

This great organic red is a classic Rhône blend, full of dark, spicy fruit on the palate in an easygoing style.

2005	Santi Valpolicella Classico "Solane"	15496	\$12.99/btl
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Rich and smooth with ripe plummy fruit that finishes dry and a bit earthy, this is great with rich Italian fare.

2004	Clos du Bois Cabernet Sauvignon	81074	\$13.99/btl
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Always reliable, this Sonoma Cab has gentle red fruit with a shade of oak. Very gentle and easy to like.

2005	Poppiano Chianti Colli Fiorentini "Il Cortile"	00101	\$15.99/btl
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This bright, juicy wine is just the thing for a casual supper and makes for a great party wine, with its friendly black cherry fruit and fleshy style.

2000	La Rioja Alta, Viña Alberdi Reserva	50004	\$17.99/btl
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Very traditional in style, this wine exhibits roasted coffee bean, plum, and leather on the nose, and always stays delicate and lithe on the palate.

2005	Dom. d'Arduhy Bourgogne Rouge	17715	\$19.99/btl
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2005 Burgundy for under \$20? This has all the ripe, bold fruit of the vintage in an instantly loveable package. An amazing deal.

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. (#19060) **\$81.99**

Vintage	Name	Item	Price
2006	Ninet de Pena Mourvèdre (France)	10544	9.99

Coming from the Côtes Catalanes, this young, fresh, charming wine has a nice spicy kick. Showing the full spectrum of cherry and blackberry aromas, this is quite refreshing, and tastes especially great early in the evening.

2005	Ch. La Grace du Ciel Bordeaux (Bordeaux, France)	16710	4.99
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This red Bordeaux explodes with juicy red fruit, with bass notes of earth lurking just underneath. Very soft and approachable, with just a hint of tannin, this wine will show you exactly why the 2005 Bordeaux vintage is so phenomenal.

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

NV	Delacroix Brut (France)	18175	\$9.99 on sale for 7.99
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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. 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.

2006	Vezzo Pinot Grigio (Friuli-Venezia-Giulia)	18174	6.99
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A dry white with ripe, luscious, mixed citrus flavors, this is no run-of-the-mill Italian wine. We get especially excited about discoveries like this because unknown wines of this caliber are all too rare. The Vezzo is appealing enough to please any palate, yet complex enough to reward repeated tastings. It's versatile, fascinating, and truly a wine of substance: try it with a few different dishes and you'll see what we mean.

2006	Beaujolais-Villages, La Burgette (Burgundy, France)	18416	9.99
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Sometimes people forget that Beaujolais is part of Burgundy. Indeed, it's located at the southern tip of the region and it is made from Gamay, Burgundy's Other Red Grape. This is full of tangy red fruits on the palate and makes a delightful match with sausages or a rich fish like salmon.

2006	Savia Viva Blanco "Clásico" (Penedès, Spain)	18792	9.99 on sale for 7.99
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Pure white wine goodness in a bottle. This is one of our proudest discoveries: a still, dry, fruit-driven, and delicious everyday white made from the great grapes that go into Cava. Full of delightful quince fruit and intriguing minerals on the palate, this is great on its own, and a savvy match for seafood dishes.

2006	Chianti "Governato," Saggio (Tuscany, Italy)	19029	9.99**
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The governato method of winemaking dates back centuries, and has always resulted in a rich, unctuous wine. This is something that you really can drink every day: it's more than food-friendly, and versatile enough to go with anything from pizza to braised meats.

2006	El Espino "1707" Syrah (Almansa, Spain)	19036	8.99
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This wine is named for the year of the famous Spanish battle, and the Syrah vines for this wine are planted on that hallowed battleground in southeast Spain. Full of ripe black and red fruit, this wine sees a hint of oak, giving it structure and touch of vanilla: it's a great red for those chilly nights.

2007	Kronendal Sauvignon Blanc (Robertson, South Africa)	77234	7.99**
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Sauvignon Blanc is one our favorite white wines all year round. The Kronendal is dry on the palate and full of ripe, round yellow fruits. It works as a great apéritif wine to serve guests before dinner, or it'll make a natural partner for white meats and fish dishes.



on sale
Spirits

GIFT IDEAS FOR ANY BUDGET

Glenmorangie Sherry Wood 12 Yr. Highland, 750 #03654 Retail Price: 57.99 SALE PRICE: 42.99	Glenmorangie Madeira Wood 12 Yr. Highland, 750 #03885 Retail Price: 57.99 SALE PRICE: 42.99	Glenmorangie 12 Yr. Burgundy Wood Finish, 750 #10791 Retail Price: 57.99 SALE PRICE: 42.99	
Belvedere w/Martini Glass, 750 #11395 Retail Price: 29.99 SALE PRICE: 26.99	Grand Marnier 150 Yr. w/2 snifters, 750 #12620 Retail Price: 199.99 SALE PRICE: 169.99	Bailey's Irish Cream w/2 glasses, 750 #12678 Retail Price: 22.99 SALE PRICE: 19.99	
Glenlivet Nadurra 16 Yr. Cask Strength, 750 #16749 Retail Price: 68.99 SALE PRICE: 57.99	Modern Spirits Vodka 4 Btl. Gift Set, 375 #17134 Retail Price: 99.99 SALE PRICE: 89.99	Patron 375 Gift Set in Case, 375 #17288 Retail Price: 99.99 SALE PRICE: 89.99	
Legend of Kremlin Vodka, 750 #17397 Retail Price: 33.99 SALE PRICE: 29.99	Tesseron Lot 53 w/Riedel Glasses, 750 #17852 Retail Price: 159.99 SALE PRICE: 129.99	Ferrand Cognac Memoire 1976, 750 #18496 Retail Price: 189.99 SALE PRICE: 159.99	
Armagnac Laubade 1968, 750 #18586 Retail Price: 159.99 SALE PRICE: 139.99	Michael Collins Irish Whiskey, 375 #18828 Retail Price: 17.99 SALE PRICE: 13.99	Hudson Single Malt Whiskey, 375 #18898 Retail Price: 39.99 SALE PRICE: 36.99	
Royal Oporto 10 yr. Tawny w/ 2 glasses, 750 #19052 Retail Price: 24.99 SALE PRICE: 21.99	Uluvka Vodka 2 Glass Gift Set, 750 #19055 Retail Price: 79.99 SALE PRICE: 69.99	Johnnie Walker Collection Set, 200 #95433 Retail Price: 79.99 SALE PRICE: 69.99	

AMANDA'S PICKS FOR DECEMBER

GORDON & MACPHAIL
MACALLAN 28 YR.
(#18477, \$229.99)



I loved the taste and complexity of this Scotch so much, I insisted we buy the whole cask for ourselves. This is a very rare independent bottling, aged to perfection in sherry barrels with concentrated flavors of vanilla, caramel and nutty toffee. Just the right note of sweet pipe tobacco in the finish pulls it all together. The divinest dram in the Village.

PARKER'S HERITAGE CASK STRENGTH
BOURBON (#19017, \$79.99)

This whiskey really heightened my appreciation of fine bourbon. The vanilla, burnt sugar, sweet corn, and oak flavors slowly unfold and melt on your tongue, giving you something to savor before scintillating notes of cinnamon and pepper kick in at the end. Surprisingly for a bourbon at barrel strength, this is not coughing-and-tears hot, but a drop or two of water only enhances its richness.



FARETTI BISCOTTI LIQUEUR
(#17482, \$25.99)

The smell of this liqueur is so soothing and appealing, I was tempted to put some on my wrists as perfume. Because this really tastes like fresh-baked almond and anise biscotti, it complements all the great things the cookies do, such as coffee, milk and ice cream. But I'm thinking it would be utterly ambrosial in your holiday eggnog too.



sensational holiday
Sparkling Wines

VOIRIN-JUMEL is a recoltant-manipulant based in the Grand Cru vineyards of Cramant. For four generations, the family has tended the white soils of these vineyards to produce Chardonnay fruit with uncommon verve, minerality, and purity.

Vintage	Name	Item	Price
NV	Grand Cru Cramant Blanc de Blancs	17836	\$29.98/btl
With the full force of youthful Chardonnay cut by impressive chalk minerality, this is dry yet rich and full-bodied, with excellent weight for the dinner table.			

NV	Blanc de Blancs 1er Cru	16241	\$31.99/btl
A blend from two premier cru sites that reveals a lush, precocious, endearing quality, with gentle notes of mineral and yeast framing bright orchard fruits.			

2000	Cramant Brut	16243	\$36.99/btl
This captures the richness and power of the vintage, with the verve and cut of this vineyard yielding a poised, perfectly balanced, lush bottle of bubbly.			

NV	Grand Cru 555	16244	\$39.99/btl
With richness from barrel aging, this is weighty and authoritative on the palate, yet has a nimble, evolved character that unfurls slowly in the mouth. We love it.			

GEORGES GARDET has quickly emerged as a top producer of Champagne for everyday drinking. Made in a traditional style with a well-developed sense of restraint, these are wines to linger over.

Vintage	Name	Item	Price
NV	Cuvée Saint Flavy Brut	15941	\$24.99/btl
This house's base bottling offers lovely harmony on the palate, with long, lingering orchard fruits competing with classic tones of honey and spices on the finish.			

2000	Brut Rosé	17121	\$39.99/btl
This remains true to the house's commitment to expressing terroir and elegance with its rich core of earthy, wild cherry Pinot Noir fruit and firm structure.			

2001	Rosé de Saignée Brut	17121	\$53.99/btl
This opens delicate and floral with a sense of coiled tension, a fine mousse, and a layered, sneaky richness that explodes on the finish with ripe berry notes.			

SCHRAMSBERG has been synonymous with great American sparkling wine ever since they produced the first commercially available American sparkling Chardonnay in 1965: the Schramsberg Blanc de Blancs.

Vintage	Name	Item	Price
2004	Blanc de Blancs	17714	\$29.99/btl
2004	Blanc de Noirs	15771	\$31.99/btl

PROSECCO is Italy's most popular sparkler. With its lilting hint of sweetness and crisp flavors, we're sure it'll be at the top of your list too.

Vintage	Name	Item	Price
NV	Scu Dò Brut	16807	\$8.99/btl
	Col Vetoaz Brut	12957	\$13.99/btl
	Col Vetoaz Brut Magnum	17271	\$29.99/1.5L
	Vanzini Pinot Nero Extra Dry	18301	\$18.99/btl

While it's not Prosecco, this lightly sweet pink sparkler is a joy to drink with irresistibly bright berry flavors.

VILMART & CIE has been quietly producing exceptional and age-worthy Champagnes for well over 100 years. Done in the finest styles, to compete with the likes of Krug and Bollinger, this house remains a quintessential insider's secret. Simply put, this is brilliant Champagne.

Vintage	Name	Item	Price
NV	Grand Cellier Brut	15018	\$47.99/btl
A blend of the fruit and power of young wine with mature reserve wines that contribute a nuttiness as well as silkiness: this is truly grand Champagne.			

NV	Cuvée Rubis Rosé	14373	\$54.99/btl
With beguilingly fragrant notes of roses, red berries and sappy herbs this expresses a purity of Pinot character that seduces the palate.			

1999	Cuvée Rubis Brut Rosé	10195	\$74.99/btl
This raises the bar for rosé Champagne with added depth and richness coming from this powerfully ripe vintage. Recalling fine Burgundy with its tannic edge and raspberry notes this is fit for a feast.			

1993	Coeur de Cuvée	18569	\$204.99/1.5 L
These MAGNUMS of Vilmart's flagship wine blend fine notes of barrel aging with rich notes of peach and pear fruit from Vilmart's oldest vines. Incredibly rich and bright, this is benchmark juice and a rare find.			

RAYMOND BOULARD is now operated by the fifth generation to work this precious land. Farmed organically and fermented with their natural yeasts, the wines are focused, dry, and delicious.

Vintage	Name	Item	Price
NV	Mailly Brut Nature	16242	\$31.99/btl

Coming from a Grand Cru vineyard, this crisp, austere wine is a natural match for oysters and caviar, with its airy mineral demeanor and almost saline expression.

NV	Brut Rosé de Saignée	16246	\$34.99/btl
This rare blend of 50% Pinot Noir and 50% Pinot Meunier is a rich, assertive wine full of brooding spicy dark berries and vibrant notes of mineral and earth.			

GRUET In 1983, the Gruet family, successful makers of Champagne since 1952, took a chance and planted an experimental vineyard 4300 feet up in the hills of New Mexico. The results are nothing short of spectacular: taste for yourself.

Vintage	Name	Item	Price
NV	Gruet Brut	16934	\$12.99/btl
	Gruet Blanc de Noirs	17524	\$12.99/btl

CAVA is Spain's own sparkling wine, offering a brilliant alternative to the richness of Champagne. Very nice.

Vintage	Name	Item	Price
NV	Savia Viva Cava Brut	18508	on sale for \$8.99/btl
2003	Marques de Gelida	13908	\$12.99/btl
2004	Leopardi Brut Rosé	14865	\$17.99/btl
2003	Gramona Gran Cuvée	14193	\$17.99/btl



Wines

LA BURGETTE *We’ve been searching for a truly great, affordable Burgundy for quite some time. You can imagine how thrilled we were, then, to find a small producer making reasonably priced, jubilantly fruit-forward Burgundies with beguiling nuances. This is a rare find indeed.*

Vintage	Name	Item	Price
2006	Beaujolais-Villages	18416	\$9.99/btl on sale for \$7.99

This is full of tangy red fruits on the palate, making it a delightful match with sausages or even grilled fish.

2006	Bourgogne Blanc	18415	\$9.99/btl
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.			

2006	Bourgogne Rouge	18411	\$12.99/btl
This is made from the habit-forming Pinot Noir and is full of freshly crushed raspberries and cherries on the palate. A wonderful match for roast chicken, duck and any cured meats.			

NV	Delacroix Brut	18175	\$7.99/btl
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.			

CASTILLO LABASTIDA *We love great Rioja, but with each passing year it becomes more difficult to source solid values. Labastida comes to the rescue with two astounding values from two of the finest recent vintages to grace the Rioja region.*

Vintage	Name	Item	Price
2001	Crianza	18442	\$9.99/btl
This Crianza is made from 100% Tempranillo grown at an elevation of 2500 feet, creating an expressive wine with notes of black cherries and earth, balanced out by a lively acidity that keeps it succulent and juicy.			

2003	Reserva	18442	\$14.99/btl
Also 100% Tempranillo, this wine is a blend of Old World charm and modern winemaking. With its warm, toasty vanilla notes blended with black cherry and cloves, this wine lingers luxuriously long on the palate.			

SAVIA VIVA *With their great selection of solid values, Savia Viva has turned out to be one of our favorite producers. The wines always are full-flavored yet perfectly well-balanced – how do they do it?*

Vintage	Name	Item	Price
2006	Blanco “Clásico”	18792	\$9.99/btl on sale for \$7.99

Pure white wine goodness in a bottle. This is one of our proudest discoveries: a still, dry, fruit-driven, and delicious everyday white made from the great grapes that go into Cava. Full of delightful quince fruit.

2004	Tinto “Familia”	18793	\$11.99/btl on sale for \$9.99
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This beautifully made red wine reminds us of a juicy Bordeaux from the Médoc: made from Merlot and both of the Cabernets, this is full of dark red berry fruits and spice accents. Great with hearty fall fare.

NV	Cava Brut	18508	\$11.99/btl on sale for \$8.99
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Very clean and very pretty, this Cava is laced with notes of fresh lime zest and would go perfectly with spicy foods. Simply a lovely wine, this floored us when we first tasted it – and then we found out it was organic, too.

LILLÀ *has become one of our best-selling brands by using a simple formula: they provide solid, food-friendly value in both their light, crisp white and their zesty, rich red.*

Vintage	Name	Item	Price
2005	Trebbiano d’Abruzzo	14441	\$7.99/btl
Dry on the palate, this wine offers a harmonious balance of citrus fruits and minerals on the finish.			

2006	Vezzo Pinot Grigio	18174	\$6.99/btl
A dry white with ripe, luscious, mixed citrus flavors, this is no run-of-the-mill Italian wine. We get especially excited about discoveries like this because unknown wines of this caliber are so rare. This is versatile, fascinating, and truly a wine of substance. Buy a case.			

NV	Scu Dò Brut	16807	\$8.99/btl
Prosecco has long been one of our favorite Champagne alternatives, and this delicious bottle is a perfect reminder of why. Light, dry, subtly citrusy and endlessly drinkable, it’s perfect for any celebration.			

2005	Spino Montepulciano d’Abruzzo	17381	\$13.99/btl on sale for \$11.99
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From a third-generation winery in the north of the Abruzzo region comes this hearty red, packed with dark, mixed berries and deep chocolate notes on the finish. If you’re looking for an Italian red with a little oomph, give this beauty a try.

2006	Wellies Sauvignon Blanc	17293	\$11.99/btl on sale for \$9.99
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This is an incredibly approachable New Zealand Sauvignon Blanc, fresh with melon, gooseberries, yellow plums and the classic “grassy” aroma that even a beginner could nail in a blind tasting. Delicious.

KRONENDAL *The wine scene is being turned on its head as incredible wines from South Africa come to market combining the best of new world fruit with the class and elegance of the old. You must try these wines.*

Vintage	Name	Item	Price
2006	Syrah	77224	\$7.99/btl
This is a hearty, red wine that’s full of mixed berries - blueberries and blackberries especially - that are very ripe on the palate.			

2007	Sauvignon Blanc	77234	\$7.99/btl
Dry on the palate yet full of ripe yellow fruits, this is a great apéritif wine to serve your guests before dinner.			

2007	Plata Torrontés	17296	\$9.99/btl on sale for \$7.99
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The Torrontés grape, a distant cousin of Muscat, produces distinctively aromatic white wines, and we think they’re some of the best bottles to come out of Argentina lately. The “Plata” is dry on the palate, with notes of mixed white flowers, yellow plums, and even some white peppercorn on the finish.

AUSTRALIA *For decades, Australia has been one of the greatest sources for wine values. Aussie wines tend to be richer and more fruit-forward than their European counterparts: if that sounds right up your alley, you’ll love these great Australian producers.*

Vintage	Name	Item	Price
2005	Sextant Chardonnay	12936	\$6.99/btl
This Chardonnay undergoes a small amount of oak aging, so the rich, round citrus and stone fruits shine through with just a touch of vanilla. Lithe and luscious.			

2005	Neptune Island Cabernet/Merlot	17388	\$9.99/btl on sale for \$6.98
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This red blend from Australia bursts with plum, cassis, and dark chocolate flavors. With its smooth, velvety mouthfeel and balanced acidity, it’s a full-statured Aussie that is excellent with hearty winter fare.

2005	Neptune Island Shiraz	17387	\$9.99 on sale for \$6.98
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This Shiraz is bursting with blackberry and pepper flavors. Great balancing acidity and subtle tannins on the finish make this a perfect food wine.

2006	Neptune Island Chardonnay	17386	\$9.99/btl on sale for \$6.98
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This Chardonnay from Down Under is produced in a light, refreshing unoaked style. Notes of citrus and honeydew compete for your affection on the tongue.

KANGAROO CROSSING *is the place to turn when you’re looking to satisfy a large group of thirsty revelers. These large-format Aussie bottles are packed with pleasure yet very gentle on the wallet. Enjoy with friends and family This holiday season.*

Vintage	Name	Item	Price
2006	Chardonnay	17866	\$12.99/1.5L on sale for \$9.99

This is packed with apples, pears and melons on the palate. Drink it with a light chill, and always keep a spare magnum around to share with friends.

2006	Shiraz	17867	\$12.99/1.5L on sale for \$9.99
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This Shiraz is all about dark fruit flavors and peppery spice, but it also has that extra-special dimension of freshness that makes it even more approachable: your party will love it.

SAGGIO Saggio is one of our proudest new discoveries. Using traditional methods, they produce brilliant versions of Chianti that capture the beauty and brilliance of the Tuscan countryside.

Vintage	Name	Item	Price
2006	Chianti “Governato”	19029	\$9.99/btl
The governo process is an ancient method for giving a wine a little extra boost by adding some rasined fruit to the fermenting must. This is a rich, round Chianti with a spicy core of ripe fruit and a lush feel.			

2005	Chianti Classico	19031	\$14.99/btl
Coming from the ultra-approachable 2005 vintage, this is already singing today. Brilliant hints of violet and spice flit around juicy notes of ripe cherry and raspberry.			



Wines

SPARKLING

Vintage	Name	Item	Retail Price	SALE PRICE
NV	Kriter Sparkling Rosé	17525	5.99	4.99
2003	Gramona Gran Cuvée	14193	17.99	14.99
NV	Pierre Peters Blanc de Blancs “Cuvée Réserve” Brut	15026	39.99	33.99
NV	Jacquesson Brut Cuvée 731	15004	41.99	36.99
NV	Bollinger Special Cuvée Brut	17084	45.99	38.99

RED

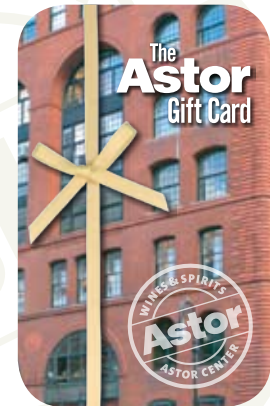
Vintage	Name	Item	Retail Price	SALE PRICE
2005	Coppola Rosso California	89810	8.99	6.99
2005	Pago de Valdoneje Bierzo	13849	11.99	9.99
2004	Mt. Ravasqueira, Alentejo	18503	11.99	8.99
2002	Capçanes “Cal Sison,” Montsant	18872	15.99	12.99
2004	d’Arenberg Shiraz, Footbolt	53094	16.99	13.99
2001	St. Supéry Merlot, Napa	81494	21.99	14.99
2005	Acacia Pinot Noir	10322	26.99	18.99

WHITE

Vintage	Name	Item	Retail Price	SALE PRICE
2005	Bianco, Cantina Zaccagnini	14011	12.99	9.99
2006	Eberle Chardonnay	18449	13.99	10.99
2006	Petit Chablis, Dom. Ste. Claire, Brocard	23692	14.99	11.99
2005	Evans & Tate Chardonnay, Margaret River	17947	16.99	13.99
2005	Pouilly-Fuissé, Jadot	27374	22.99	18.99
2005	Nalle Sauvignon Blanc, Hopkins Ranch	17213	24.99	19.99

GIVE YOURSELF A LITTLE MORE TIME THIS SEASON

New York during the holidays isn’t exactly a place that encourages leisurely contemplation. If you’re not sure whether your coworker or loved one likes Loganberry liqueur as much as you do, take advantage of Astor’s Gift Cards and save yourself a lot of trouble. It’s a surefire hit – trust us, not many people are going to turn their noses up at a gift like this. Gift Cards are available in amounts ranging from \$25 to \$500, so pick one up at Astor or order on our web site: www.astorwines.com





Greg’s List

RIZZI *was truly on top of its game when it made these Barbareschi. Both drink very well today but will blossom even further with several years in the cellar. Grab them today; they still represent amazing values, but the word is getting out.*

Vintage	Name	Item	Price
2001	Barbaresco Fondetta	16266	\$38.99/btl

This is a softer bottling with a seductive texture and great purity to the potpourri notes on the nose.

2001	Barbaresco Boito	16268	\$38.99/btl
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In contrast, the “Boito” bottling offers spicy aromatics and a bit more heft and structure, all supporting rich, ever-changing red fruits that glide across the palate.

SELLA *has quietly come to our shores after years of fame in Italy. Offering a unique interpretation of Nebbiolo-based wines, these two blends capture the essence of northern Piedmont’s finest terroirs.*

2001	Bramaterra	16239	\$24.99/btl
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The Bramaterra vineyards blend of old-vine Nebbiolo, Vespolina, and Croatina is dark and brooding with medicine-tinged roasted strawberry fruit, well supported by ripe tannins and brilliant acidity.

2001	Lessona	16240	\$24.99/btl
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Here the blend is simply Nebbiolo and Vespolina, and it is absolutely singing with an unflinching minerality playing off of the mouth-filling wild berry fruit flavors.

GARY EBERLE *not only founded his eponymous winery but is actually responsible for founding the whole Paso Robles appellation, which is now California’s fastest-growing wine region. With its warm days and acidity-preserving cool nights, the wines produced here tend to be big and rich, made in a burly style that captures the exuberance and bold character of the region. The whole lineup here offers great value and we are proud to be re-introducing these wines to the New York market.*

Vintage	Name	Item	Price
2006	Chardonnay	18449	\$13.99/btl

Fresh with crisp green apple fruit and just a whisper of toasty oak, this is a lovely Chardonnay.

2004	Steinbeck Syrah	18481	\$14.99/btl
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Made in a powerful Northern Rhône style, this offers up tons of structured, peppery dark fruit.

2005	V. S. Cabernet Sauvignon	18447	\$14.99/btl
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So well-balanced that you won’t realize how powerful and rich it really is. Bursting with blackberry fruit.

2006	Viognier	18450	\$17.99/btl
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This has classic ginger, floral and peach notes, with bright acidity and a richness often lacking in Viognier.

2005	Barbera	18451	\$19.99/btl
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Decant this for an hour to unleash its bright core of earth, raspberry fruit and gentle spice notes.

2005	Sangiovese	18452	\$19.99/btl
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Racy acidity and crisp tannins mark this as authentic Sangiovese. One of the finest from California.

2002	Cabernet Sauvignon Reserve	18448	\$64.99/btl
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Looking for great Cabernet without the cult prices? Eberle has blended the finest attributes of Bordeaux and California to produce a wine full of cassis and gentle herb notes, with an elegance that keeps it lithe and irresistible. Buy some before I grab it all.

RIZZI *With holdings in some of the finest zones of the Langhe, it’s not surprising that Rizzi produces exceptional Barbareschi. What may be surprising is how good their Barbera and Dolcetto are too. These values are a must-try.*

Vintage	Name	Item	Price
2006	Dolcetto d’Alba	18425	\$13.99/btl

Even lifelong Dolcetto detractors will love this one. Painstaking attention to detail has produced a benchmark example full of clean, dark fruit. Yum.

2005	Barbera d’Alba	18427	\$13.99/btl
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A classic. With bright plum and berry fruit and subtle notes of flower and herb, this just screams Barbera.

LA PALAZZETTA *flies beneath the radar, but the organically produced wines from these ancient cellars represent the heights that Sangiovese Grosso can reach. This is elegant Brunello without the extraction and oak that tend to dominate the region.*

Vintage	Name	Item	Price
2001	Brunello di Montalcino	16670	\$40.99/btl

The product of a great vintage, this offers wonderful fruit and balanced crisp structure. It works spectacularly with Tuscan cuisine.

2005	Rosso di Montalcino	10090	\$16.99/btl
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Fresh and fragrant with telltale notes of violets and almonds on the nose, this has boatloads of bright fruit and is a perfect pairing with pasta in rich sauces.

CHARDONNAY *I don’t know what it is about the holidays that gets people thinking about Chardonnay, but as soon as November rolls around, the queries start pouring in. In case you’re looking for great Chardonnay, I’ve put together my favorite choices. Made in varying styles and sold at different price points, these will please anyone. Take your pick; they’re all winners.*

Vintage	Name	Item	Price
2006	Sebastopol Vine Hill Ridge	60084	\$21.99

Cool-climate Russian River fruit married to subtle oak yields this knockout wine from Dutton Estate. A restrained style ready to take on any occasion.

2005	Billaud-Simon Chablis	18418	\$22.99/btl
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This offers a subtly complicated nose with light tones of vanilla, tarragon and mineral enhancing the round peach character that falls seamlessly across the palate.

2005	Lynmar Russian River Valley	18444	\$28.99/btl
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This explodes out of the glass with crisp pear, snappy lime, exotic tropical fruits and warm baking spices. In the mouth this melds the flavor intensity of California with a truly Burgundian sense of elegance. Awesome.

2004	Freeman Ryo-Fu	15836	\$59.99/btl
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Full-bodied and endowed with rich flavors of tropical fruit, brown butter, and toasted nuts. Assertive yet never overpowering, it is classic Sonoma Chardonnay.

2005	Domaine d’Ardhuy Meursault “Les Pellans”	17712	\$64.99/btl
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From an excellent vintage, this shows classic Meursault aromas of roasted hazelnut and orchard fruits. Fat and juicy in the mouth with exceptional vibrancy and poise, this is a classic in the making.

2001	Dauvissat Chablis “Preuses”	20784	\$74.99/btl
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This cru always takes on some smoky tones from aging in new oak. Combine this with a boatload of rich anise-tinged pear fruit, steely minerality, and citrusy goodness, and you’ll agree: this is a real treat.

Give the Wine Club as a Gift



DISCOVERY WINE CLUB – \$24.99 PER MONTH

- * Perfect for novices searching for new “everyday” wines
- * Featuring such favorites as: Argentine Malbec, New York Riesling, South African Shiraz
- * Free shipping for deliveries in New York State (elsewhere, regular shipping charges apply)

3 months for \$74.97 (#19157)
6 months for \$149.94 (#19158)
9 months for \$224.90 (#19159)

ITALIAN WINE CLUB – \$54.99 PER MONTH

- * Get a thoroughly tasty overview of Italian wine
- * Explore Italy’s indigenous grapes and varied regions in depth
- * Featuring such favorites as: Aglianico, Erbaluce, Ruchè
- * Free shipping for deliveries in New York State (elsewhere, regular shipping charges apply)

3 months for \$164.97 (#19160)
6 months for \$329.94 (#19161)
9 months for \$494.90 (#19162)

WORLD PASSPORT WINE CLUB – \$99.99 PER MONTH

- * A crash course in wine on a sophisticated level
- * You’ll taste the difference between Old World and New World wines, traditional and modern wines, established wineries and hot new producers
- * Featuring such favorites as: Alsatian Pinot Noir, Loire Valley Sauvignon Blanc, Oregon Chardonnay

- * Free shipping for deliveries in New York State (elsewhere, regular shipping charges apply)

3 months for \$299.97 (#19163)
6 months for \$599.94 (#19164)
9 months for \$899.90 (#19165)

GRAND CRU WINE CLUB – \$254.99 PER MONTH

- * For experienced wine connoisseurs
- * The best wines from time-tested producers and regions
- * May include: Bordeaux, Burgundy, California Cabernet Sauvignon
- * Free shipping for deliveries in New York State (elsewhere, regular shipping charges apply)

3 months for \$764.97 (#19166)
6 months for \$1529.94 (#19167)
9 months for \$2294.90 (#19168)

PLATINUM ELITE WINE CLUB – \$599.99 PER MONTH

- * The most sophisticated wines for the most discerning palates
- * Featuring wines such as: Grand Cru Bordeaux, Grand Cru Burgundy, cult California Cabernet Sauvignons, Tête de Cuvée Champagnes
- * Free shipping for deliveries in New York State (elsewhere, regular shipping charges apply)

3 months for \$1799.97 (#19169)
6 months for \$3599.94 (#19170)
9 months for \$5399.90 (#19171)

The Astor Wine Clubs are available for nationwide delivery. Shipping is free in New York State; regular shipping charges apply elsewhere. An adult 21 years of age or older must sign for each delivery. Please note that Astor will not make Wine Club shipments during the summer months because of excessively high temperatures. Visit www.astorwines.com for more details.

DECEMBER TASTINGS & EVENTS

Get 15% off
all Wine Poured

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

See holiday hours below beginning
December 14.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
					① SOUTHERN ITALIAN DELIGHTS	②
③	④	⑤ ULTIMATE OSBORNE SHERRIES HOLIDAY CHAI TASTING	⑥ DELICIOUS PROSECCOS SPANISH WINES FROM TORRES	⑦ WINES FOR HOLIDAY PARTIES BRILLIANT WINTER WINES	⑧ WINES FROM CROATIA CLARENDELLE BORDEAUX HOLIDAY IN THE ALPS	⑨ ITALIAN SPECIALTIES WINTER WARMERS
⑩	⑪	⑫ FRENCH CLASSIQUES A VISIT FROM TUTHILLTOWN SPIRITS	⑬ SOUTH AFRICAN WINES FROM CAPE CLASSICS GROWER CHAMPAGNES FANTASTIC SINGLE-ESTATE COGNAC TASTING	⑭ SPANISH WINE TASTING TASTE RIDGE WINES AQUAVIT CHRISTMAS COCKTAILS	⑮ TASTING FOR THE SEASON HOLT OMNI WINES BEST OF THE BOOT: ITALIAN WINES PERFECT GIFTS FOR THE COGNAC LOVER	⑯ AUSTRALIAN WINES
⑰	⑱ THE PERFECT HOLIDAY GIFT	⑲ HENRIOT VINTAGE CHAMPAGNES THE DISTILLER EDITION UNVEILED	⑳ JAILLANCE SPARKLING FROM BARON FRANCOIS SPARKLERS FROM SCHRAMSBERG A RARE SPIRIT TASTING EXPERIENCE	㉑ POL ROGER SELECTIONS GROWER CHAMPAGNES A GIFT FOR THE VODKA CONNOISSEUR	㉒ HOLIDAY WINES FROM ITALY FRENCH WINES FOR SPECIAL DINNERS COMPASS BOX ASSORTMENT	㉓ COGNAC: THE PERFECT GIFT
STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 12 pm – 7 pm
㉔	㉕	㉖	㉗ GARDET CHAMPAGNES	㉘	㉙ WINES FOR NEW YEAR'S PARTIES	㉚ SAY CHEERS TO THESE SPARKLERS
STORE HOURS: 9 am – 7 pm	ASTOR IS CLOSED	STORE HOURS: 9 am – 9 pm	STORE HOURS: 9 am – 9 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 9 am – 10 pm	STORE HOURS: 12 pm – 9 pm
㉛ WHAT'S NEW YEAR'S WITH- OUT BUBBLY?						
STORE HOURS: 9 am – 8 pm						

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%

December 4 Argentina	December 11 Austria	December 18 Chile	December 25 Astor Closed
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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.)

our new favorite

CLONE 7 CABERNET SAUVIGNON

This red is a perfect choice for large parties: overflowing with dense black-berry fruit and chocolate, it's almost impossible to dislike. This juicy, chewy, well-made Cabernet Sauvignon is practically a meal on its own, but it absolutely comes alive with food, especially if that food happens to be roasted. Go ahead and call us crazy, but we think roasts are great during the winter holidays. The Clone 7 bottling is tastier than many Cabernets that cost twice as much: try a bottle tonight and decide for yourself.

Clone 7 Cabernet Sauvignon, Alexander Valley
Was \$19.99, **now \$16.99 (\$183.49/case)**



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

DECEMBER 2007

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

*** See back page for our special December hours.
Because of the large volume of orders we receive during the holidays, we cannot guarantee next-day delivery.

party planning Advice

The holidays are here, and as usual we've been fielding countless calls asking for our expert party planning advice. Pretty soon it dawned on us: why not draw up for you, our valued customers, a handy all-in-one guide to holiday wines and spirits shopping? Well, you're looking at it. Below you'll find all you need to make sure you're not left high and dry this holiday season.

WINE BUYING FOR HOLIDAY MEALS

When choosing the wines for your holiday table there a few things worth keeping in mind. A standard 750 mL bottle of table wine serves six, while a bottle of richer dessert wine can serve 12. Hence, our formula for holiday cheer; for every six guests, you will need:

BEST BUYS

Savia Viva Cava Brut
(#18508) \$8.99/btl

1 bottle
sparkling wine

Col Vektoraz Prosecco "Cartizze
Superiore" (#18761) \$31.99/btl

2006 Wellies Sauvignon Blanc
(#17293) \$9.99/btl

1 bottle
white wine

2005 Billaud-Simon Chablis
(#18418) \$22.99/btl

2006 Kronendal Syrah
(#77224) \$7.99/btl

2 bottles
red wine

2005 Marchand Gevrey-
Chambertin Clos Prieur
(#18359) \$34.99/btl

2003 Rioja Castillo
Labastida Crianza
(#18442) \$9.99/btl

1999 Ch. Trotanoy Pomerol
(#18140) \$59.99/btl

2005 Monbazillac
Seigneurs de Monbazillac
(#18056) \$9.99/375 mL

1 bottle
dessert wine

2003 Trabucchi Recioto
(#12471) \$39.99/500 mL

If you're just having a cocktail party, plan on each guest consuming approximately 2 drinks an hour – with one extra thrown in for good measure. For a two-hour party, plan on five drinks per person. This gives you a bit of leeway with what you buy, but if you're only providing wine, we suggest that you provide the following for every ten guests:

3 bottles of sparkling wine, Col Vektoraz Prosecco (#12957) \$13.99/btl
3 bottles of white wine, 2006 Brocard Petit Chablis (#23692) \$14.99/btl
4 bottles of red wine, 2006 Rizzi Dolcetto d'Alba (#18425) \$13.99/btl

Trust us: a great holiday party is as simple as that. If you're still not sure about what quantities you'll need, feel free to give us a call and we'll be happy to assist you in choosing the best wines for your holiday parties.

SPIRITS AND THE MODERN BAR

With all the new spirits coming out these days, it's hard to decide what deserves to be in your bar. Since vodka drinks are all the rage lately, it's no surprise that there are more vodkas available than ever before. The abundance of new products certainly isn't limited to vodka, though. Rye is back and better than ever, and there are a slew of new ultra-refined gins on our shelves that make exceptional classic and modern cocktails. So don't neglect your well-stocked bar this holiday season: a simple rule of thumb these days is three bottles of vodka to one bottle each of the other important spirits, such as:

CLASSIC DEALS

Taverna Russian Vodka
(#15412) \$17.99/1.75L

Vodka

Christiania from Norway
(#14445) \$41.99/ltr

Leeds Gin
(#13283) \$8.99/ltr

Gin

Bulldog London Dry Gin
(#16882) \$29.99/btl

Ron Abuelo Añejo
(#18849) \$13.99/btl

Rum

Ron Zacapa Centenario 23 yr.
(#04714) \$35.99/btl

Cancun Gold
(#13285) \$9.99/ltr

Tequila/
Mezcal

Del Maguey Mezcal Minero
(#08901) \$69.99/btl

Deschaux VSOP Brandy
(#00936) \$11.99/ltr

Brandy/
Cognac

Ferrand Cognac Sélection des
Angeles (#07374) \$99.99/btl

Bowmore 12 yr. Islay
(#04094) \$29.99/btl

Single Malts

Springbank 35 yr. Dun Beaghan
(#14437) \$349.99/btl

White Horse
(#03707) \$26.99/1.75 ltr

Scotch

Compass Box Peat Monster
(#12544) \$43.99/btl

Kilbeggan Irish
(#01734) \$17.99/btl

Whiskey

Crown Royal #16 Canadian
(#18905) \$99.99/btl

Cabin Still
(#00274) \$10.99/ltr

Bourbon

A.H. Hirsch 16 yr.
(#04034) \$119.99/btl

Old Overholt
(#17110) \$18.99/ltr

Rye

Black Maple Hill Rye 23 yr.
(#18551) \$149.99

Don't forget to stock the bar with sweet and dry vermouth and Triple Sec;
try out Georgievskaya flavored vodkas to create your signature cocktails.



At long last...the unveiling of **ASTOR CENTER**

A place that welcomes chefs and sommeliers; farmers and eaters; aspiring oenophiles and professional gourmands alike. Astor Center is a place to explore new flavors, to meet living legends, to unearth new passions, and to savor age-old traditions.

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

cooking classes, to intimate dinners, to a prep space for visiting chefs from around the globe; and the **Gallery**, our multi-purposed event space built to host everything from winemaker dinners, to seminars on the future of food and politics, to international food and wine festivals.

Our full calendar of educational programming and special events will commence in January – but that doesn't mean we haven't been hard at work perfecting our use of these extraordinary

time ever in New York City, will be hosting classes and programs for both enthusiasts and professionals.

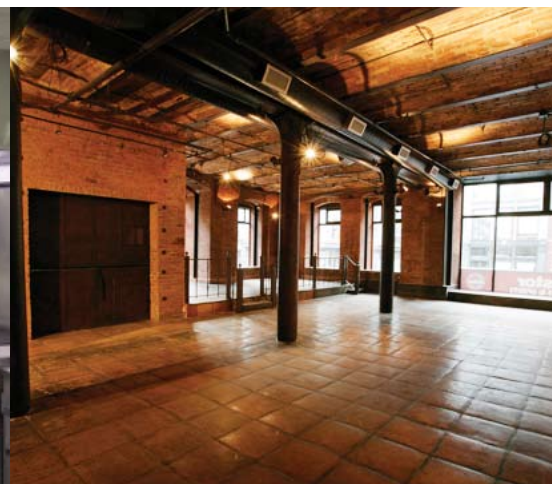
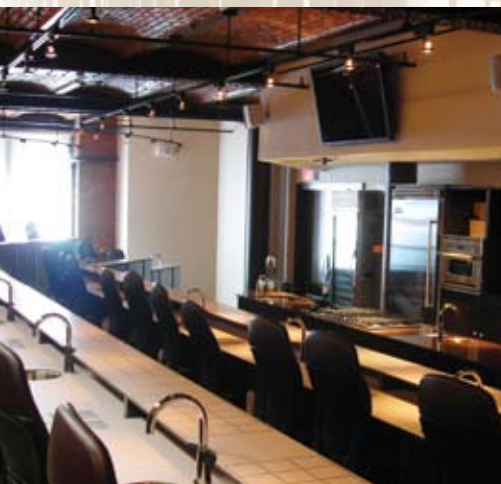
In addition to these core offerings, Astor Center will offer classes and events that bring together the very best of the world's table.

The full calendar of events will be available on our website, www.astorcenternyc.com, starting in mid-December,

food historian **Barbara Ketcham Wheaton** as she explores the idea of reading cookbooks as a source for the study of social history.

Join world renowned spirits critic **Paul Pacult** for a master class in **Single Malt Scotch**.

Roll up your sleeves and spend an evening in the kitchen with **Philippine chef extraordinaire Romy Dorotan** as you master cooking techniques for traditional Southeast Asian ingredients.



We're very lucky to be here: in New York, downtown, in NoHo, in the Village.

Because in this neck of the woods, if you take the road less traveled, you're sure to pick up some good company along the way.

Astor Wines & Spirits has always embraced our Village heritage of unconventional thinking and independent behavior.

We have always honed our selections to what was best, rather than what was most popular; we never used other people's wine ratings, but rather have always relied on our fearless wine buyers, who taste thousands upon thousands of wines each year and make selections based on their palates. And of course, we have always been emboldened by clients who share our passion for discovery and autonomy.

We recently went it alone again, vacating our home of over fifty years at

the corner of Astor Place – an ideal retail location that, according to everyone else, we were out of our minds to give up. But we knew we could do more: we wanted to take better care of our wines; to be more energy-efficient and environmentally responsible; to offer our customers an even better selection and an unrivaled shopping experience. And so we moved – and in doing so built a truly magnificent store. Our intrepid customers followed, and, thanks to them, we're doing better than ever.

But that's not the whole story. And that's not all we decided to build.

Directly above Astor Wines & Spirits, we have built three unique spaces which together comprise a facility unlike anything else in the city – or the world, for that matter.

We wanted to create an environment conducive to the sort of progressive thinking that has suited us so well in the past

– to build a place that would facilitate exchanges between winemakers and wine drinkers; between Michelin-starred chefs and masters of the Manhattan apartment kitchen; between omnivores and herbivores; between legendary food writers and scathing restaurant bloggers; between politicians and pig farmers. Above all else, we wanted to create a place where people of similar passions – if not similar palates – could taste, discover, share, and explore some of life's most savory subjects.

Friends, neighbors, eaters, drinkers: this is Astor Center.

Comprised of three distinct spaces, Astor Center was designed to provide unique experiences in truly unparalleled facilities:

the **Study**, designed to be ideal classroom environment for both wine and spirits tasting as well as for cooking demonstrations; the **Kitchen**, for everything from hands-on

facilities. We've hosted a handful of private classes and events (an extended friends and family period, if you will), welcoming into our facilities personalities such as **Fergus Henderson**, **Harold McGee**, **Hervé This**, and **Ariane Daguin** (to name but a few).

Beginning in January, 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.

At its programming core, Astor Center will offer wine and spirits education from the experts at **Astor Wines & Spirits** (president and owner Andrew Fisher himself will be leading our introductory wine classes). And, balancing the table, we will proudly be offering programming from our lead partner, **The Culinary Institute of America**, who, for the first

but, to whet your appetite...

Pull up a chair with a panel of **local farmers, producers, and food writers** to explore the idea of sustainable practices in a modern economy, and savor the fruits of their labor in a meal prepared by **Chef Michael Anthony of Gramercy Tavern**.

Discover the art of glassblowing from **Maximilian Riedel**, the 11th-generation **Austrian crystal maker** whose family produces the world's most famous stemware.

Calculate the carbon footprint of that glass of wine you're drinking with **Tyler Colman, PhD**, author of the award-winning wine blog **DrVino.com**.

Brush up on proper shaking and stirring techniques with legendary mixologists **Dale DeGroff** and **Gary Regan**, reflect on the history of the cocktail with **Dave Wondrich**, and savor the creations of **Audrey Saunders** as part of a two day conference celebrating the **art and craft of the cocktail**.

Spend a week in the kitchen with

Demystify the world of saké with the writer of **UrbanSaké.com**, the "Saké Samurai" himself **Timothy Sullivan**, as you taste through a sampling of these delicate brews.

And that's just the beginning. 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.

We hope you're as excited as we are – and we hope to see you upstairs soon.

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