

long apartheid embargo that devastated the South African wine industry actually paved the way for the re-emergence of South Africa as a winemaking powerhouse. When the embargo was lifted, the dire situation of the ruined industry forced winemakers to take risks and experiment, while they were simultaneously able to learn from the winemaking revolution that took place in the rest of the world during the apartheid years. The South Africans adopted the techniques that worked, and didn't waste any time discarding what didn't work. The speed with which they rebuilt remains an unprecedented triumph in the wine world.

Near the end of the 20th century, Syrah (or, perhaps more accurately, Shiraz, as the grape is often known in New World countries like Australia, which introduced it to most of the wine world), emerged as one of the grape varieties favored by consumers and producers alike. Produced in a broad range of styles and appealing to a variety of palates, Shiraz flourished all over

South Africa. Perhaps the two most dissimilar bottles in our South Africa section are the delightful **2005**

Excelsior Shiraz (#14507, on sale for \$5.99) on the one hand, with its fresh, balanced berry fruit, and the succulent, rich, and powerful **2003 Rudi Schultz Syrah (#14505, \$36.99)**

on the other, with its spicy, peppery notes and a lush, smoky licorice tinge that pays homage to Syrah from southern France.

The pure, unoaked style of the **2004 Brampton Shiraz (#14014, \$12.99)** is not to be missed, with its exuberant and lightly spiced red fruit and a lingering peppery note that makes

this a perfect wine for a fall cookout or tailgate party. Our final nominee for Best South African

Shiraz would have to be the powerful **2003 Kevin Arnold Shiraz (#12009, \$38.99)**: with a dollop of Mourvèdre and 16 months spent in French oak barriques, it has incredible depth and many layers of complexity, with lovely baking

spice and savage notes supporting dark berry fruit. The structure allows for early consumption but will no doubt delight those who choose to lay this bottle down for a few years.

While South Africa has mined the rest of the wine world for new ideas, they have never abandoned their home-grown successes. Pinotage, a cross between the Pinot Noir and Cinsault grapes, has been a staple of the South

African wine industry for over 80 years.

With its dark, smoky, brambly fruit, it has a unique profile that has had its share of detractors, but is now being made with a deft hand all over the region.

With each recent vintage, the wine wins new fans. The **2006 Robertson Winery Pinotage (#15182, \$8.99)** is a great introduction to this unique grape. Offering up classic Pinotage aromas on a

medium-bodied frame, it is soft and easy to drink, with ripe red berry fruit and a subtle, unexpected insinuation of banana. The Kanonkop winery has been at the forefront of reposi-

tioning this varietal and has consistently produced benchmark examples: their

2004 Kanonkop Pinotage (#10190, \$38.99) is no exception. Its muscular structure and lush fruit highlight the darker side of Pinotage, with deep notes of earth and leather adding complexity to the varietally correct rich fruit on the palate. This is one of the rare Pinotage bottlings that will benefit from some time in the cellar.

While varietal Pinotage can be a love-it-or-hate-it sort of wine, the use of Pinotage grapes in Bordeaux-style blends makes for some complex and satisfying bottles of wine. **Graham Beck's 2003 The William (#15193, \$14.99)** is a typical Cape blend that relies on a preponderance of Cabernet Sauvignon for power and richness, yet gains complexity from

Pinotage, which contributes red fruit flavors and a soft texture that are unusual in varietal Cabs. For the most part, these red blends are produced in an ultra-modern style, ready for the dinner table tonight and dripping with friendly, juicy fruit. The best of them will call to mind the greats from Bordeaux, but they all will always maintain their distinctively South African character.



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! (#18601) **\$165.88 – 15% = \$140.99**

RED WINES

Item	Name	Vintage	Price
14498	Freisa “Vivace” Monfiofrenza, La Casaccia (Piedmont, Italy)	2004	11.99

The Piedmontese prefer their Freisa to be lightly sparkling on the palate, just like this one. It is on the dry side, with lively black cherry flavors, spice, and much more. Made by a tiny husband-and-wife winery in Monferrato.

18548	Ernesto Catena “Tahuan,” Cabernet Sauvignon (Mendoza, Argentina)	2003	18.99
-------	--	------	-------

This comes from another member of the extended Catena family – Ernesto, to be exact, and his wines are always pristine and elegant. This has the beautiful fruit notes, such as currant, that are typical of the best Cabernet Sauvignon, and it finishes with chocolate-driven tannins.

18515	Lambrusco Toccaciolo, Carafoli (Emilia-Romagna, Italy)	NV	15.99
-------	--	----	-------

This spicy Lambrusco is full of dark berries on the palate. With friendly, approachable fruit, it is a natural match for pizza, cured meats, or cheeses.

18503	Mt. Ravasqueira (Alentejo, Portugal)	2004	11.99
-------	--------------------------------------	------	-------

The Alentejo region is full of rare gems like this blend of indigenous Portuguese grape varieties. A full-bodied red wine, it is full of dark berries and spice on the palate. The tannins are silky and give the wine a depth that makes it a very easy match for any meat-based dishes.

18279	Pic Saint-Loup “Les Tonillieres,” Mas Foulaquier (Languedoc-Roussillon, France)	2005	16.99
-------	---	------	-------

This Pic Saint-Loup comes from southern France's Coteaux du Languedoc wine region. Hearty, full-bodied, unoaked, and dry, this red wine bursts with mixed dark fruit aromas and goes extremely well with seared meats and other rich foods.

14391	Diemersdal Shiraz (Durbanville, South Africa)	2004	13.99
-------	---	------	-------

A spicy Aussie Shiraz packed with super-ripe blackberry aromas, subtly minty notes, and a hint of coffee ground on the finish. Very concentrated black fruit makes for a complex, accomplished dry red wine.

WHITE WINES

Item	Name	Vintage	Price
18434	Doña Javiera Sauvignon Blanc (Maipo, Chile)	2006	11.99

This comes from a family winery that has been in business in Chile's Maipo Valley for over 100 years. An unoaked and incredibly refreshing Sauvignon Blanc, this wine is great with a chill before a meal - and it's no slouch with food, either. A natural match for seafood or chicken dishes.

18491	Monjardin “El Cerezo” Chardonnay (Navarra, Spain)	2006	10.99
-------	---	------	-------

Coming from the kingdom of Navarra in northern Spain, this unoaked Chardonnay is full of bright acidity and flavors that are reminiscent of citrus zest. It is macerated with the grape skins to give it a fuller, more supple mouthfeel. A great autumn Chardonnay.

18458	Pignoletto, Zucchi (Emilia-Romagna, Italy)	NV	12.99
-------	--	----	-------

Pignoletto is a white grape variety native to the Apennine hills surrounding the city of Bologna. If you feel like you're in a Prosecco rut, try this on for size: full of white fruit and floral aromas, the Pignoletto is dry, sparkling, and dangerously drinkable.

18363	Costa d'Amalfi “Tramonti,” San Francesco (Campania, Italy)	2006	15.99
-------	--	------	-------

A unique bottling from the village of Tramonti on the Amalfi coast. Vines in this area have long been known for producing lean, nervy, well-mineraled white wines from a blend of indigenous varieties. This beautiful dry white is based on Falanghina, Pepella and Biancagita, and sings with aromas of citrus fruits, herbs and stoney minerals.

18600	Ischia Bianco, Casa d'Ambrà (Campania, Italy)	2006	13.99
-------	---	------	-------

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.

17386	Neptune Island Chardonnay (South Australia, Australia)	2006	11.99 on sale 9.99
-------	--	------	-----------------------

This Chardonnay from Down Under is produced in a refreshing unoaked style. Notes of citrus and honeydew compete for your affection on the tongue, then this full-bodied white leaves you satisfied with its smooth, lovely, lingering palate impression.



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. (#18590) **\$79.99**

Item	Name	Vintage	Price
12235	Amaroo Shiraz (Southeast Australia)	2005	7.99

With blackberry fruit and a spicy finish, this Shiraz will go with everything from a summer barbecue to lighter fare. Crowd-pleasing yet quirky and ebullient in its own right, many of our customers like to have this alongside a few different cuisines, in order to watch how it changes with food.

13259	Vinho Verde, Fãmega (Vinho Verde, Portugal)	2006	4.99
-------	---	------	------

Light-bodied and showing a just-off-the-boat freshness on the palate. Floral aromas, lively ripeness and easy drinkability make this a wine to remember. If you haven't yet discovered the wonderful quaffers from Vinho Verde, this is the perfect introduction.

13806	Pichon Viognier (Languedoc-Roussillon, France)	2006	9.99
-------	--	------	------

If you've ever been curious about what Viognier can do, try this rich, round white wine: with thrilling aromas of peaches and pears, and a long, smooth finish, it is a revelation - especially if you are unacquainted with this grape. Perfect with poultry.

16017	Sea Star Zinfandel (California, USA)	2005	6.99**
-------	--------------------------------------	------	--------

We just can't get enough of this spicy red wine. It is bursting with aromas of candied blackberries and cherries, and its ripe, luscious style makes it a perfect match for anything from burgers to pizza.

16976	Sobon Estate Zinfandel, Hillside (California, USA)	2005	9.99
-------	--	------	------

This delicious Zinfandel is produced from old vines in Amador County. Flavors of cocoa and blackberries ooze from the glass, making this sturdy wine an absolute joy with hard cheeses or a grilled steak.

17296	Torrontés “Plata” (La Rioja, Argentina)	2006	9.99 on sale 7.99
-------	---	------	----------------------

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. The “Plata” is dry on the palate, with notes of mixed white flowers, yellow plums, and even some white peppercorn on the finish. This wine is fresh and surprising each and every time you open a bottle.

17701	Monte das Ânforas, Herdade das Ânforas (Alentejo, Portugal)	2006	7.99
-------	---	------	------

This hearty red wine comes from southern Portugal's Alentejo region. Based on the Aragóñez grape, with some Trincadeira and Alfrocheiro blended in, it is full of mixed black berry flavors. Unoaked and showing incredible fruit concentration, it is drinking terrifically today.

17840	Adesso, Cagnina di Romagna (Emilia-Romagna, Italy)	NV	9.99
-------	--	----	------

We constantly hear requests for a non-sparkling red wine with just a light touch of sweetness. This delicious Italian red fits the bill quite nicely: it's only lightly sweet, and not nearly at the sweetness level of a dessert wine. Made in the Romagna area of Northern Italy's Emilia-Romagna region, it is full of fleshy red berries with just the kiss of sweetness our customers sometimes crave.

18174	Vezzo Pinot Grigio (Friuli-Venezia Giulia, Italy)	2006	6.99
-------	---	------	------

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.

18175	Delacroix Brut (France)	NV	9.99** on sale 7.99
-------	-------------------------	----	------------------------

This is exactly what bubbly should be: fun, friendly, and festive enough for a special occasion. An exceptionally tasty dry French sparkler, the Delacroix bottling will please just about any palate; enjoy it as an apéritif or marvel at how it sets off your most luxurious lobster dish. Many of our customers are buying this wine by the case, and wisely so: we think everyone should have a bottle of bubbly chilling in the fridge at all times, ready to be popped whenever the situation calls for it. Which turns out to be quite often.



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



Wine

SPARKLING

Item	Name	Vintage	Retail Price	SALE PRICE
17314	Kriter Blanc de Blanc	NV	8.99	6.99
18111	Gran Sarao Brut Cava <i>This is a delicious and refreshing Cava made mostly from the local grape Xarel-lo in the region of Penedès in northeastern Spain. Notes of citrus and sage dance on the palate.</i>	NV	9.99	7.99
13770	Prosecco, Frozza	NV	12.99	10.99
10361	Solo Reggiano, Medici Ermete <i>A delicious dry frizzante made of Lambrusco. Redolent of blackberry with a hint of earth and ripe tannins, it excels with pizza, salami, or any hearty Italian fare.</i>	2006	13.99	11.99
12532	Clairette de Die “Cuvée Impériale,” Jaillance <i>This off-dry sparkling white wine has terrific quince and wild honey aromas. For those seeking a sparkler with a hint of sweetness, this is great for toasts or with dessert. From southern France and based on the Clairette grape variety.</i>	NV	14.99	11.99
15364	Gloria Ferrer Brut, Sonoma	NV	15.99	12.99
16886	Chandon Rosé	NV	15.99	13.99
18301	Vanzini Pinot Nero, Extra Dry	NV	18.99	14.99
17714	Schramsberg Blanc de Blancs	2003	29.99	24.99
10017	Deutz Brut	NV	29.99	26.99
10027	Paul Drouet Brut, Alain Ducasse	NV	34.99	29.99
15008	Gaston-Chiquet “Carte Verte” Tradition 1er Cru, Brut	NV	34.99	29.99
15395	Laurent-Perrier Ultra Brut	NV	39.99	34.99

CALIFORNIA

10983	Ravenswood Cabernet Vint. Blend	2005	9.99	7.99
13688	Geyser Peak Sauvignon Blanc	2006	9.99	7.99
62594	Cline Zinfandel, California	2005	9.99	7.99
63128	Castle Rock Napa Valley Merlot	2003	9.99	7.99
86877	Echelon Pinot Noir	2006	11.99	9.99
63434	Estancia Cabernet Sauvignon	2004	12.99	10.99
50288	Coppola Diamond Series Chardonnay	2005	13.99	11.99
62924	Beringer Chardonnay, Napa	2005	13.99	11.99
18502	Aradian Peak Cabernet Sauvignon, Napa	2003	14.99	12.99
66014	Simi Chardonnay Sonoma	2005	14.99	12.99
17302	Fleur de California Pinot Noir, Carneros <i>The Fleur de California winery was begun in 1972 by a couple with a great love of Burgundy, and they have gone on to produce Pinot Noirs that remind us just why we love this grape. This bottle has cranberry and cherry aromas, warm earthy notes of nutmeg and forest floor, and a beautifully soft mouthfeel.</i>	2006	15.99	13.99
18161	Klinker Brick Old Vines Zinfandel <i>This hearty, full-bodied red wine comes from Zinfandel vines that are well over 50 years old. The wine shows intense concentration, packed with berry flavors set off by spicy oak, and aromas of dark fruit contrasting with fresh herbal notes.</i>	2004	15.99	12.99
78007	Norton Ridge Chardonnay Napa	2005	15.99	12.99
65333	Rodney Strong Cabernet Sauvignon	2003	16.99	13.99
81324	Hess Select Cabernet	2004	16.99	13.99
67374	Groth Sauvignon Blanc, Napa	2006	17.99	14.99
64029	Franciscan Merlot Napa	2003	18.99	15.99
52564	Newton Claret	2003	19.99	16.99

Item	Name	Vintage	Retail Price	SALE PRICE
61003	Ferrari Carano Merlot Sonoma	2004	21.99	18.99
66344	Sterling Merlot Napa	2003	21.99	18.99
14970	Costa de Oro Pinot Noir, Gold Coast Vineyard	2005	24.99	19.99
18037	Nicholson Ranch Estate Pinot Noir <i>Nicholson Ranch has produced this lovely Pinot Noir entirely from fruit grown on their estate. Fragrances of freshly crushed red raspberries and black pepper make this truly a pleasure to drink. Nicholson Ranch has the same winemaker as Turley and Outpost, two other exceptional California wineries.</i>	2004	31.99	24.99
15921	Margerum M5 Red Blend <i>Doug Margerum has been working in the wine business for 20 years, and in 2002 he acted on his lifelong dream by becoming a winemaker. The M5 is a Rhône blend created from five grape varieties: Grenache, Syrah, Mourvedre, Cinsault, and Counoise. This wine is an ode to all of the Rhône wines that Doug has enjoyed most over the years: heady, spicy, and rich, with dark berry fruit.</i>	2005	32.99	25.99

17215	Saxon Brown Syrah, Flora Ranch	2005	34.99	28.99
69164	Ridge Geyserville Sonoma	2004	34.99	26.99

FRANCE

12378	Picpoul de Pinet “Gaujal de St. Bon,” Gaujal <i>An exciting and unusual bottling made from the Picpoul Blanc grape in Southwest France. Light and dry, it has lemony aromas and raw honey flavors on the palate. There’s even a nice little kick of mineral on the finish, making this white Picpoul uncommonly easy to drink.</i>	2006	8.97	6.99
10544	Ninet de Pena Mourvèdre	2005	9.99	7.99
18536	Ch. Peyredouille Rouge <i>This refreshing, unoaked, Merlot-based Bordeaux comes from chalk-based soils, giving it a great expression of minerals on the palate. Full of dark fruits, black plums, and blueberries.</i>	2005	9.99	7.99
46521	Counoise VdP, Ramière, Monpertuis <i>A very pretty Vin de Pays from the southern Rhône. It’s on the lighter side, a little bit rustic, fairly distinctive, and very charming and delicious.</i>	2004	9.99	7.99
18053	Ch. Jalousie Beaulieu, Bordeaux Superieur	2005	10.99	8.99
50190	Côtes-du-Rhône, Dom. les Genestas	2005	11.99	9.99
13452	Fleurie, Dom. des Grands Fers	2005	12.99	10.99
17543	Rasteau “Tradition,” Cave de Rasteau	2005	12.99	10.99
17930	Ch. Haut Nadeau Reserve, Bordeaux Superieur	2005	12.99	10.99
12612	Vouvray Sec, Vincent Raimbault	2004	13.99	11.99
20924	Cheverny, François Cazin <i>This classic Cheverny blend of Sauvignon Blanc and Chardonnay offers a clean, refreshing palate of apple and lemon flavors, with just a bit of honey.</i>	2006	13.99	11.99
16249	Bandol Revolution, Dom. de la Tour du Bon	2003	15.99	13.99
28584	Riesling, Trimbach	2004	16.99	12.99
33624	Ch. d’Arcins, Haut-Médoc	2003	17.99	14.99
12527	Ch. Noailiac, Médoc	2000	18.99	14.99

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



Wine

SPAIN

Item	Name	Vintage	Retail Price	SALE PRICE
12075	Pouilly-Fumé “Porcheronnes,” Deschamps	2004	21.99	18.99
18119	“L’Alba,” Jean-Louis Tribouley	2005	21.99	18.99
12852	Sainte Epine VdP, Hervé Souhaut <i>This red wine is made entirely from Syrah and comes from the Ardèche region of southeastern France. The nose is simply amazing: brilliant aromas of blackberries and violets, with high notes of musk. Gorgeous blackberry fruit and mineral elegance make it great with food as well.</i>	2005	44.99	36.99
41321	Salice Salentino Maiana, Leone de Castris	2005	7.99	5.99
17822	Rosé d’Abruzzo, Masciarelli	2006	8.99	6.99
45484	Monte Antico Rosso	2004	9.99	7.99
47694	Est! Est! Est!, Falesco <i>From the Latium town of Montefiascone, north of Rome, comes this crisp, dry, refreshingly fruity white wine that works well with just about any dish you can think of. Light and simple, Est! Est! Est! is made from Trebbiano and Malvasia Bianca grapes.</i>	2005	9.99	7.99
15409	Salento Primitivo, Cantina Due Palme	2003	10.99	8.99
14209	Salento “Gelso Moro,” Resta <i>Salento is in the “heel” of Italy, in the southeastern region of Apulia. This hearty red comes from estate-grown Negroamaro grapes. Dark in color with lots of dark fruit to follow - blueberries and black cherries - and a floral note on the finish. There’s an earthy, garrigue-like character on the finish as well.</i>	2002	11.99	8.99
43694	Vermentino, “La Cala,” Sella & Mosca	2006	11.99	9.99
43924	Chianti Classico, Nando	2003	11.99	8.99
14011	Bianco, Cantina Zaccagnini	2005	12.99	10.99
16611	Falerio Bianco “Telusiano,” Rio Maggio <i>From the Marches region of Central Italy comes this beautiful white blend of Trebbiano and Pecorino (it’s not just a cheese). Aromas of white tea, lilac pollen and white flowers. Unoaked, delicate and dry with a beautiful, silken texture on the palate.</i>	2004	13.99	11.99
17987	Aglianico “Con Ta Do,” Di Majo Norante	2003	13.99	11.99
45003	La Segreta Rosso, Planeta	2005	13.99	10.99
17921	Morellino di Scansano “Suberli,” Mocali	2004	14.99	11.99
47232	Fiano di Avellino, Petilia <i>The Fiano grape variety is indigenous to the Campania region of Southern Italy. This is a dry white wine that shows aromas of honey, quince and white flowers. It’s deliciously fruit-forward on its own but drinks very well with seafood too.</i>	2006	14.99	12.99
41239	Dolcetto d’Alba “Vignavillej,” Brovia	2005	18.99	14.99
10417	Erbaluce “Cariola,” Ferrando <i>The “Cariola” is a medium-bodied, fragrant, still white wine from Caluso in northern Piedmont. Made from Erbaluce, an indigenous white grape variety, this has ripe, white floral aromas that lead to a very lovely mineral finish.</i>	2005	19.99	15.99
47174	Antinori Villa Red IGT	2003	21.99	16.99
17989	Chianti Classico, Castello della Paneretta	2004	22.99	17.99

Item	Name	Vintage	Retail Price	SALE PRICE
52424	Vinho Verde, “Gazela,” Sogrape	2007	4.99	3.99
13360	Mirone White, Vino de Mesa	NV	5.99	4.99
18172	Vinho de Mesa Rosé, Famega	2007	5.99	4.99
53664	Borsao, Campo de Borja <i>Packed with juicy berry fruit, this lush, soft red hails from Campo de Borja, midway between Barcelona and Rioja. A very solid choice with barbecue, spicy sauces and pizza.</i>	2005	6.99	5.99
15842	Señorial White, Bodegas Ugalde	2005	7.99	5.99
17701	Monte das Ânforas, Herdade das Ânforas <i>This hearty red wine comes from southern Portugal’s Alentejo region. Based on the Aragóñez grape (a.k.a. Tempranillo), with some Trincadeira and Alfrocheiro blended in, it is full of mixed black berry flavors. Unoaked and showing incredible fruit concentration, this is drinking terrifically well today.</i>	2006	7.99	5.99
50394	Marqués de Cáceres Blanco	2005	7.99	5.99
17777	Espelt White, Coralí <i>The Costa Brava, on the northeast coast of Spain, is a wind-swept region that has lately been making some very exciting wines. The Espelt White is made from a blend of Grenache Blanc and Macabeo. Light and refreshing, with salty mineral nuances and a lemon-lime finish, this is a perfect go-to white wine.</i>	2005	9.99	7.99
12151	Casa Castillo	2005	10.99	8.99
18254	Urban Uco Ribera Del Duero	2004	12.99	10.99
18074	Martin Códax Rioja, “Ergo”	2005	13.99	10.99
57134	Rivola, Abadia Retuerta	2004	13.99	11.99
17241	Txakolina, Xarmant <i>Xarmant means charming in Basque, and that’s exactly what this is. From the tiny DO of Txakoli de Alava, this is extremely light and refreshing, showing the perfect amount of mouth-watering acidity and crisp, green apple fruit. We were shocked when we first tried this: it’s that friendly.</i>	2006	14.99	11.99
17900	Louro Godello, Palacios <i>Rafael Palacios has produced this delicious, mineral-driven white from younger Godello vines in the Bolo D.O., located in northwest Spain. The wine, which sees two months of oak to give it a subtly creamy mouthfeel, shows notes of grapefruit and honeydew.</i>	2005	16.99	13.99
53754	Godeval Godello, Valdeorras	2006	16.99	13.99
71983	Sierra Cantabria Crianza Rioja	2003	16.99	14.99
18216	Touriga + Baga, Luis Pato <i>Luis Pato is one of the big names in Portuguese winemaking. He espouses the indigenous varieties and does everything possible to bring out their true expression. This is a blend of the Touriga Nacional and Baga red grape varieties. The nose is very spicy and the palate bursts with dark fruits.</i>	2001	17.99	15.99
40001	Albariño, Fefinanes <i>One of our drier Albariños, this one has a mineral edge and floral peach aromas. This was absolutely made for shellfish and other light seafood dishes.</i>	2006	17.99	14.99

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



Spirits ON SALE

AUTUMNAL SPIRITS

Rittenhouse Rye 100 Proof, 750 #14246 Retail Price: 14.99 SALE PRICE: 12.99	E & J Brandy, LTR #06406 Retail Price: 15.99 SALE PRICE: 13.99	Normandie Brandy, 1.75 #07007 Retail Price: 16.99 SALE PRICE: 13.99
Clan MacGregor 80°, 1.75 #03177 Retail Price: 16.99 SALE PRICE: 14.99	Elijah Craig 12 Yr., 750 #00294 Retail Price: 19.99 SALE PRICE: 17.99	Jim Beam 80°, 1.75 #01257 Retail Price: 21.99 SALE PRICE: 19.99
George Dickel #12, 750 #01154 Retail Price: 21.99 SALE PRICE: 18.99	Bulleit Bourbon, 750 #13418 Retail Price: 27.99 SALE PRICE: 24.99	Calvados Coquerel VSOP, 750 #14233 Retail Price: 27.99 SALE PRICE: 24.99
Jack Daniels, LTR #01206 Retail Price: 28.99 SALE PRICE: 25.99	Armagnac Dom. Grassa 3 Star, 750 #05864 Retail Price: 31.99 SALE PRICE: 28.99	Jameson 12 year "1780", 750 #03964 Retail Price: 33.99 SALE PRICE: 27.99
Armagnac Laubade VSOP, 750 #02344 Retail Price: 33.99 SALE PRICE: 29.99	Bowmore 12 Yr. Islay, 750 #04094 Retail Price: 36.99 SALE PRICE: 29.99	Glenfiddich 12yr., 750 #03734 Retail Price: 43.99 SALE PRICE: 37.99
Rémy Martin 1738, 750 #04037 Retail Price: 43.99 SALE PRICE: 37.99	Compass Box Peat Monster, 750 #12544 Retail Price: 49.99 SALE PRICE: 43.99	Hennessy XO, 750 #06084 Retail Price: 149.99 SALE PRICE: 139.99

AMANDA'S PICKS FOR OCTOBER



CLEAR CREEK LOGANBERRY LIQUEUR, 375 mL
(#18678, \$23.99)

Imagine standing in an Oregon berry orchard with the rays of the autumn sun dappling the perfectly ripened fruit. Imagine putting one of those berries in your mouth and letting the fresh sweet-tartness melt over your tongue. Now imagine bottling that sensation and pouring it over vanilla ice cream or dropping it into a glass of sparkling wine. Pure, simple, yum.



BENROMACH TRADITIONAL, 750 mL
(#18385, \$43.99)

Some like it sweet, some like it smoky. For all you smoky Scotch lovers, this is for you! If you're already missing the flavors of summer, there's an intriguing note of barbecue smoke here that will bring those long, warm nights right back into focus. Plus, once you put a few drops of water in, you'll also get flavors of clove, orange blossom and black walnut, with a succulent, lingering finish. It is, quite simply, life in a glass: challenging, complex, and rewarding.



MODERN SPIRITS PUMPKIN PIE VODKA, 375 mL
(#18562, \$27.99)

You either love pumpkin pie or you hate it, but I'm a huge fan and I look forward every year to my favorite seasonal dessert. I'm a real purist, in fact, but I must say, this vodka is as close as anyone's ever come to nailing my own favorite recipe. It tastes like real pumpkin pie because it's a real infusion of pumpkin puree and spices, not some artificial "flavored" spirit. It would be superb in a dessert cocktail with a cream liqueur, but it would also complement seasonal autumn dishes: anything with pecans, say, or even braised short ribs.

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

White Wine

**SOUTH AFRICA'S
BREAD AND BUTTER**

WHILE SOUTH AFRICAN

reds will get the most attention as we drift into fall, it could be argued that the region's wonderful maritime climate favors the production of white wines. The benefits of a long, cool growing season are revealed quite clearly in these wonderfully precise and vivid white wines, with moderate alcohol levels, ripe fruit flavors, and crisp, refreshing acidity. While many white grapes compete for real estate in the prime coastal regions, three have emerged as particularly well-

suited to production there.

The undeniable and universal appeal of Chardonnay has at times caused it to be planted in less than ideal sites – but South Africa's immense coastline offers endless possibilities. In the hands of skilled winemakers, South African Chardonnay is often brightly flavored with a round, lush mouthfeel.

Chenin Blanc, a grape that thrives in France's cool Loire valley, has made itself right at home in South Africa as well. Made in a variety of styles – from crisp and dry bottlings

to slightly sweet examples to thoroughly desserty wines – South African Chenin Blanc offers a refreshing break from oaky Chardonnay, yet retains a full, lush feel in the mouth. This texture complements its complex fruit flavors, ranging from citrus to orchard fruits, often with a surprising dash of quince or melon thrown in for good measure.

Last but by no means least, Sauvignon Blanc from South Africa is quickly setting a standard by which all examples of this wine are judged. These wines are truly a bridge

between the Old World and the New, combining ripe fruit with brisk minerality and just a touch of the herb, chili, and grass that can dominate Sauvignon Blanc. The white wines that have lately emerged from South Africa are immensely satisfying, and flexible enough to work well as apéritif wines or throughout an entire feast. They capture the state of modern South African wine in all its glory, with New World flamboyance alongside an elegant restraint anchored in the traditions of the industry's proud past.



Danie de Wet
"Limestone Hill"
Chardonnay,
Robertson 2006
(#16616, \$14.99)



Brampton
Chardonnay,
Stellenbosch 2006
(#50165, \$8.99)



Steenberg Sauvignon
Blanc, Coastal
Region 2006
(#11629, \$8.99)



Mulderbosch
Sauvignon Blanc,
Stellenbosch 2006
(#77184, \$19.99)



Vinum Chenin Blanc,
Stellenbosch 2006
(#14155, \$11.99)



Rudera Chenin Blanc,
Stellenbosch 2005
(#14426, \$14.99)

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

OCTOBER TASTINGS & EVENTS

Get 15% off
all Wine Poured

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

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
③ WORLD'S BEST-TASTING RUM	④ DELICIOUS SPANISH WINES FRENCH CLASSICS	⑤ ARTISAN WINE SELECTIONS LILLET WHITE ZYR: A TASTE OF RUSSIA	⑥ RIDGE WINES AQUAVIT: FESTIVE COCKTAILS	⑦
⑩	⑪ ITALIAN WINE SPECIALTIES DISCOVER GREEK WINE ZYGO ENERGY VODKA AND SHANGO RUM LIQUEUR	⑫ WINES FROM THE PACIFIC NW FRENCH WINE EVENT A SPIRITED TOUR OF VERMONT	⑬ CÔTES DU RHÔNE TASTING BACCHANALE WINE TASTING	⑭ HARVEST COCKTAILS FROM SAGATIBA
⑰ THE WORLD'S FIRST SIPPING VODKA	⑱ ITALIAN MUST-HAVES FRENCH SURPRISES BRUICHLAD- DICH ROCKS ASTOR	⑲ FRENCH WINES FOR FALL SMALL SPANISH WINE REGIONS THE CITADELLE BOTANICAL EXPERIENCE	⑳ ST. FRANCIS WINERY'S BIG RED EVENT	㉑
㉔ FRIGHTEN- INGLY GOOD SPIRITS	㉕ SOUTH AFRICAN WINES WINES FOR THE HARVEST HARVEST MOON VODKA TASTING	㉖ ARTISAN WINE EVENT ITALIAN FAVORITES KENTUCKY'S FINEST BOURBON	㉗ ITALIAN WINES FROM VALTELLINA SPANISH WINE FIESTA MY BABY BOURBON'S BACK	㉘ SERVE UP SOME BLACK MAGIC

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%

October 2 Cali "Other Reds"	October 9 New York	October 16 Rhône & Provence	October 23 Southern Italy	October 30 Saké
--------------------------------	-----------------------	--------------------------------	------------------------------	--------------------

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.)

SAVE THE DATE
TUESDAY, NOVEMBER 6, 2007

ST. FRANCIS
WINERY & VINEYARDS

BIG RED



For tickets and
more information
call 1-866-KOBRAND
or visit
www.kobrandevents.com

THE AMERICAN INSTITUTE OF
WINE & FOOD



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

visit www.astorwines.com

PRESORTED
STANDARD
U.S. POSTAGE
PAID
PERMIT 7131
NEW YORK, NY



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



399 Lafayette at 4th Street • New York, NY 10003
212-674-7500 • astorwines.com

What's Next in Wine

OCTOBER 2007

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

Our Favorite South African Reds

It's not summer around here any-
more, so lately we've taken to picturing
ourselves in the Southern Hemisphere.
Might sound a little pathetic, but it has
actually had the benefit of causing us to
revisit one of our favorite wine regions:
South Africa. As you're making the

transition to cool weather this month,
it makes sense to look to a country with
great cool-climate growing regions to
satisfy your Autumnal wine urges.

Spectacular wines are made here
in a huge range of styles. The region is
blessed with over 160 soil types, a mild

maritime climate, and long growing
seasons. We can never forget the human
touch, either: the diverse influence of the
many South African winemakers is just as
important as the growing conditions.

The state of South African wine today
is the result of a paradox of sorts: the

continued on page 2

