

high acid frame with great contrasting minerality, this wine is an ideal foil for lighter seafood dishes such as a simply prepared grilled fish. Our **Albariño, Martín Códax 2006 (\$11.99, #50824)** offers all those classic Albariño notes and an enticing hint of nut oils on the palate before turning juicily citrusy (ah, the wild abandon of winespeak!) with just a hint of tropical fruit. Coming from a consortium of over 50 growers dedicated to producing the region’s finest wines, and honoring the eponymous 13th century Galician poet, it sets a fine benchmark by which to judge Albariño.

Also historically significant is the **Albariño, Fefmanes 2005 (\$17.99, #40001)** being the first wine produced under the Rías Baixas denomination. This wine offers a bit more depth and breadth on the nose with notes of jasmine and nutmeg adding a bit of spice. In the mouth there is an added weight as well, the result of one to two years of oak ageing, during which time the wine softens a bit and gains lovely layers of honey and roasted fruit notes.

Perhaps the finest Albariño currently on offer is the **Albariño, Pazo de Señorans 2005 (\$21.99, #16100)**. Coming from low-yielding old vines planted on ideal soils rich in slate and gravel, this wine undergoes ageing on the lees, adding a bit of creaminess to the mid-palate. The true beauty of this wine, however,

lies in its fine minerality, the terroir that adds bracing notes to the almost tropical fruits that will permeate your senses as you savor this wine.

While we are on the subject of white wines from Galicia, we would be remiss not to point out the remarkable wines currently being produced from the indigenous Godello grape. Rising from obscurity in the Valdeorras, a small slice of eastern Galicia, these wines share certain aromatic notes with Albariño, in particular the orchard fruits that verge on tropical notes, but with decidedly less sweet floral notes and a black spice reminiscent of anise. They are also richer wines that are better suited to oak ageing and capable of becoming truly remarkable in the right hands.



No one in this region would disagree that the right hands are those of Rafael Palacios. His base wine, **Louro Godello, Palacios 2005 (\$17.99, #17900)**, is a mineral-driven white from younger Godello vines. This wine shows notes of grape-fruit and honeydew, and two months of oak give it a delicious creamy mouthfeel.

Rafael uses older vines to produce the exceptional **Godello "As Sortes," Rafael Palacios 2004 (\$34.99, #16020)**. Barrel-aged for over six months in large, neutral foudres, his wine behaves like a fine Chablis: bright acidity and minerality highlight subtle pear and green apple

fruit on an austere frame. Just like Chablis, too, it works exquisitely with rich seafood dishes today and is bound to improve with cellaring for several years.

Rounding out this discussion we come to the intimidatingly spelled Txakoli (cha-co-LEE) or Txakolina, produced from the equally exotic Hondarribi (on-da-REE-bee) family of grapes. These wines continue in the style typical of the northwest of Spain and in fact come from the Basque region just to the east of Galicia. Vibrantly acidic and with some trapped CO2 providing a touch of pétillance, these are the ultimate wines to wash away the salt and garlic of a tapas-filled night. Similar to Portugal’s wildly popular Vinho Verde, Txakoli features vibrant notes of lemon and lime with a mysterious hint of bitterness coming from nuances of pith and mineral.



Our **Txakolina, Amezttoi 2006 (\$14.99, #12280)** offers a great introduction to this style of wine, with an emphasis on chalky minerality that makes this a natural match for a selection from the raw bar. On the other hand, the **Txomin Etxaniz Txakoli 2006 (\$17.99, #53734)** offers up aromas redolent of herbs and flowers, still bracing in the mouth but better suited to grilled fish served with a nice aromatic herb butter.



IN A BOX

Cellar

TOP TEN

Under \$10

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! (#18086) **\$159.88 – 15% = \$135.99**

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. (#18088) **\$89.99**



RED WINES

Item	Name	Vintage	Price
18061	Avaniel, Bodegas Monteabellon, Ribera del Duero (Spain)	2005	12.99
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.			
18019	Simon Hackett, Old Vine Grenache (Australia)	2004	13.99
This winery is located in the McLaren Vale, in one of the cooler parts of South Australia. This is a dense, darkly colored red wine made from 35-year-old Grenache vines. Full of dark compote fruit and pomegranate on the palate.			
17987	Aglianico "Con Ta Do," Di Majo Norante (Italy)	2003	13.99
This red is made from the Aglianico grape and comes from the region of Italy known as Molise - quite a rare thing to see on a wine label in the U.S. The Di Majo family is originally from Naples, but they have settled in quite nicely in Molise, with plenty of indigenous Campanian grape varieties at hand. Here they have achieved a perfectly faithful expression of Aglianico, with rusty, red minerals and deep red fruit.			
15815	Nero d'Avola, Feudo Montoni (Italy)	2002	13.99
A Sicilian Nero d'Avola that shows pure red-berried fruit, fresh acidity and a touch of mineral on the finish. This could easily be held for years, but needn't be; if you're drinking it today, it will be perfectly lovely after a quick decanting.			
17706	Faugères, La Croix Belle (France)	2004	12.99
Wines from Faugères are always made of a blend of local varieties. This one is based on Grenache, with Syrah, Mourvèdre and Carignan adding to the mix. Completely unoaked, this red wine is incredibly fresh and meant to be enjoyed in its youth.			
16974	Pitch Cabernet Sauvignon (Washington)	2004	12.99
Full of aromas of dark berries – cassis and cherries mostly – and dried herbs. Medium-bodied with mocha, cola, and vanilla notes on the palate. It has a firm tannic structure that will absolutely never back down from rich, hearty fare. We first tasted it with broiled flank steak and it made a marvelous match.			

WHITE WINES

Item	Name	Vintage	Retail Price
12611	Echeverria Unwooded Chardonnay (Chile)	2006	7.99
A Chardonnay unlike any other produced in the New World. This is a hand-crafted wine without any trace of oak influence. Aromas of tropical fruits and pears intermingle with mouth-watering acidity, while the wine retains a lovely round feel on the palate. Viña Echeverria is a premium family-run winery in the Molina Valley of Chile. The grapes are hand-harvested, which is a real rarity these days and shows this estate's commitment to quality.			
18071	Kung Fu Girl, Riesling (Oregon)	2006	13.99
We trust that the winemaker is a big fan of the martial arts and Riesling. The Riesling part we can understand completely. There's so much to love: the freshness, the peach-driven fruit and in this case, the touch of sweetness in this off-dry bottle.			
18016	Over the Shoulder, Sauvignon Blanc (Australia)	2006	12.99
We were blown away by the fresh fruit flavors of this Sauvignon Blanc. In fact, the bright citrus and herbaceous fruit characteristics had us completely fooled: we never would have guessed that this was an Australian wine.			
13022	Dancing Man Meritage (Slovenia)	2005	11.99
This is a dry Slovenian white wine made from a blend of indigenous varieties and then some. With fresh white fruit character and notes of mint, it goes well with shellfish and just about anything fresh from the sea.			
12022	Pouilly-Fumé, Dominique Guyot (France)	2005	16.99
Dominique Guyot is a fourth generation winemaker. After working with his father for several years he started his own domaine in 1988, at the age of 22. The property consists of 5.5 hectares of vineyards, exposed south by south-east, on the slopes around the hamlet of Les Loges. The soil is a chalky clay and limestone marl, and the average age of the vines is 20 years. This wine is amazing. Q.E.D.			
15486	Moscato d'Asti, G.D. Vajra (Italy)	2005	14.99
Dessert wines like this are dangerously easy to ingest at any hour. We especially enjoy the sage fruit character and the acidity that balances the sweetness on the finish. Lightly sparkling and light in alcohol.			



Item	Name	Vintage	Price
12804	Piazzolla Malbec, (Mendoza, Argentina)	2005	6.99
When you think Argentina, you probably think Malbec, and rightly so. This unoaked version lets you to appreciate the full spectrum of flavors that can flourish in a great Malbec from Mendoza. Just packed with rich, jammy, dark berry fruit.			
13492	Porteño (Mendoza, Argentina)	2005	4.99
This Argentine red is simply one of the best wines to come out of Mendoza in years. It has a ruby red color and aromas of black cherries and plums, with silky-smooth tannins that work perfectly with any grilled meat dishes or hard, aged cheeses.			
13805	Pichon Sauvignon Blanc (France)	2006	7.99
This VdP is rife with juicy flavors of bright citrus fruit and granny smith apples: it's the very embodiment of the term "crisp" and will keep your mouth watering.			
13993	Grechetto, Milziade Antano (Umbria, Italy)	2005	9.99
A characterful Umbrian white wine made from the Grechetto grape. Dry, with lots of lemon citrus fruit character and white flowers. Beautiful minerals on the finish provide a grounding for the firm, fresh acidity.			
16535	Fonte de Serrana, Vinho Regional Alentejano (Portugal)	2004	5.99
A blend of Aragón (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.			
16710	Ch. La Grace du Ciel (Bordeaux, France)	2005	4.99
This red Bordeaux shows lots of red fruit with notes of earth underneath. Very soft and approachable, with just a hint of tannin, this wine will demonstrate for you why 2005 is going to be an historic vintage for Bordeaux.			
16807	Prosecco Brut, Scu Dò (Veneto, Italy)	NV	11.99
Scu Dò is a dry, sparkling white wine that's floral on the nose and delightfully honeyed on the palate. This Prosecco comes from a consortium of growers in the Valdobbiadene region of Veneto, Italy.			
12611	Echeverria Unwooded Chardonnay (Chile)	2006	7.99
A Chardonnay unlike any other produced in the New World. This is a hand-crafted wine without any trace of oak influence. Aromas of tropical fruits and pears intermingle with mouth-watering acidity, while the wine retains a lovely round feel on the palate. Viña Echeverria is a premium family-run winery in the Molina Valley of Chile. The grapes are hand-harvested, which is a real rarity these days and shows this estate's commitment to quality.			
18013	Pardina, Viñas de Alange	2006	8.99
From the Alvear Estate, well known for its sherries, comes this light and refreshing white made from the local Pardina variety. With notes of citrus and melon, it is the ultimate summertime wine.			
18052	Ch. Grand-Champs, Bordeaux Rouge	2005	7.99
Red Bordeaux comes in all shapes and sizes. As it happens, this one is the sort that's bursting at the seams with mixed berry fruit. Wines this appealing are great to have around the house to open for unexpected guests.			



Wine

ON SALE

USA

Item	Name	Vintage	Retail Price	SALE PRICE
14823	Mirassou Pinot Noir	2006	8.99	6.99
66384	Pellegrini East End Chardonnay	2005	8.99	6.99
67664	Blackstone Merlot, California	2005	8.99	6.99
14146	Chalone Vineyard Chardonnay	2005	9.99	7.99
16976	Sobon Estate Zinfandel, Hillside	2005	9.99	7.99
This delicious Zinfandel is produced from old vines in Amador County. Flavors of cocoa and blackberries burst from the glass, making this an absolute joy with hard cheeses or a grilled steak.				
64744	Ravenswood Zinfandel, Vintners Blend	2005	9.99	7.99
99825	Bogle Merlot	2005	9.99	7.99
81094	Clos du Bois Chardonnay, North Coast	2005	10.99	8.99
81124	Columbia Crest Chard Grand Estates	2003	10.99	8.99
17919	Station Cabernet Sauvignon, Napa Valley	2004	11.99	9.99
When we first tasted this Napa Cabernet, we were floored by how rich and delicious it was. Highly concentrated, with notes of roasted coffee bean, cassis, and dark chocolate, it finishes with balanced acidity and alluring tannins. Try it for yourself and you'll see why we were so impressed.				
89999	Powers Cabernet Sauvignon, Washington	2004	12.99	9.99
65011	Cline Zinfandel Ancient Vines	2005	13.99	11.99
17651	Purple Mountain Pinot Noir	2005	14.99	12.99
65154	Ferrari Carano Fumé Blanc, Sonoma	2005	14.99	11.99
66014	Simi Chardonnay Sonoma	2005	14.99	12.99
82024	Franciscan Chardonnay, Oakville	2005	14.99	12.99
99014	Liberty School Cabernet Sauvignon	2004	14.99	11.99
10809	Pinot Noir, Cooper Mountain Vineyards	2006	15.99	12.99
A medium-bodied red wine with brilliant aromas of fresh red and black cherries and strawberries. Cooper Mountain is the first estate in Oregon to produce all of its wines from Certified Organic and Biodynamic estate-grown grapes. Try this Pinot Noir with lamb, poultry, or Brie.				
17577	Carina Cellars Syrah	2003	15.99	12.99
87624	Qupé Syrah, Central Coast	2005	15.99	13.99
65333	Rodney Strong Cabernet Sauvignon	2003	16.99	13.99
61114	St. Francis Cabernet Sauvignon Sonoma	2003	18.99	14.99
00122	Argyle Pinot Noir, Willamette Valley	2005	21.99	16.99
81494	St. Supéry Merlot, Napa	2001	21.99	14.99
61430	Conn Valley Pinot Noir	1999	31.99	26.99
13124	Ch. Cadillac Lesgourgues	2003	12.99	9.99
A delicious red Bordeaux full of cassis and black cherry fruit. With its solid tannins, this wine has enough backbone to stand up to the richest of beef dishes.				

17459	Bourgogne Chardonnay, Dom. Saint-François	2005	12.99	10.99
10597	Chablis "Dom. Ste. Claire," JM Brocard	2005	14.99	11.99
15989	Beaujolais-Villages, Dom. de Boissieu	2005	14.99	11.99
17737	Roi Patriote, Mas de Martin	2005	15.99	12.99
This is an endeavor from Christian Mocci, a one-time history professor who left Corsica to pursue winemaking in the Languedoc. He found an excellent plot of old vines, and his winery has already become known as one of the top domaines in the region. This is full of dark fruit flavor and firm tannins.				
15847	Bourgogne Pinot Noir Jadot	2004	16.99	13.99
95865	Riesling, Blanck	2005	16.99	14.99
13396	Collioure, Dom. de la Casa Blanca	2004	17.99	15.99
We love the Banyuls from this producer, and we want to showcase their dry offerings. Made from Grenache, this red wine is full of wild raspberry fruit character, and is just gorgeous with meat-based fare or hard, aged cheeses.				
17290	Côtes de Provence Rouge "Cuvée Carolle," Dom. de la Sauveuse	2004	17.99	14.99
A hearty red blend - Cabernet, Grenache, Syrah and Mourvèdre - from the south of France. This is full of earthy dark berries and a touch of peppermint from the oak ageing. Excellent with hard cheeses and cured meats.				
16889	Gigondas Vieilles Vignes, Dom. St. Damien	2003	23.99	19.99

ITALY

Item	Name	Vintage	Retail Price	SALE PRICE
44274	Santa Cristina, Antinori	2004	9.99	7.99
12464	Cannonau di Sardegna "Le Bombarde"	2005	10.99	8.99
Cannonau is the grape variety known as Grenache in other parts of the world. "Le Bombarde" is a rich red wine from Sardinia showing ripe fruit character, plums, red berries and prunes. It's rich and delightful and it beautifully sets off all sorts of decadent, meaty cuisines.				
13563	Frascati Superiore, Regillo	2005	10.99	8.99
46000	Pinot Grigio, Santi	2005	10.99	8.99
13886	Lugana, Tenuta Rovaglia	2005	11.99	9.99
Pour a glass, sit back and let the lovely aromas of pears, yellow grapefruit and white flowers waft gently up to your grateful nose. Made from the Trebbiano grape variety, this has bright, fresh acidity and the minerality to hold up to any seafood dish.				
17592	Pinot Bianco, Cantina Nalles Magrè	2005	11.99	9.99
12267	Tenuta Beltrame, Tocai Friulano	2005	12.99	9.99
This Northern Italian white is clean and fresh on the palate, with aromas of honey, freshly cut grass and a touch of eucalyptus. It's a bottle you can enjoy every day with light meats and seafood dishes.				
45003	La Segreta Rosso, Planeta	2005	13.99	11.99
17381	Montepulciano d'Abruzzo, Spino	2005	13.99	11.99
From a third-generation winery in the north of the Abruzzo region comes this hearty red, which we think is 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 more oomph, give this beauty a try.				



Wine

ON SALE

12299	Ruchè "Na Vota," Sant'Agata	2005	15.99	12.99
Very little Ruchè (roo-keh) is grown in Italy, so we feel very lucky to see it here in New York. This is a graceful wine with floral characteristics, violets especially, along with red currant and red cherry aromas, soft tannins and good acidity.				
00117	Nebbiolo, Produttori del Barbaresco	2005	16.99	13.99
46500	Duca San Felice Riserva, Librandi	2003	16.99	13.99
A nice spicy red, made from the Gaglioppo grape variety in Southern Italy's Calabria region. This vintage brought out more dark fruit than most, but the wine maintains its trademark dark spice aromas.				
12110	Valpolicella, Trabucchi	2003	17.99	14.99
14208	Diano d'Alba "Le Cecche," Sòri Le Cecche	2004	18.99	15.99
Le Cecche (le chay-kay) is this estate's top Dolcetto wine, made from vines that are no younger than 38 years. The older vines and a warm vintage give this a special richness. It shows black cherry and black plum flavors, with chalk minerality and cocoa powder on the finish. A small-production red that could withstand a couple of years of ageing in the bottle, but is very accessible today.				
10698	Freisa Villerina Secca, Brovia	2004	19.99	16.99
A distinguished and fascinating Freisa with a slight pétillance. It is vinified dry, and has aromas of violets and berries with a healthy dose of earthy tannins on the finish.				

SPAIN

Item	Name	Vintage	Retail Price	SALE PRICE
14009	Campo de Borja "Los Dos," Almira	2005	5.99	4.99
An excellent Spanish red from the Campo de Borja region, made from a blend of old-vine Garnacha and a bit of Syrah. Dark, fresh and – no surprise – deliciously "grapey" on the palate. Silky, light tannins make for a very pleasant finish. Try it with grilled fare for a failsafe pairing.				
17943	Carro Tinto, Yecla	2005	7.99	6.99
Made mostly from Monastrell, with some Syrah blended in, this juicy red is the perfect barbecue wine. Coming from the southeastern DO of Yecla in Spain, this wine doesn't see any oak, so it retains fresh, lively fruit and great acidity.				
50284	Montecillo Crianza, Viña Cumbre	2003	7.99	6.99
15541	Cuevas de Castilla "Con Class"	2006	8.99	6.99
The Sanz family has been producing wine in the Rueda area of Spain for six generations. In 1986, Ricardo Sanz created the Cuevas de Castilla label and has been producing distinguished whites ever since. Made from a blend of Verdejo, Viura, and Sauvignon Blanc, this wine is full of bright citrus flavors that will quench your thirst.				
50554	Torres Coronas	2004	9.99	7.99
48744	Vega Sindoa Cabernet-Tempranillo	2004	10.99	8.99
50754	Conde de Valdemar, Crianza	2003	10.99	8.99
One of Spain's most modern wineries, Valdemar is noted for their silky-smooth Riojas that balance ripe Tempranillo fruit with nicely toasty oak. Their Crianza is the pinnacle of their house style.				
50242	Viña Real Crianza CVNE	2003	15.99	13.99

12457	Rotllan Torra Reserva, Priorat	2001	17.99	14.99
This traditional Priorat from the northeast section of Spain has notes of chocolate, dark plums, violets, and anise. The Rotllan Torra winery is located in a former monastery. A blend of Grenache, Carignan, and Cabernet Sauvignon, this wine is a great bargain from an up-and-coming region of Spain.				

49524	Muga Reserva Unfiltered	2003	23.99	19.99
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SOUTH AMERICA

Item	Name	Vintage	Retail Price	SALE PRICE
12655	Manta Sauvignon Blanc	2005	6.99	4.99
54744	Cousiño Macul Cabernet Sauvignon	2006	7.99	6.99
13253	Laura Hartwig Carmenère	2004	9.99	7.99
Chile has lately produced some widely celebrated renditions of the Carmenère grape variety, and the Laura Hartwig bottling will show you what all the fuss is about. This one shows lots of dark berried fruit character, along with black olives on the finish. Simply delicious with grilled meats.				
55624	Navarro Correas Malbec	2005	10.99	8.99
14421	Kaleido Bonarda, Pircas Vineyards	2005	12.99	10.99
Bonarda is one of the most popular and successful red grapes grown in Argentina. This fantastic red is from Mendoza and is everything you could want in a full-bodied red: spice, lush black fruit (blueberries and blackberries) and medium grip from tannins.				
10673	Torrontes "Crios," Susana Balbo	2006	16.99	12.99
Exotic and aromatic, rich, complex and deep, this wine shows a surprising side of Torrontés. Beautiful floral notes are accompanied by honeysuckle, citrus and apple aromas, and are followed up by great length and balance. This Torrontés goes perfectly with rich, saucy seafood dishes.				
50008	Catena Chardonnay	2005	16.99	13.99
75487	Benmarco Malbec	2005	19.99	15.99
While corporate-owned wineries may dominate the market, we are of the opinion that the most exciting wines in Argentina are generally the boutique labels. Susana Balbo makes this supple and full-bodied Malbec from 50-year-old vines, whose age gives this wine extraordinary richness and concentration.				
54804	Weinert Cavas de Weinert	2000	23.99	19.99
Weinert (pronounced vine-ert) is Argentina's most respected and perhaps most eccentric winery. This red blend has dark cherry and herb scents, and the potential to improve with age.				

AUSTRALIA/NEW ZEALAND

Item	Name	Vintage	Retail Price	SALE PRICE
53084	Jacobs Creek Cabernet Sauvignon	2004	6.99	4.99
12235	Amaroo Shiraz	2005	8.99	6.99
13502	Oyster Bay Chardonnay, Marlborough	2006	9.99	7.99
12978	Mad Fish Shiraz	2003	13.99	10.99
52821	Cape Mentelle Sem-Sauv Blanc	2006	13.99	11.99
53674	Wynn's Cabernet-Shiraz-Merlot Coonawarra	2004	15.99	12.99
12525	Sileni "The Circle" Semillon	2004	17.99	14.99
18018	Tapestry, Cabernet Sauvignon	2002	18.99	15.99



Spirits

ON SALE

SUMMER LITER BASH

Leeds Gin, LTR #13283 Retail Price: 8.99 SALE PRICE: 6.99	Cabin Still Bourbon, LTR #00274 Retail Price: 10.99 SALE PRICE: 8.99	Bacardi Flavors, LTR #07426 Retail Price: 17.99 SALE PRICE: 15.99
Deschaux VSOP Brandy, LTR #00936 Retail Price: 13.99 SALE PRICE: 11.99	Ballantine's Scotch, LTR #03076 Retail Price: 16.99 SALE PRICE: 13.99	Karl Marx Vodka, LTR #01369 Retail Price: 9.99 SALE PRICE: 8.99
Jose Cuervo Gold Tequila, LTR #07806 Retail Price: 19.99 SALE PRICE: 17.99	Citadelle Gin, LTR #17526 Retail Price: 21.99 SALE PRICE: 18.99	Teton Glacier Vodka, LTR #12307 Retail Price: 19.99 SALE PRICE: 16.99
Georgievskaya Vodka, LTR #17687 Retail Price: 29.99 SALE PRICE: 19.99	Tanqueray Gin, LTR #04456 Retail Price: 25.99 SALE PRICE: 22.99	Wild Turkey Bourbon 80°, LTR #00286 Retail Price: 22.99 SALE PRICE: 19.99
Jack Daniels, LTR #01206 Retail Price: 28.99 SALE PRICE: 25.99	Dewar's White Label, LTR #03256 Retail Price: 29.99 SALE PRICE: 26.99	Ketel One, LTR #05346 Retail Price: 27.99 SALE PRICE: 24.99
		Makers Mark Bourbon, LTR #01346 Retail Price: 31.99 SALE PRICE: 27.99

APÉRITIFS ON SALE THIS JULY



There are countless varieties of apéritif (not to be confused with the after-dinner digestif), and most of them can be served before a meal in any of several ways (chilled, mixed, neat, etc.) – but they're all meant to stimulate your palate and your appetite. Our favorite apéritifs are light enough not to fill you up, complex enough to hold your interest, and low enough in alcohol not to kill your guests' palates before they taste the dinner you've created. Serve one if you need something to talk about before the conversation turns to what a brilliant entertainer you are.

Item	Name	Size	Retail Price	SALE PRICE
20345	Tio Soto Fino Sherry	750	5.99	4.99
14981	La Cosecha Fino Sherry	375	7.99	5.99
59554	Kijafa Cherry 12pk	750	8.99	6.99
12264	Dubonnet Red	750	9.99	7.99
57384	Lustau Light Manzanilla "Papirusa" Sherry	750	11.99	9.99
57054	Dimecq "La Ina" Sherry	750	13.99	11.99
12234	Cynar Apéritif	750	15.99	12.99
12414	Lillet White	750	15.99	13.99
10164	Metaxa Ouzo	750	17.99	15.99
13282	Fillioux Pineau des Charentes	750	19.99	16.99
10254	Aperol Apéritif	750	19.99	17.99
10594	Pernod Anis 80.2°	750	22.99	18.99
09994	Carlsbad Becherovka	750	22.99	18.99
08254	Pastis Liqueur Henri Bardouin	750	23.99	19.99
10206	Campari	LTR	24.99	21.99
11679	Unicum Herbal Liqueur	750	26.99	22.99
17418	Lustau Almacenista Light Fino 1/143	750	29.99	24.99
12969	Absinto Camargo	750	31.99	27.99
17539	St. Germain Elderflower Liqueur	750	31.99	27.99
97955	Absente	750	37.99	33.99

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

Try Something New

THIS SUMMER

GEWÜRZTRAMINER

And now for something completely different. It's time to revisit Gewürztraminer, in all its domestic glory. The "spicy grape from Tramin" (the literal translation of the name, Tramin being a small village in the Adige valley of German-speaking Italy) has been as difficult to get a handle on as its pronunciation. Once the name (geh-VERTS-tra-mee-ner) has been broken down, it's not nearly as confusing as it seems – and the same can be said for the wines it produces.

Generally speaking, Gewürz (as it's known in the biz) has found its greatest expressions in the rugged vineyards of Alsace, both as well-mineralized dry versions and as decadently sweet wines with exotic tropical fruit. Winemakers across the U.S. have been working with this tricky grape variety for decades now and the fruits of their labors have just begun to reach the benchmark levels set across the Atlantic.

Thriving in cooler regions, Gewürztraminer vines in the U.S. have generally been relegated to vineyards that are not well suited to production of so-called premium varieties such as Cabernet Sauvignon and Chardonnay. Happily, this has worked out just fine, as it is in these vineyards that the Gewürztraminer grapes are allowed to ripen slowly and produce truly great finished wines. Modern American Gewürz displays the full panoply of aromatic scents that are unique to the grape while simultaneously preserving the acidic verve that had been missing from many of

the early versions produced in the states.

These versatile wines are a perfect accompaniment to summer fare – especially dishes with a Latin American or Asian twist. Gewürztraminer solves the age-old riddle of which wine to pair with foods that have a bit of spice to them. Try this pairing for yourself and Gewürz will soon become a summertime habit!



17677 Covey Run Gewürztraminer 2005, \$8.99
An excellent example of how tasty domestic Gewürztraminer has become. This shows characteristic tropical fruit notes, with nice spice to it as well. If you're skeptical about American Gewürz, try this one: it will very likely change your mind.

61334 Lenz Gewürztraminer North Fork 2004, \$18.99
A perfectly delicious dry white with lively acidity. Notes of rose petals, lychees, nutmeg and clove abound in this highly aromatic wine from the exuberant Gewürztraminer grape. Made on Long Island by one of the finest producers in New York.

17513 Bucklin Gewürztraminer Compagni Portis Vineyard 2005, \$19.99
Bucklin has created a Gewürztraminer like no other. This is a field blend (10% Riesling) from vines that are over 50 years old and dry-farmed, yielding a wine with intense concentration. It is honeyed and floral on the nose, with hints of lemon drops. A delicate touch of sweetness greets the tongue and leads to a soft, rich mid-palate with notes of tropical fruits and nectarines, finishing long with great contrasting minerality.

KANGAROO CROSSING

As you gratefully ease into your summer routine, you're no doubt planning to find yourself at a cookout or two soon. With lots of thirsty friends to satisfy, it can be all too easy just to reach for the same old magnum of "party wine." Just recently, however, we've been able to source two genuinely high-quality Australian magnums directly from their producers. That's right: we're cutting out the middlemen yet again and bringing you more world-class wines at great values. The Kangaroo Crossing Shiraz, with its spicy, zesty dark fruit, is a natural with anything off the grill, but it is by no means simple: its great structure and balance are unheard of at this price. This is a bottle that can satisfy a wide range of tastes, and it won't break the bank (in fact, it won't even come close). The Kangaroo Crossing Chardonnay is a treat as well: crisp, satisfying, and restrained, this



is a sophisticated white wine that works wonderfully as an apéritif, or as an accompaniment to the succulent seafood dishes that will make this summer sing. Buy a couple of bottles today, kick back, and begin basking in self-satisfaction, knowing that you got these gems straight from the source!

17866 Kangaroo Crossing Chardonnay 2006, \$9.99
There's something about this Chardonnay that keeps us begging for more. This comes from Southeast Australia, high up in the hills where the cool climate keeps the vines dry and ripe. This is packed with apples, pears and melons on the palate. Drink it with a light chill - but always keep a spare magnum around to share with friends.

17867 Kangaroo Crossing Shiraz 2006 \$9.99
Shiraz is all about dark fruit flavors and peppery spice. This one also has that extra-special dimension of freshness that adds to its all-around approachability. Since it's sold in a magnum size, you'll have plenty to share with near-and-dear friends.

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



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TASTINGS & EVENTS

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

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
4	5 ITALIAN ROSÉ BORGOGNO WINES GIN BLOSSOMS	6 ASTOR SUMMER FAVORITES	7 NEW AUSTRALIAN WINES	8
11	12 WINES FROM MORGAN CLENNDENNEN CÔTES DU RHÔNE EVENT	13 SMALL WINE REGIONS SPANISH EXTRAVAGANZA THE TY KU EXPERIENCE	14 SUMMERTIME SAKÉS AGUA LUCA CACHAÇA	15
18	19 SMALL ITALIAN PRODUCERS GREEK WINES WHITE COSMOS WITH AQUAVIT NEW YORK	20 WINES OF SPAIN ZYR RUSSIAN VODKA	21 PORTUGUESE WINES CARRIBEAN SPECIALITIES WITH RHUM CLEMENT	22 CAIPIRINHA 101
25	26 BEAUJOLAIS TASTING DELICIOUS SPANISH SIPPERS TOMMY BAHAMA ISLAND ESCAPE	27 ITALIAN WINES FROM ROSENTHAL FRENCH DELIGHTS BAMBU MOJITOS	28 WINES FROM SPAIN ITALIAN SMALL- PRODUCTION WINES V2 ENERGY VODKA	29 CELEBRATE MUSCADET WINES

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Join our email list to receive info on the wine region we choose each Tuesday,
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What's Next in Wine

JULY 2007

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

Spanish Whites for Summer

SUMMER IS FINALLY HERE,
and this year is no different
from any other: our attention
has lately turned to lighter-
styled wines that will keep us
buoyant on those hot days.
In particular, we tend to favor
crisp whites this time of year,
but with the vast variety of
grapes, producers, and styles in
this category it is easy to feel
overwhelmed and simply reach
for the same stuff you've been
drinking all year long. In this day
and age, that would be a huge
mistake. We know as well as
anyone that there are a plethora
of modern offerings available
to quench your thirst – and
with that said, we're constantly
impressed by how well our
summer customers respond when
they first try some of our lesser-known
Spanish whites.

Much has been written about the
revolution in red wine production over
the past decade or so – but far less about
the corresponding developments in the
world of white wine. The blame for this
attitude could reasonably be assigned
to the fact that oaky Chardonnays (and
only oaky Chardonnays) seem to be the
white wines that get the serious atten-
tion these days. Fine white Burgundy
and some of the better classic California
Chardonnays will always get our pulses



racing, but in the heat of the summer
months we're frankly more interested
in cool, crisp wines that are refreshing
rather than full and rich. And very often,
the most interesting examples of these
are made from indigenous grape vari-
eties from out-of-the-way wine regions.

This month we will delve into our
diverse selection of white wines, high-
lighting some of our favorite overlooked
gems that really do deserve a little more
of the limelight. We'll begin circumnavi-
gating the globe in Spain, which has
arguably produced some of the greatest
bottles to have come out of the past

decade's winemaking renaissance. Spain
is also a convenient choice since it is
blessed with long, warm summers, mak-
ing its winemakers very accustomed
to producing just the sort of wines
we have been talking about. In fact,
the wines from just one tiny corner of
northwestern Spain could fill an entire
article – which is exactly what they will
do this month.

Perhaps no Spanish white epitomizes
this style as well as the fine Albariños
from Rias Baixas. With delicately etched
flavors of peach and melon pinned to a

continued on page 2