

While the techniques used in producing rosé tend to be fairly consistent from producer to producer, there is a broad stylistic range of rosés, from sweet to dry, and from delicate to quite robust. In short: there is a rosé for every occasion and every palate, from floral and mineral-rich Loire Valley rosés made from Pinot Noir, to delicious and easy-drinking Provençal rosé blends that can include just about any grape variety you can think of, to the much-maligned sweet “White Zinfandels” of California.

Incidentally, the White Zinfandel craze of the ’80s was single-handedly responsible for preserving some of the greatest old-vine vineyards in the world – but that’s another story. California and Italy produce rosés from a plethora of other grapes, and many wines from these regions tend toward bigger, fuller flavors.



Rosé d’Abruzzo, Masciarelli, 2006, \$8.99 (#17822)
A dry, fruit-driven rosato made from Montepulciano grapes. It’s full of cherries on the palate and may just be the ultimate warm-weather quaffer. This wine goes great with barbecues, cheeses, and lounge chairs.

Il Mimo Nebbiolo Rosato, Colline Novaresi, 2006, \$12.99 (#49002)
A pink Nebbiolo that’s dry, full-bodied and lush, with gorgeous cherry fruit. This wine is more than ready to convert anyone still harboring rosé reservations.

Torre dei Beati Cerasuolo Montepulciano, 2005, \$13.99 (#41323)
Take note of the remarkable cherry color of this rosé: it’s much deeper and darker than what you’ll find in most wines of this type. Made from the red Montepulciano grape, this is dry on the palate and absolutely full of round strawberry and cherry fruit. It’s excellent with just a slight chill.

Edmunds St. John Bone-Jolly Rosé, 2006, \$14.99, (#17813)
A fresh, vibrant rosé made from 100% Gamay grapes. This shows flavors of wild strawberries and undertones of smoke: to us, it smells exactly like summer.

Vin Gris of Pinot Noir, Robert Sinskey, 2006, \$21.99 (#11851)
Using Biodynamic farming methods, Robert Sinskey produces this fabulous and distinctive rosé from Pinot Noir grapes. Silky, elegant, complex, and feathery, with fine minerality from that rich California dirt.

While there are few hard-and-fast rules to guide shoppers through the rosé maze, there are some guidelines that can help narrow down the broad field.

One of the biggest obstacles to rosé’s popularity is its outdated reputation for being sweet. Many rosés were indeed sweet in the past, and there remain a few sweet ones on the market today, but the vast majority these days are made in the drier style that most people prefer. In general, there is no completely reliable way to discern how sweet a wine will be from its label, but one thing provides a decent clue. Sweetness in wine is simply residual sugar that has not been fermented into alcohol: thus, the greater the amount of residual sugar, the lower the alcohol content. If you find a bottle of rosé that has a

significantly lower alcohol percentage than its peers, chances are it’s a sweeter wine. This is also a handy rule of thumb for selecting German wines (but this too is fodder for another story that could easily take up an entire newsletter).

It’ll come as no surprise that Spain, with its hot climate, is the world’s largest producer and consumer of rosés. The Spaniards rely on their workhorse grapes to make some truly fine “rosado” wines: Garnacha generally produces bigger rosés filled with spicy raspberry and strawberry fruits, while Tempranillo-based rosés can be filled with berry fruits ranging from cherry to raspberry, with intriguing notes of melon, licorice and mineral on their complex palates.

Chivité Rosado Gran Feudo, Navarra, 2005, \$6.99 (#50024)
This dry, full-flavored rosé has a spicy edge that makes it an tasty pairing for the cuisine of Navarra, its region of origin - but it would also be very easy to enjoy this on its own when the sun is out. Navarra (Rioja’s neighbor to the east) produces excellent rosés, and Bodegas Julian Chivité, founded in 1860, is its foremost producer.

Viña Tondonia Rosado, Lopez de Heredia, 1995, \$22.99 (#10562)
This rosado has a copper-orange color with gold at the rim and red at the core. Its mesmerizing, ever-changing



aromas include orange, cinnamon, tobacco, and stones. This stunning, unique wine shows complex flavors of apricot, pomegranate, cinnamon, butterscotch, and cloves, then it becomes delicate and ethereal on the finish.

Grenache is also the basis for a huge number of French rosés. It’s usually the principal grape in the rosé blends of southern France, which typically also include Syrah and Mourvèdre. The Grenache-based wines from France tend to be more elegant, with very dry palate impressions laced with berries and hints of citrus. Syrah often adds its distinctive peppery character to the blend, along with dark pomegranate-scented fruit; Mourvèdre can contribute even darker fruits and sometimes a muted note of meatiness.

We hope you’ll decide to add some of these rosés to your arsenal of brilliant, refreshing summer go-to wines. If you haven’t had one in a while, try a few of the incredible rosé finds we’re bringing you this year: you’ll be shocked at how much more interesting – and just plain delicious – these wines have become.

L’Anglore, Tavel, 2005, \$18.99 (#12684)
This is no ordinary Tavel – and that’s why we love it. It has loads of raspberry fruit on the palate, with rustic notes of strawberry as well. This blend of organically farmed Grenache, Cinsault, Clairette and Carignan is dry, unfiltered and waiting to thrill you. Drink at cellar temperature – no cooler.

Dom. Ott, Clair de Noir Rosé, 2005, \$31.99 (#22824)
This is a classic and classy Provençal rosé: dry with light berry fruit and a clean, fresh finish. Perfectly elegant alone, but it fits seamlessly into a light meal of salad and white fish.

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! (#17902) **\$155.88 – 15% = \$132.99**

RED WINES

Item	Name	Vintage	Retail Price
17857	Bacaro, Pinot Grigio Rosé (Italy)	2006	8.99
Pinot Grigio is known as a white wine, but if you let the juice sit with the skins long enough, it takes on that very rosé color. This Venetian wine is all too friendly in its fruit-forwardness and once you’ve experienced its gentle touch of sweetness, you’ll have a hard time saying no.			

17839	Falù Rosso, Antica Enotria (Italy)	2004	12.99
This Montepulciano comes from the Puglia region of southern Italy (the heel of the boot). It’s fermented and aged without any oak treatment, leaving the dark fruit character absolutely pristine and fresh on the palate. There’s a good richness to this that complements equally rich foods.			

17858	Stringtown Pinot Noir (USA)	2005	18.99
This luscious Pinot Noir comes from various plots of prime vineyards located throughout the beautiful Willamette Valley in Oregon. This red wine is full of raspberry and cherry fruits on the palate.			

12151	Casa Castillo Tinto, Jumilla (Spain)	2005	10.99
You could not imagine a wine of this price to have such balance, given the dry, hot climate of the region. The fruit is dark and rich and the tannins are lush and approachable. This is the type of red wine to pair with meats and rich, aged cheeses. It’s drinking very well today and is incredibly fresh with fruit.			

53784	Evel, Douro (Portugal)	2003	9.99
Made from a blend of indigenous grapes of the Douro Valley. These grapes are typically used to make Port, but this red is vinified until completely dry. It’s full of beautiful dark berries, cherries and currants with a touch of earth on the finish.			

17007	Terra Sparkling Malbec, Viniterra (Argentina)	2006	9.99
A fruit-forward sparkling red Malbec from Agrelo, located in Argentina’s Luján de Cuyo region. This wine is full of mixed dark berries – blueberries, blackberries and currants. A touch of spice, good bubbles and easy tannins make this the sparkling red of the season.			

WHITE WINES

Item	Name	Vintage	Retail Price
17861	Anjou Blanc, Château de Passavant (France)	2005	16.99
This wine’s fruit extraction (translate this as richness) is stunning. This is a dry white wine made from the Chenin Blanc grape. Full of honey, citrus, and white flowers. Fantastic with meatier seafoods such as halibut.			

13398	Estate Riesling Trocken, Sybille Kuntz (Germany)	2004	16.99
In spite of our gushing adoration of Riesling in its non-dry versions, every now and then we crave a juicy dry one. Sybille Kuntz is an absolute expert at making this style of Riesling and expresses it perfectly in this bottle. Very precise on the palate with peaches and white floral-driven fruits.			

12280	Txakolina, Ameztoi (Spain)	2006	14.99
Drinking this white Basque wine is much easier than saying the names of the grapes that make it: Hondarribi Zurri and Hondarribi Beltza. Dry and light-bodied with mineral-driven fruit aromas of grapefruit and lemon. An excellent seafood wine.			

16951	Xènius Cava Brut Reserva (Spain)	NV	9.99
This traditionally made Cava comes from the Penedès region of northwestern Spain. Clean and crisp, this Cava exhibits citrus and green apple notes on the palate, with a delicate bead.			

17386	Neptune Island Chardonnay (Australia)	2006	13.99
Coming from the land down under, this Chardonnay is produced in a refreshing, unoaked style. Notes of citrus and honeydew fill the palate of this full-bodied white.			

17819	Gewürztraminer, St. Michael-Eppan (Italy)	2005	14.99
Gewürztraminer is one of those very aromatic white grape varieties that’s either a love or hate. We love this one because it’s not over the top and it’s dry. Smells like a mixed bouquet of wildflowers and lychee fruit.			



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. (#17903) **\$94.99**



Item	Name	Vintage	Retail Price
11300	Chianti Voluttà (Tuscany, Italy)	2004	9.99

From the tiny village of Vinci, just outside of Florence, comes this easy-drinking Chianti. A luscious, fruit-forward red wine, this has aromas of black cherries and violets, with just a hint of clove. With a soft structure and approachable tannins, this is an ideal food wine: the subtle kick from the winter spice is a lovely counterpoint to meltingly rich comfort foods.

12572	“Aragosta” Vermentino di Sardegna, Santa Maria La Palma (Sardegna, Italy)	2006	9.99
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This is a light-bodied dry wine with aromas of fresh lemons and limes, hailing from the island of Sardegna. Naturally (given its region of origin), it pairs quite well with seafood.

14146	Chalone Vineyard Chardonnay (California, USA)	2005	9.99
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This Chardonnay’s fresh appeal, touch of vanilla oak and bright apple and pear fruit character will please many palates. Chalone’s wines are highly acclaimed and very well-made. This white is exemplary of their winemaking standards and offers a glance into their portfolio.

15541	Cuevas de Castilla “Con Class” (Rueda, Spain)	2006	8.99
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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 possesses bright citrus flavors that will quench your thirst.

17129	VRAC Côtes du Rhône (Rhône, France)	2005	8.99
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We thought this Côtes du Rhône was so enjoyable, light-bodied, fresh, and fruity, that we couldn’t believe it. This is made in the style of the French countryside, where you can simply pull up to a winery and fill your jug full of wine. It’s not such a bad lifestyle...give it a try.

17293	Wellies Sauvignon Blanc (Marlborough, New Zealand)	2006	9.99***
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The Wairau Valley in Marlborough is New Zealand’s original and most famous area for Sauvignon Blanc. This is an incredibly approachable wine, fresh with melon, gooseberries, yellow plums and the classic “grassy” aroma that even a beginner could nail in a blind tasting.

17387	Neptune Island Shiraz (Australia)	2005	9.99
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This Shiraz is bursting with blackberry and pepper flavors. Subtle tannins on the finish and balanced acidity make this a perfect food wine, pairing well with everything from salads to roasts.

17777	Espelt White (Costa Brava, Spain)	2005	9.99
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The Costa Brava, on the Northeast Coast of Spain, is a wind-swept region making 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 soon to become our favorite summer sipper.

17822	Rosé d’Abruzzo, Masciarelli (Abruzzi, Italy)	2006	8.99
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A dry, fruit-driven rosato made from Montepulciano grapes. It’s full of cherries on the palate and may just be the ultimate warm-weather quaffer. This wine goes great with barbecues, cheeses, and lounge chairs.

54408	Solario Reserve Pinot Noir (Central Valleje, Chile)	2005	7.99***
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Chilean Pinot Noir of this caliber is rare, to say the least. The Solario Reserve shows classic varietal character at every turn: it’s got flavors of fresh raspberries and red cherries, the tannins are delicate, and it’s exceedingly well-balanced and silky-smooth in the mouth.

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

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Wine

ON SALE

USA

Item	Name	Vintage	Retail Price	SALE PRICE
13688	Geyser Peak Sauvignon Blanc	2005	8.99	6.99
17038	Rock River Merlot	2005	8.99	6.99
66814	Bonny Doon Big House Red, Santa Cruz	2004	8.99	6.99
10983	Ravenswood Cabernet Vint. Blend	2004	9.99	7.99
10990	McManis Family Syrah, River Junction	2005	9.99	7.99
64204	Bogle Chardonnay	2005	9.99	7.99
15314	Dom. Ste. Michelle Brut	NV	9.99	7.99
72630	Columbia Crest Cabernet Sauvignon, Columbia Valley	2003	10.99	8.99
15415	Castle Rock Petite Sirah, Lodi	2004	11.99	9.99
14825	Louis M. Martini Cabernet	2003	12.99	9.99
84004	Montinore Pinot Gris, Willamette Valley	2006	11.99	9.99
 <i>Montinore's Pinot Gris vines are planted in the cool northernmost area of Oregon's Willamette Valley, resulting in a brighter, crisper style of wine that shines with fresh oysters and other shellfish.</i>				
15264	Chandon Blanc de Noirs, Napa	NV	13.99	11.99
16974	Pitch Cabernet Sauvignon	2004	14.99	12.99
66393	Coppola Merlot Blue Label Diamond Series	2004	14.99	12.99
67604	Calera Chardonnay, Central Coast	2005	14.99	12.99
61974	St. Supéry Sauvignon Blanc, Napa	2005	15.99	12.99
 <i>This wine explodes in the glass with classic flavors of Sauvignon Blanc. Kiwi, grapefruit, and gooseberries lead to an elegant tangerine-infused finish.</i>				
12241	Ballentine Napa Zinfandel	2001	17.99	14.99
16813	De Sante Sauvignon Blanc	2005	17.99	14.99
66548	David Bruce Petite Syrah, Central Coast	2005	17.99	14.99
11053	Ridge Three Valleys, Sonoma Country	2005	18.99	14.99
13547	Zinfandel, Seghesio	2005	19.99	16.99
13614	Heitz Cellar Chardonnay	2005	19.99	16.99
15850	Verdad Tempranillo	2003	19.99	16.99
62884	Beringer Cabernet Sauvignon, Knights Valley	2004	22.99	19.99
62374	Ferrari Carano Chardonnay, Alexander Valley	2004	23.99	19.99
63114	BV Cabernet Sauvignon, Rutherford, Napa	2003	23.99	18.99
62934	King Estate Pinot Noir	2005	24.99	21.99
10322	Acacia Pinot Noir	2005	26.99	19.99
17714	Schramsberg Blanc de Blancs	2003	29.99	24.99
11388	Argyle Reserve Pinot Noir	2004	33.99	28.99
64314	BV Tapestry, Napa	2003	33.99	26.99
 <i>Beaulieu's Napa Valley "Tapestry" is woven from Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, and Malbec. The brambly fruit shows notes of coffee, dark cherries, and chocolate; the structure is firm with substantial tannins and good minerality. It's aged in small oak barrels, so spicy vanilla flavors are present to round everything out nicely.</i>				
17546	Lioco Pinot Noir, "Michaud"	2005	36.99	31.99
66135	Napanook Cabernet Sauvignon	2003	41.99	34.99

FRANCE

Item	Name	Vintage	Retail Price	SALE PRICE
30924	Ch. Tour de Goupin Rouge, Organic	2004	8.99	6.99
23569	Touraine Sauvignon Blanc, Chidaine	2005	9.99	7.99
22664	Jurançon Sec Ch. Jolys	2004	11.99	9.99
18493	Saumur Brut, Dom. du Vieux Pressoir	NV	14.99	12.99
16570	Côtes de Provence "Escapade," Comptoirs de Magdala	2005	15.99	12.99
 <i>Antoine Pouponneau, winemaker of Tour du Bon Bandol, has created this Côtes de Provence rouge from grapes that are grown adjacent to the Bandol AOC at an elevation of 400 meters, overlooking the Mediterranean. The wine is characterized by bright red fruit, with balanced acidity and a long finish.</i>				
17094	Bossard Mousseaux, Organic	NV	15.99	12.99
 <i>This crisp, mineral-driven sparkling wine hails from Nantes in the Loire Valley. One of the driest sparklers in the store, it is an excellent apéritif wine. Producer Guy Bossard makes it from organically grown grapes.</i>				
28584	Riesling, Trimbach	2004	16.99	12.99
17049	40ème Rugissant, Estezargues	2004	17.99	14.99
 <i>From the Estezargues growers of the Rhône Valley. This is Syrah-based, so it's full of luscious dark berries and pepper. Give this a whirl in a decanter and watch it open up.</i>				
25561	Pinot Blanc "Herrenweg," Baur	2003	17.99	14.99
15285	Rocalhan, Coteaux de Languedoc Blanc	2001	19.99	16.99
15494	Thevenet Blanc de Blancs	NV	19.99	15.99
 <i>100% Chardonnay from the Mâconnais region, fresh, lively and elegant; like a marriage between a great Mâcon and a Champagne.</i>				
16625	Clarendelle Bordeaux Rouge, Clarence Dillon Wines	2003	19.99	16.99
23133	Sancerre "Apud Sariam," Raimbault	2005	19.99	15.99
11385	Anjou Rouge, Mosse	2004	21.99	17.99
 <i>A red Loire wine made entirely from Cabernet Sauvignon. Very nice fruit, dark mixed berries and firm minerality from the schistous soils. It never touches oak, so this remains a fresh, clean, terroir-driven red wine to enjoy anytime. Organic and unfiltered.</i>				
14988	Saint Joseph, Paris	2004	21.99	18.99
15993	Pinot Gris Grand Cru "Brand," Baur	2000	42.99	36.99
14021	Condrieu "Les Ravines," Robert Niero	2004	44.99	38.99
15082	Cornas "Renaissance," Clape	2003	52.99	46.99
 <i>With rich fruit, peppery flavors and minerality on the finish, this is an accomplished offering from one of the more traditional producers in the Cornas appellation. Dense, complex, and lovely.</i>				

Sparkling wines are highlighted in green. All prices subject to availability. Vintages subject to change without notice. Not responsible for typographical errors.



Wine

ON SALE

ITALY

Item	Name	Vintage	Retail Price	SALE PRICE
43284	Cirò Rosso, Librandi	2004	9.99	7.99
 <i>Cirò is produced from Gaglioppo, the most important grape variety in Calabria. This wine has spice and fruit on the nose, an elegant texture, and firm, ripe tannins.</i>				
43844	Isola di Nuraghi "Perdera," Argiolas	2004	12.99	10.99
 <i>Monica di Sardegna, a grape of Spanish origin, produces a dry, ruby-red table wine on the Mediterranean island of Sardinia. This soft, easy-drinking bottle hails from Antonio Argiolas's winery, located outside of Caligari, the capital city.</i>				
17682	Rosso di Montefalco, Napolini	2004	14.99	11.99
44441	Rosso Ibleo, Gulfi	2005	14.99	11.99
 <i>The Gulfi winery's entry-level Nero d'Avola. A radiant red that offers juicy raspberry fruit, lively acidity and a touch of spice. This is a wine that benefits from air: decant it and you'll taste the difference.</i>				
15483	Langhe Nebbiolo, G.D. Vajra	2004	18.99	15.99
13830	Gavi "White Label," La Scolca	2005	19.99	15.99
14944	Lambrusco "Vecchia Modena," Cleto Chiarli	NV	19.99	16.99
47564	Chianti Classico Riserva, Ducale Ruffino	2003	22.99	18.99
17191	Pinot Nero "Valecchia," Zamuner	2003	23.99	18.99
46224	Chianti Classico Riserva "Selvanella," Melini	2001	23.99	19.99
14022	Collio Goriziano "Brazan," I Clivi	1999	34.99	26.99
 <i>An eccentrically made wine from a blend of the white varieties Malvasia and Tocai Friulano. It was hand-harvested, made with indigenous yeasts, and aged on its lees for two years. What this adds up to is a character-driven, unquestionably leesy dry wine, with mineral nuances, honey, floral acacia notes, and a touch of eucalyptus on the finish. From 50-year-old vines coming from the Collio district on the eastern tip of Friuli in Northern Italy.</i>				

10566	Barolo "Adasi," Anselma	2001	48.99	39.99
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SOUTH AMERICA



16311	Syrah, Dom. Monte de Luz	2005	6.99	5.99
50002	Alamos Chardonnay	2005	8.99	6.99
14889	Jelu Syrah	2005	9.99	7.99
54724	Cousiño Macul Cabernet Sauvignon "Antiguas," Maipo	2004	12.99	10.99
14561	Kaleido Malbec, Mayol	2005	14.99	11.99
54424	Los Vascos Cabernet Sauvignon Reserve Colchagua	2004	16.99	13.99
10576	Montes Alpha Chardonnay	2005	17.99	14.99
55154	Catena, Malbec	2005	18.99	14.99

AUSTRALIA/NEW ZEALAND

Item	Name	Vintage	Retail Price	SALE PRICE
16210	Red Knot Cabernet Sauvignon, McClaren Vale	2005	10.99	8.99
15684	Trevor Jones "Boots" Shiraz	2005	14.99	12.99
 <i>A fresh, well-balanced wine created by Trevor Jones. Not as jammy as most South Australian Shiraz, this is full of bright blackberry fruit and spicy undertones, making it a perfect match for grilled meats.</i>				
50112	Mad Fish Chardonnay	2004	14.99	11.99
53704	Wynn's Shiraz Coonawarra	2004	16.99	13.99
10734	Cape Mentelle Cabernet/Merlot	2003	17.99	14.99
13114	Olssens Riesling, Central Otago	2004	19.99	15.99
17818	Seresin, Chardonnay	2005	21.99	18.99
13115	Huia Pinot Noir, Marlborough	2005	28.99	24.99

SPAIN/PORTUGAL

16535	Fonte de Serrana, Vinho Regional Alentejano	2004	5.99	4.99
14571	Quinta Hinojal Viura	2005	7.99	6.99
15841	Idrias Red Blend, Somontano	2004	10.99	8.99
17254	Gravedad Toro, Bodegas Nostrum	2005	11.99	9.99
 <i>We were shocked by how approachable this wine was when we first tried the Gravedad from Toro. Gorgeous red and black fruit, perfect integration of oak and acidity, and a velvety mouthfeel. Try this with a grilled burger.</i>				
13450	Gessamí Gramona Vina Blanco	2005	15.99	12.99
 <i>This mineral-driven white from northeast Spain is a blend of Muscat and Sauvignon Blanc. A beautiful floral aroma combines with a delicate palate of apricot and anisette. Makes a perfect apéritif.</i>				
71981	Viña Mein, Ribeiro	2004	16.99	12.99
11806	Tres Bagos, Lavradores de Feitoria	2003	14.99	12.99
13160	Marqués de Tomares Crianza Rioja	2002	16.99	13.99

14553	AN/2 Anime Negra, Spanish Red	2004	19.99	17.99
 <i>Tried a Majorcan wine lately? Well, here's your chance. This small-production red comes from 50- to 100-year-old vines of the indigenous varieties Callet, Manto Negro, Fogoneu, and Monastrell that are hand-picked and fermented with native yeasts. With an intriguing nose of bougainvillea and jasmine, and a lush mouthfeel with dark chocolate, coffee, and black plum flavors bursting forth, this red is a must-have.</i>				
17810	Valderiz, Ribera del Duero	2002	31.99	24.99
 <i>This wine gives incredible bang for the buck. Old-vine Tempranillo yields a wine that is dark and intense, with a silky mouthfeel and notes of baking spice, chocolate, and tobacco. Delicious.</i>				

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Spirits

ON SALE

FLAVORS OF SPRING & SUMMER

American Fruits Bourbon Barrel Aged Apple Liqueur, 375
#17187
Retail Price: 13.99
SALE PRICE: 11.99



Smirnoff Watermelon Twist, LTR
#12192
Retail Price: 16.99
SALE PRICE: 14.99



Grey Goose La Poire, LTR
#17490
Retail Price: 34.99
SALE PRICE: 31.99



Midori Melon, LTR
#10606
Retail Price: 21.99
SALE PRICE: 18.99



Absolut Mandrin, LTR
#05025
Retail Price: 22.99
SALE PRICE: 19.99



Pama Pomegranate Liqueur, 750
#14237
Retail Price: 22.99
SALE PRICE: 19.99



Georgievskaya Black Currant Vodka, LTR
#17691
Retail Price: 29.99
SALE PRICE: 19.99



Bendistillery Pepper Vodka, 750
#14830
Retail Price: 24.99
SALE PRICE: 21.99



Pallini Limoncello, 750
#05231
Retail Price: 24.99
SALE PRICE: 21.99



Hampton Banana Vodka, 750
#10949
Retail Price: 26.99
SALE PRICE: 22.49



Stolichnaya Blueberi, LTR
#15897
Retail Price: 26.99
SALE PRICE: 22.99



Hangar One Kaffir Lime Vodka, 750
#00374
Retail Price: 33.99
SALE PRICE: 29.99



Yazi Ginger Vodka, 750
#14764
Retail Price: 31.99
SALE PRICE: 27.99



St. Germain Elderflower Liqueur, 750
#17539
Retail Price: 31.99
SALE PRICE: 27.99



Charbay Blood Orange Vodka, 750
#04989
Retail Price: 31.99
SALE PRICE: 27.99



Charbay Pomegranate Vodka, 750
#16891
Retail Price: 33.99
SALE PRICE: 29.99



TEN IDEAS FOR DAD



Item	Name	Size	Retail Price	Sale Price
03276	Michter's US 1 American Whiskey	750	35.99	31.99

Michter's distillery moved to Kentucky in 1988 after making the only pot-still bourbon in America. The American Whiskey shows all the attention to tradition and detail that we've grown to love about these distillers.

00174	Elijah Craig 18 Yr.	750	41.99	37.99
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In limited supply, the Elijah Craig 18 Yr. is an unblended single-barrel bourbon for the sophisticated whiskey drinker. The master distiller selects only the best barrels, and each bottle is numbered and dated by hand.

13605	Stolichnaya elit Vodka	750	59.99	49.99
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Thrice distilled, then triple-filtered at 40 degrees below zero, Stoli elit is the new benchmark for smoothness in vodka.

11401	Marolo Grappa Brunello Still Bottle	375	69.99	59.99
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Another small-production masterpiece from the Marolo brothers of Santa Teresa.

01016	Bruichladdich 15 Yr. Islay	750	73.99	64.99
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This second-edition 15-year-old rests in Château d'Yqueum Sauternes casks, adding front-palate sweetness to the full, rich flavors typical of Bruichladdich.

Item	Name	Size	Retail Price	Sale Price
04034	A.H. Hirsch Reserve 16 Yr. Bourbon	750	89.99	79.99

American history in a bottle. This bourbon was produced at Pennsylvania's Michter's Distillery, which was the oldest running distillery in the country before it moved to Kentucky in the 1980s.

10446	Niepoort Vintage Porto, 2000	750	89.99	79.99
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Niepoort hasn't changed its methods much since it began in 1842, and its devotees wouldn't have it any other way. Unfiltered, perfectly balanced, and from an outstanding port vintage.

12773	Delamain Trio Pack	200	119.99	99.99
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One of the oldest Cognac-producing families in existence, the Delamain estate has put together an assortment of its finest bottlings.

16596	Lonach Glenlivet 37 Yr. Cask Strength	750	114.99	99.99
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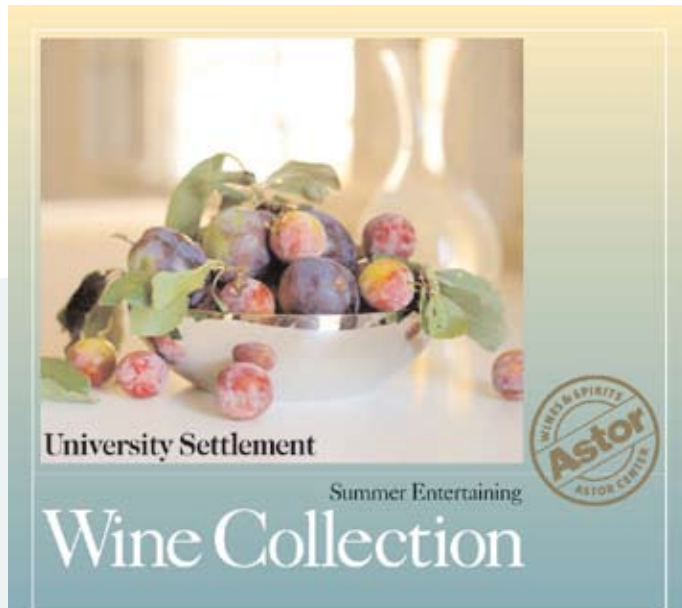
A Glenlivet of this age and quality at this price is a once-in-a-lifetime opportunity. Light and fresh on the palate, this is a premium scotch at its peak, so buy a case; you won't regret it.

17852	Tesseron Lot 53 w/ Riedel Glasses	750	159.99	129.99
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Made from a blend of indigenous grapes of the Douro Valley. These grapes are typically a portion of this blend dates back to 1953. Decadent flavors of dark fruit, chocolate and herbs. This gift set includes premium glasses from Riedel, which will probably last a lot longer than this outstanding Cognac.

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

INTRODUCING THE UNIVERSITY SETTLEMENT SUMMER ENTERTAINING WINE COLLECTION



Astor Wines & Spirits has formed a partnership with University Settlement, its neighbor in the Lower East Side community, to create the University Settlement Summer Entertaining Wine Collection. Sales of this special selection of wines will help raise money for the Settlement's urgent work, which gives the working poor in our community a spring-board to a better life.

The Wine Collection is the perfect answer to your summer entertaining needs: a case of four great wines — three bottles of each — hand-selected by our experts here at Astor. The wines are then matched with four outstanding recipes created by chefs from New York's hottest downtown restaurants. Galen Zamarra of Mas (farmhouse), Peter Hoffman of Savoy, Colin Alevras of The Tasting Room and Frank DeCarlo of Peasant have each contributed a favorite recipe for this summer's inaugural collection. At \$150 for the case, with free shipping to anywhere in New York State, it's

a great deal that helps a great cause: Astor is donating 100% of the profits to University Settlement.

For over a century, University Settlement has pioneered programs that serve immigrants and the working poor, providing health care, job and literacy training, and education. Today they offer dozens of services including after-school youth activities, meals for seniors, crisis management for the homeless, English classes for new arrivals, and mental health care for the uninsured. With ten locations throughout the community, University Settlement helps 20,000 people on the Lower East Side each year, many of whom would otherwise go without.

"We're thrilled about this partnership with University Settlement," said Andy Fisher, president of Astor Wines. "Like them, Astor has a long history in this community, and we've always proudly supported organizations that work to make downtown better. We sincerely

thank everyone who purchases the Collection for helping University Settlement to continue its vital work."

To learn more about University Settlement, visit www.universitysettlement.org

UNIVERSITY SETTLEMENT SUMMER WINE COLLECTION

\$150 CASE OF 12 BOTTLES
(3 OF EACH WINE), ITEM #17933

2002 "The Shadow," Edmunds St. John (California, USA). Pair this with the hanger steak with ramps and sprouted lentils recipe (recipes will accompany your case of wine).

Producer Edmunds St. John has created this dark and mysterious Syrah. With black plum fruit, winter spices and hints of licorice and black pepper, this wine cries out for food. It interacts beautifully with the flavors of exotic cheeses, and a touch of smokiness makes it a natural partner for grilled meats.

Chianti, Voluttà (Tuscany, Italy). Pair this with the chicken with morels recipe.

From the tiny village of Vinci, just outside of Florence, comes this easy-drinking Chianti. A luscious, fruit-forward red wine, this has aromas of black cherries and violets, with just a hint of clove. With a soft structure and approachable tannins, this is an ideal food wine: the subtle kick from the winter spice is a lovely counterpoint to meltingly rich comfort foods.

Lillà Trebbiano (Abruzzo, Italy). Pair this with the fish soup recipe.

A remarkable Trebbiano from Abruzzo, a coastal region nestled

alongside the Adriatic Sea in Central Italy. This white comes from medium to old vines planted at the foothills of the Majella mountain range, one of the highest points of the Abruzzo appellation. Dry on the palate, the wine offers a harmonious balance of citrus fruits, with minerals on the finish. Just as on the beaches of Abruzzo, this wine is best enjoyed with seafood: fresh anchovies, octopus or shellfish go hand in hand.



Torrontés, Plata (La Rioja, Argentina). Pair this with the chilled heirloom tomato soup with lobster and avocado.

This brilliant Torrontés is crafted in northern Argentina's La Rioja region. A distant cousin of Muscat, the Torrontés grape produces distinctively aromatic white wines, and we think they're some of the best things 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. Overall, it has a remarkably fresh character, enabling it to complement lighter dishes without overwhelming them.

Order the University Settlement Summer Entertaining Wine Collection today at www.astorwines.com (item #17933) or by phone at 212-674-7500.

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JUNE

WINES & SPIRITS

Astor

ASTOR CENTER

Get 15% off
all Wine Poured

TASTINGS
& EVENTS

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

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
		① SPANISH WARM-WEATHER FAVORITES FRENCH CLASSICS VOYANT CHAI LIQUEUR	② SCANDINAVIAN SUMMER WINES ITALIAN WINES TO CLAMOR OVER	③ BELEZA PURA PRE-BLENDED CAIPIRINHA
⑥	⑦ DISCOVER LEBANESE WINES WINES OF LA SEGRETA BRINLEY RUMS FROM ST. KITTS	⑧ GREEK WINES SPANISH SPARKLERS TRY NEW MONTECRISTO SPICED RUM	⑨ PORTUGUESE SUMMER WINES HAN ASIAN VODKA	⑩ UNIVERSITY SETTLEMENT COLLECTION WINES FATHER'S DAY GIFT IDEAS
⑬ UNIVERSITY SETTLEMENT COLLECTION WINES BRAZILIAN SUMMERTIME COCKTAILS	⑭ NORTHERN ITALIAN SPECIALTIES FATHER'S DAY CHOICES FROM PATRÓN	⑮ DELICIOUS WINES FOR SUMMER CLASSIC ITALIAN WINES AGUA LUCA CACHAÇA	⑯ DISCOVER PORTUGUESE WINE MASTER DISTILLER OF CHARBAY ALAMBIC WHISKEY	⑰
⑳	㉑ WINES OF SOUTHERN ITALY LEBLON CACHAÇA: BRAZIL IN A BOTTLE	㉒ FRENCH CLASSICS FOR SUMMER WINES FROM RIOJA CZAR'S GOLD VODKA	㉓ CÔTES DU RHÔNE TASTING TASTE ITALIAN LUXURY: DUMANTE PISTACHIO LIQUEUR	㉔
㉗ CIELO BLANCO TEQUILA	㉘ SOUTHERN FRENCH FAVORITES A SMOOTHER SORT OF RUM	㉙ CELEBRATE BEAUJOLAIS THE ESSENCE OF AFRICAN RUM	㉚ FRENCH BUBBLY FOR SUMMER SILK PREMIUM VODKA	

Tired of Coming to Astor Wines & Spirits?

If you're sick of our bright new sales floor, can't stand the sight of our friendly, knowledgeable staff, and cringe at the thought of being offered any more free samples of wines, spirits and sakés, there's hope for you yet at www.astorwines.com. Our slick new website is finally up and running! Now it's even easier for you to browse our selection (which can be obtrusively large in person, we'll admit), to learn about those new artisanal cachaças everyone's talking about, or to find out what we're pouring this week (not that you'd ever be interested in stopping by to taste). It's a huge improvement over the old site, but we're still working out the kinks, so please: take the site for a spin, kick the tires a bit, and if you think we can improve it in any way, send us your thoughts at suggestions@astorwines.com



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

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What's Next in Wine

JUNE 2007

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

Life Through Rosé-Colored Glasses

Ah, spring: what a lovely time of year! The crocuses are coming out; the sun sets just a little later each evening; gentle breezes are carrying the smell of charcoal...and as if all that weren't enough, the new crop of rosés is finally here! For us, nothing announces the arrival of warm weather like a cork popping on a bottle of freshly arrived rosé. As it happens, this spring is shaping up to be full of exceptional rosé values, so now is the perfect time to start exploring this fascinating part of the wine market.

Many people think that rosés are made by simply combining white wine with a splash of red – and sometimes that is indeed the case. Oddly enough, such blending methods yield both the best and the worst rosés. Rosé Champagnes, which are some of the most stunning and sought-after wines in the world, are often made by combining finished wines: traditionally, batches of Pinot Noir and Chardonnay. Yet when the blending technique is used to make still rosés, it generally yields the least interesting examples.

To make still rosés of real character, winemakers usually employ a technique called short-term maceration, which (in English) means that the dark, pigment-rich skins of the grapes are left in contact with their juice only briefly. Grape juice – even from red grapes – is nearly always clear or pale yellow: the color of



red wine comes from extended contact with grape skins. Less skin contact will give wine a pink color and keep most of the tannins out. Much less frequently, rosé-style wines are made from white grapes with pinkish skins – the so-called gray grapes, such as Pinot Grigio. These wines actually undergo an extended maceration, allowing the pale pigments in the skins to impart their delicate color to the juice. These rosés are a delicious and rare treat.

Whichever way rosé is made (except for the red-and-white blends), the results are similar: the wine will be light and lithe, with minimal pigmentation and tannins, showing some of the flavors of red wine made from the same grape but in a more delicate register.

Akakies, Ktima Kir Yianni, Rosé, 2006, \$10.99 (#53699)
This crowd-pleaser is made from 100% Xynomavro (zee-no-mav-row), one of Greece's most noble red varieties. This is a dry rosé with vibrant, focused flavors of fresh red berry fruit.

Bacaro, Pinot Grigio Rosé, NV, \$8.99 (#17857)
Pinot Grigio is known for making white wine, but if you let the juice sit with the skins long enough, it will take on that very rosé color. This Venetian wine is all too friendly in its fruit-forwardness and once you've experienced its gentle touch of

sweetness, you'll have a hard time saying no.

Rosé of Malbec "Crios," Balbo, 2006, \$11.99 (#13322)
This rosé is deep cherry in color and made from Malbec, the grape variety that has lately been thriving in Argentina's Mendoza region. Ripe, soft, and full of dark berry fruit on the palate - black cherries and red currants - this is very easy to drink. Susana Balbo and her husband have been making wine for over 25 years in Argentina and they've managed to produce a vast number of solid wines that are well worth a try.



continued on page 2

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%

June 5 Loire Valley	June 12 California Chardonnay	June 19 Spain	June 26 SW France & Midi
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Join our email list to receive info on the wine region we choose each Tuesday, including a sneak peek at the wines on sale. Go to astorwines.com to sign up! (Discount excludes sale, allocated and Store Card items)