

In Northern Italy, Piedmont has proven to be a most consistent source of fine red wines and perhaps the most popular of these is Dolcetto, which translates literally as “the sweet one.” Don’t let this misnomer confuse you: the name actually refers to the sweetness of the grape itself, not of the resultant wine. Long misunderstood and misrepresented, Dolcetto was referred to for years as “the Beaujolais of Italy.” In fact, these wines exhibit deep, ripe notes of plums and earth on the palate with fine, balanced structure. The spectacular 2005 vintage yielded wines that possess a combination of perfectly ripe fruit and an impressive depth of structure. These wines are not only great, but great deals as well. (And no one will ever cry “Beaujolais” again.)

13951 Dolcetto d’Alba, Giacomo Borgogno 2005 \$11.99
The warm weather in 2005 made this a truly exceptional wine. It’s richer on the palate than your typical Dolcetto, with dark berries and even a lightly tannic finish. This varietal is always a fine choice when you need a red to pair with aged cheeses, olives and cured meats.

12484 Dolcetto d’Alba, Mauro Veglio 2005 \$13.99
Dolcetto is known for its easy drinkability, and this one isn’t about to rock the boat. There’s red berry and cherry fruit on the palate, with the lightest touch from soft tannins.

16122 Dolcetto d’Alba, Bartolo Mascarello 2005 \$24.99
Yes, the Dolcetto grape can be seen as the industrial, workhorse variety, but in the right hands it can be so more than just a bowl of gobby black fruit (and being from a phenomenal vintage never hurt either). This one is focused and shows floral notes that make it all the more pleasurable. Dolcetto never fails alongside cured meats and cheese.

Since we’re on the subject of Beaujolais (and to make sure you don’t think we’re slighting this lovely parcel of Burgundy), it’s worth mentioning that here, too, the 2005 vintage was truly unprecedented in quality. Much like the Dolcettos, the 2005 Beaujolais possess unusually ripe flavor profiles balanced by great terroir-driven cores. More structured than usual, many of these wines will benefit from a bit of cellaring and will offer exceptional drinking over the coming years.

20644 Brouilly, Ch. des Tours 2005 \$14.99
Chateau des Tours has been producing particularly fine wines of late. Their 2005 takes full advantage both of the vintage and of their 40-year-old vines. Direct and full on the nose with classic notes of violets, black cherry, and moist earth. The slightly solid structure of the vintage supports crisp red berry flavors in the mouth, with a touch of fresh herbs. Lovely now but will improve with short term aging.

11953 Chiroubles, C. Pacalet 2005 \$21.99
A wine of character with distinct terroir. It has an earthy edge, but it’s the fruit that shines here: ripe raspberries, orange rind, cherry and a touch of musk. Very fresh and very pretty, yet maintaining a mien of rusticity. Produced organically, and no sulphur is added.

14222 Morgon VV, Daniel Bouland 2005 \$17.99 on sale for \$14.99
One of the ten crus of the Beaujolais region, Morgon is noted for producing wines with darker, more powerful fruit profiles than one expects from the Gamay grape. Excellent character with a rustic, earthy edge that will lend itself perfectly to the charcuterie (sausages, hams, country pâtés) that’s so well enjoyed in the region – not to mention here in NYC.

Perhaps no region has received more praise for its wines in 2005 than Germany (and we couldn’t agree more). Coming from many marginal micro-climates that require exceptional conditions to reveal their full potential, the 2005s are breathtakingly good, combining superbly ripe fruit with the vibrant acidity and minerality necessary for proper balance. Germany’s recent focus on producing world-class dry wines has found its breakthrough vintage in 2005. Try one the next time you’re looking for something new in a dry white.

16678 Riesling “Unplugged,” Tesch 2005 \$11.99
This Kabinett Trocken comes from several vineyard sites in the Nahe that have been in the family since the 1700s. Very focused and concentrated fruit on the palate. Supremely dry, full of minerals and juicy, with notes of ripe meyer lemon.

10193 Wehlener Sonnenuhr Kabinett, Wegeler 2005 \$18.99
Many Riesling aficionados are accustomed to drinking all levels of Riesling. We adore finding the pristine Kabinetts such as this beauty from Wegeler. Always playful and lithe in texture, it’s floral, off-dry, and delicate, with fresh peach notes.

40804 Estate Dry Riesling, Gunderloch 2005 \$16.99
This moderately priced Riesling has a lovely peach quality, lively acidity and a dry, iron-mineral finish. This very well-balanced offering is a perfect example of why we’re declaring 2005 such an exemplary year for dry German wines.

50200 Leiwener Klostergarten Riesling Kabinett, Loewen 2005 \$14.99
Off-dry on the palate with intense minerality on the finish, this wine hails from one of the lesser-known producers in the Mosel that is well worth checking out. While this fantastic wine is easily approachable today, it will most assuredly improve over the next five to ten years (if you’ve got the patience).

Cellar IN A BOX

The Cellar-in-a-Box showcases small producers and atypical varietals—a great way to discover new wines. Get a list of all of the Buyer’s Notes in each box! (#17597)
\$169.88 – 15% = \$144.99

WHITE

Item	Name	Vintage	Retail Price
16914	Richard Hamilton Viognier, Australia	2005	17.99

This Viognier is aged for a short period of time in oak, just to add a touch of body and complexity. The oak never obscures the fruit in this dry white wine, however, and it remains very clean and pure on the palate. With aromas of pineapple, white flowers and mixed peaches, this is an elegant apéritif wine or an excellent match for light meat dishes or seafood.

17590 Corbières Blanc, Ollieux Romanis, Provence, France 2005 11.99
White wines from Corbières are few and far between, and that fact – combined with the consistently high-quality wines we’ve seen from this estate – almost sold us on this wine before we’d even tried it. Of course, it lived up to our expectations. This equal blend of Marsanne and Roussanne is surprisingly fresh on the palate, with notes of honey, lush citrus fruits, and white flowers. Fermented and aged entirely in steel tanks, it’s a rich, round wine, but this quality comes from its viscous texture, not the influence of oak.

17592 Pinot Bianco, Cantina Nalles Magrè, Alto-Adige, Italy 2005 11.99
This is one of those white wines that is incredibly approachable and fruit-forward, as we say in winespeak. It’s dry, but full of lush yellow fruit – plums and ripe citrus – making it dangerously drinkable. We like it with a good chill, too.

16678 Riesling “Unplugged,” Tesch, Nahe, Germany 2005 11.99
This Kabinett Trocken comes from several vineyard sites in the Nahe that have been in the family since the 1700s. Supremely dry and full of mineral notes, it nonetheless shows very focused and concentrated fruit on the palate. Look especially for juicy notes of meyer lemon (and then just try and put your glass down).

10743 Chablis “Les Serres,” Dom. Oudin, Burgundy, France 2004 19.99
The “Les Serres” parcel of land is full of chalk soils and minerals that, in turn, define this Chardonnay. Very steely and youthful on the palate, with citrus fruits and honey. This wine is vinified and fermented in tanks without the use of any sulfites; it’s also completely unoaked. This Chablis is best enjoyed with seafood: oysters or ceviche are ideal matches.

49888 I Frati, Ca dei Frati, Lombardy, Italy 2005 18.99
If you saw this wine on the shelf, you might take one look at the cumbersome name and keep right on walking. Give it a chance, though; you don’t have to pronounce it to enjoy it. In case you’re curious, Ca dei Frati is the name of the winery, and “I Frati” is the name they gave to this beautiful white wine. It’s made from the Trebbiano grape, grown on old vines planted near the gorgeous Lake Garda. This is a dry, lighter-styled wine that’s full of white flowers and lithe, delicate minerals on the palate. It’s unoaked and heavenly with seafood or light meats.

RED

Item	Name	Vintage	Retail Price
17577	Carina Cellars Syrah, California, USA	2003	15.99

This Syrah from Santa Barbara is a must-try! Made by Joey Tensley, this Syrah is brambly, smoky, and always elegant. Its plush dark berries and amazing mineral undercurrent make this taste more like the Northern Rhône than California.

12753 Grignolino “Poggeto,” La Casaccia, Piedmont, Italy 2004 11.99
This tasty red from Piedmont is made from the Grignolino grape variety and comes from 50 year old vines. The pale red cherry color is captivating. On the palate: the freshest red berry fruit and white peppercorn character. This red has such pristine fruit character and mineral acidity that you’ll be aching for more before you know it.

11300 Chianti Voluttà, Tuscany, Italy 2005 9.99
From the tiny village of Vinci just outside of Florence comes this beautiful Chianti bottling. A luscious, everyday red wine that’s fruit-forward with aromas of black cherries, violets, and a hint of clove. This is an easy-to-drink Chianti with a soft structure and very approachable tannins.

17387 Neptune Island Shiraz, South Australia, Australia 2005 11.99 on sale 9.99
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.

17594 Diana, Trevisani, Lombardy, Italy 2003 14.99
This northern Italian red comes from vines that are planted by the stunning Lake Garda. Based on the rare Rebo grape variety, it’s full of juicy dark fruit character. It’s fleshy in texture, with a slight mineral edge on the finish.

17595 Terra Noble Gran Reserva, Carmenère, Maipo Valley, Chile 2005 13.99
The Carmenère grape came to Chile via Bordeaux in the late 19th Century. Lately, it’s been more at home in Chile than France. The reds made from this grape can vary greatly, from refreshing and easy-to-drink to full-bodied and dense. This one is situated firmly in the latter category, with rich, dark fruit and a spicy edge from the oak aging.

TOP TEN Under \$10

Each month, we pick out a selection of our favorite wines for 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. It’s a deal that can’t be beat.
#17589, CASE PRICE: \$76.99

Item	Name	Vintage	Retail Price
12378	Picpoul de Pinet “Gaujal de St. Bon,” Gaujal, Languedoc, France	2005	8.99

Light and dry with aromas of lemon and raw honey on the palate. There’s a touch of mineral on the finish that makes this white Picpoul oh-so-tasty, and you can’t beat the price.

12936 Sextant Chardonnay, Victoria, Australia 2005 6.99***
This Chardonnay experiences a small amount of oak aging, so the fruit characteristics of citrus and stone fruits shine through with a touch of vanilla. Rich and round, try this with salmon or scallops.

13805 Pichon Sauvignon Blanc, France 2006 7.99
This VdP is worth every penny. Full of citrus fruit and granny smith apples, it’s got a crispness that will keep your mouth watering!

14009 Campo de Borja “Los Dos,” Almira, Campo de Borja, Spain 2005 5.99
A Spanish everyday red from the Campo de Borja region made from a blend of old vine Garnacha and a bit of Syrah. Fresh and, no surprise, dark and deliciously grapey on the palate. Silky, light tannins make for a very pleasant finish. Try with grilled fare for a failsafe pairing.

14440 Montepulciano d’Abruzzo, Lillà, Abruzzo, Italy 2004 7.99
This hearty, everyday red wine made from Montepulciano is an easy crowd-pleaser, with tasty aromas of oregano, black olives, blackberries and fern. Solid varietal character comes from estate-owned vines located in the Colline Teramane zone of Abruzzo. Meat on the menu? Pair this wine with a lamb ragù served over pasta. If cheese is on your mind, this goes hand and hand with Pecorino, a specialty sheep’s milk cheese of the region.

16018 Sea Star Cabernet Sauvignon, California 2004 6.99
Cabernet Sauvignon thrives in the warm climes of California. This hearty red is full of blackcurrants, blueberries and fresh vanilla. Drink this before dinner, with dinner and especially with friends.

16348 Vinho Verde, Provam, Vinho Verde, Portugal 2005 5.99
This tasty white comes from the area of Monção in the Vinho Verde region of northern Portugal. It’s dry on the palate with firm minerals, offering notes of tarragon and green apples. A natural match for anything seafood-based, but also very refreshing all by itself on a warm spring day.

17007 Terra Sparkling Malbec, Viniterra, Mendoza, Argentina 2006 13.99 on sale for \$9.99
A fruit-forward, red sparkling Malbec from Agrelo, located in Luján de Cuyo in Argentina. This 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.

17296 Torrontés “Plata”, La Rioja, Argentina 2006 9.99 on sale for \$7.99
La Rioja is located in northern Argentina and makes brilliant Torrontés. If you’ve never heard of this white grape variety, you’re missing out on some excellent, well-priced whites. The Torrontés grape (a distant cousin of Muscat) produces wines that are dry on the palate, fresh and aromatic; the “Plata” also shows mixed white flowers and yellow plums, and even some white peppercorn on the finish.

54408 Solario Reserve Pinot Noir, Central Valley, Chile 2005 7.99***
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, its 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.

All prices subject to availability. Vintages subject to change without notice.



Wine

ON SALE

SPARKLING

Item	Name	Vintage	Retail Price	SALE PRICE
14316	 Charles de Fère, Blanc de Blancs Brut <i>An everyday sparkling wine made from Chardonnay, Chenin Blanc and Ugni Blanc. Smoky with lemon and apple fruit on the palate. Very approachable fruit on the palate and a great apéritif wine to enjoy with hors d'oeuvres.</i>	NV	8.99	7.99
14570	Giró Ribot Cava	NV	10.99	8.99
16984	Prosecco Rustico, Nino Franco	NV	13.99	11.99
17174	 Michel Frères, Crémant de Bourgogne <i>A white, sparkling wine (known as "Crémant" when made outside of the Champagne region) produced in the Chablis region of Burgundy. The cool climate produces a wine that has the crisp acidity of true Champagne. Dry, mineral-driven and full of citrus and mixed apple fruit on the palate. A natural match to any seafood fare whether it be cured salmon, smoked trout or oysters.</i>	2003	13.99	11.99
17936	Michel Frères Rosé, Crémant de Bourgogne	2003	13.99	11.99
14190	Scharffenberger Brut	NV	14.99	12.99
16743	Castell Roig Cava Rosat	NV	14.99	12.99
51224	Sydre "Argelette," Bordelet	2005	14.99	12.99
17604	Taittinger Brut, La Française	NV	33.99	29.99
16966	 Jean Laurent Blanc de Noirs Brut <i>Full of yellow plum fruit on the palate. Labelled as a Brut (meaning the ever-confusing dry) but in reality quite fruit-driven and round and approachable on the palate. Tangy, fresh and just easy to drink.</i>	NV	39.99	34.99
15758	 Mano A Mano Tempranillo <i>This wine is made from 100% Tempranillo on the vast plains of La Mancha. Notes of smoke, tobacco, and licorice fill the nose, as spice, violet, and black cherries fill the palate. Yet, through all of this, this wine remains refreshing.</i>	2004	9.99	7.99
17120	Negre de Nulles, Vi de Nulles	2005	9.99	7.99
48744	Vega Sindoa Cabernet-Tempranillo	2004	10.99	8.99
16133	Chamelín Verdejo, Rueda	2005	11.99	9.99
10599	Rioja "La Vendimia," Palacios Remondo	2005	12.99	10.99
53734	 Txomin Etxaniz Txakoli <i>In the Basque fishing village of Guetaria, the native Hondarribi vines grow on terraced slopes overlooking the Cantabrian Sea. They produce this fresh, slightly sparkling, very tart white that is ideal with fresh fish and shellfish.</i>	2005	17.99	14.99
14359	Marti Fabra Vinyes Velle, Costa Brava	2003	19.99	16.99

CALIFORNIA

Item	Name	Vintage	Retail Price	SALE PRICE
10452	 Wyatt Chardonnay <i>A very nicely balanced wine: perfectly ripe tropical fruit maintains its freshness with perfect acidity and just a hint of oak. An easy transition into spring.</i>	2004	8.99	7.99
11838	Castle Rock Cabernet Sauvignon	2004	9.99	8.99
64674	Ch. St. Jean Fumé Blanc, Sonoma	2005	12.99	10.99
88064	Hawk Crest Merlot	2004	12.99	10.99
65011	 Cline Zinfandel Ancient Vines <i>This mouth-coating Zinfandel offers flavors of toasted caramel and dark berries. With soft tannins and a lasting vanilla finish this Ancient Vine Zin is dangerously easy drinking.</i>	2005	14.99	12.99
17148	Peterson Merlot	2001	15.99	13.99
87624	 Qupé Syrah, Central Coast <i>This is a tasty and aromatic Syrah from Rhône-grape specialist Qupé. A medium-bodied wine, this boasts classic Syrah flavors of black fruit with a touch of black pepper flavor.</i>	2004	15.99	13.99
15225	Quivira Zinfandel, Dry Creek	2004	17.99	14.99
61114	St. Francis Cabernet Sauvignon Sonoma	2003	18.99	14.99
61954	 St. Supéry Unoaked Chardonnay, Napa <i>With aromas of honey, nutmeg, and crisp apples, this unoaked Chardonnay from Napa Valley is endlessly enjoyable. It is rich and round on the palate with a divinely silky texture.</i>	2005	18.99	15.99
62654	Calera Pinot Noir, Central Coast	2005	22.99	19.99
12694	 Cold Heaven "Le Bon Climat" Viognier <i>Well balanced California Viognier is hard to come by so we were all over this bottle when we tasted it. It has crisp acidity and fresh white flower and apricot fruit character. It's dry but very ripe and willing to please.</i>	2004	32.99	26.99



Wine

ON SALE

FRANCE

Item	Name	Vintage	Retail Price	SALE PRICE
27174	Muscadet sur Lie, Ch. de Chesnaie	2005	7.99	6.99
27304	Vouvray, Dom. de Vaufoget	2005	8.99	7.99
13414	 Côte du Rhône, Domaine La Montagnette <i>Coming from the great Estezargues co-op in the Rhône Valley, this easy-drinking Côte du Rhône is brimming with berry fruit and just a hint of licorice.</i>	2005	10.99	8.99
26044	Pinot Blanc, Blanck	2005	11.99	9.99
15414	Mas de Gourgonnier, Baux de Provence	2004	12.99	10.99
17543	 Rasteau "Tradition," Cave de Rasteau <i>Produced by the tiny Cave de Rasteau, this Côte du Rhône Village wine is made of Grenache, Syrah, and Mourvèdre. With notes of black cherry, licorice, and plum, this wine is very approachable while maintaining a solid structure and great acidity.</i>	2005	12.99	10.99
23884	Buzet, Baron d'Ardeuil	2000	12.99	10.99
36804	 Le Bec en Sabot, Pessac-Léognan <i>This is the 3rd label of Château de France. The owner adores red Bordeaux and prefers them to be ready to drink. That is the inspiration behind this bottle. It's full of mixed dark berries with a near melon rind finish. The tannins are solid but approachable. Juicy and delicious.</i>	2004	13.99	11.99
13240	 Ch. Lacoste Borie, Pauillac <i>This warm vintage rendered a particularly dark wine. This is full of dark, spiced, berried fruit with earthy undertones of sweet tobacco. This is the second wine of Grand Puy Lacoste. A hearty red meant to be drunk within a few years of release.</i>	2003	24.99	19.99
12188	 Ch. Les Hauts de Pontet, Pauillac <i>Full of currants, minerals and lightly toasted oak. A full-bodied red with plenty of clean red fruit and superfine tannins. The second wine of Château Pontet-Canet. Sure, drink it today if you like them fresh with a rich, biting backbone; otherwise hold for a good few years to come.</i>	2004	28.99	23.99

ITALY

Item	Name	Vintage	Retail Price	SALE PRICE
11980	 Bianco di Custoza, Remo Farina <i>A white blend from the north of Italy based on Garganega, Riesling Italico and Trebbiano. Rich, dry and flavorful on the palate with aromas of quince and green apple. An Italian white that you can sip alone or drink alongside any number of fish, poultry or light meat dishes.</i>	2005	9.99	8.99
49494	Barbera d'Asti, Chiarlo	2004	9.99	8.99
43705	Vernaccia, Giannina	2005	10.99	8.99
12464	 Cannonau di Sardegna "Le Bombarde" <i>Cannonau is known as the Grenache variety in other parts of the world. This rich red comes from Sardinia and shows ripe fruit character, plums, red berries and prunes. It's rich and delightful and lends itself to all sorts of rich meaty cuisines.</i>	2005	12.99	10.99
49113	Aglianico del Vulture, Il Viola, Tenuta le Querce	2004	14.99	12.99
00117	Nebbiolo, Produttori del Barbaresco	2004	15.99	13.99
17108	Primitivo, Perrini	2004	15.99	13.99
11642	Valpolicella, Le Ragose	2002	17.99	14.99
15302	Chianti Classico Riserva "Loborel," Melini	1999	17.99	14.99

SOUTH AMERICA

Item	Name	Vintage	Retail Price	SALE PRICE
17296	Torrontés "Plata," La Rioja	2006	9.99	7.99
12611	Echeverria Unwooded Chardonnay	2006	8.99	7.99
54724	 Cousiño Macul Cabernet Sauvignon "Antiguas," Maipo <i>One of the best values in Cabernet Sauvignon. It has remarkable concentration and style with blackberry and plum fruit characteristics with notes of violets and chocolate. A Chilean First Growth.</i>	2004	12.99	10.99
14421	Kaleido Bonarda, Pircas Vineyards	2005	12.99	10.99
15557	 Estival, Viñedo de los Vientos <i>If you tried this wine blind, we highly doubt you would guess the origin. You may note its clean, unoaked New World style, but even a Master Sommelier would be hard-pressed to come up with Uruguay as the country of origin. This is a dry white blend that's highly aromatic and fresh, with floral and apple fruit. It's downright delicious.</i>	2004	14.99	12.99
55074	Catena, Cabernet Sauvignon	2003	16.99	13.99

All prices subject to availability. Vintages subject to change without notice.

All prices subject to availability. Vintages subject to change without notice.



Spirits

ON SALE

Espolon Añejo Tequila, 750

#00734
Retail Price: 46.99
SALE PRICE: 34.99



Jack Daniel's, 1.75

#01207
Retail Price: 41.99
SALE PRICE: 37.99



Dalmore 12 Yr., 750

#04114
Retail Price: 29.99
SALE PRICE: 19.99



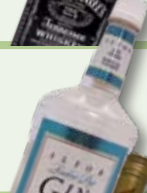
Lagavulin 16 Yr., 750

#04164
Retail Price: 65.99
SALE PRICE: 49.99



Astor Gin, 1.75

#04557
Retail Price: 13.99
SALE PRICE: 11.49



Absolut Vodka 80°, LTR

#05026
Retail Price: 22.99
SALE PRICE: 19.99



Smirnoff 80° 6pk, 1.75

#05447
Retail Price: 19.99
SALE PRICE: 17.99



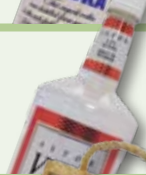
Stolichnaya 80°, LTR

#05506
Retail Price: 22.99
SALE PRICE: 19.99



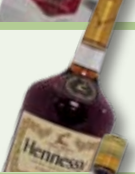
Astor Vodka 80°, 1.75

#05857
Retail Price: 13.99
SALE PRICE: 11.49



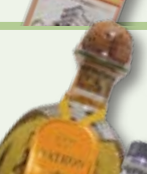
Hennessy VSOP, 750

#06514
Retail Price: 39.99
SALE PRICE: 33.99



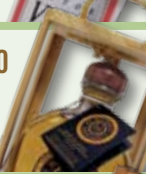
Patron Añejo, 750

#07644
Retail Price: 54.99
SALE PRICE: 46.99



Hacienda Sotol Añejo, 750

#07811
Retail Price: 36.99
SALE PRICE: 22.99



Campari, LTR

#10206
Retail Price: 24.99
SALE PRICE: 19.99



Sambuca Romana, 750

#10704
Retail Price: 19.99
SALE PRICE: 17.99



St. Brendan's Irish Cream, LTR

#11994
Retail Price: 14.99
SALE PRICE: 8.99



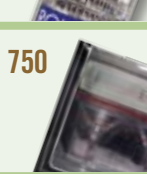
Lillet White, 750

#12414
Retail Price: 15.99
SALE PRICE: 12.99



Level Vodka w.2 glasses, 750

#12539
Retail Price: 24.99
SALE PRICE: 17.99



Citadelle Gin, LTR

#17526
Retail Price: 21.99
SALE PRICE: 18.99



What is Cachaça?

The national spirit of Brazil, Cachaça (pronounced “ka-SHA-sa”) is a type of rum distilled from sugar cane juice (as opposed to molasses, which is the base for most rums produced elsewhere). While many people think of it simply as a rather innocuous spirit for use in cocktails – just like any other spirit – runs the gamut across a vast range of flavor, aroma, and even color profiles. We’re excited to carry a number of small-batch, artisanal Cachaças, many of which are aged for substantial periods of time in any number of types of wood (some in particular from the Amazon rainforests). From notes of green olive and cumin to caramel, cinnamon, and clove – these are certainly not your grandfather’s Cachaças! (Or if they are, please have him call us to hang out sometime.)

Item	Name	Size	Retail Price	SALE PRICE
09046	Cachaça 51	LTR	11.99	9.99
06956	Cachaça Pitu	LTR	12.99	10.99
33268	Barreiro Cachaça	LTR	14.99	11.99
16233	Agua Luca Cachaça	750	21.99	17.99
12656	Beleza Pura Cachaça	750	24.99	19.99
16347	Ypioca Cachaça	LTR	23.99	19.99
14211	Leblon Cachaça	750	25.99	21.99
16468	Mae de Ouro Cachaça	LTR	27.99	23.99
12657	Rochinha Single Barrel 5 yr. Cachaça	750	36.99	26.99
16232	Cabana Cachaça	750	36.99	29.99
12660	Armazem Vieira Rubi 8 yr. Cachaça	750	49.99	39.99
12658	GRM Silver Label 2 yr. Cachaça	750	69.99	54.99
12661	Armazem Vieira Onix 16 yr. Cachaça	750	84.99	64.99

THE PERFECT CAIPIRINHA

(All together now: “kye-pee-REEN-yah.”)

2 oz Cachaça
1/2 lime, sliced into 4 pieces
1-2 tbsp sugar
1 cup ice

Gently muddle limes and sugar in a non-breakable glass. Add ice and Cachaça and shake, shake, shake. Serve in a large rocks glass with a wedge of lime for garnish. Make two, and dream of sunnier weather.



All prices subject to availability. Vintages subject to change without notice.

SPOTLIGHT ON: Sonoma

Brief introductions to two of our very favorite California winemakers



Holdredge

John Holdredge and his family operate a small winery out of Healdsburg in Sonoma County, California. Producing small lots of well-crafted wines that exhibit their unique terroirs, Holdredge offers a rare lineup of wines. They’re made with a distinctly European flair while still exhibiting the wonderfully bright fruit that California is known for.

Eschewing the over-the-top style that is all the rage these days, John has chosen to produce wines that offer up a panoply of aromas and flavors in a delicate and balanced package. While wonderful on their own, these wines positively shine with food. We are thrilled to have introduced John’s wines to the New York market and hope you’ll try a bottle or two. You’ll understand our enthusiasm when you taste the magic that his efforts have captured.

John’s two Zinfandels offer a great opportunity to acquaint yourself with the unique terroirs of the Dry Creek and Alexander Valleys. His transparent winemaking style and consistent winemaking techniques highlight the differences between these two premier Zinfandel-producing regions. (And the Pinot Noirs aren’t too shabby, either.)

17211 Holdredge Pinot Noir, Russian River 2005 \$33.99

In the classic Holdredge style, this wine offers up subtle aromatics that marry the traditional earthy notes of the Russian River with fresh berries and subtle oak nuances. The palate follows with like flavors that add a hint of sage and finish with a lightly stemmy note that adds freshness to the ethereal mouthfeel.

17212 Holdredge Pinot Noir, Wren Hop 2005 \$36.99

Deeper than the basic Russian River bottling, this single-vineyard offering has more Pinot character, with notes of talc and flowers supporting the meaty fruit. Plush in the mouth with very refined tannins, the delicate flavor profile is enhanced by the deep base of black spice and mineral that adds complexity.

17208 Holdredge Zinfandel, Dry Creek Valley 2005 \$24.99

Here is a clear example of why Dry Creek Valley is considered Zin country. Ripe and distinctly spicy on the nose, with deep briary notes accented with hints of clay and pepper, this wine explodes across the palate with rich notes of fresh cherry and blackberry fruit in an exceptionally well-balanced package that is the embodiment of elegant Zinfandel.

17206 Holdredge Zinfandel, Alexander Valley 2005 \$24.99

This wine offers the classic aromatic expression of Alexander Valley with brambly, ripe blackberry fruit accented with nuances of smoke and cocoa. The fleshy mouthfeel is balanced by bright acidity, which keeps the palate lively and accentuates the pure boysenberry fruit that leads to a softly spicy finish.

Saxon Brown

Saxon Brown is another one of those tiny mom-and-pop wineries that make us just fall in love with Sonoma all over again. Jeff Gaffner and his wife run the show here, and they have quickly risen to prominence for their exceptionally pure expressions of Zinfandel, Pinot Noir, and cool-climate Syrah.

Their flagship wine, the Casa Santinamaria Zinfandel, allows the Gaffners to highlight the fruit of classic old-vine Zinfandel while carrying on the tradition of the field blend, which has been an integral part of California’s winemaking for decades. Though the vineyard, located in Sonoma County, is predominantly comprised of Zinfandel vines, there are also plantings of Petite Sirah, Carignane, Alicante Bouschet, and Mataro interspersed throughout the field. This diversity of grapes allows our fair winemakers to create a wine with uncommon depth and complexity – one that any devout Zinfandel drinker will certainly want to try.

Never overdone, the wines of Saxon Brown invariably exhibit a purity of fruit that reflects their California climate. Jeff and his wife have shown an exceptionally deft touch with cooler-climate varieties (such as Pinot Noir and Syrah) and have succeeded in producing wines from both grapes that combine the sweetness of fruit typically found in New World examples with a layered complexity that recalls the Old World wines of Europe. We were thrilled to be able to introduce these wines to the New York market, and we urge you to try a bottle or two of these truly exceptional values.

17217 Saxon Brown Syrah, Parmalee Hill 2004 \$34.99

This wine is still youthful and offers up rich and peppery notes of grapey fruit, with hints of evolution in the roasted meat, coffee, graphite, and smoky nuances. Soft and rich in the mouth, with bright acidity supporting red fruits that echo the roasted note from the nose. Finishes with a tender note of mint that adds to the spicy, peppery quality of the finish.

17215 Saxon Brown Syrah, Flora Ranch 2005 \$34.99

Located in the Chalk Hill AVA, the Flora Ranch is tucked into a bowl-shaped piece of land, partially shielding it from the sun. This cooler environment creates Syrahs that taste like they’re from Northern Rhône rather than California. The nose soars from the glass with remarkable complexity, at first floral and earthy, then rich, with notes of cracked pepper, bacon, green olive, plum, and limestone. The complexity of the nose is equaled in the mouth, opulent and incredibly balanced with layers of flavor that build on a base of roasted mulberry fruit with notes of thyme, black olive, and minerals that lead to a long finish with surprising hints of lemon blossom and black spices.

17218 Saxon Brown Zinfandel, Casa Santinamaria 2002 \$29.99

This offers up an incredibly expressive nose, with loads of cedary spice, grapeleaf, and tobacco, leading to jammy fruit and a hint of milk chocolate with an earthy underlay. Restrained for a Zinfandel, it is front-loaded with ample purple fruits in the mouth before revealing its tight-grained structure and deep core of old-vine fruit, revealing shades of earth and cocoa in the long finish.

17216 Saxon Brown Pinot Noir, Parmalee Hill 2005 \$39.99

The nose of this wine is deceptive: the bold red fruits and smoky nuances don’t prepare you for the layered palate impression that follows. While this wine is very big, it carries itself with considerable grace, retaining great balance and offering admirable grip across the mid-palate with a great depth of red berry fruits accented with notes of clove, earth, and licorice.

All prices subject to availability. Vintages subject to change without notice.



Get 15% off
all Wine Poured

TASTINGS & EVENTS

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

THURSDAY	FRIDAY	SATURDAY	SUNDAY
			1 PASSOVER FAVORITES
5 GREEK WINES STARR AFRICAN RUM WARWICK VALLEY DISTILLERY	6 SPANISH WINES CITADELLE GIN	7 ITALIAN DELIGHTS DISCOVER CAVA BRINLEY'S TROPICAL FLAVORED RUMS	8
12 WORLDLY WINES FABULOUS AFFORDABLE BURGUNDIES GREY GOOSE POIRE	13 WINES OF SICILY FRENCH CLASSICS DH KRAHN GIN	14 TUTHILLTOWN SPIRITS VODKAS	15
19 DISCOVER HUNGARY WINES FROM AUSTRIA & GERMANY PYRAT RUMS	20 RÍAS BAIXAS EVENT BULLDOG GIN	21 DISCOVER THE COSTA BRAVA WINES OF LA SEGRETA LEBLON CACHAÇA	22 COMPASS BOX WHISKIES
26 NEW DISCOVERIES FROM CALIFORNIA CÔTES DU RHÔNE EVENT HAVANA SIDECARS WITH MONTECRISTO RUM	27 ARTISANAL SELECTIONS VOYANT CHAI CREAM LIQUEUR	28 SANTA BARBARA SYRAH G'VINE GIN	

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%

April 3 Southern Italy	April 10 Saké	April 17 Rhône & Provence	April 24 California Other Red
---------------------------	------------------	------------------------------	----------------------------------

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)

Carina Cellars Syrah, Santa Barbara, California 2003
#17577, \$15.99



WINE OF THE MONTH

The Tensley wines are, hands down, some of the best Syrahs coming out of California today. This little-known gem was made by Joey Tensley himself, sourced from the very same grapes that go into his wines at twice (or thrice) the price. Tantalizingly supple, yet brambly and smoky, this steal of a wine offers a mouthful of dark berries and an amazing mineral undercurrent that will remind you far more of the Northern Rhône than of California (in a very good way). True, it doesn't have the nifty little twisted vine on the label, but for this tiny price tag we're willing to compromise on appearances.



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

APRIL 2007

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

A Legendary Vintage

Everyone's in a hurry these days. If we can't get an answer and digest it in thirty seconds or less, we very often no longer care about our question. What does this Burgundy taste like? (Red raspberries and earth.) Will it go with my pork chop? (Yes, it will be great.) How long can I hold on to it? (Three to five years, if you've got the patience.) How much is it? (A bargain at \$20.)

But when it comes to the discussion of vintages, the answer is never that short. Ask any of our salespeople if such-and-such was a good vintage, and you might just find yourself on the receiving end of an hour-long explanation of microclimates and viticultural techniques and altitudes and harvest times. (And if you're anything like us, you're already regretting you ever asked.)

Unfortunately, the subject is indeed just that complex. To speak about a vintage at large is nearly impossible. To speak about it with respect to even a single country is equally absurd. To speak about it even within a given winegrowing region and with respect to a single varietal is still riddled with exceptions and caveats. Bottom line: while those four little numbers indeed mean a lot, to get a full handle on their meaning is certainly no easy task, despite what many a point-rating vintage chart would like you to believe.

All that said, every once in a great while a vintage comes along that produces such great wine, across so



many regions, that it just doesn't leave any room for vacillation – and 2005 was one of those years. Not since 1990 has a vintage produced wines of such exceptional quality across the whole of Europe, yielding brilliant and frequently age-worthy expressions of virtually all varietals. The growing season was long, the diurnal temperature swings were great, and the harvest was unmarred by rain or frost.

The greatness of 2005 has launched pricing of its finest wines into the stratosphere (and keep in mind, this pricing is for wine futures, which won't be released for at least a year or two).

While these loftily priced wines indeed represent the crème de la crème of the wine world and are rightly placed at the top of many collectors' wish lists, 2005 will undoubtedly be remembered as one of the great vintages at the lower end of the cost spectrum as well. The vintage produced grapes of such exquisite ripeness and balance that even so-called "lesser" producers and vineyard sites were able to deliver exceptionally good wines. As such, we're very excited to be able to bring you some of the highlights of this truly remarkable "collector's vintage" at prices even the non-collector can afford.