

class upstairs at Astor Center, with artisanal charcuterie and natural winemakers from France (held entirely in French; please see back page for class details and ticketing information). What follows is a quick briefing on the philosophies represented at this event.

Broadly, **Organic** viticulture avoids man-made chemicals in favor of compounds that occur in nature. Before a winery can slap the words “Certified Organic” on its labels, however, it must undergo a lengthy and stringent evaluation

process. Winemakers calling themselves “Practicing Organic” are often right in the middle of this process, and therefore adhere to all the same principles that Certified Organic estates do – they just haven’t made it through all the certification red tape yet. It’s generally a good idea to support Practicing Organic winemakers so that they can stay around long enough to get certified; the world will then become a slightly better place, all because you bought a few bottles of wine that you thoroughly enjoyed. Kudos to you, noble wine drinker.

Biodynamic winemaking takes the principles of organic farming a little further – and adds a few twists that are very much its own. This may seem hard to believe if you’re unfamiliar with the subject, but you’ll really never get bored reading about Biodynamic farming techniques. The New Agey-sounding stuff these guys are into is always diverting – e.g., burying a cow horn full of manure on the north edge of a vineyard during a certain moon phase. The more you begin to understand about Biodynamic farming, however, the more you’ll realize that it is really just a sensible way of maintaining a natural balance in the vineyard. The cow horn, for example, catalyzes certain compounds in the fertilizers it contains; and certain moon cycles are said to be linked to the growth of different parts of the vine (shoots, leaves, fruit, etc.). It should come as no surprise that these fanatically attentive farmers are turning out some awe-inspiring wines.

As it applies to viticulture and vinification, the term “**natural**” has only recently begun to receive a clear

definition. The approach often includes principles of organic farming, but even beyond this, natural winemakers strive to allow terroir to remain apparent in the finished wine, and to achieve a clear expression of place and vintage in every bottle. They use the least invasive methods possible in vinification; they do not add laboratory yeasts, acids, or enzymes during fermentation; and they rarely fine or filter their wines. The less humans manipulate a wine, the better – that is the philosophy of the natural winemakers. While you’re at Astor, remember that we store many of our natural wines in our Cool Room: Since natural winemaking methods tend to steer clear of preservatives, we want to make sure that these bottles reach you just as the winemakers intended.

Choose the method that suits you best – or try them all: On March 8th, everything’s going to be good. To recap, we’ll be offering an amazing free tasting at Astor Wines, and a bit of education upstairs (see www.astorcenternyc.com or the back page if you’re interested). Enjoy!

Parlez-vous français?

Oui? Then join us for the first class in our in-language series at Astor Center! We are welcoming six fabulous French (and French-speaking) artisan winemakers to guide us through the world of unadorned wines. As part of Astor’s fourth annual **NATURAL WINEMAKER EVENT**, these dedicated vigneronns will help you appreciate what separates their handcrafted wines from the bulk of what is produced today. Taste through a stunning selection of their treasures, try some artisanal charcuterie, and brush up on your French. Tickets are \$65 per person and the class is from **6:00 TO 7:30 P.M. ON SATURDAY, MARCH 8TH; VISIT www.astorcenternyc.com** to sign up.

TOP 11 Values



FOR MARCH

At Astor, we often come across amazing and arresting wines. Every once in a while, though, we'll hear the price of a really great bottle and exclaim, "That's ALL?" This is the test a wine must pass in order to be in our Top Values selection: we must be shocked, both by its quality and by its low price. We've put our fragile nerves on the line for you, so please enjoy the fruits of our labors.

Item	Name	Vintage	Price
11	18202 Tamar Ridge “Devil’s Corner” Pinot Noir (Tasmania, Australia)	2005	14.99
How often do you see a Tasmanian Pinot Noir? Take advantage of an opportunity that might not come around again for a while and try this easy-to-drink red: it’s full of soft, spicy berry fruit flavors.			
10	66548 David Bruce Petite Sirah, Central Coast (California, USA)	2005	17.99
Not only does the David Bruce winery produce stellar Pinot Noirs, it also makes a handful of other reds in California’s Central Coast area. This Petite Sirah has just about everything you could want in a fruit-forward red wine. Full of deep, dark berries, rich body, and soft tannins, it is an excellent choice every night of the week, and truly shines alongside young cheeses and grilled meats.			
9	48890 Piesporter Michelsberg Riesling Spätlese, Selbach (Mosel-Saar-Ruwer, Germany)	2005	11.99
This Riesling has a nice sweetness that makes it a great spicy-food wine. It’s also great as an apéritif: a honeyed character rounds out plenty of refreshing acidity on the palate.			
8	18452 Eberle Sangiovese (California, USA)	2005	19.99
Sangiovese is the red grape variety that Tuscany made famous. On California soil, it shows its Italian roots with racy acidity and crisp tannins, beautifully supported by violet-tinged cherry fruit and finishing with a flourish of almond skin. This is truly among the finest bottles of Sangiovese to come out of California.			
7	40001 Albariño, Fefinanes (Rías Baixas, Spain)	2006	17.99
One of our drier Albariños, this one has a mineral edge and floral peach aromas. This was absolutely made for shellfish and other light seafood dishes.			
6	56674 Blauer Zweigelt, Berger LTR (Austria)	2006	11.99
Round and smooth with lively cherry scents and flavors, this lovely, value-driven Austrian red is made from the rich-colored Blauer Zweigelt grape. A cross of the fruity Blaufränkisch and St.-Laurent grapes, the variety was developed in 1922 by one Dr. Zweigelt – to whom we offer our heartfelt thanks.			
5	17210 Cour-Cheverny, François Cazin (Loire, France)	2005	14.99
This is the regular bottling from François Cazin: a light, floral, delicate white made from the rare Romorantin grape. Beautiful notes of honeysuckle and quince.			
4	12363 Mustilli “Cesco di Nece” Aglianico Sant’ Agata del Goti (Campania, Italy)	2003	21.99
This Southern Italian red is made from the Aglianico grape variety. It’s from the little-known appellation of Sant’Agata dei Goti in Campania. On the palate, it’s classic Aglianico, with a touch of cherry and rhubarb and subtle notes of oak. This will age wonderfully.			
3	11264 Müller-Thurgau “Eisacktaler,” St. Magdalena (Alto Adige, Italy)	2006	13.99
A crossing of the Riesling and Silvaner grapes. Müller-Thurgau is more typically seen in Germany, but the variety also does extremely well in the high altitudes of the Alto Adige in Northern Italy. This is a delicious, fruit-forward, dry white wine with grapefruit and apple aromas.			
2	10562 Viña Tondonia Rosado, López de Heredia (Rioja, Spain)	1997	22.99
This is everyday Sangiovese from the relatively new Montecucco D.O.C. The fruit is prominent, ripe, and full of dark cherries and mixed spices. An excellent match for any number of everyday dishes – from pizza to grilled steaks.			
1	18324 Chianti Classico, Val delle Corti (Tuscany, Italy)	2004	18.99
This Chianti Classico has an abundance of wild red berries, almonds, anise, and violets, all grounded by mineral-laden tannins. The concentration is amazing. This is a wine of immense purity, made in the most traditional of styles and created to celebrate Sangiovese in all its glory.			

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. (#19505) **\$85.99**

Item	Name	Vintage	Price
13492	Porteño (Mendoza, Argentina)	2005	4.99***
With its ruby red color and aromas of black cherries and plums, this Argentine red is simply one of the best wines to come out of Mendoza in years. The tannins are silky-smooth and work perfectly with grilled meat dishes or hard, aged cheeses.			
17007	Terra Sparkling Malbec, Viniterra (Argentina)	2007	13.99 on sale 9.99
A fruit-forward sparkling red Malbec from Agrelo, located in Argentina’s Luján de Cuyo. 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.			
17296	Torrontés “Plata” (La Rioja, Argentina)	2007	9.99 on sale 7.99
This brilliant Torrontés is crafted in northern Argentina’s La Rioja region. The Torrontés grape, a distant cousin of Muscat, produces distinctively aromatic white wines, and we think they are some of the best bottles to come out of Argentina lately. The “Plata” is dry on the palate, with notes of mixed white flowers, yellow plums, and even some white peppercorn on the finish. Overall, it has a remarkably fresh character, enabling it to complement lighter dishes without overwhelming them. Surprising and new, each and every time you open a bottle.			
18415	Bourgogne Blanc, La Burgette (Burgundy, France)	2006	11.99 on sale 9.99
This Chardonnay is dry yet fruity, lovely with food yet fascinating on its own, and full of plush yellow fruit flavors like plum, Meyer lemon, and Golden Delicious apples. Actually, “Golden Delicious” would be a perfect nickname for this wine.			
19268	L’Etoile de Rachele, Merlot (Vin de Pays, France)	2006	8.99***
There’s almost no other wine that has the jubilant character and broad appeal of a fruit-driven, friendly Merlot. This bottle comes from the south of France, and it is simply everything you want and need from an everyday red wine. Soft, velvety, and enticing, this goes down easily any night of the week.			
19270	Baron d’Alienor Sauvignon Blanc (Bordeaux, France)	2006	8.99 on sale 6.99
No one does Sauvignon Blanc like the French. This one has full, floral fruit and a light touch of herbs, with freshness ruling the day: the vibrant acidity and perfect balance may just physically prevent you from putting your glass down until you’re done.			
19427	Diamante, Rioja Blanco, Bodegas Franco-Espanola (Rioja, Spain)	2006	9.99
This semi-sweet white is made from Malvasia and Viura. Succulent notes of orange peel and honeysuckle make it endlessly drinkable.			
19503	Sombrero Rojo Tempranillo (Rioja, Spain)	2006	9.99
This is a pleasant, well-concentrated Tempranillo that sees no oak. Flavors of black cherry, sandalwood, and blackberries fill the glass. Great with anything off the grill.			
29544	Seigneurs de Bergerac Rouge (Bergerac, France)	2006	8.99
One of our most popular Bordeaux-style reds comes from Bergerac, southeast of Bordeaux. This region is known for delightful Cabernet and Merlot blends that sell for a fraction of what their neighbors charge. Enjoy this elegant red with light meat dishes or pastas.			
77234	Kronendal Sauvignon Blanc (S. Africa)	2007	7.99
Sauvignon Blanc is one of our favorite year-round white wines. This one is dry on the palate yet full of ripe yellow fruits. A great apéritif wine to serve for guests before dinner, it is also a natural match for white meats and fish dishes.			



Wine

CALIFORNIA

Item	Name	Vintage	Retail Price	SALE PRICE
67595	Coppola Pinot Grigio	2006	7.99	6.99
66814	Bonny Doon Big House Red, Santa Cruz	2005	8.99	6.99
10990	McManis Family Syrah, River Junction	2005	9.99	7.99
13688	Geyser Peak Sauvignon Blanc	2006	9.99	6.99
16976	Sobon Estate Zinfandel, Hillside	2006	9.99	7.99
This delicious Zinfandel is produced from old vines in Amador County. Flavors of cocoa and blackberries ooze from the glass, making this sturdy wine an absolute joy with hard cheeses or a grilled steak.				
62594	Cline Zinfandel, California	2006	9.99	7.99
63128	Castle Rock Napa Valley Merlot	2005	9.99	7.99
64204	Bogle Chardonnay	2006	9.99	7.99
63994	Estancia Chardonnay, Monterey	2005	10.99	8.99
85800	Benziger Sauvignon Blanc	2005	10.99	7.99
15415	Castle Rock Petite Sirah, California	2005	11.99	8.99
19390	Ramsay Cabernet Sauvignon Lot #4, Napa	2005	11.99	8.99
14825	Louis M. Martini Cabernet	2005	12.99	8.99
18449	Eberle Chardonnay	2006	13.99	10.99
This is all you could ask for and more in a fresh, complex, classic California Chardonnay. It's packed with bright green apple flavors and its carefully integrated oak never detracts from the fresh, beautiful fruit. There's a biscuit and vanilla-bean aroma on the finish that makes this a prime wine for the dinner table, but it could easily double as an apéritif.				
99014	Liberty School Cabernet Sauvignon	2005	14.99	11.99
61974	St. Supéry Sauvignon Blanc, Napa	2006	16.99	12.99
This wine explodes in the glass with classic flavors of Sauvignon Blanc: Kiwi, grapefruit, and gooseberries lead to an elegant tangerine-infused finish.				
67604	Calera Chardonnay, Central Coast	2006	16.99	13.99
16562	Norton Ridge Cabernet Sauvignon, Napa	2005	17.99	13.99
With notes of mocha and cassis, this has all of the characteristics that make California reds, and Cabernet Sauvignon in particular, such a treat. Decant this wine for a memorable experience.				
18737	Peachy Canyon Merlot, Paso Robles	2002	17.99	14.99
Nestled in the hills of Paso Robles, Peachy Canyon makes wines that are structured and approachable. This Merlot is no exception: plum and spice co-mingle on the palate, leading to a long finish with velvety tannins. Delicious!				
83005	J Lohr Merlot, Paso Robles	2005	17.99	13.99
17557	Edmunds St. John "Shell & Bone" White Blend	2005	19.99	16.99
52574	Newton Red Label Chardonnay	2005	19.99	17.99
66344	Sterling Merlot Napa	2004	21.99	17.99
Aged in small oak barrels, this Merlot is the essence of approachable, satisfying red wine. The oak imparts subtle spicy vanilla notes on the nose, while the palate is kept happy with plenty of dark fruit flavors. This goes with almost anything.				
13154	Sinskey "Aries" Pinot Noir	2006	23.99	18.99

Item	Name	Vintage	Retail Price	SALE PRICE
18821	Ayana Pinot Noir, Edna Valley	2006	23.99	18.99
This light and lovely red, coming from California's cooler Edna Valley region, exhibits bright cherry fruit and velvet-laden tannins. Ayana has created a very approachable and truly enjoyable Pinot Noir.				
13475	Porter Creek Chardonnay	2005	24.99	19.99
This winery, named after one of the main tributaries to the Russian River, is run by a father and son. The vineyards are farmed organically and the winemaking practices are Burgundian in style. This Chardonnay shocked us when we first tasted it: great minerality perfectly plays off of pear, lime, and brulée notes.				
10322	Acacia Pinot Noir	2005	26.99	22.99
61284	Nalle Zinfandel, Dry Creek Valley	2004	28.99	21.99
15921	Margerum M5 Red Blend	2005	32.99	25.99
FRANCE				
13805	Pichon Sauvignon Blanc	2006	7.99	6.99
17129	VRAC Côtes-du-Rhône	2006	8.99	6.99
10544	Ninet de Pena Mourvèdre	2006	9.99	7.99
18222	Côte du Ventoux, Delas	2006	9.99	6.99
This is a fresh, youthful wine that allows its fruit flavors of plums and black cherries to take center stage, as the juice never sees any wood. Coming from the base of Mount Ventoux, east of the Rhône River, it is 80% Grenache and 20% Syrah. Drink this with a slight chill to experience a perfectly approachable and delicious wine.				
23569	Touraine Sauvignon Blanc, Chidaine	2006	9.99	7.99
17745	Pinot Blanc "Cuvée George," Ginglinger	2006	11.99	9.99
26323	Côtes du Rhône "Grandes Vignes," D'Estezargues	2006	11.99	8.99
This wine is full of dark fruit, but it's a little bit smoky around the edges, with a hint of game. It's great now in the flush of youth, but also shows interesting medium-term aging potential.				
23884	Buzet, Baron d'Ardeuil	2000	12.99	10.99
29974	"Maximum" Pinot Noir, Labouré-Roi	2005	13.99	10.99
23692	Petit Chablis, Dom. Ste. Claire, Brocard	2006	14.99	9.99
20644	Brouilly, Ch. des Tours	2006	15.99	12.99
25695	Quincy, Tremblay	2005	15.99	12.99
26878	Riesling, "Bollenberg," Ch. d'Orschwihr	2006	16.99	13.99
Bright green apple fruit and flinty hints characterize this dry Riesling from small Alsatian producer Château d'Orschwihr. A great dry Riesling like this one is perfect with shellfish and most seafood, as well as white meats and (of course) Alsace's famous choucroute garnie.				
28584	Riesling, Trimbach	2005	16.99	13.99
17144	Gaillac "Le Duras," Plageoles	2005	18.99	15.99
Made from the Duras grape variety, this is dark in color with equally dark fruit on the palate: blueberries and ripe blackberries. This sees no new oak, so you can count on ripe, fresh fruit and a full expression of the terroir of Gaillac. This hearty red benefits from air, so give it a whirl in a decanter (or in your glass) and you'll notice some tasty developments right away.				
18119	"L'Alba," Jean-Louis Tribouley	2005	21.99	17.99



Wine

Item	Name	Vintage	Retail Price	SALE PRICE
18231	Gigondas, Dom. de Piaugier	2005	28.99	23.99
Domaine de Piaugier is an old winery located in the town of Sablet and making use of many small plots of land throughout the Southern Rhône. The vines for this Gigondas are 40 years old and grown in clay soils. Powerful, with notes of blackberries and anise, it finishes with nice, velvet-laden tannins.				
14318	Mas de Daumas Gassac, Blanc	2006	34.99	26.99
The Mas de Daumas Gassac winery is the most well-respected producer in the Languedoc. Since she has planted a myriad of white and red grape varieties - indigenous and otherwise - Aimé Guibert's wines can only be classified as Vins de Pays, but the wines speak for themselves: Captivating fruit, elegant textures, and crystal-clear expressions of terroir.				
ITALY				
46004	Pinot Grigio, Torresella	2007	8.99	6.99
47694	Est! Est! Est!, Falesco	2006	9.99	7.99
11980	Bianco di Custoza, Remo Farina	2006	10.99	8.99
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, this Italian white is lovely alone or alongside any number of fish, poultry, or light meat dishes.				
14011	Bianco, Cantina Zaccagnini	2006	12.99	9.99
44441	Rosso Ibleo, Gulfi	2006	13.97	11.99
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: try it before and after decanting and you'll taste the difference.				
12267	Tenuta Beltrame, Tocai Friulano	2006	13.99	10.99
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, especially with light meats and seafood dishes.				
13886	Lugana, Tenuta Rovaglia	2006	13.99	11.99
13963	Grillo "Parlante," Fondo Antico	2006	13.99	11.99
16611	Falerio Bianco "Telusiano," Rio Maggio	2006	13.99	10.99
From the Marches region of Central Italy comes this beautiful white blend of Trebbiano and Pecorino (it's not just a cheese). It boasts aromas of white tea, lilac pollen, and white flowers. Unoaked, delicate and dry, this coats the palate with a beautiful silken texture. Incredible.				
17839	Falù Rosso, Antica Enotria	2005	13.99	11.99
This Montepulciano comes from the Puglia region of Southern Italy (a.k.a. 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 solid richness to this red that makes it an ideal complement to equally rich foods.				
47604	Montepulciano d'Abruzzo Riserva, Zaccagnini	2003	13.99	10.99
A terroir-driven wine that even comes with its own piece of grape vine on the bottle. Enjoy floral aromas with dates and red berries in this medium-bodied red; drink it with your next pizza.				
14310	Grechetto, Chiorri	2006	14.99	11.99

Item	Name	Vintage	Retail Price	SALE PRICE
19459	Rosso dell'Umbria "Nispero", Adanti	2005	14.99	12.99
The Adanti family is one of the oldest producers in Umbria. A red wine that smells distinctively Italian, this is full of earth-driven red cherries and leather. Wonderfully fresh with aromas of blood orange on the tannic finish, this bottle shows complexity and balance that belie its price point.				
10850	Ribolla Gialla, Dorigo	2006	15.99	12.99
00117	Nebbiolo, Produttori del Barbaresco	2006	18.99	14.99
Nebbiolo at this price is almost unheard of. Lively, earthy berry fruit rounds out fine tannins and great, ripe acidity. This Cantina's wines absolutely measure up to the producer's excellent reputation.				
15909	Gavi di Gavi, Villa Sparina	2006	21.99	17.99
SPAIN				
52424	Vinho Verde, "Gazela", Sogrape	2007	4.99	3.99
Gazela is a light, crisp and fruity Vinho Verde from the Minho region in northwest Portugal. With a slight sparkle on the tongue, this seafood-friendly wine has attractive lemon-apricot aromas, its gentle fruitiness balanced by bright acidity.				
13361	Mirone Red, Vino de Mesa	NV	5.99	4.99
50394	Marqués de Cáceres Blanco	2006	7.99	5.99
14358	Las Brisas Rueda White	2006	9.99	7.99
18503	Mt. Ravasqueira, Alentejo	2004	11.99	8.99
The Alentejo region is a great place to find rare gems like this blend of indigenous Portuguese grape varieties. A full-bodied red wine, it is full of dark berries and spice on the palate. The tannins are silky and give the wine a depth that makes it a natural match for rich, meat-based dishes.				
50754	Conde de Valdemar, Crianza	2003	11.99	8.99
12427	Auratus, Alvarinho-Trajadura	2006	13.99	10.99
A blend of Alvarinho and Trajadura, Auratus is a Portuguese white that goes beyond your traditional Vinho Verde. Very clean and fresh, it has notes of honey and ripe apples, with vivid acidity and mineral notes.				
14393	Juan Gil, Jumilla Red	2005	15.99	12.99
15116	Can Blau Montsant Red	2006	16.99	13.99
The Montsant region, located on the periphery of the Priorat D.O., is considered by many to be baby Priorat. Can Blau is a traditional blend of Cariñena, Syrah, and Garnacha. Grown on slate hillsides, this wine is characterized by plush, black fruit and subtle underlying minerality.				
71981	Viña Mein, Ribeiro	2005	16.99	12.99
Viña Mein comes to us from the tiny DO in the northwest of Spain called Ribeiro, which means "riverside" in the Galician language. Many rivers crisscross this area, creating a cool, damp environment - perfect for making clean, crisp whites. This pairs amazingly well with seafood.				
40001	Albariño, Fefinanes	2006	17.99	14.99
48854	Marques de Griñon "Caliza"	2004	18.99	14.99
71983	Sierra Cantabria Crianza Rioja	2004	18.99	15.99




Spirits ON SALE

HAVE A LITTLE ST. PATTY'S DAY SPIRIT


Michael Collins Irish Whiskey, 375 #18828 Retail Price: 17.99 SALE PRICE: 9.99 	Astor Gin and Astor Vodka 80°, 1.75 #04557, #05857 Retail Price: 13.99 SALE PRICE: 11.99 	Bunratty Meade, 750 #10214 Retail Price: 14.99 SALE PRICE: 12.99 
Platinum Vodka, 1.75 #19331 Retail Price: 17.99 SALE PRICE: 14.99 	Finlandia Vodka 80°, LTR #05066 Retail Price: 19.99 SALE PRICE: 17.99 	Bailey's Irish Cream, LTR #08156 Retail Price: 24.99 SALE PRICE: 21.99 
Clontarf Reserve Irish Whiskey, 750 #12946 Retail Price: 24.99 SALE PRICE: 21.99 	Irish Mist, 750 #10454 Retail Price: 26.99 SALE PRICE: 22.99 	Powers Irish, LTR #01716 Retail Price: 25.99 SALE PRICE: 22.99 
Plymouth Gin, LTR #03005 Retail Price: 27.99 SALE PRICE: 23.99 	Tyrconnell Malt, 750 #03994 Retail Price: 29.99 SALE PRICE: 24.99 	Glenfiddich 12 yr., 750 #03734 Retail Price: 37.99 SALE PRICE: 31.99 
Knappogue Castle 1995, 750 #03819 Retail Price: 36.99 SALE PRICE: 31.99 	Bushmill's 10 yr. Malt, 750 #01724 Retail Price: 39.99 SALE PRICE: 34.99 	Legend of Kremlin Vodka w/book, 750 #19064 Retail Price: 44.99 SALE PRICE: 34.99 
Hine VSOP Cognac, 750 #06214 Retail Price: 39.99 SALE PRICE: 34.99 	Redbreast 12 yr. Irish Whiskey, 750 #04315 Retail Price: 42.99 SALE PRICE: 37.99 	Ketel One, 1.75 #05347 Retail Price: 41.99 SALE PRICE: 37.99 

SPIRIT PICKS FOR MARCH




COOLE SWAN CREAM LIQUEUR
(\$27.99, 750 mL, #18463)

This cream liqueur is made from double cream, Irish whiskey, Madagascan vanilla, and Ivory Coast cocoa. What's it taste like, you ask? It's a little like a black-and-white cookie milkshake...for adults, of course.



CAMITZ SPARKLING VODKA
(\$47.99, 750 mL, #19387)

Tiny bubbles aren't the only thing that makes this bottle of vodka different from all the others on the market. It's clean and crisp on the palate, with a soft sweetness and a finish that's tinged with lemon peel. It loves oysters, sashimi, mixology, and long walks on the beach.



GLENGLASSAUGH 20 YR. MISSION SERIES
(\$179.99, 750 mL, #19424)

Jim McEwan hand-selected this cask for the Mission Series. What you'll get is a deeply colored whisky with a malty, nutty, smoky nose, followed up by slightly bitter chocolate and toffee on the finish. This is a bottle you will want to cozy up with, preferably with a roaring fire at your feet.

Natural Wines from Italy

WHILE THE MODERN-DAY RETURN TO NATURAL WINEMAKING is dominated by French producers, many Italian estates have been easing into this style over the past decade. These producers deserve your attention, not only for their low-impact production methods, but also because they are making exceptional some truly exceptional bottles of wine.

While Sicily's Gulfi estate is relatively young (founded in 1995), it quickly embraced organic winemaking, finally becoming certified with the 2004 vintage. Their lovely red wines harness the power of old-vine Nero d'Avola to create a nuanced and unique expression of this captivating grape. Some of these vineyards are in excess of 50 years old and are tended in the ancient *albarello* (small tree) or bush vine fashion. The white wine from Gulfi is made from the indigenous Carricante grape and is crisp and taut in youth, with the ability to age splendidly. In order to deliver the best possible experience, each bottle

undergoes a painstaking wash cycle before bottling, and before being sealed, the air in each bottle neck is replaced by inert gas. This sort of dedication to tiny details has allowed Gulfi to emerge as a leader in the revitalization of Sicilian fine wine.

Nero Maccari, Gulfi 2000,
\$37.99 (#44442)

Nero Bufaleffi, Gulfi 2000
\$37.99 (#10711)

Rosso Ibleo, Gulfi 2006, \$13.97
(#44441)

Carricante/Carjanti, Gulfi
2004, \$18.99 (#12109)



Becoming an organic producer isn't always just a marketing decision: sometimes it's just the way things are done because – well, that's the way things have always been done. This is the case with La Palazzetta. This tiny estate covers only about 15 acres, which happen to be in the prime region of Castelnuovo dell'Abate in the southwestern corner of the Brunello appellation. Here in this peaceful corner of the world, Flavio Fanti dutifully tends his vines, using only fertilizer from his own animals and producing tiny quantities of pure, unadulterated wines. They are thoughtful, yet rustic and deeply satisfying – if not necessarily in sync with the demands that the modern market places on wine. These are wines to relax with, to share, and to learn from.

Brunello di Montalcino, La Palazzetta 2001, \$40.99
(#16670)

Rosso di Montalcino, La Palazzetta 2005, \$16.99
(#10090)

The broad plains of the Campo Rotalliano have long been dominated by the great Teroldego grape. And these days, the producer known as Foradori dominates the discussion of Teroldego. For over 30 years, Elisabetta Foradori has worked on improving both her estate's bottlings of Teroldego and the image that this powerful, world-class wine has in the major global markets. Thus she has created two distinct visions of what the grape can offer, and has done so in as minimally invasive a way as possible. If you've ever visited this region and seen the reverence with which its people regard their pristine and beautiful surroundings, this won't come as a surprise – it certainly didn't to us. What may surprise you is how deftly Elisabetta captures that purity and brilliance in every bottle she creates.

Granato, Foradori 2003,
\$54.99 (#16531)

Teroldego Rotalliano, Foradori
2005, \$18.99 (#45524)



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Saturday 3 - 5 pm
Sunday 2 - 4 pm

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
				1 CALIFORNIA DRINKIN' LIQUID GOLD: VODKAS FROM VERMONT	2 ABSINTHE IS BACK
4	5	6 TINY ITALIAN PRODUCERS SMALL REGIONS OF SPAIN TRY A BASIL MARTINI	7 FRENCH CLASSIQUES NORTHERN ITALIAN WINES SCAN- DANAVIAN COCKTAIL	8 NATURAL WINE EVENT	9 A BRAZILIAN CLASSIC
11	12 MARCH MADNESS WITH COINTREAU	13 LIMITED SOUTHERN ITALIAN WINES LA BASTIDA WINES "WORLD'S SMOOTHEST VODKA"	14 THE NEW FACE OF THE WORLD'S OLDEST RUM	15 PORTUGUESE WINE EVENT MACALLAN SQUARE-OFF	16 TRY A STARR HONEYSUCKLE
18 COOLE 'N' DREAMY CREAM LIQUEUR	19 TESSERON COGNAC TASTING	20 SOUTH AMERICAN WINES SPECIAL ITALIANS WELCOME SPRING WITH BULLDOG GIN	21 SMALL PRODUCERS TOMINTOUL: THE GENTLE DRAM	22 SOUTHERN ITALIAN WINES SPRING HAS SPRUNG: FLAVORED VODKAS	23
25	26	27 GREEK WINES MEET NALLE'S WINEMAKER MAE DE OURO CAIPIRINHAS	28 FABULOUS FRENCH WINES WINES OF THE PACIFIC NW DANNY DEVITO'S LIMONCELLO	29 UNIQUE FRENCH SELECTIONS RIZZI: PIEDMONTESE DELIGHTS A GINGER JOURNEY	30 SPIRIT TASTING: VODKA & CALVADOS

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%

March 4 Portugal	March 11 Alsace	March 18 Central Italy	March 25 Cali "Other Whites"
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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!
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MARCH 4TH
Chris Cosentino's Head to Tail Dinner
with host Michael Ruhlman

MARCH 11TH
America's Finest Whiskeys
with F. Paul Pacult

MARCH 15TH
Predicting Style: How the Wine World Works
with Marnie Old

MARCH 21ST
Blind Tasting Tips from a Master Sommelier
with Fred Dexheimer, MS

To peruse the full calendar and buy tickets,
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MARCH 2008

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Naked Wines

GOT YOUR ATTENTION?

Good: we're trying to lure
you into a discussion about
natural wines, an important

topic that more and more
of our customers have been
asking about. Many of the
details have escaped the

average consumer thus far,
but never fear; it's really not
all that complicated. Read on
for details, or – if you prefer
to drink while you learn
– please join us at our fourth
annual Natural Wine Event
this Saturday, March 8th.

Natural, Biodynamic, and

organic wines have all made
tremendous strides in recent
years, and this **March 8th**
we'll celebrate them by (1)
offering **an extensive (and
free) selection** of these
incredible creations in the
store, and (2) hosting **a
special in-language tasting**

continued on page 2

