

regularly produced here, from obscure German crossings to grapes that wear their Italian-ness like a badge of honor – and nearly everything in between.

German-speaking Alto Adige is the historic home of the “spiced grape from Tramin” – otherwise known as Gewürztraminer. The **2005 St. Michael-Eppan (\$14.99, #17819)** exhibits the explosive, layered wildflower and lychee aromatics of the finest Gewürztraminers, yet it shows a restrained sensibility in the mouth, making it an ideal partner for spicy or complexly seasoned Middle Eastern summer dishes.

If Gewürztraminer isn’t unusual enough for you, not to worry: Alto Adige is

also home to some of the most distinctive examples of Müller-Thurgau, a little-known crossing of Riesling and Silvaner that resulted from German viticultural experiments in the latter half of the 19th century. These whites tend to have intensely fruity aromatics with notes of peach and citrus. The **2006 St. Magdalena (\$14.99, #11264)** comes from a cooperative in the provincial capital of Bolzano and has the classic orchard-fruit aromas, along with a light-bodied, crisp mouthfeel that makes it wonderfully refreshing as an apéritif.

While we’re on the subject of vine crossings, let us take a look at Kerner. This highly improbable

light grape variety is a cross between the red Schiava and the white Riesling. A fine (and delicious) example of German ingenuity, Kerner is frequently used as a blending grape with Müller-Thurgau. The variety has found a home in the far northern reaches of the Alto Adige, where the cool climate tempers the vines’ natural productivity and allows for the production of wines with more restrained alcohol levels. This allows the Kerner grape’s unique nutmeg, saffron and tropical fruit aromas to shine through. The **2006 Kerner, Pacher Hof (\$18.99, #13763)** has just been released and is an exceptional example of Kerner done well: rich, clean, and a natural match for an herb-roasted chicken. It is truly unique and, quite simply, not to be missed.

Returning to more familiar territory, it is possible to find Sauvignon Blanc, that quintessentially French grape variety, in certain corners of Alto Adige as well. The **2004 Peter Dipoli Voglar (\$29.99, #17992)** shines as a result of careful site selection by Dipoli, yielding a richly fruited wine with only a touch of the herbal character that Sauvignon Blanc often has, and lots of tropical fruit notes from the perfectly ripe grapes, contrasted with piercing minerality from the chalky soils of the vineyard. Fermented and aged in old,

neutral acacia wood barrels, this wine is made in an enlightened traditionalist style: it is poised but still ebullient, opulent yet always refined, and ultimately irresistible.

And finally, maybe you’re one of the millions of Pinot Grigio lovers who can’t imagine a discussion of Northern Italian wine in which that famous white wine isn’t mentioned. Well, this one’s for you. If we had to compare one grape in Alto Adige to Pinot Grigio, it would be Pinot Bianco. It produces light, transparent wines with mouthfeels and flavors similar to those of Pinot Grigio, though Pinot Bianco shows more minerality and brighter acidity than Pinot Grigio. While Pinot Grigio tends more toward the pear and peach end of the flavor spectrum, Pinot Bianco expresses its fruit in the green apple and citrus register, with lip-smacking acidity and subtle notes of honey. The **2005 Terlan (\$143.99, #13176)** is the archetypal Pinot Bianco: it will slice right through rich dishes and perk up any outdoor gathering. It is also the most approachable and friendly wine we’ve mentioned so far, and the perfect choice for you if you are just discovering the wonderful wines of Alto Adige.



# Cellar



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! (#18224) **\$167.88 – 15% = \$142.99**

## RED WINES

Item	Name	Vintage	Price
18161	Klinker Brick Old Vines Zinfandel (USA)	2004	15.99

This hearty, full-bodied red wine comes from Zinfandel vines that are well over 50 years old. The wine shows intense concentration, packed with berry flavors set off by spicy oak, and aromas of dark fruit contrasting with fresh herbal notes.

18132	Kalterersee Auslese, Caldaro Pfarrhof (Italy)	2005	15.99
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This is a red wine made from the local Schiava grape variety. It is grown high up in the mountainous area of the Alto Adige (Südtirol) of Northern Italy. This region is, in fact, heavily Germanic - explaining the appearance of the term “Auslese” (German for “to select out”), which refers to the meticulous grape selection during harvest. A great apéritif wine, and perfect with cheese plates.

17381	Montepulciano d’Abruzzo, Spino (Italy)	2005	11.99
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From a third-generation winery in the north of the Abruzzo region comes this hearty red, which we find to be the essence of voluptuousness. It’s packed with dark, mixed berries and shows deep chocolate notes on the finish. The tannins are firm, yet very approachable. If you’re looking for an Italian red with a little more oomph, give this beauty a try.

17701	Monte das Ânforas, Herdade das Ânforas (Portugal)	2006	7.99
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This wine comes from southern Portugal’s Alentejo region. Based on the Aragónez grape, with some Trincadeira and Alfrocheiro, it is a hearty red that is full of mixed black berry flavors. Unoaked and showing incredible fruit concentration, this is drinking terrifically today.

17950	A to Z “Night & Day” Red (USA)	2004	18.99
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A hearty Oregon red that is 100% barrel-fermented for 18 months. This is an unusual blend of grape varieties from Bordeaux, Spain and the Rhône. Beautifully aromatic, with succulent flavors of plums, currants, boysenberries and cocoa. A powerful, fruit-forward wine, this is excellent when you’re in the mood for something different.

17388	Neptune Island Cabernet-Merlot (Australia)	2005	11.99
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This red blend from Australia bursts with plum, cassis, and dark chocolate flavors. With a smooth, velvety mouthfeel and balanced acidity, this full-statured Aussie is excellent with skirt steak, burgers or even pizza.

## WHITE WINES

Item	Name	Vintage	Retail Price
18214	Elemental Cellars Melon “Deux Vert Vineyard” (USA)	2005	14.99

The Melon de Bourgogne grape is best known as the basis of the indispensable Loire Valley seafood wine known as Muscadet. Somebody has been planting some “Melon” in Oregon as well, however; while the expression is richer, this New World style fits the grape phenomenally well.

18175	Delacroix Brut (France)	NV	9.99
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This is exactly what bubbly should be: fun, friendly, and festive enough for a special occasion. An exceptionally tasty dry French sparkler, the Delacroix bottling will please just about any palate; enjoy it as an apéritif or marvel at how it sets off your most luxurious lobster dish. Many of our customers are buying this wine by the case, and wisely so: we think everyone should have a bottle of bubbly chilling in the fridge at all times, ready to be popped whenever the situation calls for it. Which turns out to be quite often.

26878	Riesling, “Bollenberg,” Ch. d’Orschwihr (France)	2006	15.99
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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.

18184	Grauschiefer Riesling Dry, Schmitges (Germany)	2006	16.99
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God bless the German vintners who toil constantly to create wines that are honestly, uncompromisingly, and lovingly crafted. Despite what many people think, some German wines are indeed dry - and yes, this is one of them. It’s fantastic and fruit-driven, with classic Riesling citrus on the palate. “Grauschiefer” refers to the grey slate soil of the area, which imparts a grounding of food-friendly minerality to this exceptional wine.

78007	Norton Ridge Chardonnay, Napa (USA)	2005	15.99
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Bottled by Joe Briggs, this is a clean, unoaked Chardonnay with plenty of bright citrus flavors and round honey notes. This definitely won’t weigh down your palate: it is a refreshingly drinkable wine with crisp acidity and a long finish.

16616	Danie de Wet “Limestone Hill” Chardonnay (South Africa)	2006	14.99
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The process known as malolactic fermentation, which gives many Chardonnays a buttery aspect, was prevented on this wine so that it would retain a higher level of acidity. The result is crisp food-friendliness and incredible fruit-forwardness (try saying that three times fast). From Robertson, South Africa.

# 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. (#18225) **\$88.99**



Item	Name	Vintage	Price
12490	Torremoron (Ribera Del Duero, Spain)	2006	9.99

This smoky, lip-smacking red is made from 100% Tinto Fino (Tempranillo) and sees no oak. Blackberries, licorice, and spice will pack your palate on the first sip, opening up to reveal a juicy, well-balanced wine. Fantastic with barbecue – but it shows a surprising versatility with other foods as well.

12723	Alvarinho, Portal do Fidalgo (Vinho Verde, Portugal)	2006	9.99
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This Portuguese wine comes from the Vinho Verde region. It’s a breezy, enjoyable, light-bodied dry white with aromas of white peaches, flinty minerality on the palate, and a note of spearmint on the finish. Delicious with seafood.

14938	Lambrusco “Pruno Nero,” Cleto Chiarli (Lombardia, Italy)	NV	9.99
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This lightly sparkling, medium-bodied dry Lambrusco shows lots of bright red fruit on the palate and is almost alarmingly drinkable. This red is absolutely perfect for the summer: just put a chill on it and enjoy.

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

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 are some of the best wines 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. It’s fresh and surprising each and every time you open a bottle.

17701	Monte das Ânforas, Herdade das Ânforas (Alentejo, Portugal)	2006	7.99
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This wine comes from southern Portugal’s Alentejo region. Based on the Aragónez grape, with some Trincadeira and Alfrocheiro, it is a hearty red that is full of mixed black berry flavors. Unoaked and showing incredible fruit concentration, this is drinking terrifically today.

17708	Corbières “Cuvée Alice,” Ch. Ollieux Romanis (Corbières, France)	2005	9.99
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A rumor was started in Paris stating that Alice was the name of the winemaker’s mistress. We’re here to state the facts: namely, that Alice was the name of the grandmother who started the winery. Based on old-vine Carignan, this wine is light, fruit-driven, and fun.

18105	Marco Real Rosado (Navarra, Spain)	2006	7.99
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A classic Navarra rosado, this bottling is 100% Garnacha and bursting with bright berry red fruit flavors. Marco Real is one of the biggest and best producers in the Navarra region (where they’ve got some serious competition).

18167	Bodegas Ercavio Blanco (Spain)	2005	9.99
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This deliciously light and refreshing Spanish white is made from the Airén grape variety, one of the most widely planted grapes in Spain. The winemakers stay true to tradition by using clay amphorae to store their wines, just like the ancients did.

18174	Vezzo Pinot Grigio (Veneto, Italy)	2006	6.99
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A dry white with ripe, luscious, mixed citrus flavors, this is no run-of-the-mill Italian wine. We get especially excited about discoveries like this because unknown wines of this caliber are all too rare. The Vezzo is appealing enough to please any palate, yet complex enough to reward repeated tastings. It’s versatile, fascinating, and truly a wine of substance: try it with a few different dishes and you’ll see what we mean.

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

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





# Wine

## USA

Item	Name	Vintage	Retail Price	SALE PRICE
11838	Castle Rock Cabernet Sauvignon	2004	9.99	<b>7.99</b>
64204	Bogle Chardonnay	2006	9.99	<b>7.99</b>
85800	Benziger Sauvignon Blanc	2005	10.99	<b>8.99</b>
61754	Sebastiani Chardonnay	2005	11.99	<b>8.99</b>
65225	Rodney Strong Chardonnay	2005	11.99	<b>9.99</b>
81084	Ch. St. Jean Chardonnay, Sonoma	2005	11.99	<b>9.99</b>
63983	Hawk Crest Cabernet Sauvignon	2004	12.99	<b>10.99</b>
64724	J Lohr Seven Oaks Cabernet Sauvignon, Paso Robles	2005	13.99	<b>11.99</b>
11071	Edmunds St. John Rocks and Gravel	2004	14.99	<b>12.99</b>
15789	A to Z Chardonnay <i>This Oregon Chardonnay is produced by the partnership of two winemaking families that founded A to Z in 2001. A to Z is now the fastest-growing winery in the Willamette Valley. The wine was fermented and aged mainly in stainless steel, giving this Chardonnay a bright, crisp character.</i>	2005	14.99	<b>12.99</b>
18033	Panacea Sauvignon Blanc <i>The Panacea Wine Company was founded on the belief that great Napa wines should be available to everyone. This Sauvignon Blanc is no exception. Well concentrated, with balanced acidity and notes of honeysuckle, orange peel, and key lime, it is a great wine to hold up to many dishes.</i>	2005	14.99	<b>12.99</b>
61204	Clos du Bois Merlot, Sonoma	2003	14.99	<b>12.99</b>
67604	Calera Chardonnay, Central Coast	2005	14.99	<b>12.99</b>
17302	Fleur de California Pinot Noir, Carneros	2006	15.99	<b>13.99</b>
15225	Quivira Zinfandel, Dry Creek	2004	17.99	<b>15.99</b>
66548	David Bruce Petite Syrah, Central Coast <i>Not only does the David Bruce winery produce stellar Pinot Noirs, he also makes a handful of other reds in the Central Coast area of California. This Petite Sirah is everything you want in a fruit-forward red wine. Full of deep, dark berries, rich body, and soft tannins. An excellent choice every night of the week, it shines alongside young cheeses and grilled meats.</i>	2005	17.99	<b>14.99</b>
13547	Zinfandel, Seghesio <i>In 1895, the Seghesio family came to Sonoma and planted their first Zinfandel vines. This Sonoma Zinfandel is a collage of fruit from four estate-owned vineyards and exhibits briar, spice, and rich berry character.</i>	2005	19.99	<b>16.99</b>
66044	Simi Cabernet Sauvignon Alexander Valley	2004	19.99	<b>16.99</b>
61003	Ferrari Carano Merlot Sonoma	2004	21.99	<b>17.99</b>
62884	Beringer Cabernet Sauvignon, Knights Valley <i>The wine that made Knights Valley famous. This has been even better in recent vintages than when it began, and it has remained consistent with a ripe, soft, appealing style.</i>	2004	22.99	<b>18.99</b>
18037	Nicholson Ranch Estate Pinot Noir	2004	31.99	<b>26.99</b>
66144	Groth Cabernet Sauvignon, Napa	2004	49.99	<b>42.99</b>
17080	August Briggs Cabernet, Monte Rosso Vineyard	2003	51.99	<b>44.99</b>
14250	Dominus, Napa	2003	119.99	<b>99.99</b>

## SOUTH AFRICA

Item	Name	Vintage	Retail Price	SALE PRICE
11086	Excelsior Chardonnay <i>A medium-bodied Chardonnay with a pale golden color, fruity aromas and floral honey notes rounding out the apple and citrus flavors. With its creamy texture, this would be perfect with a dish like shrimp étouffée.</i>	2006	6.99	<b>5.99</b>
14507	Excelsior Paddock Shiraz <i>A juicy, tasty red from Robertson, South Africa. This shows loads of dark fruit on the palate with cassis and a touch of smoke on the finish. The tannins are eager to please - in fact, the wine is generally friendly and approachable.</i>	2004	6.99	<b>5.99</b>
11519	Sincerely Sauvignon Blanc	2005	11.99	<b>8.99</b>
14014	Brampton Shiraz	2004	12.99	<b>10.99</b>
14547	Sauvignon Blanc, Buitenverwachting	2006	14.99	<b>11.99</b>
77214	Thelema Sauvignon Blanc	2006	15.99	<b>13.99</b>
14066	Stellenbosch “John X Merriman,” Rustenberg	2003	23.99	<b>19.99</b>
18065	Waterford Estate, Cabernet Sauvignon	2003	28.99	<b>24.99</b>
14505	Syrah, Rudi Schultz <i>Rudi Schultz is one of the premier winemakers in South Africa. He has been making wines at the Thelema estate for years now, and is on to his second vintage of this tasty red. Peppercorn and blackberry fruit on the palate mingle with smoke and licorice on the finish. A great backbone of chalky tannins are present here but very approachable today.</i>	2003	36.99	<b>29.99</b>

## AUSTRALIA/NEW ZEALAND

Item	Name	Vintage	Retail Price	SALE PRICE
53074	Jacobs Creek Chardonnay	2006	6.99	<b>5.99</b>
16210	Red Knot Cabernet Sauvignon, McLaren Vale	2005	10.99	<b>8.99</b>
75000	Te Awa Merlot	2002	13.99	<b>11.99</b>
15684	Trevor Jones “Boots” Shiraz	2005	14.99	<b>11.99</b>
14855	Whitehaven Sauvignon Blanc	2006	16.99	<b>12.99</b>
10734	Cape Mentelle Cabernet/Merlot	2003	17.99	<b>14.99</b>
12453	Bremerton Shiraz Langhorne Creek “Selkirk”	2004	17.99	<b>14.99</b>
12523	Sileni Pinot Noir	2006	17.99	<b>15.99</b>
16914	Richard Hamilton Viognier <i>This Viognier is aged for a short period of time in oak, which adds a touch of body and complexity. The wood 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 aperitif wine, or an excellent match for light meat dishes and seafood.</i>	2005	17.99	<b>14.99</b>
13114	Olssens Riesling, Central Otago <i>In the late '80s and early '90s, the husband-and-wife team of John Olssen and Heather McPherson were some of the first to grow wine grapes in the rolling paddocks of the Bannockburn Valley in Central Otago. Made in a sophisticated, elegant, classic style, this wine is crisp, dry, and full of lime and lemon flavours that fill the mouth and linger.</i>	2004	19.99	<b>15.99</b>
52814	Cape Mentelle Shiraz, Margaret River	2004	19.99	<b>16.99</b>
53224	Penfold's Cabernet “Bin 407,” Australia	2004	23.99	<b>19.99</b>



# Wine

## ITALY

Item	Name	Vintage	Retail Price	SALE PRICE
43474	Chianti “Borghi d'Elsa,” Melini	2005	6.99	<b>5.99</b>
12572	“Aragosta” Vermentino di Sardegna, Santa Maria La Palma	2006	9.99	<b>7.99</b>
13993	Grechetto, Milziade Antano	2005	9.99	<b>7.99</b>
43284	Cirò Rosso, Librandi <i>Cirò is produced from Gaglioppo, the most important grape variety in Calabria. This red has spicy fruit on the nose, with an elegant texture supported by firm, ripe tannins.</i>	2004	9.99	<b>7.99</b>
49494	Barbera d'Asti, Chiarlo	2004	9.99	<b>7.99</b>
15409	Salento Primitivo, Cantina Due Palme	2003	10.99	<b>8.99</b>
43705	Vernaccia, Giannina	2006	10.99	<b>8.99</b>
12346	La Pergola, Cantina Bolzano <i>Tried a Lagrein lately? This red wine is reminiscent of fleshy black grapes (no surprise there), black cherries and a touch of pepper. Very friendly on the palate and clean, with no oak treatment. You may never have heard of this variety, but many of our customers try Lagrein once and immediately wonder how they ever got along without it.</i>	2004	11.99	<b>9.99</b>
13309	Valtellina, Sandro Fay	2003	11.99	<b>9.99</b>
13963	Grillo “Parlante,” Fondo Antico	2006	11.99	<b>9.99</b>
18102	Rosso di Toscana “I Piaggioni,” Mocali	2005	12.99	<b>10.99</b>
45551	Sangue di Giuda Paradiso, Verdi <i>A slightly sweet, slightly frizzante red wine from Oltrepò Pavese. Enjoy this uniquely styled wine with a light chill alongside prosciutto and other cured meats.</i>	2006	12.99	<b>10.99</b>
43294	Greco di Tufo, Petilia <i>The Petilia estate is well known in Campania for putting out wonderful white wines using indigenous grape varieties. This one, made from the Greco grape, is dry and floral, with hints of pear skin aromas. Beautifully fragrant and easy-drinking, this is a natural match for seafood or light meats.</i>	2005	13.99	<b>11.99</b>
10460	Pinot Grigio, Marco Felluga	2006	14.99	<b>11.99</b>
49113	Aglianico del Vulture, Il Viola, Tenuta le Querce	2004	14.99	<b>12.99</b>
17871	Dolcetto d'Alba, E. Pira	2005	15.99	<b>12.99</b>
44479	Chianti Classico, Cennatoio	2004	15.99	<b>12.99</b>
10733	Bianchetta Ü Pastine, Bisson <i>A dry white wine from the rare Bianchetta grape variety, this absolutely bursts with vibrant white peach flavors and firm mineral character. Born near the sea, it naturally pairs well with foods from the sea.</i>	2005	16.99	<b>13.99</b>
12109	Carricante/Carjanti, Gulfi <i>Carricante, a white variety native to Mount Etna, also thrives in the Monte Iblei area of southeastern Sicily. Though truly a wine of finesse, this has a strong and robust structure, with notes of grapefruit, almonds and chalky minerality on the palate. Decant and enjoy today or hold for up to a decade. From a Practicing Organic winemaker.</i>	2004	18.99	<b>15.99</b>
47174	Antinori Villa Red IGT	2003	21.99	<b>18.99</b>
17105	Chianti Classico, Querciabella	2004	24.99	<b>19.99</b>

## FRANCE

Item	Name	Vintage	Retail Price	SALE PRICE
13805	Pichon Sauvignon Blanc	2006	7.99	<b>5.99</b>
17129	VRAC Côtes du Rhône	2005	8.99	<b>6.99</b>
30924	Ch. Tour de Goupin Rouge, Organic	2005	8.99	<b>7.99</b>
13499	Vin de Savoie “Abymes,” Dom. Labbé	2005	9.99	<b>7.99</b>
15351	St. Guilhem Merlot, Dom. de la Patience <i>Here is a great example of Vin de Pays from the Languedoc region of France. This fruit-forward Merlot shows classic black cherry flavors and a smooth, velvety mouthfeel. Made by a Natural winemaker.</i>	2005	9.99	<b>7.99</b>
26044	Pinot Blanc, Blanck	2005	10.97	<b>8.99</b>
22184	Lirac Rouge, Dom. Pelaquié	2005	11.99	<b>9.99</b>
15414	Mas de Gourgonnier, Baux de Provence	2005	12.99	<b>9.99</b>
17706	Faugères, La Croix Belle	2004	12.99	<b>10.99</b>
20644	Brouilly, Ch. des Tours	2005	14.99	<b>12.99</b>
16249	Bandol Revolution, Dom. de la Tour du Bon	2003	15.99	<b>12.99</b>
13396	Collioure, Dom. de la Casa Blanca	2004	17.99	<b>15.99</b>
17049	40ème Rugissant, Estezargues <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>	2004	18.99	<b>15.99</b>
28634	Gewurztraminer, Hugel	2005	18.99	<b>16.99</b>
17916	Bourgogne Blanc “Chitry,” Alice et Olivier De Moor <i>We have plenty of wines that make us teary-eyed: some do it more than others, and maybe there was just something in the air the day we tasted the “Chitry” - but we absolutely love this. Come to think of it, we do frequently tend to fall in love with De Moor wines. This Chardonnay is on the earthier side with lovely aromas of apples, ricotta cheese and yellow plums.</i>	2005	21.99	<b>18.99</b>

## SPAIN

Item	Name	Vintage	Retail Price	SALE PRICE
13360	Mirone White, Vino de Mesa	NV	5.99	<b>4.99</b>
15672	Luzon, Jumilla	2005	7.99	<b>6.99</b>
18106	Marco Real Garnacha, Navarra	2005	8.99	<b>6.99</b>
18186	Demay Jumilla	2004	8.99	<b>6.99</b>
14358	Las Brisas Rueda White	2006	9.99	<b>7.99</b>
17777	Espelt White, Coralí <i>The Costa Brava, on the northeast coast of Spain, is a wind-swept region that has lately been making some very exciting wines. The Espelt white is made from a blend of Grenache Blanc and Macabeo. Light and refreshing, with salty mineral nuances and a lemon-lime finish, this is perfect as a go-to summer quaffer.</i>	2005	9.99	<b>7.99</b>
15497	Rueda Verdejo, Valdelapinta	2006	10.99	<b>8.99</b>
13849	Pago de Valdoneje Bierzo	2005	11.99	<b>9.99</b>
18061	Avaniel, Bodegas Monteabellon, Ribera del Duero	2005	12.99	<b>10.99</b>
18074	Martin Códax Rioja, “Ergo”	2005	13.99	<b>11.99</b>
13160	Marqués de Tomares Crianza Rioja	2003	16.99	<b>12.99</b>
17900	Louro Godello, Palacios <i>Rafael Palacios has produced this delicious, mineral-driven white from younger Godello vines in the Bolo D.O., located in northwest Spain. The wine, which sees two months of oak to give it a subtly creamy mouthfeel, shows notes of grapefruit and honeydew. Absolutely delicious.</i>	2005	16.99	<b>13.99</b>
49524	Muga Reserva Unfiltered	2003	23.99	<b>19.99</b>





# Spirits ON SALE

## DOG DAYS OF AUGUST SPIRITS SALE

<b>Astor Gin, 1.75</b> #04557 Retail Price: 13.99 <b>SALE PRICE: 11.99</b>	<b>Astor Vodka 80°, 1.75</b> #05857 Retail Price: 13.99 <b>SALE PRICE: 11.99</b>	<b>Arriba Rums, 1.75</b> #07607, #07617 Retail Price: 13.99 <b>SALE PRICE: 11.99</b>
<b>Gordons Gin, LTR</b> #04276 Retail Price: 14.99 <b>SALE PRICE: 12.99</b>	<b>Rain Vodka, LTR</b> #05326 Retail Price: 16.99 <b>SALE PRICE: 14.99</b>	<b>Finlandia Vodka 80°, LTR</b> #05066 Retail Price: 19.99 <b>SALE PRICE: 16.99</b>
<b>Stolichnaya 80°, LTR</b> #05506 Retail Price: 22.99 <b>SALE PRICE: 19.99</b>	<b>Campari, LTR</b> #10206 Retail Price: 24.99 <b>SALE PRICE: 21.99</b>	<b>Pimm's Cup #1, LTR</b> #12982 Retail Price: 24.99 <b>SALE PRICE: 21.99</b>
<b>Mae de Ouro Cachaca, LTR</b> #16468 Retail Price: 26.99 <b>SALE PRICE: 22.99</b>	<b>La Favorite Rhum Agricole Blanc, LTR</b> #13681 Retail Price: 29.99 <b>SALE PRICE: 24.99</b>	<b>Bulldog London Dry Gin, 750</b> #16882 Retail Price: 29.99 <b>SALE PRICE: 24.99</b>
<b>Starr African Light Rum, 750</b> #12446 Retail Price: 29.99 <b>SALE PRICE: 26.99</b>	<b>St. Germain Elderflower Liqueur, 750</b> #17539 Retail Price: 31.99 <b>SALE PRICE: 27.99</b>	<b>Tommy Bahama Rums, LTR</b> #17925, #17926 Retail Price: 34.99 <b>SALE PRICE: 29.99</b>
<b>Tanqueray Gin, 1.75</b> #04457 Retail Price: 37.99 <b>SALE PRICE: 33.99</b>	<b>Hendrick's Gin, LTR</b> #12876 Retail Price: 41.99 <b>SALE PRICE: 36.99</b>	<b>Ketel One Vodka, 1.75</b> #05347 Retail Price: 41.99 <b>SALE PRICE: 37.99</b>

## GEORGIEVSKAYA VODKAS

Whether you're shooting the breeze at a friend's party or keeping cool back at your place, you deserve to drink well this August. That's why we're proud to be able to offer you this terrific warm-weather deal: Georgievskaya, the organic Russian vodka, comes in three cocktail-friendly and unbelievably tasty flavors. The liter-size bottles make great gifts: note the onion-dome closures and fanciful label designs. You can create incredible mixed drinks with these premium vodkas, and they're smooth and sophisticated enough to be sipped by themselves as well. We've seen the weather forecast recently, however, and we're betting that you'll want to drink yours on ice either way. You can beat the heat this summer. Georgievskaya can help.

~~\$29.99~~ on sale **\$19.99**



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

# Alto Adige Reds

## FOR FUN AND GRILLING

Alto Adige isn't just a great source for summer whites. Savvy wine drinkers often turn to this region for their reds during the summer as well. As with the whites, makers of red wine here are able to draw from an arsenal of indigenous varieties that produce particularly Südtirolese flavors, appropriate and enjoyable on all sorts of warm, lazy occasions.

The world has gone nuts for rosés over the past few years, but people in the Südtirol have always enjoyed these strawberry-fruited, lithesome light reds. The wines here are commonly produced from the idiosyncratic grape known as Schiava. These rosés are bright and fresh, with barely discernible tannins and pale, delicate colors – exactly what so many rosés try to be. For this little wonder, it just comes naturally.

While Schiava is frequently bottled on its own, and is beloved all over the region as a lunch wine for its modest alcoholic content (lunch wine: now there's a custom you don't see enough of in the U.S.), it is also frequently punched up a touch with a dollop of Lagrein for body. Even in these more powerful versions, Schiava-based wines are perfect partners for light fare: from salty preserved meats, such as the regional delicacy known as speck, to the grilled trout and eel that grace so many Südtirolese tables during these sultry summer months.

So instead of drinking newfangled California rosés all summer, take a page from Alto Adige's book and try out a bottle of Schiava: the Südtirolese know a thing or two about light, warm-weather wines.



(13843) St. Magdalener/Maddelener Classico, Südtirol 2005, \$11.99

*A lighter-styled red wine with juicy blackberries and red cherries on the palate, refreshing acidity, and just the softest tannins. Made mostly from the Schiava grape, with a dash of Lagrein in there too. This is typically served with a light chill.*

(17898) Castelfeder, Südtirol "Breitbacher" Vernatsch 2005, \$12.99

*Vernatsch is the local, Germanic term for what some Italians refer to as Schiava. This is light red wine that's packed with cherry flavors, with classic notes of violet and almond adding interest and complexity to this polished single-vineyard bottling.*

Not in the mood for a lighter wine? Perhaps you're planning on grilling up a thick, juicy porterhouse? Well, by now it should come as no surprise that the resourceful winemakers of Alto Adige can deliver power too – but

they never abandon their sense of subtlety and finesse. Like Schiava, the red Lagrein grape has grace and delicacy, but can also offer a whole lot more.

Grown throughout Alto Adige, Lagrein plays dinner wine to Schiava's lunch role. Producing wines that are opaquely black and redolent of wild berries and the dark, mineral-rich soil, Lagrein confounds expectations. In the mouth, this viscous-looking wine reveals itself to be an elegant dinner partner, with a gentle balance of fine tannins and ripe acidity. Never dull or heavy, it unfolds across the palate, revealing its heritage and maintaining as true a sense of place as can be found in the world of wine.

Beyond the meticulous vineyard maintenance, mild climate, and wonderful indigenous varieties, the Alto Adige is blessed with soils ideally suited to the cultivation of grapes. Rolling hills of glacial moraine offer excellent drainage for the region and are rich in the limestone-like dolomite of the surrounding mountains. As in Burgundy, this limestone leaves a distinctive impression on wines from these vineyards: they show vibrant acidity married to bright minerality that offers a compelling contrast to the weighty dark fruit inherent in Lagrein. Small patches of red porphyry provide distinctive lots of particularly spicy and powerful Lagrein, the porphyry drawing out and amplifying the natural tendency of the grape to produce spice notes that hint at cocoa.

As you might expect, the spicy, dark, mineral-accented flavors of these wines are a natural companion for barbecued fare. Their boldly fruited character and mouth-watering acidity let them stand up to any grilled summer dish you throw at them. So don't forget the Alto Adige this summer; whether you're in the mood for a light apéritif wine or a dark dinner companion with some brawn to it, the wines of the Südtirol are sure to please.



(47124) Lagrein, Colterenzio 2002, \$9.99

*This delivers lots of ripe cherry fruit with subtle notes of spice and firm, well-balanced structure based on its good acidity. An excellent introduction to the lovely Lagrein grape.*

(12930) Lagrein Riserva, Mayr-Nusser 2003, \$21.99

*Coming from one of our favorite small producers, this is full of dark berries, leather, smoke, and earth. The nose shows some of the heat of the ripe 2003 vintage, with a roasted edge that will require additional cellaring to integrate fully – but this can be enjoyed today for its exuberant fruit and elegant, seamless mouthfeel.*

(13175) Lagrein "Porphyry," Terlano 2001, \$45.99

*Deeply black fruit with bold flavors of plums and blackberries on the attack. The mid-palate shows the mellow character that barrel ageing has imparted to the wine with its grace notes of vanilla and espresso cream. While it is already drinking quite well, this benchmark Lagrein is sure to improve with additional cellaring.*

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# AUGUST TASTINGS & EVENTS

Get 15% off all Wine Poured

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

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
1	2 RHÔNE DELIGHTS DISCOVER GREEK WINES GIN BLOSSOMS	3 INTERESTING ITALIANS WINES OF SICILY JEFFERSON FAMILY BOURBON	4 RICARD ANIS: A FRENCH SUMMER CLASSIC SUMMER RELEASE SAKÉ	5
8	9 SUMMER WINES ITALIAN DELIGHTS GINNING UP	10 SPANISH EXTRAVAGANZA COOL OFF WITH HEAVY WATER	11 RHÔNE WINEMAKER ERIC PFIFFERLING FLOR DEL CIELO	12
15	16 A MIDSUMMER NIGHT'S WINE ARTISANAL ITALIAN WINES BRAZILIAN CLASSICS	17 ALTO ADIGE EVENT SMALL-PRODUCTION ITALIAN WINES EXPLORE CÔTES DU RHÔNE	18 PORTUGUESE WARM-WEATHER CLASSICS	19
22	23 COOL OFF WITH COLD PROSECCO CALIFORNIA SUMMER WINES AGUA LUCA CACHAÇA	24 ALTO ADIGE EVENT WINES OF THE COSTA BRAVA AND BIERZO ELDERWHITE - THE PERFECT SUMMER DRINK	25	26
29	30 DISCOVER THE A TO Z WINERY RUM PERFECTION	31 TRY A ZYRTINI		

## 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%

August 7 New Zealand	August 14 California Merlot	August 21 Burgundy	August 28 Bordeaux
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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](http://astorwines.com) to sign up! (Discount excludes sale, allocated and Store Card items.)

## ALTO ADIGE EVENT

If the fascinating and witty articles herein somehow haven't convinced you that Alto Adige is the solution to your summer wine problems, come to Astor on August 17th and/or August 24th and try some of the best Südtirolese wines on the market. Attend our Alto Adige Events for a chance to try these wines before forking over even one red cent for them – but should you decide to fork over any of your red cents, all featured wines will be 15% off. As always, reservations are not required and the event is free of charge. See the calendar at left or go to [astorwines.com](http://astorwines.com) for information on all of our upcoming tastings.



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# What's Next in Wine

AUGUST 2007

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

## Alto Adige: Beyond Pinot Grigio

IF YOU'VE BEEN OUTSIDE in the New York heat lately, you'll be very glad to hear that this month we are continuing our quest for the ultimate summer wines. If you'll pardon us for patting ourselves on the back, we think our mission has been quite a success so far, and we're continuing on our roll right into August. Our focus for the present will be Italy's mountainous Alto Adige region, also known as the Südtirol. As we enter the height of summer, now is the time to get to know some of our favorite refreshing, off-the-radar wine finds from this, the northernmost province of Italy.

When most wine drinkers think of Northern Italy, and Alto Adige in particular, one of the first things to spring to mind is the plethora of wonderful, food-friendly, and wildly popular Pinot Grigios available today. While the worldwide success of these wines has been a boon to Italy's winemakers, there is a dark side to Pinot Grigio's fame, as it sometimes overshadows other exceptional Italian wines that deserve more attention. This month's newsletter is dedicated to some of those forgotten heroes of Italian viticulture: the phenomenal lesser-known wines of Alto Adige.

Politically, historically and culturally



Germanic, this region is home to some of the most remarkable producers in the entire country. With the vast majority of the prime vineyards hugging the narrow valleys carved out by the myriad glacier-fed rivers of the region, the local white wines tend to be very true to their origins: fairly restrained and heavily influenced by climate and terroir.

Though it occupies a mountainous stretch of Alpine Italy, Alto Adige's climate is tempered by the warm Ora wind, which gathers heat from Lake Garda and blows up the Adige valley, bringing exceptionally warm daytime temperatures that are in stark contrast

to the cool and crisp evenings. This sharp diurnal swing endows the wines with lush flavors of ripe fruit countered by particularly vibrant acidity: try the best wines of Alto Adige and you will perceive how these contrasting energies are suspended in a delicate harmony that tastes – believe us – like far more than the sum of its parts.

Alto Adige's producers combine the focused, precise nature of German winemaking with a healthy dose of the *joie de vivre* that makes all things Italian so appealing. This crossroads character of the region is also reflected in the many unusual and unexpected grape varieties

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