

Notes From The Cellar (NFTC); Winepairings e-letter Apr09, 2008

NZ Pinot Noir deal

Hello wine fans. Today I am writing while vacationing with some friends in the Colorado high country, catching the last few days of what has been a fantastic ski season. So I will keep this relatively short. To reserve some of today's special wine just shoot me an e-mail & I will try & respond with confirmations on a first come basis.

\$\$\$ Special wine deals \$\$\$

Bannock Brae Barrel Selection Pinot Noir 2003 (Central Otago New Zealand) \$28- (was 40 on original release)

New Zealand's Central Otago area has been recognized by many Pinot Noir fans to be considered as one of the top "Terroirs" for that grape in the world. Bannock Brae Barrel Selection is the estate finest wine, made only in excellent years and from the top selected barrels. The grapes come from the Bannock Burn vineyard which produces a "chewy" style Pinot Noir with solid tannin backbone that typically requires several years to "flesh out" -the result is a soft and beautifully structured wine. To get a Pinot Noir of this quality, with the additional time invested in cellaring at the original \$40 would represent excellent value- so today's offer is not one we can come across often.

The deal: I was very happy when contacted by the importer recently. It appears that due to our enthusiastic support of this producer before, we could have an opportunity to purchase a small stash of the 2003 vintage. The new vintage was coming in (the 2006) and as such they were willing to offer this at a much reduced price. So here is your chance to experience this very nice Pinot Noir which has aged an additional 3 years in bottle since its release, at price which is down right a bargain.

My recent re tasting of this wine confirmed my original impression: that the 2003 was an earlier drinking vintage than the 2002. There is a ripe black fruit component which will be appealing to most Oregon style PN lovers, with an enjoyable crushed mineral and Sage palate on the finish. This wine while ready to drink now, will also continue to offer excellent drinking for the next several years.

Bannock Brae Pinot Noir has been winner of multiple gold medals in international wine competitions. The following link is a 7 min video interview with the winery owner providing more information on this winery and area, enjoy: [bannock_brae](#)

Events:

DAM Tasting: *The Denver art museum has it's annual wine tasting on April 11 and the wine dinner on the April 12 details at [Denver art Museum's DAM Uncorked](#)*

Wine Dinner in the Dark : *Alto restaurant and winemaker Mark Mondavi will host this charity event on Monday May 5th: Local Denver restaurant alto and world-famous California winemaker Mark Mondavi (owner of CK Mondavi wines) will host a special four-course meal with each course paired with a hand-selected CK Mondavi wine. Sighted and visually impaired guests alike will have the opportunity to dine under very dim lighting (or blindfolded for the more adventurous), to create a heightened awareness of the tastes, touch, flavors and smells of*

each of Chef Michael Farrell's dishes and Mondavi wines. call 303-893-alto (2586) or book online at www.altodenver.com

Only 12 days remain to file your 2007 taxes; ouch please don't shoot the messenger, though we welcome you to spend your refund with us investing in your wine collection.

Thanks again for all your support and referrals, tell your friends, Cheers

Paul David, Chief Fermented Grape Taster.

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Please note that **you must be at least 21 years old** to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.