



Your Source of Wine for Every Occasion

## Notes From The Cellar "NFTC" Newsletter April 09, 2009

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### More Italian Close outs!

Happy Passover and Easter to all. (Check out the **Did You Know** section below... ) Thank you all for an overwhelming response to our Rinaldi Barolo offering last week. Today we have another crazy close out, this time from **Felsina** one of the best values in Tuscany. Again we went for their 2 top wines. If you are a fan of Italian Vino this is another one of those deals worth dipping into the piggy bank, even your spouse will be very happy about this as time goes on.

Last September we featured the **2004 Felsina Riserva Rancia** at an amazing price, here is part of what I said at the time: *"-many of those who tried it for the first time simply based on scores did not understand this wine. This is a wine that requires some serious aging to show it's best -give it 8 to 10 years and you will be rewarded with something special. If you are going to try it young you may want to give this a half a day in the decanter or more."*

With the great scores in the wine press, the response to that offer was tremendous and I am very happy for those of you who stashed away some of this great wine.

**Today we feature the 2005's -a vintage to drink earlier while you age the 2004 and Yes! -the prices are even lower: -We scored a whopping discount which makes this a very easy call.**

### **\$\$\$ Today's Wine Deal \$\$\$**

"There is not too much more I can say about the wines of Felsina and proprietor Giuseppe Mazzocolin, except that they are reference point wines for anyone who wants to discover the essence of contemporary Sangiovese from Chianti Classico. This is a compelling set of new releases from Mazzocolin and long-time consulting oenologist Franco Bernabei, one of the giants of modern Tuscan oenology. Even better, the wines remain very fairly priced. I was amused when another producer complained to me recently about Felsina's prices. They were far too low, he insisted." - A. Galloni writing in the Wine Advocate

## Fattoria di FELSINA Chianti Clasico Riserva

**RANCIA 2005** close out **\$29/bot.** (orig release price \$49)

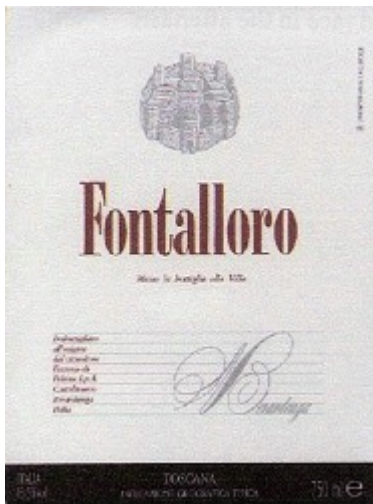
Wine Advocate Jun. 2008 Antonio Galloni: *The 2005 Chianti Classico Riserva Rancia is a beautifully fresh, perfumed version of this wine. It reveals a lovely core of ripe red fruit intermingled with sweet toasted oak and a winsome, attractive personality. Although the 2005 shows outstanding balance, clarity and finesse for the vintage, it remains relatively small-scaled Rancia. Still, its notable freshness should allow it to age gracefully for a decade or so. I would purchase the 2005 to drink over the mid-term, while waiting for the superlative 2004 to come around. Anticipated maturity: 2010-2020.*

For those of you keeping score, The 2005 Rancia received a 92 point rating from the Wine Advocate equal to the rating on the monumental 1997 and bettering the excellent 1999 & 2001



## Fattoria di FELSINA FONTALLORO IGT Toscana 2005

close out price: **\$31/bot.** (orig release price \$56)



The Fontalloro is a blend; made from fruit of vineyards located in both the Chianti Classico and Colli Senesi appellations. The soils in the Coli Senesi have a larger amount of sand. This gives this wine a personality that has been described as "more open" The wine tends to be a touch more International in style. A little more approachable for immediate consumption than the Rancia (though make no mistake; this will also age very well). The style may explain its popularity with Italian wine critic James Suckling of the Wine Spectator who wrote:

*"Exhibits pure raspberry and strawberry on the nose. Full-bodied, with an enticing core of fruit and a long, silky-textured finish. I like it even better than the 2004. Best after 2010. 93 Points."*

### Did you Know ...

**Riesling** is one of the classic great grapes of white wine. In the right climate and environment, and at the hand of a competent wine maker it can make for wine with great aromatics, and a complex range of flavors. Arguably the most known Rieslings come from Germany. The finest examples often come with varying degrees of fruit sweetness. The good ones are never cloying. What makes them so appealing is that they possess a great degree of natural acidity which acts to counter balance the sweetness resulting in a refreshing and bright profile. These are some of the most versatile food matching wines and they match extremely well with **traditional food served on Easter.**

We have a small selection of fine German Rieslings at excellent prices on hand which would make great companions for your holiday dinner. Contact us for more info. Enjoy the Holidays

**Thanks for all your support and referrals.**

Tell your friends, share the wine, & spread the good vibe. 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.**