



Your Source of Wine for Every Occasion

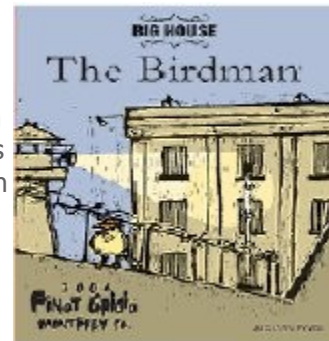
## Notes From The Cellar "NFTC" Newsletter May 21, 2009 the Memorial Day weekend edition

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### **Birdman, Muga, Oregon wines from Bergstrom -something for everyone.**

Our best wishes to all of you for the The official start of summer: Memorial Day Weekend is upon us, yet based on the record breaking temperatures we had this week in Denver, you would think that we are already in the middle of summer. If you missed the last newsletter featuring the quintessential quaffing wine of summer here is a [Link](#) . There is still a small quantity left & you may want to snag a case before it's all gone.

Congratulations to the Denver Nuggets making the Conference Finals. Going to a Nuggets party? Bring along the ultimate conversation piece "**the Birdman**" Pinot Grigio -yes there really is such a wine!-the closest thing this wine (a Central Coast version made by Big House) has to the team, is the light blue color of the label. Beyond that, not much else in terms of official ties to the real Birdman AKA Chris Anderson. It's an easy going quaff yet, I couldn't resist throwing it in here just for grins. If you really need a bottle to bring to a party or give to the ultimate fan, give us a ping and we will get you one (around \$14). **Go Nuggets!**



Back to some seriously delicious wines: Over the past few weeks I attended some trade tastings where I had a chance to taste and re taste dozens of wines. Today I am featuring a mixed bag - no particular theme. The common denominator -some of the best tasting wines out there with a very serious consideration for value. Yes these stood out to me as some of the best deals for wines in heir respective categories: something for everyone, Most of these are very limited so I would act quickly.

First we feature some great wines from Oregon. Josh **Bergstrom** is known for being a fanatic. He will take draconian measures in the vineyards to ensure the stringent selection which will result in some great juice. In 2007 he produced some of that states most outstanding wines.

The Bergstrom wines below are a selection of my favorite wines based on a recent tasting of the entire line. They are very limited:-and are usually only available to

mailing lists and restaurants. Take advantage of this rare opportunity to secure some of these hard to find gems.

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



**BERGSTROM Riesling Dr Bergstrom 2007  
\$26/Bot.**

Riesling is amazing wine -complex and very food versatile yet there is a resistance from many white wine drinkers in the US towards the wines. Unquestionable Germany produces some of the finest, yet their dry Rieslings can be hard to relate to. I have featured some excellent dry Rieslings from warmer climates such as NZ and Australia. In 2007 Josh Bergstrom vinefied a truly delicious wine -crafted as a reserve selection from old vines, it walks that imaginary place in style -somewhere between Germany & Alsace . Jasmin, Lemon & apples all come to the front. The fruit is big yet very well balanced with good acidity. It has everything you could want; rich, complex, food friendly and for our modest offering price of just \$26 -unbeatable value for a world class wine . This is produced in tiny quantities and I was fortunate to secure a small batch.

**BERGSTROM Pinot Noir Bergstrom Vineyard 2007 \$68/bot**  
(compare to \$80+)

This is the flagship wine. Rich yet subtle and elegant -this is the one to get if you are looking for an early drinking top of the line Oregon Pinot -A soft balanced and crowd pleasing wine. Give it a good decant or age for a few years and you will be rewarded with classic aromatics of red berry fruit white flowers, licorice and Christmas cake spice.

Rated: **91 points** by J Raynolds May/June 09 Tanzer's IWC:

*"Vivid red. Raspberry, cherry and rose oil on the nose, with a musky note of underbrush adding nuance. Deep, chewy red and dark berry flavors gain energy with air. Leaves candied flowers and anise behind on the long, sappy finish, which features fine-grained tannins. Already complex but this possesses good concentration (especially for the vintage) and the balance to age."*

**BERGSTROM Pinot Noir de Lancellotti Vineyard 2007 \$59/bot.**  
(Compare to \$70+)

A bit shy right now but watch out -if you are looking for something very special to cellar this is your wine. Out of the entire lineup this to me was the most impressive wine, as well as the one with most potential. Dark black berry fruit which is not at all heavy, loaded with subtle nuances of baking spices and hints of bakery sweetness clove nutmeg and cinnamon. Very balanced packed with subtle power. It has all the ingredients to become a classic.

Rated: **91 points** by J Raynolds May/June 09 Tanzer's IWC:

*"Deep red. Powerful scents of black raspberry, licorice, black cardamom and smoky minerals. Fleshy dark berry flavors become chewier with air and pick up a candied floral quality. The licorice and floral notes gain strength as the wine opens in the*

glass and carry through a long, sweet finish. I like this wine's structure and focus."

\* \* \* \* \*

From every wine region in the world there are a handful of wineries that are known worldwide. You don't need to be a Spanish wine expert to know the name Muga. Established in 1932, what makes them truly unique is that they are the only winery in Spain that uses only Oak throughout the entire vinification process. If you ever get a chance to visit Rioja I would highly recommend you book a visit. I have enjoyed their wines for years, yet this winery seems to be getting even better! A recent tasting was the most impressive and consistent line up I have ever tasted from these guys. From the \$12 rose to their top of the line "Aro" which gets released at around \$170.... 2 wines in the middle of the pack left me incredibly impressed. They belong in every collector's cellar.

## MUGA Reserva Seleccion Especial 2004

**\$38-/bot**(compare to \$50)

When the Reserva 2004 was released about 2 years ago I knew this winery had done extremely well in this classic vintage. The wine even made it to the Wine Spectator's top 100 wines of the year. Last week when I tasted the Selection Especial I was blown away.

As the name indicates this is a special selection made from the finest grapes and barrels. The grapes used are from original root stock. They vary in age from 17-76 years of age and are planted facing south. The wine was incredibly complex and rich -at \$38 this is easily the best value in Rioja today. When J Raynolds gave this wine a **94 point** rating in Parker's Wine Advocate back in February of 2008 he either underrated this wine or it has gotten that much better with some more bottle time. I would give this 95-96 points it is that good. This is a do not miss wine!

From WA: 94 points: *"The 2004 Muga Reserva Seleccion Especial is deep crimson-colored. Dense and packed, it offers up aromas of cedar, spice box, mineral, pencil lead, and assorted black fruits. It nicely conceals enough structure for 6-8 years of evolution. This lengthy effort should drink well through 2030."*



## Collector's Corner:



**MUGA Prado Enea 2001**

**\$54-/bot.** (Compare to mid \$60's)

If you like traditional wines and especially traditional Rioja you would love this Grand Reserva offering which is already starting to show some classy, mature balsamic nuances. 2001 was the finest vintage in Rioja since the famous 1991 and 1994 and it is only now that this wine is being released. The Prado Enea is the most traditional in style of all the Muga line up -if you enjoy traditional Burgundy or Barolo it is a wine that should be right up your alley. The PE is snapped up by eager collectors worldwide -as it is a wine that has a reputation of long aging potential. With some additional age it often sells at a hefty multiple of its original release price.

I do not recall ever tasting a young Enea which was that impressive. Tasting next to me last week was Bruce Schoenfeld who often writes for Wine

Spectator's Magazine. His comment "while I usually prefer the Torre Muga (another of the most famous Muga offerings) this Prado Enea is stealing the show today" While official ratings are not out yet for this wine I would highly recommend you stash away some of this great wine -quantities are limited.

### **Did You Know?:**

The Indianapolis race track home to the famous Indy 500 car race which is run on Memorial day weekend was built 100 years ago! Think about that for a moment -in 1909 there were not many cars on the road, or many paved roads for that matter. So much has come & gone for US auto makers especially in the last few months. This weekend they will race on an oval track that was built way before most car makers were established. Even famous baseball fields like Wrigley, and Yankee Stadium (which are now gone) were not even built yet.

Have a great Memorial day weekend.

**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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