

Having trouble viewing this email? [Click here](#)



WINEPAIRINGS
Wine Concierge Service

Your Source of Wine for Every Occasion

Notes From The Cellar "NFTC" Newsletter
August 21, 2009



Something for everyone- a lot of good wine at great prices

The summer of 2009 will go down in history for many reasons. One thing I am certain of, when you look back, you will fondly remember the great wines you managed to score. (don't miss today's collector corner!). Combine some great wines from excellent vintages with super low prices, and you got the perfect excuse to rationalize that extra purchase or 2. The economy is forcing the distribution channels to slash prices regardless of quality -there is no rime or reason for some of this stuff, but whenever I see some crazy price on some killer juice, I am just hopeful that I can grab it before some other vultures sweep down. In the last 6 weeks I was offered more than 1000 different wines on close outs and specials! Unfortunately much of it was plunk. As I keep stating -a deal on a mediocre wine won't make it taste better. The better wines disappear very fast, sometimes within minutes...Sometimes we only get a few bottles, sometimes a few cases. Sometime we can get more, most time not.

Today I put together a unique list - a variety of wines at many price ranges. Each represents a region where you can find tremendous value. In addition, what they all have in common, is that when considered in context of their respective peers, they compete very favorably with similar quality bottles that often cost much more. In other words, they are all bargains.

Caveat! At these prices they will not stick around for long. That is the reason why I had to get these out en mass. -more wines than I usually write about in a single newsletter. While a little lengthy, I encourage you to scan the entire list -to ensure that you have a chance to get your hands on as many as possible, So that this NFTC doesn't get ridiculously long I depart a bit from my usual format of giving you lots of background info. Today you get just the highlights. If you do your own further research I am sure you will be impressed. Happy hunting.

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

La POUSSIE Sancerre, Loire 2006

\$28.50/bottle, or \$27-/bottle- with our cash discount

It's in this region of the Loire valley of France that the world's most famous classic expressions of the Sauvignon Blanc grape come from. Long known by insiders, to be one of the finest producers due to the perfect exposure, climatic conditions and soils of their amphitheater shaped vineyard depicted on the label. La Pousse is also known to offer their excellent wine at a very reasonable price level. So when this showed up on clearance sale it was an easy call. Quantities are very limited.



Wine Spectator,

Score: 90 Release Price: \$36 Region: Loire Issue: Jun 15, 2009

A lengthy, pure, unadorned style, with a beam of citrus peel and floral notes that is backed by hints of straw, wet stone and mineral. The finish is long and very stylish. Drink now through 2010.

TOAD HALL Cellars, Pinot Noir, Carneros Napa 2005

\$23.75/bottle, or \$22.50/bottle- with our cash discount

From a small boutique winery making premium wines since 1984 comes this little Gem. 2005 was a great year for Pinot Noir in Carneros and this vintage has long sold out in the winery. When I run some internet searches I found out that this vintage pretty much disappeared.



The winery switched distributors. Since the former Distributor is no longer carrying the brand and they had a few cases left, that they offered us at a sweet deal. Thank you very much, after all this artisan small production wine sold for over \$30 on release. Considering the additional investment in aging, this would normally sell for a nice premium.

I loved this wine when I tasted it last week. Often Cali Pinot can get too heavy, especially if like me, you like the more delicate examples from Burgundy. While this maintains its distinct Carneros roots, it has a nice balance which makes it a great pairing wine with a large variety of foods. Nice dark fruit & cola notes, this velvety smooth medium weight wine will go great with grilled salmon, game birds, or a pork tenderloin. A unique treat-perfectly aged, it is ready for immediate consumption and gratification. (I do recommend a 1 to 2 hr decant for maximum pleasure). Based on how well this tasted the next day, I suspect this may even improve further. At this price you can afford to stock up, drink now and over the next few years.

To find an aged, perfectly stored and well made Pinot Noir from Napa that drinks like a \$40 bottle, below the original release price is almost unheard of. For under \$25- you can't go wrong here.

Two outstanding Moscatos from the Master

We try and feature a nice fresh Moscato every summer. At the top of the pyramid are names such as **La Spinetta, Peronne and Marcarinni** -it is perhaps the wine I get the most glowing feed back on, from those trying it for the first time.

Effervescent, low in alcohol and refreshing- it is the best wine to pair with summer fruit such as ripe peach or cantaloupe, all coming into prime season right now. Of course you can pair it with a fresh fruit tart anytime. In fact many folks love it with most desserts.

I enjoy these wines on a hot afternoon, and they also makes a great pre- dinner appetitive. Unfortunately there are plenty examples of Moscato that are just a sticky mess, and even worse is cheap Spumante that will give you a nasty headache...

If your only experience with this type of wine are from some banquet or a cheap substitute for champagne, than you are trully missing out. Fortunatly the handful of dedicated producers mentioned above make amazing Juice.

There are not many regions in the world where for the cost of less than 2 movie tickets you can get one of the best expressions of the local wine. While Price is not a guarantee of quality, step up and pay a modest premium of about \$5- 8 to the average cost of a bottle, and you can get to the top -a very affordable luxury, well worth the upgrade..

Perrone is a Moscato specialists. In addition to his excellent traditional version, he also makes a very unique red Moscato. We feature both wines today -a can't miss proposition. And a guaranteed crowd favorite at your next gathering.

"proprietor Stefano Perrone makes the reference-point Moscatos from Asti."

-Antonio Galoni in the Wine Advocate

ELIO PERRONE Moscato d'Asti Sourgal 2008

\$19-/bottle, or \$18-/bottle- with our cash discount

This is a classic Moscato with nice acidity to balance the sweet flavors up front. It stays light and lovely which make it so easy to drink -green apples, tropical fruit and orange peel. The absolute key to a good Moscato is in it's freshness. -this just got in direct from the distributor in time for the end of summer and the upcoming holiday season.

ELIO PERRONE Bigaro 2008 (red)

\$21-/bottle, or \$20-/bottle- with our cash discount

A red Moscato? Indeed -it's actually a beautiful dark pink. Strawberry Cherry and hibiscus are the common flavors often used to describe this wine, its very unique and delicious. If you are a Moscato fan you will not want to miss this. Here is what Antonio Galoni said about the last batch from 2007 *"A perennial favorite at my house, this wine never fails to provide immense pleasure. It is a superb accompaniment to cooked, rather than fresh, fruit desserts. Blueberry cobbler and rasperry jam tart come to mind as two fabulous matches "*

Collector's Corner

Tenuta SETTE PONTI Oreno Toscana IGT 2006

\$72.50/bottle, or \$69- !!!/bottle with our cash discount (released at \$110-)

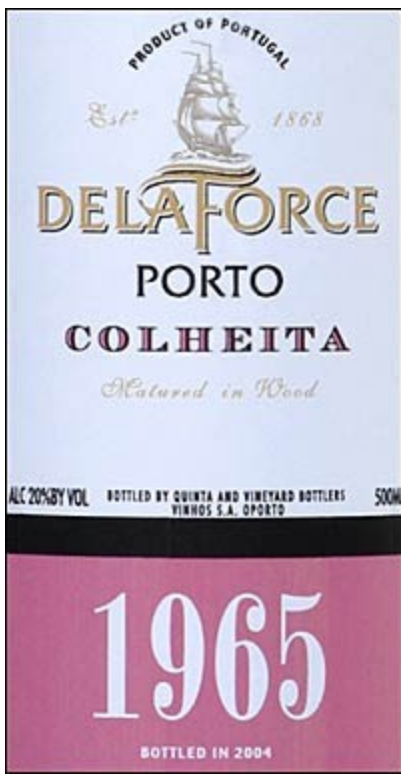
Four years ago at the Wine Experience in NY I "discovered" this wine. It was the 2004 vintage. Over 2 nights of tastings, It stood out against some formidable competition from some of the most famous Super Tuscan wines: . The big boys with familiar names included wines such as Sassicaia and Ornallia. At over \$100 a bottle, the Oreno was not a cheap, but what it offered in quality was impressive, and at a fraction of the price it was the hands down winner.

For me it was the perfect wine to keep a watch for -the relative new kid on the block, not yet as famous, but offering undisputed superb quality - one to look for, should a good opportunity present itself. It has been a special wine to collect in both subsequent vintages. Recognition followed. After a 95 point score from Wine Spectator magazine for the 2005, at the end of 2008 **the 2006 Oreno with a 96 point score was declared as the no 15 wine in the top 100 wines of the year.** You can imagine my amazement to find this wine at a substantial blow out price by the local distributor -"must be a miss print" I thought...but no, here it was. I am not going to ask too many questions but this is a can't miss proposition.



Wine Spectator, Score: 96 Release Price: \$110 Issue: Oct 15, **2008 Top 100: 2008, Rank: #15**

"Shows loads of black licorice, blackberry and toasty oak. Full-bodied, with supersilky tannins and a long, long finish. Has wonderful concentration and balance. Structured. Cabernet Sauvignon, Merlot and Sangiovese. Best after 2013. 3,250 cases made."



DELAFORCE, Colheita Port 1965 500ml

\$86-/bottle, or \$82-/bottle- with our cash discount (released at \$150)

In 2006 Delaforce released several old Colheita ports, amongst them were the 1944 and the 1965. The 1965 was priced at \$150 bottle and the 1944 at about \$430. There is an exponential relationship between the age of a port and it's price -it's a function of scarcity and prestige. But while a very old port from a good vintage will be better than a younger port from a comparable vintage, the same does not always hold true. This was just such a case, where I fact the 1965 once tasted, was regarded as the better port by several knowledgeable port drinkers.

So when I was offered a close out deal on both of these years -it was the 65 I was personally excited about. (If for any reason you have a sentimental reason to seek the 1944 let me know -I may still be able to get it and for a serious discount. I am sure that it is a nice drink as it did get a 93 point review in FTLOP)..

With 40 years of aging in wood and solid reviews, the 1965 is a screaming deal, especially if you know someone born in 65 or celebrating a special occasion on that year. Here is a bottle that can be a center piece of many celebrations for many years to come. This will also make for a gift that would be greatly appreciated by any port lover.

As an interesting side note - After the release of these wines, in one of the wine blogs my friend, Port Guru and author of "For The Love of Port" newsletter; Roy Hersh commented that bottles that were offered for sale by a retailer, at the discounted price of \$119 were a good buy....I guess this just reinforces the value here. Enough said.

Thanks for all your support and referrals.

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

Paul David, Chief Fermented Grape Taster.

WINEPAIRINGS

- Your wine concierge service. Contact us for all your Wine needs. [Our full range of Services](#)

To Purchase, or Contact Us: Send us a reply

Email : paul@winepairings.biz or Tel: 303-331-8008

For more info: [Our Website](#)

"Notes From The Cellar " or NFTC in the subject line is our free e-letter sent periodically when items of interest may be available. If you got this e-mail chances are that you or someone you know expressed an interest in being on our list.. Our Email list is strictly in house. we do not share it, or sell it what-so-ever.

All orders are sold and shipped by a licensed Colorado wine retailer. Title passes to you, the buyer, in Colorado.

The buyer is solely responsible for the shipment of wine. We make no representations concerning your legal right to ship or receive wine into any state outside Colorado or any country outside the United States. By placing any wine order with us, you authorize *WINEPAIRINGS* to act on your behalf to engage a common carrier to deliver your order to your selected destination.

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.