

Notes From The Cellar (NFTC); Winepairings e-letter September 24, 2008
A 95 point 2004 Tuscan and a very affordable CDR.

It's officially fall and there is a nice crisp chill in the morning air. Makes me think of good rich red wines good anytime really, but even more so as the seasons change. There are good wines out there to be had, but the good deals are being snapped fast. Those are the ones we try and scoop for you. On the other hand, many wines are seeing price increases and with the economy in the toilet many of those will go unsold. We will keep an eye out for them until they get discounted at which point we will pounce -so make sure you don't miss out on future newsletters.

This week a nice little number from the excellent 2005 vintage in the Southern Rhone:

Today's Wine Deal \$\$\$

Domain de Couron Cote Des Rhone Villages 2005 \$17-

Didn't know much about this until I tasted it. When a wine is head and shoulders above the quality you expect from it's pears you take notice. This was loaded with rich black berry fruit and ready for immediate enjoyment. Very well balanced with classic notes of herbs what the French often call Garrigue and even a whiff of black olive tapanade. The kind of stuff that makes a good CDR so food friendly. The wine is a classic blend of Grenache Mouvedre and Syrah -a small premium cuvee from the CDR Villages appellation (not to be confused with the "regular" CDR from the same producer, available at lower price but not nearly as exciting). You get fantastic quality for the \$ since this was a reload of the older (better) vintage, and now the wine has had time to mellow a bit in the bottle. This will help anyone who wants to spend a little but still drink great.

COLLECTOR'S CORNER

One of the best Tuscan wines from the superb 2004 vintage

Isole e Olena Cepparello 2004 \$57-

This is a favorite of Italian wine collectors in any vintage. Simply put it offers superb quality for the price and as such older bottles always see price appreciation. (Bottles of the last great vintage 1997 are sold at \$150-200 and higher). Unlike the Felsina we featured several weeks ago, this wine is made in a much more modern style and is much more suitable for early consumption. Add the fact that this particular release is from the superb 2004 vintage and you have a true winner. I got to taste this along side 30 plus other wines from the region and it was the clear winner. Loaded with cherry & strawberry aromas, classic structure and flavors, this was the best young Cepparello I have ever tasted. A check on Parker's ratings confirmed this to be the highest rated Cepparello ever ! at a whopping 95 points (review below). While already great I know this will be even better for those of you willing to delay gratification by a few years. I am going to stash o few of those bad boys away deep in my cellar.

If you love a world class Tuscan wine but are tiered of the \$200+ price tags that come with most these days, this is the cure: Here is Antonio Gallonis review in Parker's Wine Advocate Jun 2007:

*“The estate’s 2004 Cepparello (100% Sangiovese aged in French oak, 1/3 new) was made from minuscule yields of just 600 grams per plant and is even better than the 2003. It exhibits a livelier color, fresher aromatics and a nuanced personality, all the products of a more balanced growing season. It boasts layers of vibrant fruit intermingled with subtle mineral and licorice notes, showing outstanding length on the palate and fine, noble tannins. A wine of extraordinary elegance, it has been stunning on the two occasions I have tasted it so far. That said, readers who want to experience this wine’s full array of tertiary notes will have to give this wine time to mature in the bottle. It is highly recommended. Anticipated maturity 2009-2022. “ **95 points***

EVENTS:

a couple of restaurants in the Highlands neighborhood are offering some cool deals:

Swim Club 32 is having all their wines at ½ price on Wednesdays

And one of my favorite places the **Highland Garden Cafe** will have some live Jazz and a few complimentary wine tastings tis month. Contact the restaurants directly for more info & tell them I sent you.

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

Paul David, Chief Fermented Grape Taster.

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