



February 4*2*GO Combo

2007 Winery of Good Hope Chenin Blanc, South Africa – Regularly \$8.99

These vineyards are predominantly old, bush vines in the Helderberg area of Stellenbosch, relatively low-yielding. 2007 was a truly wonderful vintage, with spells of intense heat and prolonged coolness just about at the exact times each was required. Rainfall was excellent and evenings were cooler than usual, which means harvesting was later than usual and with better natural acidities. All fruit is hand-picked. Separate parcels are picked individually at varying ripeness, in order to build good complexity of acidity, fruit, depth and minerality. It was vinified with minimum skin contact, using free run juice only. A cool fermentation in stainless steel tanks with neutral yeast (favoring fruit enhancement) is followed by lees contact for 5 months, with regular stirring. This process develops palate weight, freshness and enhanced texture to the wine. The components were blended a month prior to bottling, while still on the lees, to allow total integration of the final wine before preparing for bottling. Chenin Blanc is an extremely versatile grape, able to make excellent wines in many different guises, from Late Harvest to classic dry styles & Méthode Champenoise. This example is wonderfully lively, fruity yet dry and beautifully balanced. With flavors of pears, currants and flint, there is plenty of mouthfeel and juicy fruit, finishing with a refreshing mineral length. A true noble varietal, Chenin deserves to be taken seriously – even for everyday drinking wines such as this. **WINE ENTHUSIAST on the 2006: “90 POINTS; Number 8 of THE TOP 100 BEST BUYS OF 2007”**

2006 Clos du Bois Reserve Russian River Chardonnay, Sonoma – Regularly \$16.99

Most of us are familiar with the regular Sonoma bottlings of Clos du Bois, but haven't branched out to try their Reserve wines. This is your chance! This wine is comprised of 100% Chardonnay fruit sourced from premiere Russian River Valley vineyards. Winemaker Erik Olsen says, “The wine's lush, well-integrated oak and smooth, creamy texture were achieved by aging it *sur lie* for eight months before bottling.”

The 2005 vintage received 88 points, The Wine Spectator - “A bold, ripe, fruit-driven style, with layers of fig, melon, pear and apple. Well-focused, elegant and lively, with a lingering, persistent aftertaste. Drink now. 37,000 cases made.”

2004 Castle Rock Zinfandel, Monterey – Regularly \$11.99

Started in 1994, Castle Rock is committed to a business practice of keeping overhead costs to a minimum. This means that the company does not employ a large staff of employees, has no elaborate facilities or real estate, and operates with a very modest promotional budget. As a result, funds are channeled to where they can do the most good, into the quality of the wine. Their grapes are grown in the most prestigious regions in California, Washington, and Oregon and the wines are all made in and bottled at wineries boasting state-of-the-art equipment. This Monterey Zin is a medium-bodied wine with outstanding complexity and character. Bright flavors of black fruit, raspberry and plums are mixed with notes of pepper, spice and earth, lead into a soft and lingering finish. You may want to serve this with chicken, steak or lamb.

2004 Bodegas Palacio ‘Crianza’ Rioja, Spain – Regularly \$10.99

From the excellent 2004 vintage comes this delicious red, a feast for the senses. Composed of destemmed, 100% Tempranillo grapes, this beauty fermented under temperature-controlled conditions on its skins. A long maceration between 21-28 days was followed by malolactic fermentation. It was aged in Bordeaux-type barrels of French oak for 12 months prior to bottling, with minimal filtration. After 8 months in bottle, the wine was released for sale. This red is generous and balanced, subtle but intense. The color is intense, deep ruby red. An aroma of blackberries and raspberries nicely mixes with a touch of vanilla from the French oak barrels. The taste is full, long and complex with an elegant balance and a fruit-packed finish.