



March 4*2*GO Combo

2006 Andreza Loureiro Escolha, Portugal – Regularly \$10.99

“The 2006 LOUREIRO “ESCOLHA” (ANDREZA) is 100% Loureiro, one of the common grapes in the Vinho Verde region. The “Escolha,” in essence is a special selection. While much of the current excitement in Vinho Verde comes from the 100% Alvarinhos, this bottling, among others, proves that Alvarinho isn't the only single varietal worth seeking out. As is typical of this varietal, it is crisp, aromatic and refreshing, but it also shows a certain toastiness on opening, perhaps because it spent four months on the lees. As it warms up, the toast fades and its grassy component becomes rather more obvious, as well as its ripe and succulent fruit. It shows that it has personality and finesse, as well as lots of flavor. It manages to be at once crisp and fruity, a feat not always easily managed. The fruit is hardly shy or subdued. Although elegant and bright, it never seems thin or simple, and it registers 12% in alcohol. It is a lovely wine, with a lingering, flavorful finish and a surprisingly rich texture despite the crispness. I am betting that this will hold well a couple of years, but I suspect it will always be more interesting when it is freshest. Drink now-2010.” - **90 Points, Wine Advocate**

2005 Gloria Ferrer Chardonnay, Carneros - Regularly \$15.99

For more than 20 years, Gloria Ferrer Caves & Vineyards, the first sparkling wine house in the Sonoma Carneros region, has been producing wines using the grapes of the Champagne Region in France, Chardonnay and Pinot Noir. Originally a producer of sparkling wines, they've been producing estate grown and bottled still wines since 1991. The Carneros Chardonnay is whole cluster pressed to minimize extraction of bitter compounds, 100% barrel fermented, with a partial malolactic fermentation (37%) that balances the wine and contributes richness and complexity to the blend, while maintaining lively natural acidity. The wine was aged for nine months exclusively in French barrels (34% new) and Battonage (stirring of the lees in the barrel) was performed every three weeks for six months to contribute richness to the palate.

2005 Berberana Number 1 Shiraz/Tempranillo, Spain – Regularly \$8.99

Bodegas Berberana was founded in the Rioja Region in 1877 by the Martinez Berberana family. They combine new technologies with their century old traditional winemaking practices and produce wines that have won many international competitions. They have produced this delicious wine from Castilla y Leon, which is the largest region of Spain, home to a province which boasts more medieval castles than anywhere else in Europe. Tempranillo's aromas and flavors combine elements of berryish fruit, herbaceousness, and an earthy-leathery minerality. The blending of Shiraz adds an element of juicy ripe fruit with peppery spice on the finish. This is a very approachable wine with very soft tannins. Great for sipping on its own or pairing with barbecued ribs.

2005 Wente Sandstone Merlot, Arroyo Seco, Monterey - Regularly \$13.99

Wente Vineyards is California's oldest family owned and continuously operated winery. Founded in 1883 by C. H. Wente, the winery is now managed by the fourth and fifth generations of the Wente family. The name Arroyo Seco literally translates as "Dry Creek". Here, on steep terraces, soils are less fertile and are comprised mostly of sandstone requiring the vines dive deep to find nourishing water. This appellation has one of the longest growing seasons in California, enabling the grapes to retain their natural acidity and intense varietal character. The slightly cooler coastal climate and distinct gravelly soils of Arroyo Seco help produce beautifully balanced wines. The blend for this wine includes 86% Merlot, 5% Cabernet Sauvignon, 4% Syrah, 4% Barbera, and 1% Zinfandel. Each was aged six months in oak before the final blending and bottling. Aromas of herbal tea, licorice and blackberry are accentuated by hints of spice and perfume. This Merlot is full bodied with a smooth mid-palate that showcases flavors of cherries with tobacco undertones.

