

# UNCORKED

**Empire Wine & Spirits**

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Summer Hill Plaza

Next to Super Stop & Shop

Kingston, MA

**NEWSLETTER**

**Cotuit Liquors**

(508) 420-5899

3858 Falmouth Rd

Marstons Mills, MA



## SPRING EDITION 2010

### 2006 Ferrari-Carano Cabernet Sauvignon, Alexander Valley

Don and Rhona Carano's uncompromising commitment to quality has made their wines nationally acclaimed since 1985. The aromas and flavors of espresso, caramel, chocolate, blackberry, and spicy black current make this wine one of the most popular Cabernet Sauvignons in restaurants across the country. The 19 months in oak barrels, and then 6 months resting in the bottle allows for the perfect balance of fruit, tannin and oak. Be sure to enjoy this succulent wine with roasted or broiled red meats and continue to sip with your chocolate dessert.

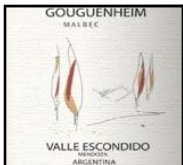
Reg. \$29.99 Sale \$25.99



### 2008 Gougenheim Malbec, Argentina

In Tupungato Valley south of Mendoza, at the foothills of the Andes Mountains, lays the El Valle Escondido. These vineyards are over 3,280 ft elevation creating wines that have intense fruit but soft tannins. The black cherry, chocolate, sweet plum and violet aromas lead into the supple flavors and long finish. Drink with empanadas, a common treat in Argentina, sausages with red sauce, or enjoy with your barbecue.

Reg. \$ 11.99 Sale \$9.99



### 2007/8 St. Francis Chardonnay, Sonoma



*Named one of "12 Terrific Chardonnays for \$22 or less" by Wine Spectator!*

St. Francis is known for their bold full-bodied wines which are a direct expression of their winemaking philosophy - "maximum extraction, minimal intervention." This hand-picked Chardonnay has ripe fruit flavors, crisp acidity and a rich lingering finish. A good choice for our *Newsletter Recipe*.

Reg. \$14.99 Sale \$12.99



**FAT BARREL**  
WINE COMPANY

Bob Lynde traveled to South Africa in 1994 and fell in love with its beauty and its people. He also witnessed one of the world's largest humanitarian health crises unfold, the HIV/AIDS pandemic. Because he wants to be socially-conscious, a portion of Bob's African import sales revenue will benefit Africare. A portion of the sales in Massachusetts will go toward the Pan-Mass Challenge for cancer research at the Dana-Farber Cancer Institute. Help to **make a difference** while you enjoy a delicious bottle of wine!

### 2009 Fat Barrel Sauvignon Blanc, South Africa

With beautiful minerality and soft citrus acidity, this wine leaves your palate fresh and clean. If you like Sancerre, **you'll love** Fat Barrel Sauvignon Blanc.

### 2009 Fat Barrel Chenin Blanc, South Africa

Fresh and floral, bright citrus, honeysuckle and melon aromas and flavors with a mineral structure make this the perfect wine for Asian dishes and sushi!

### 2009 Fat Barrel Pinotage, South Africa

Pinotage was born from the union of Pinot Noir and Cinsault and it created the perfect barbecue wine.

Reg. \$12.99 Sale \$10.99



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This is an incredibly simple supper that comes together in minutes. You may even have the ingredients in your kitchen right now! Pairs well with most white wines, along with light-styled reds.

### PASTA WITH PANCETTA AND PEAS

16 ounces fettuccine  
8 ounces pancetta, diced (bacon can be substituted)  
1/2 large onion, chopped  
1 10 ounce bag frozen peas  
2 cloves garlic, minced  
1/2 cup grated Parmesan cheese  
Salt and freshly ground pepper  
1/2 lemon, juiced

Sauté pancetta in a large saucepan over medium-high heat until golden and crisp, about 6 minutes. Transfer to a paper towel to drain. In the same pan, sauté onions until softened, about 5 minutes. Add peas and garlic and sauté for 3 minutes.

Meanwhile, bring a large pot of salted water to a boil over medium heat. Add pasta and cook until al dente. Drain pasta, reserving 1 cup of the pasta water.

To the saucepan of onions and peas, add the pasta and pancetta. Stir in the Parmesan cheese. Moisten pasta with some of the pasta water, to your preference, and toss. Season with freshly ground pepper and additional salt, if needed.

Serve sprinkled with fresh lemon juice.

Recipe courtesy of Sunny Anderson

### **2006 Hahn Pinot Noir, Monterey**

The Hahn wines are made in a soft, fruity, supple style which make them a perfect everyday wine. Their Pinot Noir is slightly tangy, with soft spices that carry the rich mouthfeel well into the finish. You may want to try this wine with our *Newsletter Recipe*.



Reg. \$11.99

Sale \$9.99

### **2007 Culpeo Carmenere, Chile**

Culpeo wine is Certified Organic and Vegan!

The absence of chemical pesticides and herbicides results in the “clean” flavors in their wines. Although Carmenere is new to many of us, it was brought from France to Chile many years ago. The varietal is known for its herb, spice and smoky cherry flavors making it great wine for barbecues.



Reg. \$9.99

Sale \$7.99

### **NV Seven Daughters Red Blend, California**

This wine is all about fun, so invite your friends over! The blend of 50% Merlot, 17% Cabernet Franc, 17% Cabernet Sauvignon, 11% Zinfandel, 2% Syrah, 2% Carignan, 1% Sangiovese is sure to please everyone. Plenty of exuberant fruit, lush on the palate and spicy finish. Great with pasta or grilled foods.

Don't be serious, just enjoy!

Reg. \$11.99 Sale \$9.99



### **2007 Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley**

Located on the Santa Maria Bench in northern Santa Barbara County, Katherine's Vineyard is named after owner Barbara Banke's eldest daughter. The 2007 vintage was one of the finest ever, creating an intensely rich and powerful wine that is surprisingly elegant. **Always a favorite!**

Reg. \$19.99 Sale \$16.99



### **2008 Montinore Borealis "The Northern Whites", Oregon**

Organic! If you have enjoyed the Montinore Pinot Noir, you've got to taste this new white blend of 60% Muller-Thurgau, 23% Gewurztraminer, and 17% Pinot Gris. It bursts with fresh fruit aromas that are balanced with succulent flavors of peach and grapefruit ending with a clean, long finish. It's great with shrimp, scallops and cheeses - or just for sipping by the starlight.

Reg. \$10.99 Sale \$8.99



**Prices good through May 31, 2010**

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**For information on our latest wine tastings, seminars, 4 \* 2\* Go's and more!**