



July 2009

Grapevine

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Store Hours: Mon – Fri, 9 – 9 & Sun, 12 – 6

Celebrating wines from the oh-so-American Napa Valley

Boasting more than 300 wineries today, Napa Valley is internationally recognized for its wine. Its history, though, began with George Calvert Yount, the first person to plant vineyards on a private homestead in Napa in 1836 in what is now called Yountville. Twenty-five years later, Charles Krug established the Valley's first commercial winery, followed by, among others, Schramsberg in 1862, Beringer in 1876, Inglenook in 1879 and the famed Chateau Montelena in 1896, the seventh largest in the Valley at the time. This development led the way to nearly 150 operating, commercial wineries before the turn of the century, a sure sign of America's growing taste for wine.

This growing industry had barely gotten started, however, when it was knocked off its feet by two powerful rivals: the arrival of phylloxera -- the root louse that destroyed grapevines -- and then



Prohibition in 1920, which lasted until 1933. Its repeal paved the way for a recovering and then thriving industry, once again. It was during these years that the Mondavi name became affixed to the wine industry, eventually becoming one of the predominant signatures of premier American wine. And in 1976 Chateau Montelena earned international recognition when its 1973 Chardonnay was chosen over French Burgundies at a blind tasting in Paris.

While the prevailing Napa style is lush, fruity, buttery and oaky with a high alcohol content and there are many devotees to that style of wine, plenty of Napa -- and California, in general -- winemakers including Chateau Montelena and Robert Mondavi strive to make wines with restraint, adhering to more traditional winemaking processes that result in crisp, subtle, structured wines with lower alcohol percentages. Mondavi eschewed the popular

American taste for 'bigger is better,' instead striving to make wines more in the Bordeaux style; and while there are obvious differences, with Mondavi showcasing more fruit than a traditional Bordeaux, a Mondavi Cab is far leaner than many other Napa Cabs.

This broad spectrum of winemaking without adherence or obligation to any one particular custom could be a metaphor for the independent spirit upon which America was built. And it is this diversity which affords consumers limitless options for pairing wine with food. So, whether your summer picnics are centered around grilled steaks and baked potatoes or fajitas and rice and beans (or myriad other menus) Napa wines can accommodate nearly any tradition. ♦

**15% off all wines
without pink-
sticker pricing all
summer long!**

Great Savings with Sale Prices on July Gems -- 15% off all wine all summer!

Summer Whites

Crisp, minerally, refreshing; some with a hint of sweetness. Find your perfect outdoor white.

- Muscadet Côtes de Grandlieu 2007 FR \$9.99 (reg \$11.99)
- St. Urbans-Hof Riesling 2008 GER \$11.99 (reg \$13.99)
- Côté EST Grenache-Chardonnay-Marsanne 2008 FR \$9.99 (reg \$11.99)
- Chateau Bois-Martin White Graves 2007 FR \$15.29 (reg \$17.99)
- Le Lune Gavi 2007 IT \$13.99 (reg \$16.99)
- Les Rials Loin de l'Oeil 2008 FR \$7.69 (reg 8.99)
- Louis Latour Ardèche Chardonnay 2006 FR 3/\$24.99 (reg \$9.99)
- J Pinot Gris 2007 CA \$15.39 (reg \$17.99)
- Santi Sortesele Pinot Grigio 2007 IT \$10.99 (reg \$13.99)
- Osterreich Grüner Veltliner NV AUS \$9.99 (\$11.99)
- Monkey Bay Sauvignon Blanc 2008 NZ \$8.00 (\$10.99)
- Groth Sauvignon Blanc 2008 Napa \$15.99 (\$18.99)

Zins for the Barbeque

Fruity, jammy, big wines, Zins are made for hearty grill fare and lots of raucous company.

- Gluttony Old Vine 2006 Lodi \$49.99 (reg \$75.99)
- **Rancho Zabaco Heritage Vines 2007 Sonoma \$11.99 (reg \$13.99) Rebates: \$10 off 3 btls/\$25 off 6 btls
- Four Vines The Sophisticate 2007 Sonoma 92 Pts (WS) \$19.69 (reg \$23.99)
- Zin 91 Old Vine 2006 CA \$12.99 (reg \$14.99)
- Rosenblum Vintner's Cuvée XXX Sonoma \$9.99 (reg \$11.99)
- Redemption Zin 2006 Dry Creek Valley \$16.99 (reg \$19.99)
- 7 Deadly Zins 2006 Lodi \$12.99 (reg \$15.99)
- Marietta Old Vine Red Lot # 48 CA \$11.99 (reg \$13.99)
- Rabbit Ridge Barrel Cuvee Central Coast 3/\$24.99 (reg \$9.99)
- Ten Mile 2006 CA \$8.49 (reg \$9.99)
- Klinker Brick Old Vine 2006 Lodi 87 Pts (WS) \$15.29 (reg \$17.99)
- Layer Cake Primitivo (aka Italian Zin) 2007 IT \$13.99 (reg \$16.99)

Pinot Noir

Light in body, but redolent with cherries, cola, earth, tobacco, violets: Pinot is perfection.

- Nuar Nero D'Avola 2005 Sicily \$12.99 (reg \$14.99)
- Joseph Drouhin La Foret 2006 Burgundy \$11.99 (reg \$13.99)
- Au Bon Climat 2007 CA \$20.49 (reg \$23.99)
- Rodney Strong 2007 Sonoma \$16.99 (reg \$19.99)
- Willamette Valley Vineyards 2008 \$16.99 (reg \$19.99)
- **Rosemount 2006 AUST \$7.50 (reg \$9.99) \$2 rebate on single btls, up to \$24 on 12 btls
- Apaltagua Reserva 2008 CH 3/\$24.99 (reg \$9.99)
- Greg Norman 2007 CA \$13.59 (reg \$15.99)
- Schug 2007 Sonoma \$17.99 (reg \$20.99)
- Domaine Besson Givry 1st Cru 2006 Burgundy \$20.39 (reg \$23.99)
- Morgan Twelve Clones 2007 Santa Lucia Highlands \$26.49 (reg \$30.99)
- Bogle 2007 Russian River Valley \$13.59 (reg \$15.99)

Garden of Rosés

Strawberries and spice and everything... A chilled Rosé is a terrific picnic wine. Light, fruity, refreshing, but with substance enough to keep red lovers happy, too.

- Les Lauzeraies Tavel 2007 FR \$11.99 (reg \$13.99)
- Bieler Père et Fils 2008 Provence 3/\$24.99 (reg \$9.99 ea)
- Gayda 2008 FR \$10.99 (reg \$12.99)
- Wild Rock Vin Gris 2008 NZ \$13.59 (reg \$15.99)
- Caves de l'Angevine Rosé d'Anjou 2007 FR \$8.99 (reg \$10.99)
- Hermann J. Wiemer Finger Lakes \$8.49 (reg \$9.99)
- Parallèle 45 2006 FR \$9.99 (reg \$11.99)
- Mulderbosch 2008 SA \$9.99 (reg \$11.99)
- Red Bicyclette 2007 FR \$7.69 (reg \$8.99)
- Belcanto di Bellussi Sparkling Cuvée IT \$15.99 (reg \$17.99)
- Schramsberg Mirabelle Brut Sparkling CA \$21.99 (reg \$29.99)

From the Spirits World: More Great Sales and Mail-in-Rebates

Gilbey's Gin

\$14.99 - 1.75 ltr
- 5.00 - mail-in-rebate
\$ 9.99 - final cost

* \$20 mail-in-rebate on 4-btl purchase
Save \$7 per btl
After case discount and mail-in-rebate
(reg \$16.99)

Tenure Vodka From Poland

\$22.99 - 1.75 ltr
- 20.00 - mail-in-rebate
\$ 2.99 - final cost

Save \$27 per btl
After case discount and mail-in-rebate
(reg \$29.99)

Look for
*Wines for
Track Season*
in the August
2009 issue of
Grapevine.

Bombay Dry Gin

\$34.99 - 1.75 ltr
- 6.00 - mail-in-rebate
\$28.99 - final cost

Save \$10 per btl
After case discount and mail-in-rebate
(reg \$38.99)

Jose Cuervo Especial Tequila

\$18.95 - 1 ltr
- 2.00 - mail-in-rebate
\$16.95 - final cost

* \$20 mail-in-rebate on 5-btl purchase
Save \$4 per btl
After case discount and mail-in-rebate
(reg \$20.99)

July Staff Wine Picks

Sheila - Bieler Père et Fils Rosé (2008) Provence, FR 3/ **\$24.99** (reg \$9.99 ea) A blend of Syrah, Grenache and Cabernet, this crisp rosé has aromas and flavors of strawberries and green apple and a clean, dry finish. A must for fried chicken and macaroni salad. Put out the red checkered tablecloth.

Damian - Girard Artistry (2006) Napa Valley **\$33.99** (reg \$39.99) Awarded 92 Pts from WS, this seductive Cab blend is richly textured and elegantly balanced with good fruit and tannins. If you're grilling big meaty steaks to serve with buttery potatoes and salads with blue cheese, this is your wine.

Seaborn - Louis Latour Pouilly-Fuissé (2007) Burgundy, FR **\$16.99** (reg \$19.99) Beautifully balanced with a touch of oak, which lends the bright green apple flavors a luscious creaminess. Fabulous with grilled fish, seafood kebabs or lemon grilled chicken.

Denise - Trefethen Vineyards Double T Red Wine (2006) Napa **\$18.69** (reg \$21.99) A blend of the five classic Bordeaux grapes, this is truly a fantastic Meritage for the price. Anything from burgers or venison to lamb or grilled game will complement the berry flavors and rich chocolate finish.

Ian - The Terraces Zinfandel (2005) Napa Valley **\$26.49** (reg \$30.99) Reminiscent of a good Gigondas from a ripe vintage, the licorice, earthy underbrush and raspberry fruit sing on the palate.

Hunter - Gruet Brut Blanc de Noirs Sparkling Wine (NV) New Mexico **\$14.49** (reg \$16.99) It's delicious! Tastes like strawberries in a flute. Enjoy with crab legs and good company.

Graham - Four Vines 'The Sophisticate' Zinfandel (2007) Sonoma **\$19.69** (reg \$23.99) Big, rich and complex, the cedar and earth aromas and flavors and smooth, rich tannins (alive with Zin's classic, briary fruit) will blow you away. Perfect for slow-cooked ribs.

Wine Tastings Fri, 4-8 & Sat, 2-6

Fri (7/3, 7/10, 7/17, 7/24, 7/31): Friday Sojourns: Taste wines from every grapevine and pocket of the globe on free-wheeling Fridays as we indulge our desire for whim. *Note: We'll have two Grey Goose Martini Tastings in addition to wines on 7/3, 7/4, 7,10 &7/11. Sign up in store to receive an almost-instant rebate within days of purchase. Money back effortlessly!*

Fri & Sat 7/3, 7/4, 7/10 & 7/11: Grey Goose Martini Tastings: Two weekends of tasting Grey Goose Martinis in addition to our regular wine tastings.

Sat 7/4: Wines for the Barbeque: Join us for a taste of a zippy white, a semi-dry Riesling, a pretty Rosé and a Spicy red. Find your perfect barbeque wine.

Sat, 7/11: Zin with Us: Our own Zin specialist, Ian Ostrander, will be on hand to chew your ear about everything Zin for this special tasting featuring a wide range of Zins and boneless barbeque ribs.

Sat, 7/18: The Pinot Spectrum: Experience Pinot Grigio, Pinot Blanc and Pinot Noir for a taste of summer.

Sat, 7/25: Rosé Garden: We'll have a great lineup of Rosés, a perfect summer wine for red and white lovers.

Julia Child's Dry Spice Marinade for Ribs

1 tsp salt
1/2 tsp fresh ground black pepper
1/4 tsp ground thyme or sage
1/8 tsp ground bay leaf
pinch of allspice
1 clove of mashed garlic

Mix all ingredients and rub into meat. Place in covered bowl and let sit at least six hours or overnight.

Bbq Sauce for Ribs

3 cloves garlic, crushed
4 Tbsp onion, minced
2 Tbsp olive oil
1 15 oz can of tomato sauce
1 6 oz can of tomato paste
2 Tbsp vinegar
2 Tbsp brown sugar
1 Tbsp Worcestershire sauce
1 tsp dry mustard
1 tsp cayenne
fresh ground pepper to taste

Cook the garlic and onion in the oil on medium-low until soft, and then add all the rest of the ingredients. Simmer on low for 20-30 minutes. Keep stirring it often so it doesn't burn, then refrigerate for a few days to allow the flavors to blend and mellow. Pour over ribs and marinate for six to eight hours.

Wine News, Events or Musings

Who said barbeques are for beer lovers only? While an ordinary Saturday -- or Monday or Wednesday -- during any month is a great reason to celebrate, summer is a festive explosion of barbeque and plenty of friends, wine and fun drinks to make it all come together.

So, let's focus on the wine or cocktails for your outdoor picnic. Pre-meal with tortilla chips and salsa or chilled shrimp, how about a fruity, frozen margarita or strawberry daiquiri? Or if you're ready for wine, a light Pinot Grigio or crisp Rosé might be just the ticket. And for your picnic meal: If you're pulling veggies or chicken off the grill, consider a Sauvignon Blanc or not-too-oaky Chardonnay -- or, maybe even a Pinot Noir laced with cola and cherry flavors for crisp-skinned chicken thighs. For burgers or steaks or ribs hot off the coals, just know there's a jammy Zinfandel or full-bodied Cabernet waiting for you.

Check out the tastings this month, and come in and let us help you find your perfect barbeque wine.

Frozen Strawberry Daiquiri

1 1/2 oz light rum
5 large frozen strawberries
1 oz fresh lemon juice
1 oz simple syrup
2 cups ice

Add all ingredients to blender and mix. Serve in chilled glasses. Garnish with strawberry, if desired.

Frozen Margarita

One lime
Coarse Salt
2 oz Jose Cuervo Tequila
1 oz Triple Sec
3/4 oz fresh lime juice
1 cup crushed ice

Rub lime around rim of margarita glass; dip glass into a plate of coarse salt. Blend Tequila, lime juice and Triple Sec with ice. Pour into glass, garnish with lime wedge and enjoy.

Check out Our Ongoing Store Specials

Mix & Match — Three for \$24.99 on select bottles
The 90s Club — Wines rated 90+ Pts for under \$20
Wine & Spirits offers year-round custom made gift baskets and a variety of wine bar gifts and accessories: Riedel glasses, foil cutters, corkscrews, decanters, wine stoppers and wine bags.