



July 2010

Grapevine

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A Trip Around the World of Sauvignon Blanc

While Chardonnay may be the world's most popular white wine, Sauvignon Blanc has its own allure, even though it is often dismissed or relegated to the ranks of ho-hum swillable white for the indiscriminate drinker. Be assured: That is not the case. Sauvignon Blanc possesses flavors of citrus, minerals, grassiness, herbs and green apple, to name a few. Its bracing acidity gives a crisp, clean mouth feel that makes it a wonderful aperitif and an excellent complement to lighter fare. Its aroma and taste are often described using vegetative terms — cut grass, asparagus or nettle. While many countries make Sauvignon Blanc, France, New Zealand and California are the biggest producers.

France

Sauvignon Blanc was originally a French varietal, grown in both the Loire Valley and Bordeaux, where it is often blended with Semillon. French Sauvignon Blanc is much less fruity than that made in New Zealand or California. Bordeaux's most esteemed Sauvignon Blanc comes from Graves. From here, the wines are dry and frequently described as flinty or minerally, with subtle herbs and fruit. The wine gained popularity



The soil around Touraine is very flinty and was the prime source of gun-flints for Napoleon's armies. The minerality imparted by this flint is one of the key elements that makes Sauvignon Blanc so refreshing and so...French.

in Sancerre and Pouilly Fumé in the 1960s. In these two regions, it has an alluring herbal character with aromas of mineral and melon.

New Zealand

New Zealand Sauv Blanc from the Marlborough region is a force to be reckoned with. The cooler climate results in wines with distinct citrusy, grapefruit characteristics. Sauvignon Blanc accounts for more than fifty percent of the wine production in New Zealand. A generalized division of New Zealand Sauvignon Blanc is based on the varying climates of the northern and southern regions. In the north, it tends

toward a riper and richer style with melon and stone fruit flavors. Southern styles are typically lighter and crisper with gooseberry and herbs, a little more French in style. More time on the vine in the cooler South promotes more vibrant fruit flavors with greater acidity.

California

In California's varying climates, Sauvignon Blanc adheres less to one particular style, like the leaner, stony French or the herbaceous, fruity New Zealand wines. California's range of growing conditions and temperatures, produces Sauvignon Blanc in a variety of styles. From grassy to fruity to

spicy, or even the less frequently used oak-influenced style. (Sauv Blanc is most often made in stainless steel barrels.)

In California, Sauvignon Blanc was looked down upon until Robert Mondavi in the late 1960s decided to make a Pouilly Fumé style wine because of one such wine he'd enjoyed. He named it Fumé Blanc to differentiate it from the sullied reputation of an overly sweet or personality-devoid wine for which it was pigeon-holed with good reason in the U.S.. Fumé Blanc elevated the wine to one worthy of attention and respect, and encouraged other producers to strive for this kind of quality that separated it from its former reputation as a wine lacking integrity.

Bottom line: Don't dismiss Sauvignon Blanc as bland or harsh or, *gasp!*, uninteresting. Like any grape, it is worth some investigation; and your own enjoyment is worth allowing yourself to be surprised. ♦

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Every Day!!!

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Value Priced Wines from the 90's Club — Fine Wines Rated 90 or Above...Under \$20

Marques de Casa Concha Cabernet Sauvignon 2007	91 pts. WS	Chile	\$16.99	(reg \$19.99)
Fetish 'The Watcher' Barossa Valley Shiraz 2006	90 pts. RP	Australia	\$19.99	(reg \$24.99)
Monte Antico Sangiovese/Merlot/Cabernet 2006	90 pts. WS	Tuscany	\$ 9.99	(reg \$11.99)
Ruffino Modus Toscana 2006	91 pts. WS	Italy	\$18.99	(reg \$22.99)
Marquis Philips Shiraz 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Concannon Chardonnay 2008	90 pts. WE	California	\$ 9.99	(reg \$11.99)
Bodegas Bilbainas Vina Zaco Tempranillo 2006 Top 100 (WS)	90 pts. WS	Spain	\$11.99	(reg \$13.99)
Thorn Clarke Shotfire Shiraz 2008	90 pts. RP	Australia	\$18.99	(reg \$22.49)
Kaesler Stonehorse Shiraz/Grenache/Mourvedre 2007	90 pts. RP	Australia	\$14.99	(reg \$17.99)
Chateau Malmaison Merlot/Cabernet 2006 Top 100 (WS)	90 pts. WS	Bordeaux	\$16.99	(reg \$19.99)
Santa Ema Merlot Reserve 2007	90 pts. RP	Chile	\$ 9.99	(reg \$11.99)
DaVinci Chianti 2007	90 pts. WE	Tuscany	\$10.99	(reg \$13.99)
Michael & David '7 Deadly Zins' Zinfandel 2007	90 pts. RP	Lodi	\$13.59	(reg \$15.99)
Louis M. Martini Sonoma County Cabernet Sauvignon 2007	90 pts. RP	Sonoma	\$10.99	(reg \$13.99)
Las Rocas Garnacha 2007	90 pts. RP	Spain	\$10.29	(reg \$12.99)
Chalk Hill Sauvignon Blanc 2007	92 pts. WE	Russian River Val.	\$19.99	(reg \$27.99)
Edmeades Mendocino County Zinfandel 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Marquis Philips Sarah's Blend 2008	91 pts. RP	Australia	\$12.99	(reg \$14.99)
Armador Cabernet Sauvignon 2007	90 pts. WE	Chile	\$ 8.49	(reg \$ 9.99)
Trapiche Broquel Malbec 2007	91 pts. WE	Argentina	\$11.99	(reg \$13.99)
Artesa Carneros Chardonnay 2008	90 pts. WS	Carneros	\$15.49	(reg \$18.29)
Trimbach Riesling 2007 Top 100 WS	91 pts. WS	Alsace	\$15.99	(reg \$18.99)
King Estate Pinot Gris 2008 (Top 100 WS)	90 pts. RP	France	\$13.59	(reg \$15.99)
Chateau Ste. Michelle Chardonnay 2008	90 pts. RP	Washington	\$ 9.99	(reg \$11.99)
Snoqualmie Naked Riesling 2008	90 pts. WE	Washington	\$ 8.33	(reg \$ 9.99)
The Sum California Red Wine 2007	90 pts. RP	CA	\$16.99	(reg \$19.99)
(The Sum cellared and bottled by Tuck Beckstoffer)				
Catena Malbec 2007 (Top 100 WS)	91 pts. WS	Argentina	\$16.99	(reg \$19.99)
The Stump Jump Shiraz by d'Arenberg 2008 (Top 100 WS)	90 pts. WS	Australia	\$ 9.99	(reg \$11.99)
Luzon 2008	90 pts. RP	Spain	\$ 8.49	(reg \$ 9.99)
Loosen Bros. Riesling 2008 (Top 100 WS)	90 pts. WS	Germany	\$ 9.99	(reg \$ 11.99)
St.-Michael-Eppan Pinot Grigio Alto Adige 2008 (Top 100 WS)	90 pts. WS	Italy	\$12.99	(reg \$14.99)
Perrin & Fils Vinsobres Les Cornuds 2007	91 pts. WS	France	\$17.99	(reg \$21.99)
Kendall Jackson Grand Reserve Chardonnay 2007	90 pts. RP	California	\$16.49	(reg \$19.99)
Casajus Vendmia Seleccionada 2006	91 pts. WA	Spain	\$16.99	(reg \$19.99)
Two Hands Gnarly Dudes Shiraz 2007	91 pts. ST	Australia	\$19.99	(reg \$29.99)
Perrin Cotes du Rhone Villages 2007	90 pts. WS	Rhone	\$11.99	(reg \$13.99)
Mas Donis Barrica Old Vines 2007	90 pts. RP	Spain	\$10.99	(reg \$12.99)
Pillar Box Red 2007	90 pts. RP	Australia	\$ 9.99	(reg \$11.99)
Thorn-Clarke Terra Barossa Estate Grown Shiraz 2008	90 pts. RP	Australia	\$12.99	(reg \$14.99)
Montebuena Tempranillo 2009	90 pts. RP	Spain	\$10.19	(reg \$11.99)
Valley of the Moon Unoaked Chardonnay 2008	90 pts. WS	California	\$10.99	(reg \$12.99)

Sauvignon Blanc from Around the World

Little Black Dress 2009	California	3/\$24.99	(reg \$ 9.99 ea)
Veramonte Sauvignon Blanc Reserva 2009	Chile	\$ 9.49	(reg \$10.99)
Cape Mentelle 2008	Australia	\$11.99	(reg \$13.99)
Chateau St. Jean Fumé Blanc	Sonoma	\$10.29	(reg \$12.99)
Pomelo 2008	California	\$ 9.99	(reg \$11.99)
Matua Valley 2009	New Zealand	\$ 9.39	(reg \$10.99)
Geyser Peak 2008	California	\$ 9.99	(reg \$11.99)
Kenwood 2008	Sonoma	\$ 9.99	(reg \$ 9.99)
Benziger 2009	California	\$11.99	(reg \$13.99)
Kendall Jackson Vintner's Reserve 2008	California	\$ 10.69	(reg \$12.99)
Monkey Bay Sauvignon Blanc 2009 750 ml	New Zealand	\$ 8.59	(reg \$ 9.99)
1.5 ltr	New Zealand	\$14.49	(reg \$16.99)
Cupcake Vineyards Sauvignon Blanc 2009	New Zealand	3/\$24.99	(reg \$ 9.99 ea)
Nobilo Sauvignon Blanc 2009	New Zealand	\$10.29	(reg \$12.49)
Kim Crawford Sauvignon Blanc 2009	New Zealand	\$13.99	(reg \$16.99)
Craggy Range Single Vineyard Sauvignon Blanc 2009	New Zealand	\$16.99	(reg \$19.99)
Cloudy Bay Sauvignon Blanc 2008	New Zealand	\$24.99	(reg \$29.99)
Robert Mondavi Fumé Blanc 2008	Napa	\$12.99	(reg \$16.99)
Starborough 2008	New Zealand	\$ 10.29	(reg \$12.49)
Brancott 2009	New Zealand	\$ 9.49	(reg \$13.99)
The Crossings 2009	New Zealand	\$ 9.99	(reg \$11.99)
Chateau Ste. Michelle Horse Heaven Vineyard 2009	Washington	\$12.99	(reg \$14.99)

More Great Wine Sales & Rebates for our "Party-Size Spirits Sale"...

Kim Crawford

Sauvignon Blanc 2009

\$163.99 /12 btl (\$13.69 ea)

- 30.00 mail-in-rebate

\$133.99 final cost

\$11.17 (Final cost per btl after discount & mail-in-rebate)

(reg \$16.99)

Two Oceans Sauvignon Blanc

\$59.99 /6 btl (\$9.99 ea)

- 18.00 mail-in-rebate

\$41.99 final cost

\$6.99 (Final cost per btl after discount & mail-in-rebate)

(reg \$11.99)

Kenwood Vineyards

Chardonnay 2007

\$119.99 /12 btl (\$9.99 ea)

- 24.00 mail-in-rebate

\$95.99 final cost

\$7.99 (Final cost per btl after discount & mail-in-rebate)

(reg \$13.99)

Black Box Wines

Cabernet Sauvignon

Chardonnay

Merlot

\$19.99 /3-ltr bag-in-box

- 5.00 mail-in-rebate

\$14.99 final cost

reg \$24.99 (Save \$10.00)

Tempra Tantrum 2 Varieties

Tempranillo/Shiraz

Tempranillo/Grenache

\$95.99 /12 btl (\$7.99 ea)

- 36.00 mail-in-rebate

\$59.99 final cost

(reg price \$119.99)

Save \$60.00

\$4.99 (Final cost per btl after discount & mail-in-rebate)

(reg \$19.99)

Cupcake Vineyards

Sauvignon Blanc 2009

\$99.99 /12 btl (\$8.33 ea)

- 36.00 mail-in-rebate

\$69.99 final cost

(reg price \$119.99)

Save \$50.00

\$5.83 (Final cost per btl after discount & mail-in-rebate)

(reg \$10.99)

Rodney Strong

Chardonnay 2008

\$119.99 /12 btl (\$9.99 ea)

- 24.00 mail-in-rebate

\$95.99 final cost

\$7.99 (Final cost per btl after discount & mail-in-rebate)

(reg \$13.99)

In the August 2010 issue of *Grapevine: Give Riesling a Chance*

July Staff Wine Picks

Sheila: Terlato Chardonnay 2007 (Russian River Valley) **\$16.99** (reg \$19.99) Delicious, with just a whisper of oak. This Chard is beautifully fruity with notes of peach, lime and tangerine. Elegant, to say the least.

Damian: Brancott Sauvignon Blanc 2009 (NZ) **\$13.59** (reg \$15.99) Pleasant aromas of ripe, red capsicum and gooseberry dominate with tropical pineapple and grapefruit notes. Lively, crisp acidity in true New Zealand style.

Denise: Kunde Zinfandel 2006 (Sonoma) **\$10.49** (reg \$12.99) The quintessential barbecue wine, it is full and rich with a hint of black pepper on the finish. Raspberry notes abound.

Ian: Domaine du Grand Tinel Chateauneuf-du-Pape 2007 (Rhône) **\$29.99** (reg \$37.99) 91 Pts (RP) Amazing concentration and density. Full-bodied with excellent fruit and aromatics, hints of garrigue and a touch of resin.

Graham: Casajus Tempranillo 2006 (Spain) **\$16.99** (reg \$19.99) 91 Pts (RP) Aromatic with floral and mineral notes. It is a full-bodied wine with fresh fruit flavors, subtle oak and a long, smooth finish.

Michele: Bogle Petite Sirah 2007 (CA) **\$9.99** (reg \$11.99) Jammy, velvety and smooth on the finish, the blackberry notes make it a perfect partner for ribs or a nice, juicy burger.

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

Sat 7/10, 7/17, 7/24, 7/31: New Arrivals: We get new wines in all the time! Taste our latest finds and find some of your own new favorites.

Fri 7/9: Three-fer Wines: A great selection of wines...all at 3 for \$24.99. You can't go wrong.

Fri 7/16: Rosés for the Dog Days of Summer: Roses are popular throughout Europe and perfect for summer; why not give them a chance?

Fri 7/23: Sauvignon Blanc from Around the Globe & a Brotherhood Winery tasting: Check out the myriad styles of Sauvignon Blanc and try wines from the Hudson Valley's Brotherhood Winery.

Fri 7/30: Staff Picks: Come in and try our latest round of favorites (as shown on p 3).

We'd like to extend a special thank-you to all of our customers for helping us to keep wine out of grocery stores.

Bikini-Tini

(And only 90 Calories, so you can fit into your tini-bikini!)

- 1.25 oz Stolli Orange Vodka
- .25 oz lemon juice
- .75 oz orange juice
- 1 oz club soda
- 1 tsp Splenda
- 3 mini marshmallows on a toothpick (3 polka dots)



Mix together, pour over ice and garnish with skewered marshmallows. Enjoy your polka dot bikini!

Fabulous Savings! 15% off All Wine --
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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.

Wine News, Events or Musings

Michael & David Wine Dinner

Last month, Sheila McNeil attended the Lake Ridge Restaurant wine dinner as the guest of Michael Phillips of Michael & David Wines, from Lodi, California.

'Michael and David' are Michael and David Phillips, brothers whose family has been cultivating wine grapes for nearly a century. Michael and David constitute the fifth generation of Phillips family grape-growers, with Michael's son, Kevin, the winery's VP of Operations, continuing the tradition into the sixth generation.

Many of you are familiar with Michael & David wines, and it comes as no surprise that the wines — and the dinner — were incredible. From Incognito Viognier and 7 Heavenly Chards to Petite Petit, 7 Deadly Zins and Earthquake Cabernet Sauvignon, it was truly an elegant and memorable evening.

Food & Wine

Sauvignon Blanc-Steamed Mussels with Garlic Toasts *(Recipe from Food & Wine Magazine)*

- 4 thick slices white peasant bread
- 1/4 cup extra virgin olive oil, plus more for brushing
- 2 garlic cloves, 1 left whole, 1 thinly sliced
- 1 medium shallot, minced
- salt and freshly ground pepper
- 4 lbs mussels scrubbed
- 1 1/2 cups Sauvignon Blanc
- 4 Tbsp unsalted butter, room temperature
- 1/4 cup coarsely chopped flat-leaf parsley

1. Preheat broiler, brush bread with olive oil, put on baking sheet and broil 1 minute on each side until golden. Lightly rub whole garlic over the toasts.

2. Heat olive oil in large, deep pot. Add shallot and sliced garlic, seasonlightly with salt and pepper; cook over high heat, stirring, until garlic is softened and lightly browned, about three minutes. Add mussels and stir for one minute. Add wine, cover and steam mussels until they open, about five minutes. Remove from heat. Using a slotted spoon, transfer mussels to four deep bowls, discarding any that do not open.

3. Add butter and parsley to broth, swirling and shaking the pot until the butter melts. Slowly pour the broth over the mussels, leaving grit in bottom of pot. Serve mussels with the garlic toasts.

Serves 4. Wine pairing: Your favorite Sauvignon Blanc.