



DECEMBER 2011

GRAND CRU

NV Ruinart Brut Champagne Blanc De Blancs – 59.98

2005 Fire Horse Cabernet Sauvignon – 59.98

ROBUST REDS

2010 Two Hands Sexy Beast Cabernet Sauvignon– 35.98

2010 Mollyberry Zinfandel – 18.98

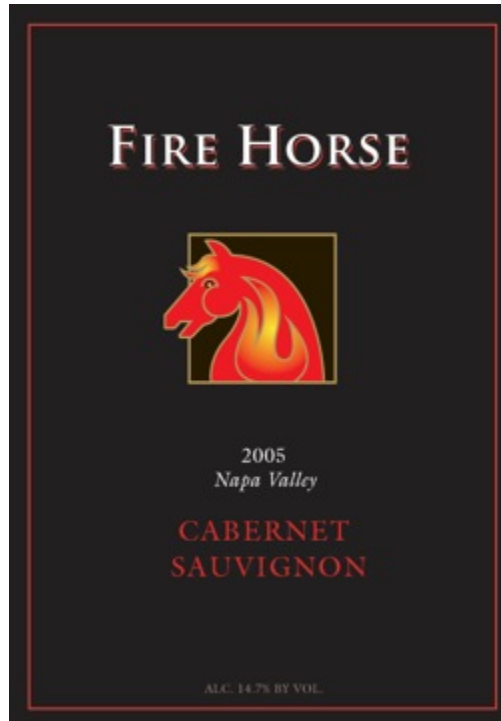
VINTAGE VALUES

2010 Kathryn Kennedy Sauvignon Blanc – 19.98

NV Huber Sparkling Rose Hugo – 14.98



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2005 Fire Horse Cabernet Sauvignon

Napa Valley, California

Refined elegance, purifying strength, rebellious temperament and graceful power.

Many years ago, we decided to venture into producing our own wines. In our many years at Santana Row, we've nurtured many relationships with the best wine people around and focused on selecting great produce and a great winemaker. We wanted to ensure that our wine would be satisfyingly delicious and over deliver in value. Quality and value – a good, honest wine.



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We are pleased to present to you the introduction of Fire Horse Cabernet Sauvignon. The Fire Horse Cabernet Sauvignon embodies the spirit and temperament of the legendary fire horse: refined elegance, purifying strength, rebellious temperament and graceful power. It is bursting with a ferocious energy and rearing up his heels.

Sourced from a vineyard of legendary performance in St. Helena and bearing influence from its proximity to the Mayacamas Range and Spring Mountain, cool ocean breezes tame the Napa Valley warmth extending the growing season and adding incredible intensity and age-worthiness. Sling a rock across the fence, and we're not exaggerating, and the rock will be in the pristine vineyard of a very famous \$150/bottle Cabernet Sauvignon.

Since the first days of our store, we have had a long history supporting Karl Lawrence Cellars. It's fitting and serendipitous that that we have partnered with Karl Lawrence to produce the Fire Horse Cabernet Sauvignon.

Michael Trujillo founded Karl Lawrence Cellars as a way to express his own wine style. To realize his style, he combined grapes from the Napa Valley hillsides with the Napa Valley floor. This blend was unique for that era. An excellent relationship with Jim Allen, of Sequoia Grove, allowed Karl Lawrence to custom crush there and launch the Karl Lawrence brand. In return, Michael took on the title of Assistant Winemaker to Sequoia Grove. It was a great opportunity to have Karl Lawrence produced at Sequoia Grove. There he further honed his craft working with numerous winemakers, vineyards, appellations, and growers.

In 1998, Trujillo became Associate Winemaker to Sequoia Grove Winery taking on most winemaking responsibilities for Sequoia Grove. In 2001, Jim Allen retired, as owner/winemaker, and Trujillo became the President and Director of Winemaking of Sequoia Grove. Today Michael oversees all winemaking operations for both Sequoia



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Grove Winery as well as Karl Lawrence Cellars. Fire Horse Cabernet Sauvignon was made by Karl Lawrence cellars for Vintage Wine Merchants.

Big and elegant. Refined and powerful. Dynamic. Perfumed nose of black cherry, pine, cocoa and cedar. Flavors of lively dark cherry, blue berry, peppery, spicy, cedar. Like the Fire Horse - it's a perfect balance. A balance of fruit and earth leading to a long finish with a hint of sweet black fruit. A good, honest wine.

Full-flavored steaks like New York strip or rib-eye bring enough fat to the table that a bold Cabernet Sauvignon is often the best choice. It also possesses a long finish that will outlast even the most decadently marbled piece of prime beef.



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NV Ruinart Brut Champagne *Blanc De Blancs*

Champagne, France

"This elegant, fragrant wine offers up an array of smoke, tastiness, minerals, ripe pears and flowers." -The Wine Advocate

This was the first Champagne house established in history in the year of 1729. The idea was conceptualized by a Dom Ruinart a Benedictine monk. While studying in Paris he experienced sparkling wine for the first time and it inspired him to get involved, he was convinced it was something special and worth exploring. Being from the town of Champagne he understood the terroir and special qualities which this region contained. He thought creating sparkling wine in Champagne could be revolutionary and he turned out to be correct. He shared his passions with nephew and brother who later after Dom's passing established Maison Ruinart in his vision, this was something he was unable to achieve while alive. Since then the winery has continued to be family run upholding tradition and passion.

Terroir is at the heart of all our cuvées while the Chardonnay is the very soul of Ruinart. The grape, mainly harvested from the Côte des Blancs and Montagne de Reims. With its fresh aromas, vivacity, purity and luminosity, the Chardonnay is the essence of all our cuvées. The delicate, fragile Chardonnay will only display the full breadth of its aromatic richness after a



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slow maturation in the coolness of the Crayères (our chalk cellars): up to 3 years for non-vintage wines, and 9 to 10 years for a Dom Ruinart. This maturation is a test of our Cellar Master's skill, required to tame the capriciousness of this grape unlike any other. Brightness, intensity and elegance: in the combination of these unique traits resides the miracle that is called the "Ruinart Taste" - an exclusive personality, truly in a class of its own.

Ruinart Blanc de Blancs embodies purity of the Chardonnay grapes from which it is made exclusively. Made primarily with Premiers Crus from the Côte des Blancs and Montagne de Reims terroirs, it is intensely aromatic. The nose is powerfully reminiscent of fresh fruits with dominant notes of citrus and exotic fruits, followed by a touch of jasmine, white peaches and pink peppercorns. The palate is both precise and clean as the wine delivers a radiant balance between roundness and smoothness.

Reviews:

Wine Spectator -92 Points

"A strong whiff of graphite turns quickly to vanilla and coffee flavors on the palate, with a candied citrus accent. Delicate and detailed, with a firmness on the lingering aftertaste of vanilla and lemon. Drink now. "–BS

Wine Advocate- 89 Points

"Ruinart is Champagne's oldest house, with a history that dates back to 1729. The wines are quite well-known around the world, but less so in the US, where the estate is making an effort to re-establish its presence. Today the wines are made under the guidance of Chef de Caves Frederic Panaiotis, who clearly has an outsize passion for these Champagnes as well as the



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house's rich heritage. Although Ruinart is best known for their vintage Blanc de Blancs, the Rose is perhaps even more fascinating, particularly after a few years in bottle, which in important vintages allows for the Pinot Noir to speak with great eloquence. The Ruinart wines tend to be medium in body and are made with levels of dosage that are closer to the high end of the spectrum. Although the back labels show codes which can be tracked to disgorgement dates, it would be nice to see Ruinart provide disgorgement dates for its wines."

Ruinart states that this champagne would pair "exceptionally well with seafood such as shellfish, whitefish. A sea bass tartar with citrus fruits and ginger or langoustines with fresh herbs is an ideal starter. For the main course, serve with sole a la plancha and follow with an acidic touch for dessert such as lemon tart or a grapefruit granita."

As suggested by the estate this would be great with seafood mainly because its an elegant Champagne a bit delicate and it's important to try to mirror that with food when trying to reach exceptional pairings. However as a general rule Champagne is extremely versatile with most foods because it's naturally high in acid, has varying levels of sugar, and is generally crisp and refreshing. Classic pairings for Champagne is always caviar; however I love Champagne with fried food such as: fried chicken, calamari, and truffle fries. Champagne will surely elevate any meal to the next level.



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TWO HANDS WINES

2010 Two Hands *Sexy Beast Cabernet Sauvignon*

McLaren Vale, Australia

The 'two hands' are Michael Twelftree and Richard Mintz who formed the company in 1999 with the clear objective of making the best possible shiraz based wines from prized shiraz producing regions within Australia.

Michael Twelftree, initially from a construction background, spent a number of years exporting Australian wine to USA and Asia. Richard Mintz, a chartered accountant, was formerly CEO of one of Australia's leading cooperages in the Barossa Valley, South Australia. With Twelftree's contacts and wine savvy approach and Mintz's management skills and business acumen, the two old friends decided to make some wine together.

In 2000 they started with just 17 tons of fruit from the McLaren Vale and Padthaway wine regions. From the beginning the wines were very well received at home and abroad with a healthy stream of reviews, culminating in 2004 with Robert M. Parker pronouncing Two Hands as "the finest negociant operation south of the equator".

The heart of the operation is based in the Barossa Valley; the cellar door and winery are located in the sub district of Marananga. Opened in December 2003, the cellar door is already regarded as one of the highlights of the region with its contemporary interior design and commitment to providing guests with an educational and personal wine experience. The Marananga winery was officially opened in November 2004, designed specifically for small batch production of the very best parcels of fruit.

Since the winery opened, Two Hands success has gone from strength to strength with numerous accolades defining the culture of the organization. Two Hands Wines were listed in the Wine Spectator Top 100 for the last seven years with two listings in the top 10, the 2005 Bella's Garden Barossa Valley Shiraz at #5 and most recently the 2008 Bella's Garden Barossa Valley Shiraz at #2. Also the Ares voted one of the 25 Benchmark Wines of Australia. Consistent 90+



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reviews from Robert Parker Jr's Wine Advocate, Stephen Tanzer's International Wine Cellar, James Halliday's Wine Companion, Wine Spectator and the UK Decanter magazine is further testament to the company's ability to capture the terroir of each vineyard and carefully nurture the characteristics of each parcel.

Two Hands continues to extend its distribution around the world, branching out from the Australian domestic and United States of America markets to now include the export markets of the United Kingdom, Asia, Canada, New Zealand and the European Union. Two Hands Wines are eagerly awaited, the markets and consumers demonstrating a thirst for top end Australian wine, in particular shiraz from South Australian wine regions.



Deep purple in color, this wine starts with very typical Cabernet aromas of bay leaf, earth, aniseed, charcoal, and lavender and baked plums. This has a lovely perfume and it is very rewarding to just sit and smell the wine.



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The palate is regal and very mannered, starting out narrow along the palate. The flavors gently unfold onto a penetrating, yet soft finish which is held together by silky and long tannins. A fun drink now, these tannins have some life in them and this will age well.

The many parcels making up this wine were crushed into and fermented in open top vessels, with regular pump over's 3 times daily to extract flavors, color and tannins. The batches were then drained and pressed to tank and then racked to barrel for oak maturation.

Reviews:

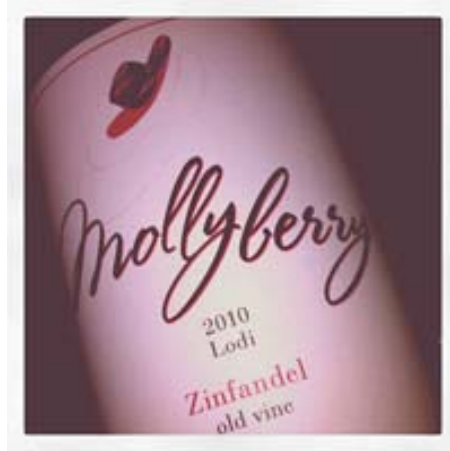
Wine Spectator- 91 Points

"Ripe and supple, offering a velvety mouthful of blueberry, dark plum and currant flavors, shaded with hints of smoky meat and roasted herbs. Finishes with intensity. Drink now through 2017."

There are a few different angles you can take with this wine pairing: either highlight the dark fruit with similar flavor profiles, or replicate the soft luscious textures. Pair with roasts and slow braised meats. There are meaty and herbaceous characteristics found in this wine but it's still fairly elegant and refined so I wouldn't go so far as to pair it with a big hearty steak. Soft and moist red meats would pair great with the soft tannins and slightly herbal characteristics. Braised pork belly, honey or maple glazed ham would also be great to highlight the deep dark fruits found in this wine.



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2010 Mollyberry Zinfandel

Lodi, California

Talk about exclusivity Mollyberry Zinfandel is made exclusively for Vintage Wine Merchants. Many restaurants have their own personal cuvee or label which enables them to offer their guests something different and unique. Well Mollyberry is it folks, it was named after Brent's daughter and is something special and dear which we wanted to share with you! We think you're going to like this wine the 2010 is the current release just in a perfect wine for the winter.

Zinfandel is one of California's most prized grapes it's believed to have originated in Croatia and it really never caught on anywhere else. Sure you can find Primativo a clone of Zinfandel in Italy. But California put Zinfandel on the map. It has a flavor profile that suits California style and most people like it for that reason. Big and jammy bursting with fruit Zinfandel generally is medium to full bodied with soft tannins. Some Zinfandels can be spicy with notes of black pepper or meaty qualities while others are all about the fruit and can seem even slightly sweet due to the ripeness and jammy qualities.

Visually this wine shows colors of deep violet with red hues. Its aromatics are filled with black berries, raspberries, cherries and even plums this wine screams fruit with a touch of spicy



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character for complexity. It is medium bodied on the palate with well integrated yet present tannins. The fruit boldly follows through on the palate with a touch of black pepper, allspice, and cedar. This wine is pretty big, full of aromas and character but it's approachable at the same time which makes it easy and fun to enjoy.

Lodi is located in the Central Valley of California; it's generally flat and much hotter than the coastal regions that most people are more familiar with. However 3/4 of California's wine comes from this region! Sometimes this region is referred to as Napa Valley's mistress because many wineries source grapes from here; however they don't have to indicate that on the label if less than 25 percent is used in blending the wine, thus a secret mistress. The crops are generally pretty stable because the climate is fairly stable. You can expect warm hot summers which are great for ripening red grape varieties such as this Zinfandel. The land in this region is pretty flat and filled with very fertile sandy soil. It should also be noted that because of its location it is much cheaper to grow grapes and many wineries in California have land here or utilize the grapes for blending.

Big and bold just like the wine would make a screaming pairing. Bar-b-q, grilled meats and grilled vegetables would be sinful. I would venture to say some Cajun food like jambalaya, gumbo, bar-b-q shrimp, spicy and sweet flavors would bring out those similar characteristics found in this wine. The sweet fruit would tame a bit of the spiciness or heat that you traditionally find in some of these dishes.



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2010 Kathryn Kennedy *Sauvignon Blanc*

Santa Cruz Mountains, California

***“Rarified in both price and quality a cult wine from the Santa Cruz Mountains appellation.”-
Wine Enthusiast Magazine***

Kathryn Kennedy's wines have become some of the most prized and collected wines from all of California. Located in the distinct Saratoga Mountains this small appellation is unique in its own right while the estate has strived to make exceptional wines over the last 30 years. Kathryn Kennedy's Cabernets have quickly become recognized as one of the “premier crus” of California. Super rare and of unquestionable quality they are true expressions of the terrior of this tiny vineyard.

The vines cover gentle slopes in Saratoga, California on the inland side of the Santa Cruz Mountains. Eight acres of vines were planted on their own roots by Kathryn in 1973. Excellent soil, a climate possessing just the right amount of marine influence and personal attention combine to yield outstanding grapes. Kathryn planted the vineyard after attending viticulture courses at UC Davis. The decision to specialize in one variety was based on advice she received



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there. It was also suggested that she consult old-timers in her local area. This resulted in a strong recommendation for Cabernet Sauvignon. Kathryn planted her entire eight acres exclusively to Cabernet Sauvignon. Kathryn's youngest son, Marty Mathis, took the position as winemaker in 1981. Marty and his wife Dr. Deborah Mathis currently reside at the vineyard and winery.

Kathryn Kennedy passed away on August 23, 2009.

Having been born here and having farmed the same ground for over 30 years, I developed a deep love of this small piece of land. I recognize the visual beauty and especially the rare wine potential of this estate. Over the last 10 years, I had begun to transition my practices towards a sustainable vineyard regime. Sustainability is a holistic approach...As of August 2007 the Kathryn Kennedy Estate Vineyard has achieved official Certified Organic status via the California Certified Organic Farmers, (CCOF) of Santa Cruz, California.

Our tiny winery has become known for its hand-made Bordeaux style wines. It seems appropriate for our only white wine to be a Sauvignon Blanc. We are very proud to designate this wine as "Made With Organic Grapes". We crafted it by combining grapes from CCOF certified organic vineyards in Napa, Lake and Mendocino Counties. Each vineyard was selected for its cool climate location and exceptional viticulture care. In order to achieve a clean "non oaked" style, we carry out the fermentation in stainless steel at cool temperatures. This fresh young Sauvignon Blanc is sure to deliver a vibrant, exciting accompaniment to your warm weather cuisine.



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Wine Reviews:

Wine Spectator-87 Points

"Vibrant lime, grapefruit and passion fruit notes are juicy and defined by a refreshing acidity. Kaffir lime flavors sneak in on the finish, which is just a touch coarse. Drink now. 2,000 cases made."—MW

Crisp and refreshing with its vibrant acidity this would be exceptional for warm summer days. It would also be great as a starter to meals with appetizers such as ceviche, or shrimp cocktail. These starters are often dressed with lemon or lime which would utilize and replicate these very citrus aromas that are found in this wine. Sometimes citrus can be harsh on the palate when consumed directly so you can add hints of lemon or lime by drinking the wine with food, while cutting back on what's actually used in the food. For winter season salads currently bitter greens, pomegranates and citrus are in season. A bitter green salad, with slightly sweet pomegranate vinaigrette would be a divine pairing with this wine. I think it would improve with an addition of citrus to the salads flavor profiles.

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NV Huber *Sparkling Rose Hugo*

Niederosterreich, Austria

The Huber family has wine growing roots dating back more than 220 years. Today the winery in Reichersdorf is in its 10th generation and is run by Markus Huber. His outstanding ability to manage the winery with sensitivity and consistency, both in the vineyards and the cellars, has ensured that in a very short space of time he has established Huber wines as an internationally acclaimed leading producer of the region Traisental. The Huber winery is also a member of the 'Traditionsweingüter Österreich' – traditional vineyards of Austria.

As with many young men the dream was to become a professional football player. Luckily for us (and possibly the world of football), Markus Huber, born in 1979, decided to follow on with the family tradition of winemaking. Yet he did make it to the top of the league after all - the wine league. National and international trade press has described him as a winemaker to watch and a 'Wunderkind' (British Decanter Magazine). Together with his close-knit team the winery has already achieved huge success and numerous awards on the international stage.



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Some of his notable awards include: 4 times Winner of the Falstaff Grüner Veltliner Grand Prix, 'Best White Wine Producer' at the London International Wine & Spirit Competition 2006, 3 Stars Falstaff Wine Guide, and Salon Österreichischer Wein - several times Winner Grüner Veltliner.

Markus was brought up in Reichersdorf, where his parents ran their vineyard and went on to study at the HBLA in Klosterneuburg, graduation as a Viticulture engineer. He then began a number of internships at well known wineries across Australia, including Mittelback, Jurtschitsch and Bründlmayer, subsequently moving on to South Africa where spent a lot of time working with at some of the best wineries in the country, including Kaapzicht, Spiceroute & Lammershoek.

Many great wines of the world are grown on limestone rich soil, and the Traisental valley is the only wine producing region of lower Austria where this exact soil type can be found. The limestone soil here forms the base of the finest sites for growing wine. This unique soil formation is rich with precious minerals and helps to keep the water supply to the vines at an optimum level. It provides our Grüner Veltliner with an unmistakable spiciness as well as a distinct and clear bouquet, and the Riesling with power and smooth body. Because of this our wines have great laying down potential - Markus Huber himself loves to drink his wines once they have spent a few years maturing.

The valley of Traisental lies at the crossing point of the pannonian and continental climates. Here cool breezes drifting down from the nearby Alps meet with warm air currents coming from the Donau valley, which lead to extreme variance in the temperatures of the day and the night. This natural phenomenon is never more important than during the ripening season of the grapes, as it is hugely beneficial to the development of the aroma and their absorption into the skins which result in intensely aromatic wines. All these elements combined help our wines to develop their unmistakable character.



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This wine is a blend of Zweigelt and Pinot Noir grapes. It's delicious and approachable, fruity bubbly, with notes of strawberry and rose petal, and even a touch of banana. Very refreshing and fun to drink.

Very fruit forward and delicious this wine is really perfect on its own great as a starter to a meal or finished with dessert. Pairing it with desserts that highlight the fruit profiles like fresh strawberries or jams paired with cheese as a dessert course would be great. A vanilla panna cotta with fresh berries would also be great highlighting its floral aromas and creamy textures that are found in both the wine and panna cotta.