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## GRAND CRU

2009 Tenuta Dell'Ornellaia Le Serre Nuove – 49.98

2006 Abbona Barolo Terlo Ravera – 67.98

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## ROBUST REDS

2007 Monte Dall'Ora Valpolicella Ripasso Sausto – 29.98

2008 Leal Threesome – 32.98

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## VINTAGE VALUES

2008 Leal Threesome – 32.98

2007 Librandi Ciro Rosso Classico – 12.98



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TENUTA DELL'ORNELLAIA

## 2009 Tenuta Dell'Ornellaia *Le Serre Nuove*

*Bolgheri, Italy*

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Tenuta dell'Ornellaia was founded in 1981, in a beautiful, unspoiled part of Tuscany. From the outset, the mission was to produce outstanding wines. Since then passion and dedication, coupled with a unique terroir and an extraordinary microclimate, have brought the Tenuta dell'Ornellaia's prestigious labels great success and recognition as one of the most important wineries in the world.

A little more than 20 years ago, a revelation: the future of Italian viticulture had to take a new enological path, in search of absolute quality. To achieve this goal, the proper place, proper time, and best people were necessary. This led to the idea of the Tenuta dell'Ornellaia, a place of infinite potential, cultivated with wisdom and experience by its "artists," who seek, with every vintage, a new masterpiece.

Production dictated by the nature of the vintage, hand-harvesting only when the grapes are fully ripe, the grapes of the individual vineyards fermented separately, in the respect of a unique and precious terroir. These are just a few of the choices made by Ornellaia, following a philosophy that aims for quality from the beginning. Thanks to the women and men who throw their hearts, heads and souls into their work year round. The results can be seen, but are even more evident in the glass.

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A true 'Second vin' of Ornellaia, Le Serre Nuove dell'Ornellaia was first introduced with the 1997 vintage, resulting from the decision to carry out an even more rigid selection during the blending phase of the base wines which give life to Ornellaia. Produced primarily from the younger vineyards, the wine combines the pedigree of the flagship wine with freshness, accessibility and softness together with a structure, balance and intensity typical of the great terroir of the estate.

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The grapes were handpicked into 15 kg baskets; the bunches were graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each varietal and single vineyard block was vinified separately. The primary fermentation took place in stainless steel tanks at temperatures between 26° C and 30° C for one week, followed by 10-15 days of maceration on the skins. The malolactic fermentation, which began in the steel tanks, was completed after the wine was racked into barriques (25% new and 75% a year old). The wine remained in barriques in Ornellaia's temperature-controlled cellars for about 15 months. After the first 12 months the wine was assembled, and then returned to the barriques for an additional 3 months of aging. After bottling, the wine aged a further 6 months prior to release. The 2009 growing season saw a winter and early spring that were cool and rainy, and bud break occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C and very little day-night temperature differences. These conditions speeded up the ripening process, particularly for early-ripening varieties such as Merlot. Harvest started in the last few days of August, slightly earlier than usual. Then rains in mid-September refreshed the later-ripening varieties, enabling them to continue ripening until the first week in October.

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Le Serre Nuove dell'Ornellaia 2009 displays above all else the superb ripe fruit characteristic of the vintage. Its color is intense and offers a nose rich with ripe dark berry fruit and fruit preserves, enlivened with a delicate vein of spice. On the palate, full and well-rounded with notably refined, silky tannins. A seductive acidity keeps all the components in balance, prolonging a finish that has an appealing freshness.



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Reviews:

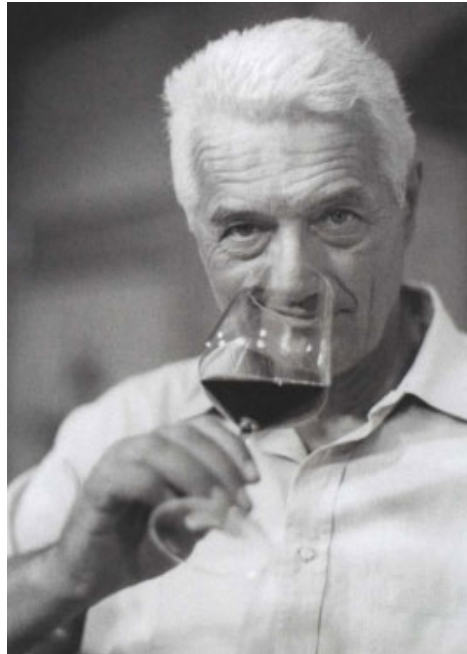
### **Wine Advocate -92 Points**

The 2009 Le Serre Nuove dell'Ornellaia is a gorgeous, fleshy wine that shows the radiant personality of the vintage. Mocha, espresso, raspberry jam and spices are some of the aromas and flavors that flow from this pliant, accessible red. This is all silk and polish. Stylistically, the 2009 is close to the 2007 for its early approachability but appears to have less overall stuffing. It is a gorgeous, rewarding wine to drink now and over the next 8-10 years. Vintage 2009 was a strange year. A dry hot summer led to an early harvest for Merlot, which is typically precocious, but rain in mid-September slowed down the maturation cycle for later-ripening grapes such as Cabernet Sauvignon. In 2009 the blend is 54% Merlot, 31% Cabernet Sauvignon, 10% Petit Verdot and 5% Cabernet Franc. The 2009 Serre Nuove spent about 15 months in French oak barrels, 25% new. Anticipated maturity: 2012-2019.

*Being that this wine is very complex and has layers upon layers of aromas it's only fair to pair it with food that contains the same complexity. Slowly braised osso bucco or a red spaghetti sauce that sat and simmered for hours while developing deep flavors would be amazing. This would also be great with a Mexican style mole which often has over 20 plus ingredients. The espresso and tobacco in the wine would bring out the bitter chocolate and cinnamon flavors in the mole, while providing enough acidity and tannin structure to meet the rich and hearty sauce.*

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## 2006 Marziano Abbona Barolo *Terlo Ravera*

*Piedmont, Italy*

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The estate of Marziano Abbona is located in the Dogliani region of Italy's Piedmont region, bordering Barolo's famous Monforte commune. The estate owns a total of 103 acres of prized vineyards spread throughout the communes of Dogliani (61 acres), Novello (15 acres) and Monforte (27 acres) and produce wines of great elegance and depth.

The Abbona family has been cultivating vineyards here since before the 1920s, but it was not until the 1970s that Marziano began bottling wines under the Abbona name including the famous vineyard dedicated to his late father, "Papà Celso". Marziano and his daughters, Mara and Chiara, and wife, Bruna, run the estate with the support of famed consulting enologist and "Dolcetto King" Giuseppe "Beppe" Caviola.

"Our house plunges its roots the everyday tradition of wine, a passion for tastes and scents renewing itself from past to future generations with a cultural patrimony evolving with the best care and devotion."



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The curiosity for the complexity of tastes and scents leads the work of Abbona wine to undertake a continuous and daily research of new discoveries and keener sharpening. Meticulous approaches in the vineyards where each specific site is chosen for its suitability to each grape variety, ensures ripeness, stresses typicity and expresses a distinct sense of place.

In the cellar, temperature-controlled roto-fermenters are used to promote a greater extraction of color rather than harsh tannins. Malolactic fermentation is induced early, giving the wines a smoother texture with greater fruit character. Aging is carried out in Slovenian and French oak casks of varying sizes.

Each Abbona label is designed by family friend, Gianni Galli, and features various species of birds found on the estate's vineyards.

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Marziano Abbona Barolo Terlo Ravera is sourced from the estate's Terlo and Ravera vineyards which are located in the communes of Barolo and Novello respectively. The Terlo vineyard adds to the wine's earthiness and grace while the portion from Ravera adds fragrance, fruit and softness to the finish. Vines average 25-40 years old in each vineyard. The grapes are macerated on the skins for 7-8 days prior to fermentation in stainless steel tanks. The wine is aged for 12 months in French oak followed by an additional 24 months in large and somewhat neutral Slovenian oak casks.

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The 2006 Terlo Ravera is a complex, young Barolo, dominated by berry fruit, spice and a firm structure. The first year this wine was produced was in 1990. The vines are 33 years old. The wine is made of 100% Nebbiolo and spends 24 months in oak barrels and then another 12 months in bottle before it's released.

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Reviews:

### **Wine Spectator-96 points**

"Raspberry, cherry, iron and floral notes mark this silky red, which is fresh and complex at once, with a refined structure, great harmony and elegance. Almost approachable now, but the long finish and tight tannins suggest this has plenty of life ahead. Best from 2014 through 2030."

### **The Wine Advocate-92 points**

"The 2006 Barolo Terlo Ravera is a beautiful, focused wine. Berries, flowers and minerals come through nicely in this medium-bodied, feminine Barolo. This isn't the biggest or most virile Barolo, but rather a wine that impresses for its finesse and sense of harmony."

*This wine with its big flavors and gripping tannins would be nice with a seared New York Steak or a Veal Chop the perfect accompaniment would be white truffles from Alba Italy which are in season at the moment. The earthiness of the truffles would highlight the floral and elegant earthy nuances in the wine. With Italian food and wine there's no better rule than pairing wines with food of its same origin. These white truffles can be very expensive but there are cheaper substitutions that come from other parts of the world such as the Perigord truffles which are grown in various areas of Italy, France, Slovakia and Croatia.*

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## 2007 Monte Dall'Ora *Valpolicella Ripasso Sausto*

*Valpolicella, Italy*

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When Alessandra and Carlo Venturini first discovered Monte dall'Ora it was love at first sight. As children of farmers, they were excited and challenged by the hard work it was going to take to restore these ancient vineyards. Located in Castellroto, in the hills outside of Verona, the vineyards of Monte dall'Ora are planted on a base of limestone soil and form a natural amphitheatre facing southeast towards the city. In fact, portions of their vineyards are planted on ancient dry stone terraces called marogna, a design in which large stones form the exterior support structure and smaller stones form a spit of land in the interior. This brittle stone, in which fossils and petrified shells can be found, allows for excellent drainage and deep penetration of the vines.

The Venturinis are firm adherents to biodynamic principles. As such, they encourage the growth of biodiversity by planting herbs such as rosemary and lavender in the summer, whose fragrant



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blooms are attractive to bees; and sowing cereals in the winter, whose roots move and aerate the soil. In addition, the Alessandra and Carlo have emphasized traditional and native grape varieties wherever possible.

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Ripasso is a wine making process where grape skins and seeds called the pomace - a cake like material - that is leftover from making Amarone or Recioto is re used. The pomace is combined, or *repassed* (hence *ripasso*), in conjunction with young Valpolicella wine and goes through a secondary fermentation process which often results in a wine with higher levels of alcohol.

The granary (*fruttaio*) that we use during the winter months for drying the grapes for Amarone and Recioto is located adjacent to our house, in a strategic position. There are large windows that allow air to circulate freely, we don't use any artificial method to accelerate the drying process and leave the grapes exposed to natural climate it's this season. In this way the grapes can lose approximately 40% of its weight because of loss of water and is subjected to a physical and chemical transformation that gives a unique bouquet and great concentration.

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Reviews:

### **Wine Enthusiast-90 points**

Here is a delicious and fine ripasso, with a hint of aged sophistication on the bouquet that relies on a steady stream of spice, barbecue and dark fruit to gain momentum. The wine's texture is smooth, rich and velvety.

*Valpolicella ripasso can be very dark with raisin like aromatics and deep dark fruit flavors. I think this would pair great with some seared foie gras with a huckleberry jus. Huckleberries are currently in season and you'll see them more often during these times of year, the huckleberry flavor would be a nice pairing to the dark fruit found in the wine. Huckleberries are small and range from red to blue in color and they are known to have similar flavor profiles as blue berries with sometimes more tart and sour components. The big chewy tannins and natural acidity would be a nice contrast to the rich and creamy foie gras.*



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## 2008 Leal Threesome

*San Benito County, California*

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Leal Vineyards, nestled in the northern foothills of San Benito County, is the vision of Frank Leal. Leal has relentlessly pursued his dream of transforming a blank canvas of land into a unique, contemporary winery and special event facility. His hard work and dedication have created the perfect atmosphere to enjoy fine wines, great food, and the company of friends.

Our 50 acre estate in San Benito County is located a few miles inland from the cool ocean breezes of Monterey Bay. This, combined with warm daytime temperatures, result in a long, gentle growing season. Vineyard yields are monitored and kept at optimum levels to ensure maximum fruit quality, which helps create well structured, balanced wines. Our estate varietals include Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Malbec, Grenache, and Mourvedre. Our emphasis on the vineyard helps us craft wonderful, elegant wines.

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Leal Vineyards was started back in 1998, when owner Frank Leal had a vision. He wanted to create a winery that could incorporate his lifestyle and challenge the contemporary views of how wine should be made. Leal Vineyards is the creation of a self-taught wine fanatic. Owner Frank Leal is living his dream. His goal? To have fun, to reestablish San Benito County's historic reputation as a winegrowing region, and to consistently provide limited, exceptional vintages to his discerning fans. Many folks fantasize of running a winery when they retire. Frank decided to pursue his dream while still in his twenties. Leaving his blue-collar career behind, he searched for the perfect locale. In 1998 and only 28 years old, Frank purchased 50 acres for the new vineyard. The chosen spot? The foothills of Hollister, in San Benito County towards the northern end of California's sprawling Central Coast region. Leal recognized that here was a perfect synthesis of climate, soils, and people for producing truly great wines.

Without formal training or educational degrees in viticulture, Frank Leal relies on one thing when making wine: his palate. Frank uses all his senses to determine when the grapes are ready to be picked and when the wine is ready to be bottled. This reverence to old-world wine making techniques is complemented by Leal's youthful vigor, which is why Leal Vineyards has become the epicenter for public and private social events in San Benito County.

"My goal is to express the romance I have for wine by creating elegant, approachable and perfectly balanced wines."

"Thanks to my staff who throw their hearts, heads & souls into their work year round. The results can be seen, but are even more evident in the glass."-Frank Leal

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Comprised of Syrah, Grenache and Mourvedre, this wine has a gorgeous nose of ripe blackberry fruit, cassis, milk chocolate and baked cherry. Fabulous depth and fresh acidity help create a full-bodied wine that is layered with complexity and flavor.

*Given that this wine is really complex and has fruit forward qualities as well as earthy, dark chocolate aromas with impactful tannins this wine can be very versatile in terms of food. When paring you can choose to focus on one attribute like the fruit, or play off all the complexities in the wine with the food pairing. I would pair this wine with bar-b-q and other grilled meats that showcase a complexity with smoke flavors that the grill will lend. Or try wood fired pizza you can get creative with toppings but for this wine I think sausage, pepperoni, or prosciutto and figs would be a great way to start the toppings on the pizza.*



## 2007 Librandi *Ciro Rosso Classico*

*Calabria, Italy*

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Librandi is located in Cirò Marina, a small town in the southern Italian region of Calabria (Italy's boot tip), on the splendid Ionian coastline. The soil in this area is naturally suited for grape growing, and the geographic position, located between the sea and the Sila Mountains, guarantees an excellent balance between day and nighttime temperatures.

In the 1950's, after growing grapes for four generations, the Librandi family decided to produce and bottle their own wines. Company management has always been firmly in the family's hands, while Donato Lanati, Professor of Oenology at the Universities of Turin and Florence, is the consulting winemaker. All Librandi wines and olive oils are made exclusively from estate-grown grapes and olives.

The Librandi family owns a total of 890 acres, 573 of which are vineyards, 247 are olive groves, and the remainder is dedicated to the forest. The vineyards are planted with both local varieties (Gaglioppo, Magliocco and Mantonico) and international varieties. Librandi also runs an experimental vineyard with ancient local varieties.



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The Librandi Cirò Rosso is made from 100% Gaglioppo. Gaglioppo is a red wine grape that is grown in southern Italy, primarily around Calabria – it is considered the most important native varietal from the Cirò Marina area. The vine performs well in drought conditions but is susceptible to oidium and peronospera. The grape produces wine that is full-bodied, high in alcohol and tannins with a need for considerable time in the bottle for it to soften in character. It is sometimes blended with up to 10% white wine. Cirò Rosso is fermented and aged for one year in temperature-controlled, stainless steel tanks.

Cirò Rosso offers a delightful bouquet of spice, dried fruit, wild berries and plums. Excellent texture and firm, ripe tannins are hallmark attributes of this wine. Incredibly rich and easy going, Cirò Rosso is the wine of choice for spicy meat dishes, roasted lamb and roasted meat with peppers. Cirò marries well with the local cuisine of roast goat and lamb, meat stews and roasts with bell peppers.

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*I think this would also be divine with Mediterranean dishes like Greek, or Moroccan. Such as a Moroccan tagine with lamb they often have dried fruits mixed with savory elements much like the aromas in this wine. Or a roasted leg of lamb spiced to bring out the natural nuances in this wine with some rolled grape leaves or a traditional rice lamb pilaf which I have had many times and again would be a great compliment.*