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Grand Cru

2008 Cavus Cabernet Sauvignon Stags Leap – \$89.98

2008 Regale Pinot Noir Sonoma Coast – \$39.98

Robust Reds

2010 Angulo Innocenti Malbec – \$17.98

2008 Regale Vineyards Pinot Noir Sonoma Coast – \$39.98

Vintage Values

2007 Regale Vineyards Zinfandel Dry Creek – \$29.98

2010 Tinto Negro Malbec – \$9.98

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2008 Cavus Cabernet Sauvignon, Stag's Leap District

Stag's Leap, Napa Valley CA

A recent article in the SF Chronicle on Cult Cabs named the Cavus Vineyards a "Winery to Watch" in the coming years

Cavus is a family-run vineyard nestled in the hillside of the Stag's Leap appellation in Napa Valley. If you are familiar with Stag's Leap you know the region is famous for producing rich, robust Cabernet Sauvignons. The vines are now 22 years old but their first release was the 2004 Cabernet Sauvignon. Darryl Browman the founder has always been a wine enthusiast. His passion for sharing things he loves was a catalyst for starting the vineyard. He also wanted the vineyard name to have personal meaning. So Cavus, "The Cave", is a personal tribute to friends, good fortune and life. In August 2006, Darryl and two friends were skiing in Argentina when they took a wrong turn and found themselves on the backside of the mountain with no way out. After hiking all day in their ski boots, they dug "a cave" and settled in for the night not knowing what the future would bring. As good fortune would have it they were rescued 24 hours later, tired, thankful and full of joy. The experience reinforced a philosophy on drinking good wine: why wait for a "special occasion"? Celebrate life each day and always drink good wine.



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In an effort to bring out the best in the grapes they enlisted Dave Phinney of Orin Swift. Well known for big, full-bodied wines, Dave usually works with blends from all over Napa Valley, but asked to focused on single vineyard fruit from the famed Stag's Leap District, he was able to find a careful balance in full-bodied rich fruit along with delicate yet focused tannins and acidity. The goal was to make a wine that could with an hour of decanting, would be ready to drink now, but also has the aging potential to cellar for at least the next 15 to 18 years. The wine is blended in the same ratio in which it grows, a field blend of 94% Cabernet, 4% Merlot and 2% Cabernet Franc from a 22 year old 2-acre plot of land facing northwest. Aged for 18 months in a combination of new and used French oak barrels, Dave used the excellent growing season to his advantage, by pushing the limits on the small harvest, he was able coax the fruit out of the smaller than usually berries, but kept the alcohol to a respectable 15.25% A mere 185 cases were produced, making this wine not only rare, but attaining a cult status in its scarceness.

In 2008 Stag's Leap District offered everything a Cabernet Sauvignon vine loves, starting with a dry, warm spring leading to ideal conditions for summer-long fruit development. The lack of rain early in the year led to smaller-than-usual clusters by harvest time, which resulted in smaller berries with outstanding concentration.

This perfect storm of weather gave Jim Barbour everything he needed to grow the small amount of grapes to perfection. Jim was raised in Napa Valley on his family's ranch in Rutherford growing grapes, prunes and apples. He remembers Napa then as a secluded place where he rode his bike on Highway 29. When the wine industry kicked into gear, he convinced his Dad to take a risk and plant 5 acres of Chardonnay.

Eventually, the Chardonnay became more profitable than the rest of the family's business and Jim discovered his true calling. He graduated from the University of California-Davis with a Bachelor's Degree in Plant Science (viticulture) and began a career that would lead him to become one of Napa's most sought-after vineyard managers. In his 30+ year career, Jim has planted or maintained such vineyards as Hundred Acre, Grace Family, Blankiet, Pillar Rock, Revana, D.R. Stephens, Barnett, Pride, and Cain, among others.



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Reviews:

Wine Spectator – 90 Points

The supple plum, black cherry and wild berry fruit is pure and lively, with touches of smoky oak, anise and tobacco. Full-bodied and ending with a delicate mix of berries, tannins and herbs. Drink now through 2020. Only 185 cases made. – JL.

A wine of this stature is the perfect partner for grilled, braised or roasted meats. The firm tannin structure and bright acidity is a natural palette cleanser for the rich flavors and fat content for black pepper rubbed grilled rib-eyes, or lamb shanks slowly braised in red wine with root vegetables. The concentrated dark fruits and smoky background of toasted oak that is part of the natural aging process could also provide a backdrop to savory flavors such as bacon wrapped filet mignon, grilled portabella mushrooms, or a cows milk cheese, such as a pungent aged Gouda.

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[RE-'GALE] TO ENTERTAIN LAVISHLY
WITH FOOD AND DRINK.



2008 Regale Winery *Pinot Noir Sonoma Coast*

Windsor, California

"Dark in color, soft in structure and rather heavy, this is a good Pinot Noir..."- Steve Heimoff, Wine Enthusiast

Regale Winery and Vineyards is just ten miles from downtown Los Gatos, CA in the Santa Cruz mountain appellation. With no sharp turns or intimidating roads, you can experience an Old World styled winery without flying overseas or leaving the foothills of Silicon Valley. Inspired by Italian landscapes and Old World villas, Regale Winery provides an opportunity to share the relaxed and sophisticated lifestyle that surrounds the art of making wine.

Regale's first year of production was in 2005 with their Central Coast Chardonnay and the Bordeaux inspired blend called Ovation. Along with nearly 3 acres of estate vineyards, the winery only purchases fruit from the premium vineyards and growers in and around Napa Valley, Sonoma Coast, Russian River Valley and Alexander Valley. The idea is that with only the best in vineyard practices and the choicest locations can you really make an outstanding wine.



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Striving to hand-craft and have creative control on the wines they make, production is kept to a minimal level, with only 2500 cases a year being made. The wine making team consists of winery owner Larry Schaadt and his two brothers who lend a hand every year with harvest. Larry, who spent most of his life in real estate development, discovered his passion for winemaking in 1990 and started out with a small family winery in the Carmel Valley. Educated in Enology at UC Davis, as well as learning the trade over time with hands on experience, Larry teamed up with Greg Vita, a consultant and winemaker with Galante Winery in Carmel. Together they came up with the formula for wines that are low in alcohol, loyal to varietal, and show the true terroir of the locations from which they are sourced. Crafted for the dinner table the wines are truly enjoyed the most win they are paired up with family, friends and a great meal.

The 2008 Sonoma Coast Pinot Noir is a blend of four Dijon clones, 667, 777, 115 and a small amount of 828. The grapes for this single vineyard Pinot Noir are sourced from a beautiful hillside in the Windsor Oaks vineyard located in the northern region of the Sonoma Coast where the warm sunny days and cool foggy nights create the perfect growing conditions for this rich, broad structured wine. With aromas of ripe cranberry, black plum and a hint of cocoa and lavender on the nose, and rich complex flavors of black cherry and cranberry on the palette, this wine will age gracefully in the cellar for years to come and will be a delight at the dinner table

Reviews:

Pinot Report - 91 points

"Medium ruby color; bright, spicy plum and red raspberry aromas; bright, vibrant, delicate cherry and plum flavors, with black tea notes; spicy oak; good structure and balance; long finish. Spicy, bright and layered Pinot that opens up nicely with some air" – Greg Walters

Pair with seared duck breast with a pomegranate molasses or roasted poultry or grilled seafood would be great as well. Earthy flavors in your food pairing would highlight the fruit in this wine and with deep concentrated flavors from roasting or grilling would provide a strong match to the radiant and expressive finish. A little time to decant will also bring out the best this wine has to offer.



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2010 Angulo Innocenti *Malbec*

Mendoza, Argentina

"The Angulo Innocenti Cabernet Sauvignon shows that Mendoza and in particular La Consulta is not only about Malbec. With a dark ruby red color, the wine shows concentrated red fruit flavors with great complexity of light mint, sweet spice and finely grained tannins." – Angel Innocenti.

Pedro Angulo and Angel Innocenti were winegrowers in their native Europe – Pedro in the Basque country and Angel in Tuscany. They immigrated to Argentina in the late 19th century and through hard work and perseverance found great success in their commercial activities. Today the Angulo and Innocenti families have rekindled their immigrant winemaking roots. Alejandro Angulo and Mariano Innocenti, 3rd and 4th generation family members respectively, have decided to celebrate Pedro and Angel's vintner past with the development of a unique terroir in La Consulta. Alejandro was the first person to visit the property in La Consulta, where today Finca Piedras Blancas is located. He has always been in contact with farms and estates, and since he was very young he has dreamt of a family winemaking project. Today, he belongs to a group of wine aficionados that have met for more than 15 years – they get together once in a month, to taste and discuss new wines, trends and different styles. Alejandro learned many things about viticulture and winemaking from his grandfather Pedro, who was a vintner in the Basque country. Alejandro is a true wine lover.



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Mariano tried his first wine at a Sunday family lunch when he was 12 years old. His father, Miguel Angel, told him about his great grandfathers and their immigrant winemaking roots. The seeds were planted. As Mariano grew up, he continued to cultivate his interest in wine, and his dream to celebrate his great grandfathers with a family winemaking project. In 2004, Mariano took the first step toward realizing his dream with the planting of the family vineyard, Finca Piedras Blancas, a 100-hectare property in La Consulta.

La Consulta is located in the very southern tip of the Uco Valley in the San Carlos county, some 75 miles to the south of the city of Mendoza. The district varies in altitude from 3,000 – 3,500 feet above sea level at the foot of the majestic Andes. Its high altitude and southerly location combine to offer warm sunny days with cool mountain nights. The warm sunny days lend a rich, concentration of black fruit flavors together with a soft, supple texture. The cool mountain nights contribute intense floral aromatics and racy acidity to the wines. Mariano and his uncle Alejandro chose La Consulta for its rich heritage and long tradition as Mendoza's premier region for Malbec, dating back to the early 20th century.

The 284-acre property is planted primarily to Malbec (123 acres), with Cabernet Sauvignon (49 acres) and smaller amounts of Syrah, Tempranillo and Cabernet Franc. In 2010 Mariano was able to take another important step in the realization of his dream – to make a wine that would carry his family's name. Mariano walked the vineyard that year more than ever before, carefully watching over the many lots of Malbec and Cabernet Sauvignon. He wanted to make sure that only the best fruit was used for this first vintage. In the end, a special selected harvest, carried out over two different harvest dates, of lots 4 and 9 for the Malbec and lots 1 and 8 for the Cabernet Sauvignon were used for the first Angulo Innocenti wines.

85% Malbec and 15% Cabernet Sauvignon, the Angulo Innocenti Malbec shows the beautiful expression of La Consulta cool climate Malbec. With a dark, opaque purple color, the wine shows the rich dark fruit flavors and delicate violet notes very typical of the La Consulta terroir. The wine also shows the freshness, balance and mineral undertone that has made this area so appreciated for Malbec. Cool sunny days and cold mountain nights, provide the climate for vines planted in poor sandy soils with a subsoil of round calcareous rocks. The Double Guyot method is used in pruning the vines, and drip irrigation is used when needed to offset the hot days and lack of rainfall. Hand picked in small batches the grapes are then cold fermented in stainless steel tanks and macerated in two lots, one with 5 days of cold maceration, the other with 10 days. Once Malolactic fermentation spontaneously happens, the wine is bottled then aged for 8 months before release.



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Reviews:

"The two wines from Angulo Innocenti are outstanding values. The 2010 Malbec is a glass-coating opaque purple color with an enticing bouquet of spice box, lavender, cherry cola and assorted black fruits. Savory, ripe and succulent on the palate, this full-bodied effort has enough depth and concentration to drink well through 2018+. – 90 points **Wine Advocate**

Argentina is well known for its outstanding beef production, so it comes as no surprise that beef is a common part of every meal, so we too suggest you turn to beef when pairing this wine. The dark fruits and savory nature of Malbec is a perfect accompaniment to grilled meats. Flash grilled lamb chops with a chimichurri sauce, or barbequed marinated tri-tip over mesquite coals along with roasted vegetables should easily tame the lively fruit, but highlight the charred edges on the meat along with the savory smoke from the grill.



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2007 Regale Winery Zinfandel Dry Creek Valley

Dry Creek Valley, California

"As one of Sonoma County's premier appellations, Dry Creek Valley blends rural ease and friendliness with contemporary sophistication. Widely known as the home of California's finest zinfandel grapes and gaining recognition for its Bordeaux varietals, Dry Creek is ripe with experiences for gourmet enthusiasts, history buffs, and outdoor adventurers." – Savours Wine Country

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Dry Creek Valley Zinfandel can be summed up in three easy parts:

THE PERFECT SOIL: only 16 miles long by two miles wide, the narrow Dry Creek Valley offers a patchwork of well-drained and low fertility soils running the valley floor, bench and hillsides. Before Dry Creek – the stream running down the middle of the Valley – was dammed at Lake Sonoma, it would routinely flood and deposit masses of stone through the valley. The stones remain, creating the perfect soil for Zinfandel.

AN INFAMOUS CLIMATE: 70 miles north of San Francisco and 20 miles from the Pacific Ocean, Dry Creek Valley is ideally situated for wine-grapes. The coastal range keeps cool marine temperatures at bay, allowing the valley to warm up early in the day, while providing a conduit for cold air and fog to arrive at night and dramatically drop temperatures. There is minimal rain during the growing season. A climate that is warm and dry enough to fully ripen and mature the grapes, yet cool enough to retain their acidity and balance ... it's the best of all worlds for Zinfandel.

A TASTE OF PLACE: geography, climate and soil create a flavor profile that is distinct to Dry Creek Valley Zinfandel, yet personally directed by the growers, vineyards and vintners. Zinfandel is usually described as having aromas and flavors of blackberry, raspberry, boysenberry and cherry, often times laced with black pepper, cloves, anise, and herbs.

Sourced from some of the best plots within in the expansive 300+ acres of Mauritsen Vineyards, the 2007 Zinfandel is made from very old vines, nearly 60 years old to be exact. This old vine character will impart certain minerality and depth of fruit, but you won't get the overtly juicy aspect that you would see in Central Coast versions of Zinfandel. The cooler climate tends to heighten the terroir of the wines and bring a balanced approach that is perfect for a Zinfandel



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meant to pair with foods. The 2007 vintage of the Dry Creek Valley Zinfandel is both rich in color and in taste. With a swirl of the glass, aromas of blackberry, raspberry and chocolate are evident, followed by layers of nutmeg and dried violets and earth tones. This is an elegant wine with lively acidity and long smooth tannins. Made from 100% Zinfandel, the wine was aged for 18 months in 100% French oak. Bottle aged for nearly 4 years before release the wine displays the finesse and poise that only gentle bottle aging can do for zinfandel; long gone is the bold juicy nature, and what's left is true varietal character, with balance between ripe berry notes and perky tannins and acid structure. Only 240 cases were produced.

While Barbeque is the natural pairing to Zinfandel, we suggest you try more subdued hot spices next to this wine. More robust flavors from grilled sausages and peppers, or smoked pulled pork sandwiches will perfectly match the delicate fruits of this wine. Another great suggestion is to take this wine along with you on your next picnic. Prosciutto de Parma, anti-pasta, cured salami and dry aged jack, or Asiago along with fig jam would make this Zinfandel really stand out!



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2010 TintoNegro *Malbec*

Mendoza, Argentino

“Sourced from Mendoza’s Primera Zona of Lujan de Cuyo and Maipu, the Mendoza blend is meant to showcase the exceptional value and approachable style of Malbec” - Jeff Mausbach

Meaning “black wine” in Spanish, is meant to celebrate the essence of Malbec in Mendoza. Known for its dark, blackish color, Malbec is definitely a Tinto Negro. TintoNegro wines are meant to reflect the heart and soul of Malbec in Mendoza. The portfolio explores the different terroirs of Mendoza where Malbec does best, isolating unique vineyard sites and winemaking techniques, which showcase the heights of concentration and complexity to which Malbec can aspire. TintoNegro was born of the long time friendship and professional collaboration of Alejandro Sejanovich and Jeff Mausbach, colleagues at Bodega Catena Zapata for almost 15 years. As Wine Education Director for Catena, Jeff travelled the world preaching the gospel of the unique character of high altitude Malbec from Mendoza, explaining the character and expression of its many different terroirs. As Viticultural Director at Catena, Alejandro had extensive, first hand experience growing Malbec in all of these terroirs, from the fruit driven, easy drinking style of Lujan de Cuyo to the concentrated, complex profile La Consulta. He uses his intimate knowledge of the top vineyards in each region to ensure that TintoNegro wines are made from only the best fruit each area has to offer.

Sourced from Mendoza’s Primera Zona of Lujan de Cuyo and Maipu the Mendoza blend is meant to showcase the exceptional value and approachable profile of Malbec. The wine’s soft, drinkable style is accompanied by light oak aging for additional complexity. The Primera Zona of the Lujan de Cuyo and Maipu areas is located 10 miles to the south, southwest of the city of



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Mendoza. Altitudes range from 2,600' to 3,300' elevation. Average high temperature during the critical March ripening season is 83°F with a 26°F diurnal shift to an average nighttime low of 57°F. To the east of this Upper Mendoza River Valley are the Cuchillas de Lunlunta, a group of lower hills that block cool air coming off the mountains to produce very cold nights. Thermal amplitudes during March and April average 25° F. The cold nights help to retain bright, natural acidity in the wines. These temperature profiles produce Malbecs with rich plum flavors and notes of sweet spice.

Lujan de Cuyo and Maipu have a deep soil profile with clay – loam texture. This alluvial valley has some of the heavier soils in Mendoza with higher levels of water retention than most other areas in Mendoza, as a result irrigation regimes, often managed with the furrow surface method, are administered every 14 days or so. This soil profile produces Malbec wines with an opulent, soft texture and ripe, sweet tannins. To showcase this, the TintoNegro Mendoza Malbec is vinified at low temperature, with aggressive cap management and extraction during the first 5 – 7 days of fermentation, including an average of three pump-over's each day. This ensures maximum color extraction, while avoiding extraction of the dry, astringent seed tannins. Aged for 6 months in French and American oak, with 10% of the oak being new.

This TintoNegro opens with a wide template of expressive flavors. Lujan de Cuyo brings dark fruit aromas to the wine – black cherry, over-ripe blackberry and a savory lingering note of freshly roasted coffee. Uco Valley is higher, with a greater daytime temperature swing, and this preserves the freshness of the wine, giving a gentle aromatic lift to all of Cuyo's dark fruit aromas, drawing in strawberry like overtones. Jeff then uses a slow, cool fermentation combined with gentle pump-overs of the juice to eliminate bitter harsh tannins and leaving an opulent, soft texture. The result is a wine whose finish lingers with flavors of chocolate, caramel and hints of graphite. While it drinks beautifully now, it will age at least five more years in your cellar.

Why do blue cheese and grilled buffalo burgers with apple-wood bacon keep coming mind while writing this, because it is the ultimate pairing to this young but fruit forward wine. If you aren't a carnivore, then I highly recommend you marinate a plate full of eggplant, portabella mushrooms, Vidalia onions and red peppers in olive oil, balsamic vinegar and some fresh herbs from the garden (Whole Foods has these too) for about an hour then place on a very hot mesquite grill until you have some solid grill marks and the eggplant is soft in the center. Not too hungry, no worries, put out a plate of aged sheep cheese, like a 12 month Manchego, or Iberico and slice some cured Parma along with a little crusty Acme sourdough.