

# WANT TO GET A HEADSTART? CHECK OUT OUR STAFF PICKS

We want you to feel comfortable when you come into Wine'n Things, even if you are a new customer. So the staff has put their heads together to come up with some of our favorite wines to recommend to you. Print it out if you like and check your list the next time you come into the store. But don't worry, if you have tried all of these we have a few more we can tell you about!

## White Wines

**2006 Domaine de Pouy** 8.99  
France, Gasgogne; This easy-drinking light white with its bright fruit flavors and crisp acidity, is very versatile with food and a perfect house wine for everyday. Not really dry but not at all sweet either, it's a crowd-pleaser; use as an aperitif.

**2005 Domaine de la Quilla Muscadet** 9.99  
France, Loire; Muscadet is made from the grape called Melon de Bourgogne, and is considered one of the driest and lightest of white wines. (They are not at all related to Muscat which is a sweet dessert wine.) Most Muscadet are made "sur lie". That means that the mixture of grape skins, dead yeast cells and other sediment left from fermentation (lees) is left in the wine until spring. The lees contact enriches the texture and freshness, and can add a hint of carbonation. Well made Muscadets have subtle floral and citrus aromas, flavors of minerals, and an unmistakable freshness. They are just the wine for oysters and other shell fish.

**Conti Neri Prosecco** 11.99  
Italy, Veneto; This is a fully sparkling Prosecco that is slightly drier than the average Prosecco. It is a light and lively wine that is the definitive Italian aperitif.

**2006 Salvard Cheverny** 14.99  
France, Loire; This one is made from Sauvignon Blanc. Wines from this appellation are generally good value alternatives to Sancerre and Pouilly-Fumé.

**2006 Ch Lamothe de Haux Bordeaux Blanc** 13.99  
France, Bordeaux; This white wine is a traditional Bordeaux blend of 40% Sauvignon Blanc, 40% Semillon, and 20% Muscadelle. It is round, smooth, and fruity, but still has good acidity. It is ideal as an aperitif or with fish, seafood, poultry or goat's cheese.

**2005 Cambas Mantinia** 11.99  
Greece; The Moschofilero grape makes a light, dry white wine with floral aromas and flavors. We see some hesitation initially to try Greek wines, but once they do, they will get them again. This wine is perfect for seafood, but also works well with poultry or pork.

**2006 Zenato Lugana** 13.99

Italy, Veneto; Made from Trebbiano grapes, it is dry with no oak; it has a complexity characteristic of the region of Lugana. Serve it with poultry, light meats or pasta with light white or pesto sauces.

**2005 Hugel Gentil** 11.99  
France, Alsace; Decades ago, some of the finest Alsace wines were called Gentil. They were a blend of the noble grapes; Pinot Gris for body, Riesling for finesse, Gewürztraminer for richness and spice, and Muscat for fruit. Hugel's modern version adds Sylvaner for its light refreshing qualities. This is a great aperitif.

**2007 Villa Maria Sauvignon Blanc** 13.99  
New Zealand; This is a typical New Zealand Sauvignon Blanc, with citrus fruit and herbal flavors.

**2006 Knobloch Pinot Gris** 14.99  
Germany, Rheinhessen; This one is trocken (which means dry in German). Serve it with tuna, poultry or pork.

**2006 Don Pedro de Soutomaior Albariño** 15.99  
Spain, Rias Baixas; What a wonderful wine! It has citrus flavors with some mineral notes, and is medium-bodied and dry. It comes from Galicia and goes perfectly with the traditional seafood dishes from that area of Spain.

**2005 Leflaive Bourgogne Blanc Les Sétilles** 16.99  
France, Burgundy; This wine is dry, rich, harmonious and elegant with lots of flavors including some oak. Serve it with more complex meals of poultry, pork or pastas.

**2005 VK Piesporter Goldtröpfchen Riesling Kabinett** 17.99  
Germany, Mosel-Saar-Ruwer; This wine by Reichsgraf von Kesselstatt, one of our favorite German wine producers. Their wines have SO MUCH CHARACTER!! In the past we have had some of their trocken (dry) wines but this is one of their traditional more fruity styles of Riesling.

**2006 Mulderbosch Sauvignon Blanc** 21.99  
South Africa; Mulderbosch is often considered to be one of the best white wine producers in South Africa. It has a nose of tropical fruit with a hint of green pepper. Its mouth-filling ripe fruit is supported by good acidity. This is one of the most complex and interesting Sauvignon Blancs in our store.

## Red Wines

**2007 Cono Sur Pinot Noir** 8.99  
Chile; It has gobs of ripe cherry fruit and is fairly full

bodied for a Pinot Noir in this price full-bodied for a wine in this price range.

**2005 Korta Cabernet Franc and 2005 Syrah** 8.99  
Chile; These two are favorites of everyone who tries them. They are full-bodied, with an intense dark color, soft elegant tannins, and a long finish.

**2005 Ferme de Gicon Côtes-du-Rhône** 9.99  
France; It's medium-bodied, with aromas and flavors of ripe red fruit and spice, and a smooth finish.

**2005 Montpezat Palombières** 11.99  
France, Languedoc; This typical wine from the Mediterranean is a blend of 80% Grenache and 20% Mourvèdre. It has aromas and flavors of raspberries and spice; and is a structured and complex wine that can be laid down for up to 5 years. You can also serve it now with meat, game and stews.

**2004 Borsao Crianza** 12.99  
Spain, Campo de Borja; 50% Garnacha, 25% Tempranillo and 25% Cabernet Sauvignon. Crianza means that the wine has been aged a minimum of 1 year in a wooden barrel and 1 year in the bottle.

**2005 Rés Grand Veneur Côtes-du-Rhône** 13.99  
France; It is medium to full-bodied, with aromas and flavors of ripe red fruit and spice, and has an elegant and velvety finish.

**2003 Bodegas Salentein Pinot Noir** 15.99  
Argentina; Another fairly full-bodied Pinot Noir. It's not a ripe fruit bomb like a wine just put in the bottle, but has more interesting and evolved fruit flavors because of it's age.

**2005 Layer Cake Shiraz** 17.99  
Australia; Very full-bodied, rich and luscious, with lots of fruit and hints of spice.

**2004 Peter Lehmann Clancy's** 15.99  
Australia; 43% Shiraz, 42% Cabernet Sauvignon and 15% Merlot. Full-bodied, complex flavors and smooth.

**2005 Martino Biscardo Valpolicella Ripasso** 14.99  
Italy, Veneto; made by the **Ripasso** technique of refermenting a Valpolicella with the lees of an Amarone. It is soft with a velvety texture. Serve with game, grilled meats or strong cheeses. Some other Ripasso's that are we have include:

**2005 Secco-Bertani Ripasso** 17.99

**2004 Masi Campofiorin Ripasso** 18.99

**2004 Cesari Mara Valpolicella Ripasso**  
20.99

**2003 Allegrini Palazzo della Torre** 22.99

**2005 Zenato Ripassa** 24.99

**2004 Ostatu Crianza** 19.99  
Spain, Rioja; European wines from the 2003 vintage did not have a lot of acid and are very smooth now. This one is a blend of Tempranillo, Mazuelo, Garnacha and Graciano; and is very rich, complex and smooth.

**2005 Justin Cabernet Sauvignon** 25.99  
California, Paso Robles; It has lots of forward black

fruit flavors and a velvety smoothness.

**2004 Fontodi Chianti Classico** 35.99  
Italy, Tuscany; The wines from Chianti are made primarily from Sangiovese. Fontodi's wine is complex and smooth. Serve it with veal or beef dishes with a Mediterranean-style sauce.