



Wine'n Things at Stonehenge Market

10% Discount on Mixed or Matched Cases
15% Case Discounts on Selected Wines

Look For These Articles In This Newsletter:

- **This Month's Tasting Wines**
- **Top Five Wines**
- **Planning Ahead**

THIS MONTH'S TASTING WINES

Since January has been so cold this year, we decided more red wines would be a good idea for February. (Now watch it be 70 degrees on tasting day!!)

White Wines

2007 Domaine Skouras \$ 9.99
Peloponnese, Greece – This dry white is a blend of 60% Roditis and 40% Moscofilero grapes. It is pale green in color, has a floral and fruity bouquet with a the flavor of peaches. It is fresh, light and delicious.

2007 Bidoli Sauvignon Blanc 11.99
Italy, Friuli – This wine is a crisp and refreshing white made of Sauvignon Blanc grapes grown in the north-east corner of Italy. It has zesty citrus fruit flavors followed by hints of passion fruit and grapefruit with a delicious mineral finish.

2007 Garofoli Macrina Verdicchio 13.99
*Le Marche (Mahr-kay), Italy – Verdicchio (Vehr-deek-kyoh) is a white wine grape grown mainly in Italy's Marche region. The name Verdicchio is derived from *verde* (meaning green), and refers to the yellow-green skin of the grape, which gives the wine a subtle greenish*

hue. The wines are generally crisp and dry with a light but elegant aroma and flavor of minerals.

2006 Salmon Run Chardonnay 12.99
New York, USA – This Chardonnay was produced and bottled by Dr. Constantine Frank Vinifera Wine Cellars of the Finger Lakes district of New York State. About half was fermented in predominantly French oak barrels while the rest was fermented in stainless steel tanks. This technique makes the Salmon Run Chardonnay lighter, fruitier and less dominated by the characteristics of oak. It is a food friendly style with a good balance of acidity and oak.

Red Wines

2006 Vallevò Montepulciano d'Abruzzo \$9.99
*Abruzzo, Italy – Montepulciano is the grape used to make the red wines from Abruzzo. Don't confuse the name of the grape with name of the village of Montepulciano. The village is in Tuscany and there they use Sangiovese to make a wine called *Vino Nobile de Montepulciano*. The grape Montepulciano makes some top-end big reds in Abruzzo, but the variety is most known for amazingly good inexpensive wines. Typically they have aromas and flavors of black plum, black cherry, herbs and black olives, and a rich texture that stands up well to food.*

2006 Domaine de Couron Côtes du Rhône 10.99
Rhône, France - This is a solid wine from one of our favorite wine areas. Made of 60% Grenache and 40% Syrah, it is fairly full-bodied, has a rich ruby red color, bright raspberry fruit aromas and flavors, good structure in the mouth and a touch of spice in the finish.

2004 Sant'Evasio Barbera d'Asti 10.99
Piedmont, Italy – Barbera is a medium-bodied red with dark red color that turns more garnet with age. It has a flavor of red cherry or red berries that is mellowed with a touch of earth and spice. It has good acidity with little tannin, and goes well with a variety of meats.

2006 Vecchia Torre Salice Salentino 11.99
Apulia, Italy – Apulia is the wine region located at the heel of Italy's boot, and Salice Salentino is a small town in the southern part. It is most well-known for its robust reds made from Negroamaro and Malvasia Nera. The Vecchia Torre wine is a dark ruby color with black

highlights, and has a nose of berries, herbs, stewed fruit, and a hint of smoke. It is full-bodied yet soft on the palate with good extracts and mouth-filling fruit flavor. The finish is straightforward and smooth, and it is a very versatile wine.

2007 Santa Barbara ZCS 13.99
California – This is a blend of Zinfandel, Carignane and Sangiovese. The Zinfandel is from 50 year old vines and gives the wine a jammy fruity quality, the Carignane is from 85 year old vines which adds density, while the Sangiovese is from younger vines that give it bright aromas and flavors of cherry. Six months of oak aging takes place in neutral barrels so as not to disturb the full fruit quality of ZCS. This is a very versatile, food friendly wine made to match a wide range of occasions and meals.

2004 Corte Majoli Valpolicello Ripasso 14.99
Italy, Veneto – Ripasso is a technique where the unpressed lees of an Amarone are added to the fermented juice of a good quality Valpolicella. The result is a wine with more alcohol and body than a typical Valpolicella, and a very subtle dose of the raisin flavors that are typical with an Amarone. We have used this wine in tastings before, and it showed well with people who like full-bodied reds.

TOP FIVE WINES FROM LAST MONTH

Remember, in addition to the regular monthly tasting wines, these wines also qualify for the 15% mixed case discount.

2006 Kenwood Old Vine Zinfandel	\$ 9.99
2006 Hayman & Hill Cabernet Sauvignon	12.99
2007 Perrin Reserve Côtes du Rhône White	10.99
2006 Nieto Senetiner Malbec Reserva	10.99
NV Maschio Prosecco Brut	11.99

PLANNING AHEAD

Our tasting for next month will be held on Saturday, March 21st.

Please put this date on your calendar now.

CHECK 15% DISCOUNT WALL

We have done some rearranging and have been able to set aside an area where we can display

most of the wines that can be combined for a mix and match case discount of 15%. Watch for it in the store.

Saturday Tasting and Sale

This month's "sample before you buy" in-store tasting will feature a variety of wines described earlier in this newsletter. There will be **no charge** for this tasting. As an extra incentive for you to buy, we will give you a **special 15% case discount** on purchases of 12 bottles or more (mix or match) of the sampled wines. Also, the purchase of a case of the sampled wines entitles you to a 10% discount on any other bottles of wine you purchase at the same time.

Here is a tentative list of the wines to be sampled:

White Wines

2007 Domaine Skouras	\$ 9.99
2007 Bidoli Sauvignon Blanc	11.99
2007 Garofoli Macrina Verdicchio	13.99
2006 Salmon Run Chardonnay	12.99

Red Wines

2006 Vallevò Montepulciano d'Abruzzo	\$9.99
2006 Domaine de Couron Côtes du Rhône	10.99
2004 Sant'Evasio Barbera d'Asti	10.99
2006 Vecchia Torre Salice Salentino	11.99
2007 Santa Barbara ZCS	13.99
2004 Corte Majoli Valpolicello Ripasso	14.99

The tasting will be held **between 1 and 5 PM on Saturday, February 21st**. Please join us!



We want to thank all of our customers for continuing to support us and all Independent Retail Merchants in Raleigh! **THANKS!!**

