



Volume III, No.17 Feb. ♦ Harry's Wine & Liquor Market ♦ 2094 Post Road, Fairfield, CT 06824 ♦ www.HarrysWine.com

Museum Crianza 2001

\$9.99/\$119.88



Grapes are selected from low-yield vines that average 50-60 years old. Fermentation occurs at 27° to 30° C, with frequent pumping over to extract fruit and color. No filtration is executed. The wine

is aged for 13 to 16 months in French and American oak, then in bottle for 8 months in the winery's temperature- and humidity-controlled cellars. It has deep, lively cherry color with purple and blue notes. Nose is rich and ripe, with spicy and intense fruity aromas of red berries, hints of plums, balsamic tones, and mineral. In the mouth, the wine opens with a powerful attack, velvety and harmonious with a good balance of sweet tannins and ample acidity. Long, balanced finish.

Melini Chianti Classico

Riserva La Selvanella 2001

\$24.99/\$269.00

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Melini Vernaccia di

San Gimignano Le Grillaie 2005

\$22.99/\$248.00



Melini was founded in 1705 and established itself as an 'international' winery in 1860 when Laborel Melini collaborated in developing the straw-covered flask (fiasco). This made it

possible for the wine to travel and launched Melini in international markets. This Vernaccia is pale and brilliant gold color; intense and penetrating broom flower and lime fragrance underscored by spices, (vanillin and nutmeg) with shades of eucalyptus. Dry, very savory flavor, full and harmonious with solid fruit character and a lingering finish.

Rain Sauvignon Blanc 2006

\$12.99/\$140.00



A glorious New Zealand Savvie here. It's hard to describe this one - the typical sauvignon minerality is enticingly pale and light, and the fruit notes are so balanced it's hard to pick out the gooseberry, white currant, and kiwi. Under it all lies a strong harmony of fragrant, flowery grasses. Incredibly delicious. This is a classic New Zealand Sauvignon Blanc with gooseberry and citrus aromas and a crisp and steely acidity. This miniscule parcel of "Rain" Sauvignon produces exquisite and very focused fruit. The mineral and floral overtones of this gem will entice you.

Il Piccolo Borgo Chianti Classico 2004

\$12.99/\$140.00

This Chianti Classico is made from 100% Sangiovese harvested in our vineyards at Castelnuovo Berardenga (Siena) in the southern part of the Chianti Classico region. All the grapes come from our youngest vineyard "La Vittoria" facing south/south-east, at an altitude of about 400 meters, near the splendid brand new Relais Hotel Borgo Scopeto in the middle of the Borgo Scopeto Estate. After the fermentation it remains for 12 months in stainless steel tanks and then for at least 2 months in bottle. It does not mature in oak at all ! Therefore it has a ruby red colour and a persistent bouquet evoking violets. It is dry, with a good balance and very easy and pleasant to drink.

Drei Dona Tenuta La Palazza

Sangiovese Rosenere 2005

\$10.99/\$118.00



Drei Dona Tenuta La Palazza, a world-class winery in the heart of the Romagna region, is an 18 hectare vineyard that grows both traditional and contemporary varietals. This wine is a blend of 85% Sangiovese and 15% Cabernet Sauvignon. The fresh flavors of these grapes are kept in tact through storage only in stainless tank, there is no oak aging. Named in the same way that all the wines from this estate are, it is called "Rosenere" after one of the horses that is bred on this farm.

Fairview Pinotage 2005

\$11.99/\$129.00

Pinotage is mostly harvested from bush vines, some of which are over 25 years old. This is supplemented by a small amount of fruit from a younger trellised vineyard at Fairview. The vineyards are at three sites, Malmesbury and Agter Paarl with their dry farmed vineyards on deep soils and the Paarl fruit grown on sandy soils. The color is a vibrant purple/red matched with spicy aromas of dark fruit. The palate shows deep and savoury notes with ripe tannins and opulent fruit. It will continue to improve over the next few years.

Store Hours

Monday - Thursday 8am - 8pm

Friday - Saturday 8am - 9pm

**Conosur Pinot Noir 2006** **\$9.99/\$108.00**

From the 'Pinot friendly' terroir of the Chimbarungo region of the Rapel Valley in Chile comes this fresh, fruity Pinot Noir. Showing delicious strawberry and raspberry flavors it is a great value at this price. Compared to previous vintages it is less jammy, more pinot-like, with youthful cherry fruit, woodsmoke, clove and vanilla. It is of medium weight with good length and has a warm cran-cherry finish.

Coleman Pinot Noir 2005**\$29.99/\$323.00**

This Pinot Noir has both approachability and intensity to qualify it for a Wednesday night casual dinner or a Saturday night dinner party. It is ripe and bold with dark raspberry fruit, earthy aromas, and a hint of spice. The brightness of this wine marries well with cheese fondue, red pasta sauces, salmon, barbeque meats, and pork roasts. The earthiness pairs with duck, pates, and wild mushrooms, and blue cheese.

**Easton Zinfandel 2005****\$15.99/172.00**

This Zin is made from grapes that grow on beautiful, rolling mountain sites that have the classic, vermilion-colored, Amador decomposed granite soil. The 2005 has full black cherry and blackberry fruit aromas with a beautiful balance and a big, sumptuous, and juicy mouthfeel. It also presents complex spicy aromas, with a nice creamy texture derived from the 10 months time it receives in French oak barrels. It is consistently rated one of the top Zinfandels in its class and one of the best value Zins available. Although drinkable now, it gains complexity with bottle age.

Bishop's Peak Rock Solid Red 2004**\$12.99/140.00**

This is a unique, multi-varietal red wine blend produced by the Talley family. Though the exact blend varies from year to year, Cabernet Sauvignon and Syrah are often the predominant varietals. As with all wines produced under the Bishop's Peak label, the goal is to make a handcrafted wine that reflects the distinctive characteristics of San Luis Obispo County vineyards. This wine gives aromas of ripe red currants with nuances of smoke, vanilla, and rum cake. Big and full-bodied, this classic blend displays a powerful set of fine tannins. Enjoy this wine with beef, lamb chops or other savory meats grilled over an open fire.

Alexander Valley Vineyards Cabernet Franc 2004**\$21.99/\$237.00**

Deep ruby red with a youthful purple hue. Initially, there is a lifted cedary, toasty character, which is followed by a core of fruits. These include abundant blueberries, boysenberries and dark plums. Slight hints of varietal earthiness and black olives provide additional complexity to this already intensely aromatic wine. A medium bodied wine, with a lovely rich texture of cherries, chocolate and mocha flavor. Complimenting the above is an integrated oak treatment providing nuances of toast, vanillin and nutmeg. The finish is appealingly long and elegant with approachable tannins.

Tamarack Cellars Firehouse Red 2004 **\$19.99/\$215.00**

This is the rich, complex wine that first put Ron Coleman on the map and on many restaurant wine lists because of the value. The blend, in this case Cabernet Sauvignon (46%), Syrah (25%), Merlot (15%), Cab Franc (11%), Sangiovese (2%) and Carmenère (1%) drinks like a wine at twice the price, starting with the 16-month barrel program of 50% new French, American and Hungarian oak that produces chocolate and vanilla-flavored tobacco notes joined by dark cherries. A medley of berry flavors awaits with dark chocolate syrup poised to enter the mid palate. Many restaurants offer it as a glass pour, but the food applications are many, so a bottle would find a suitable match. Wine Press Northwest, Outstanding!

Bacchus Cabernet Sauvignon 2004**\$11.99/\$129.00**

A blend of grapes from selected vineyards in Napa and Sonoma. Aged for 8 months in French oak, 20% new. Medium bodied, soft and supple style of Cabernet with ripe plum and cassis flavors

Landmark Syrah Steelplow 2004**\$26.99/\$291.00**

Bright ruby. Cool, primary aromas of violet and pepper. Sweet, primary and aromatic in the mouth, with flavors of violet, licorice and pepper complicated by fresh herbs. Syrah in a distinctly polite style. Finishes with dusty tannins and a note of olive. Stephen Tanzer, 89 points

**St Francis Merlot Behler Reserve 2001****\$29.99/\$323.00**

This vineyard is recognized as St. Francis' original estate vineyard and original winery site. Well-drained rock and gravel topped with rich loam ensures abundant concentrated fruit. The valley microclimate, tempered by cooling breezes and morning fogs from both the Pacific and San Francisco Bay, is an essential key in the development of superior complex flavors of cherry, chocolate, coffee, and plum that distinguish this wine. Throughout the growing season vine canopies are thinned for increased sun exposure, which further concentrates flavor and color. Hand-picked in late September, the fruit was crushed, fermented, pressed, racked into oak, and aged twenty-four months, then held an additional ten months before release.

Verget Macon Villages 2005**\$15.99/\$172.00**

Owner/Winemaker Jean Marie Guffens uses his distinct wine-making style to focus on handling his grapes in the gentlest possible manner while doing extreme fruit selection. He then applies his deft touch at barrel fermentation to produce a wine such as this which displays precision, clarity of fruit, and noticeable mineral focus combined with textural richness and body.

Baron de Brane Bordeaux 2003**\$25.99/\$280.00**

A second label wine, i.e., good quality grapes that were just not quite up to being including in the crush for the first label (in this case Chateau Brane Cantenac.) this Cabernet-based Bordeaux hails from the AOC village of Margaux. It reveals the rich cassis and plum aromas and flavors of the high quality 2003 vintage, while its medium-to-full body leads toward a stylish finish with good length.

UPCOMING EVENTS

Beers of Germany

Tuesday, February 13th

Beers of Belgium

Tuesday, March 6th

Beer 101: Introduction to Beer Tasting

Tuesday, April 10th

American Craft Beers

Tuesday, May 1st

Beers for Summertime

Tuesday, May 22nd

Wine Dinner with Southern Starz

Blue Lemon Restaurant
7 Sconset Square, Westport
Tuesday, February 20, 2007, 7:00PM
\$80 plus tax and tip
RSVP 203-226-2647

Spanish Wine Dinner with Classical Wines from Spain

Barcelona Restaurant
4180 Black Rock Turnpike, Fairfield
Thursday, March 8, 7PM
\$55 plus tax and tip
RSVP 255-0800

Harry's Wine School LLC 2007 Wine Classes in Harry's Americas Room 7pm to 8:30pm

High End Wines – To Be Announced

3 Wednesdays – February 21, 28, March 7
\$150 per person

Wines of the Southern Hemisphere

3 Wednesdays – March 21, 28, April 4
\$75 per person

Different Grapes, Different Tastes – A Varietal Retrospective

3 Wednesdays – April 18, 25, May 2
\$75 per person

Beers

Abbaye de Saint Bon-Chien 2005

We sold out our small allotment of the 2004 vintage of Abbaye de Saint Bon-Chien in no time flat – no surprise given the rarity and quality of the brew. Thankfully, we will be getting a bigger (but still one-time-only) shipment this year, so more people will get the chance to try this wonderful beer. The 2004 version of Abbaye de Saint Bon-Chien straddled the line between beer and wine, having spent time aging in merlot, cabernet, and grappa barrels. Some notes from those liquids, plus the wood of the barrels, made it into the final beer, which contained hints of cherries, vanilla, toffee and espresso, along with a slight sourness and a smooth, surprisingly light mouthfeel. You can pair this with many fine foods, but your best bets are lamb or beef dishes from the French countryside. **\$22.99/750ml**

Paulaner Salvator



This beer is the world's original doppelbock, brewed by the monks of the order of St. Francis of Paula to sustain themselves when they gave up daily meals during Lent (Salvator is Latin for "The Savior"). This "liquid bread," as they called it, is a brew of great strength and body, with a malty aroma and toffeeish flavor that invites pairing with pork dishes.

Lots of people give up alcohol for Lent, but it would be more historically correct to give up lunch and drink this beer instead! **\$10.99/6pk**

Sierra Nevada Bigfoot

The yearly pilgrimage of the hopheads, when craft brew fans craving bitter hops trek to their local liquor store to procure their supply of Bigfoot barleywine, is upon us. Sierra Nevada's American-style barleywine is justifiably famous among lovers of bitter beers for its palate-withering attack of piney, grapefruity Cascade hops, which the beer's huge malt component tries, and fails, to tame. Clocking in around 10% ABV, this is a big beer in every sense of the word. Get some while you can, because it won't last through spring. **\$10.99/6pk**

Jever Pilsner

Jever is a city in Friesland, Germany, near the Dutch border. The Pilsener made by the city's namesake brewery shares something with some popular Dutch versions of Pilsener beer – namely a distinctively snappy hop aroma and flavor. Light bodied, with just some slight baked bread aromas and yeastiness on the malt side of things, this Pilsner makes an excellent aperitif any time of year and can also pair fabulously with shellfish. **\$8.49/6pk**

He'Brew Bittersweet Lenny's R.I.P.A.

Brewed in honor of Lenny Bruce by San Francisco's Shmaltz Brewing Company, Bittersweet Lenny's R.I.P.A. is a double IPA brewed with rye malt in addition to barley malt. The fresh, sweet doughy flavors imparted by the rye mesh perfectly with wonderfully bitter, juicy hops. Mouthfilling and packed with flavor, this beer is a fine tribute indeed. **\$5.49/22oz**



K-O Blond Beer

This Belgian blond ale, which is fairly new to Harry's, is aptly named. Incredibly fresh hop and fruit aromatics, combined with delicious Belgian pilsner malt flavors and fine carbonation effortlessly conceal an alcoholic punch that measures 10% ABV. Balanced and supple, not one part of this beer overreaches, and not one part of it underperforms. Any Lefle or Affligem fans out there owe it to themselves to try this fabulous example of a Belgian blond. **\$10.49/750ml**

McEwan's Scotch Ale



The number of beers from Scotland's wonderful brewing culture that are available to us here in Connecticut is disappointingly small, but luckily one of the most widely available Scotch ales is a very good one. McEwan's Scotch Ale is an excellent rendition of the style, which is brewed to be high in alcohol, body, and flavor to take the edge off Scotland's famously damp and chilly weather. Strong aromas of toffee, butterscotch, and nuts give way to a silky, almost chewy mouthfeel with no bitterness in sight. This beer finds some excellent food matches in smoked meats or nutty desserts. **\$10.99/6pk**

Hobgoblin

Hobgoblin, an English brown ale, is an easy drinking, comforting brew that has enough flavor and alcohol to make things interesting, but not so much as to prevent a person from enjoying multiple pints of the stuff over the course of an evening. Boasting a nose full of cookie spices and earthy English hops, Hobgoblin brings off a palate of finely balanced roasted and chocolate malt notes with aplomb – which is perhaps the reason why it's one of our most popular English specialty beers. **\$3.99/500ml**

HARRY'S

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Santi Solane Ripasso Valpolicella 2004 \$13.99/\$151.00

Ripe grapes are picked at the beginning of October in "in rosso" with 8 to 10 days skins maceration, natural decanting and racking. They are kept in stainless steel until February. The "ripasso" (the must ferments on the Amarone skins) takes place in order to enrich the structure, the aromatic intensity and the softness. It is aged for 12 months in Slavonian oak, and a short period in new Allier barriques, and then bottled and kept in the cellars for 6 months before release. It is ruby red, with an intense bouquet of cloves, vanilla cherry jam and almonds. Dry taste, full, warm and harmonious with an elegant finish.