



Volume III, No.19 July ♦ Harry's Wine & Liquor Market ♦ 2094 Post Road, Fairfield, CT 06824 ♦ www.HarrysWine.com

Remizieres Crozes Hermitage 2005

\$16.99/\$183.00

"Deep red. Intensely spicy red fruit aromas, with a strong floral accent. The juicy, focused raspberry and strawberry flavors are nicely framed by fine-grained tannins. Finishes sweet and persistent."

International Wine Cellar



Margan Shiraz Saignée Rosé 2007

\$13.99/\$151.00

Bright pink in colour with a full soft nose. The characters of the wine are a combination of spicy pepper from the region and lifted strawberry aromatics from the primary fruit characters. The palate is soft and rich with crisp clean acid. It is a dry style of rose which is not a reflection of the presence of red grape tannins, rather the lack of residual sugar. The wine has been made to drink as a young wine and should be consumed nicely chilled.

Johanneshof Reinisch Rotgipfler 2006

\$13.99/\$151.00

Rotgipfler is an indigenous Austrian grape that makes nicely weighty, dry wines. This wine reminds one of a Pinot



Gris due to its subtle spiciness and underlying mineral characteristics. The Reinisch winery philosophy is "To produce wines with soul, that chronicle the impact of Nature on each vintage, and preserve the role of wine in the region".



**Bleasdale Shiraz/
Cabernet Sauvignon 2003**

\$13.99/\$151.00

"Bleasdale produces some of the most reliable as well as fairly priced wines from Langhorne Creek that are good choices for both neophytes and connoisseurs. Aged in neutral American and French hogsheads (500 liters), the 2003 Shiraz/Cabernet (51% and 49% respectively) possesses an opaque ruby/purple color as well as a big, sweet nose of herb-tinged black currant fruit, high-class cigar smoke, dried herbs, weedy sweet currants, and spice. Its layered mouthfeel and silky texture suggest it can be drunk now and over the next 3-4 years." *Wine Advocate*

Sherwood Pinot Noir 2006

\$16.99/\$183.00

The fruit was harvested between 20th March and 24th April in excellent condition. Upon arrival at the winery the fruit was destemmed and gently tipped into 5 tonne open top fermentation tanks. After a 3-6 day cool "soak" period fermentation started with and without added yeast. The cap was hand plunged three times per day and spent an average of 17 days "on stems". Malolactic fermentation and oak maturation for 5 months was completed prior to blending and bottling. The 2006 Pinot Noir displays dark plum aromas on the nose supported by gentle oak handling. The palate is round and full with a persistent finish.



Bernard Beaune

1er Cru Champs Pimont 2005

\$19.99/\$215.00

This is an absolutely fantastic 1er Cru in the heart of Beaune (Champs Pimont). Bordered by Greves this vineyard tends to produce classic, elegant, long-lived and very lacy Burgundies. This is classic Beaune at its best, and an outstanding value. From the famous 2005 vintage, this wine has a classic Beaune character of lively red fruits, a beautiful earthiness and a complex mineral character. Serious and reserved with bold flavours that possess a supple mid-palate but a firm, structured and very long finish.

Vina Solorca Gran Solorca Reserva 2001

\$24.99/\$269.00

Full bodied and intense, with powerful tannins that need time to settle down but with the balance and structure to ensure that they will. The plum, blackberry and chocolate flavors come through nicely. Great choice with game dishes or with well aged cheeses. Give this one time! Best from 2007-2015.

Sherwood Sauvignon Blanc 2006

\$12.99/\$140.00

The fruit was harvested in the cool of the night and transported to the winery for immediate processing. Selecting only the free run and lightly pressed fruit the juice was settled and racked to ferment. The juice was then inoculated with yeast and cool fermented for an average of 19 days. After three months of lees contact the selected parcels were blended, lightly fined and filtered prior to bottling. The 2006 Sherwood Estate Sauvignon Blanc displays intense gooseberry and spicy aromas on the nose with finesse and concentration of the palate. A wine to be enjoyed over the next three years.

Azea (Breeze) Albarino 2006

\$16.99/\$183.00

This Albarino is new to the U.S. market and we are very pleased to offer it. The straw yellow color has just hints of green, while the aromas are bright and fruity showing lime, mango, and pineapple. The flavors of banana yogurt on the palate are juxtaposed against herbal notes of fennel and mint, and the classic acidity of Albarino shows through on the finish with notes of citrus and chamomile. We have learned that the winemaker uses a unique winemaking technique of adding dry ice to the macerating grapes in order to "burn" (with coldness) the grape skins which in turn enhances the aromas!

Ostatu Rioja Crianza 2004**\$11.99/\$129.00**

The 2004 Crianza, composed of 90% Tempranillo and 10% Graciano, was aged for 12 months in a mixture of French and American oak. From a superb vintage, the wine is purple in color with aromas and flavors of smoke, spice, black cherries, and black currants. It offers medium body with well integrated tannins and a long finish. It should drink well for 5-7 years, perhaps longer when well stored. *Wine Advocate.*

Tenuta San Leone Pinot Grigio 2005**\$19.99/\$215.00**

With some aging in wood, this wine shows noticeably more depth and mouth feel than a regular pinot grigio. It has delicate nuances of citrus, lemongrass, and dry pear that make it a wonderful match with seafood and chicken. If you've always said "No Thanks" when the restaurant by-the-glass pour is a pinot grigio, this is the one to say "Yes, Please."

Ciacci Piccolomini Poggio**Della Fonte Rosso Toscana 2004****\$11.99/\$129.00**

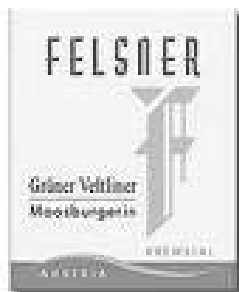
A blend of Sangiovese with Cabernet Sauvignon and Merlot aged in stainless steel, the wine expresses the characteristic sour cherry and dusty tannins of Sangiovese softened by the richness of Merlot and the structure of Cabernet, all for an incredibly low price that makes this wine perfect for any meal and everyday drinking! Blended from young-vine fruit from vineyards from which Ciacci's signature Super-Tuscan Ateo is produced, this is a perfect opportunity to experience a baby Ateo at a fraction of the cost. Sangiovese 70%, Cabernet 15%, Merlot 15% aged in stainless steel.

**Sexton Harry's Monster 2004****\$29.99/\$313.00**

A blend of 51% Cabernet Sauvignon, 27% Merlot, 12% Petit Verdot, 10% Cabernet Franc, the nose of this wine offers up aromas of cassis, cherry, chocolate liqueur, blackcurrant and vanilla bean qualities. The plate is tight, highlighting blackcurrant, cedar, clove mixed spice and vanilla characteristics.

Felsner Gruner**Veltliner Lossterassen 2006****\$10.99/\$118.00**

Felsner is a family estate in the famous Kremstal region of Austria. Their vines are grown in different terraced vineyards on loess soil. This is a delicious example of Austria's signature grape variety Gruner Veltliner. It is fresh, vibrant, clean and fruity. Class Gruner aromatics of green apples and citrus with an easy-to-drink elegance and perfect balance. It goes well with salads, seafood, fish and white meats, and is a wonderful all-around refresher when served nicely chilled.

**Girard Sauvignon Blanc 2006****\$16.99/\$183.00**

Bright, fresh, clean and crisp. The perfect wine for lighter seafood and chicken dishes, green salads or serve as an Apéritif. Lovely pear and tropical aromas on the nose with crisp grapefruit and citrus flavors on the palate. We picked the fruit fully ripe to provide classic tropical, citrus and floral aromas with a lighter mouth feel and excellent acidity. This all adds up to an extremely food friendly wine that is just as enjoyable on its own. 100% Sauvignon Blanc made from three vineyards in the Napa Valley. Our primary vineyards are our own St. Helena vineyard and Morgan Ranch, at the base of Mt. Vaca, which is well known for growing outstanding Sauvignon Blanc fruit.

Spier Pinotage/Shiraz 2005**\$7.99/\$95.88**

The wine is ruby red in colour with a youthful purple edge. Soft mouthwatering, juicy fruit mainly plum and sweet fruit aromas, are complemented by hints of tobacco. On the palate, the wine is medium bodied with mouth filling cherries and tobacco flavours. The wine is soft and accessible with a lingering aftertaste.

Spier Steen (Chenin Blanc) 2006**\$7.99/\$95.88**

Pale straw in colour with a green hue, the wine shows aromas of tropical fruit, lime and melon with pear drops and boiled sweets. Lively fruit follows through to a well-balanced palate.

Spier Classic Shiraz 2004**\$11.99/\$129.00**

The wine is youthful purple/black in colour, intensely fruity with layers of spice, dark fruit like plum and berry and attractive whiffs of smoke. On the soft, creamy palate the classy fruit is supported by French and American oak flavours. An exceptionally well-balanced, irresistible wine. Serve with rich red meat, pork, poultry or pasta dishes.

Spier Private Collection Pinotage 2003**\$24.99/\$269.00**

Dark cherry in colour, with an attractive purple edge. Prominent aromas of ripe cherry fruit are complemented by whiffs of tobacco. The wine is exceptionally well balanced with powerful cherry fruit on the soft, creamy palate and lingering aftertaste. Serve with game, duck and venison.

Sebastiani Unoaked**Russian River Valley Chardonnay 2006****\$19.99/\$215.00**

This wine opens with a very aromatic fruity bouquet with a slight hint of grapefruit. On the palate, the wine is well balanced and creamy. The finish is refreshing and tasty. This wine is a nice display of the fruit flavors that can be displayed from a Chardonnay.

Sebastiani Sonoma County**Cabernet Sauvignon 2004****\$14.99/\$179.88**

This dark garnet-colored wine has black cherry and blackberry aromas with hints of coconut from the oak. The flavor is full-bodied with lots of blackberry on the entry with firm tannins and subtle oak in the back palate. It is a richer, chewier wine than the 2003 vintage due to the warmth and ripeness of the vintage. It will most definitely improve with bottle age.



Wines (Continued)

Sebastiani Sonoma Coast Pinot Noir 2005 **\$14.99/\$179.88**

Winemaker's Notes: The color on this wine is incredible, a very dark crimson. The aromas of blackberry, espresso and black olives allude to the richness of this wine and start your mouth watering. It is very concentrated in the mouth with almost sweet blackberry jam fruit, terrior flavors and mouth-coating tannins. Ripe berry and oak frames the finish of this ripe and structured wine. Enjoy with a decadent meal: aged steaks or a prime rib.

Sebastiani Cherryblock 2004 **\$69.99/\$839.88**

Winemaker's Notes: The color on this wine is incredible, a very dark crimson. The aromas of blackberry, espresso and black olives allude to the richness of this wine and start your mouth watering. It is very concentrated in the mouth with almost sweet blackberry jam fruit, terrior flavors and mouth-coating tannins. Ripe berry and oak frames the finish of this ripe and structured wine. Enjoy with a decadent meal: aged steaks or a prime rib.

Stevenot Cabernet Sauvignon 2004 **\$9.99/\$119.88**

Aromatically the wine shows a sweet, toasty spiciness, saturated in graphite and red fruits. Cassis, current, cinnamon, and cedary bramble berry flavors are supported by a framework of ripe tannins combining to produce a full bodied, complex wine of outstanding length and balance. Pair this wine with beef stroganoff, braised pork loin, veal scaloppini, or chocolate truffles. Enjoy now or hold up to five years.

Hedges CMS 2005 **\$12.99/\$140.00**

Aromas of toasted oak, butterscotch, black licorice, clove spice, and dark fruit. On the palate, raspberry and blackberry with toasted oak, vanilla, clove, and hints of caramel and cassis. Firm but balanced tannins, medium-plus body, fruit and vanilla sweetness, nice acidity and a long finish. Cabernet Sauvignon 39%, Merlot 57%, Syrah 4%.

ROSÉ 2006

Rosé is a pleasant change from the common summer quaffers. We have a selection of more than 50 rosé wines from 10 different countries.



Fundraiser for Operation Hope

Quick Center, Fairfield University
Sunday, September 30, 5pm-7pm
Details TBA

A Night in Monterey Wine Dinner with Lockwood Vineyards

Blue Lemon
Tuesday, October 2, 7PM
Details TBA

Beers

Saison de Pipaix

Located in southwest Belgium, the Brasserie a Vapeur brews using the last 19th-century steam-powered brewing equipment in Europe. This tiny brewery's most well-known beer is Saison de Pipaix, a farmhouse ale made with light colored malts and six different spices (pepper, ginger, curacao orange peel, sweet orange peel, coriander, and roast chicory). The result is a beer that is appropriately light in color and flavor for the summer season, but which has a wonderful, funky complexity as well. **\$8.49/750ml**

Weihenstephaner Hefeweissbier



The Weihenstephaner brewery was founded in 1040 and claims to be the oldest brewery in the world. Regardless of the possibility of verifying that claim, they've learned a few things about making beer over the last millennium, and their hefeweizen is one of the best around. The nose is warm and inviting with clove and citrus notes, while the palate stays light and nimble, with very little malt heaviness. This light, extremely refreshing wheat beer will match well with spicy omelettes or Thai food. **\$2.99/500ml**

1809 Berliner Weisse

While the majority of German wheat beers are either made in the south or adhere to the southern style, there are a few remaining wheat beers of the northern style, which is usually associated with Berlin. These wheat beers differ from their southern cousins by being lighter in body and much more acidic -- the best are downright sour -- due to a special fermentation process. 1809 Berliner Weisse displays a soft citrus aroma, but opens up on the palate with a blast of sourness before finishing with a light and surprising touch of sweetness. As a change of pace, substitute this beer for a New Zealand sauvignon blanc for excellent results. **\$4.99/500ml**



Smuttynose Shoals Pale Ale

Inspired by pale ales from across the pond but updated to a more American sensibility, Smuttynose Shoals Pale Ale is a hoppy, malty, well-balanced beer perfect for any time of year. The sharp fruitiness of the nose gives way on the palate to a robust English malt character that reminds one of an ESB. Try pairing Shoals with robust, spicy foods like burritos or chimichangas. **\$8.49/6pk**

Samuel Smith's Nut Brown Ale



Nut brown ales are adored in England, where they are sometimes referred to as "mild", for their versatility: they can quench a thirst, warm against a chill, and complement hearty meals. Samuel Smith's Nut Brown Ale is copper colored, with a nose of white fruits and butterscotch, but on the palate a different mix of malts shows itself, and the beer shows some dry bitterness along with hints of caramel and walnuts. Pair this with meatloaf, steaks, or even fried chicken. **\$10.99/4pk**

Hanssens Oude Kriek

This beer is a lambic, one of the oldest styles of beer still being brewed in the world. Originating in Belgium, lambics are made of barley and unmalted wheat, but their primary distinguishing feature is that they are made using spontaneous fermentation, in which the brewery literally flings open its windows and lets the beer be fermented by whatever airborne yeasts and other microbes happen to come in. Hanssens Oude Kriek, a cherry lambic, is the color of a sunset, and the nose brings a complex mix of fruits and earthy smells. On the palate, sour cherries and sharp funkiness leap forward first, backed up by some big acidity, but the finish is long and dry. This beer will pair well with gamey meats like duck magret or goose (or even foie gras). **\$8.99/750ml**

Orlio Organic India Pale Ale

This beer is one of the growing number of brews out there that are not only organic but also very tasty beers in their own right. Hailing from the organic-friendly confines of Vermont, this is a hoppy, bitter IPA with a brilliant amber-gold color in the glass. The aroma and palate contain many of the hallmarks of American IPAs: citrusy and piney hops matched with honey-nut malts and a mouthfeel that achieves an admirable balance between rough bitterness and smooth malts. This beer will do nicely alongside Thai or Indian food, or perhaps with an organically prepared jerk chicken dish. **\$8.49/6pk**

Blanche de Chambly

Working in Quebec, Unibroue makes some of North America's finest Belgian style ales. Blanche de Chambly, named after the Chambly river that runs near the brewery, is their version of a Belgian witbier. It pours a pale, cloudy gold thanks to its suspended yeast, and gives off aromas of coriander, citrus, and light fruits. Refreshing and spicy on the palate, Blanche de Chambly is perfect for the summer season -- drink some to cool off or for a perfect pairing with summer salads. **\$8.49/4pk**

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Bracco Pinot Grigio 2006 \$9.99/\$119.88

This wine is produced from 100% Pinot Grigio grapes grown in the area of della Venezia in the Italian Alps. This is truly a fruit forward driven wine with a pale straw color and an intense fruity nose. This is the classic Pinot Grigio, is limited in production, and should be paired with poultry, fish, or poured as an aperitif. And yes, this wine is named for its owner, Lorraine Bracco, known as Dr. Jennifer Melfi on the hit show "The Sopranos." For her own label, Bracco set out in 2005 to visit vineyards all over Italy, where she personally handpicked eight outstanding wines. "The more I learned, the more fascinated I became," says Bracco.

**HARRY'S IS PROUD TO HAVE LORRAINE BRACCO IN PERSON
POURING HER WINE HERE ON SATURDAY, SEPTEMBER 8, FROM
2PM to 5PM.**