



Volume III, No.22 June ♦ Harry's Wine & Liquor Market ♦ 2094 Post Road, Fairfield, CT 06824 ♦ www.HarrysWine.com

**Colosi Bianco Sicilia 2007 \$13.99/\$151.00**

A great summer sipper, this pale colored white is both dry and refreshing at the same time. It has slight aromas of herbs and nuts combined with a light, grassy note. A slightly nutty note on the palate combines with some spice and a touch of bitterness – classic Italian.

**Poggio Bertaiò Stucchio Sangiovese 2004 \$18.99/\$227.88**



Ruby red color, creamy, aromas of toasted butter cookies that open to berries; long taste; spicy; fresh with a good balance. Perfect for stewed dark meats, roasted or stewed game and red meats.

**San Sole Pinot Grigio 2007 \$9.99/\$119.88**

Peach, melon and just hint of cream and nut aromas greet you at first. These lead to flavors that are quite fruity and accessible with some richness and acidity. A fine Pinot Grigio for all your summer time entertaining.

**Zeni Mueller Thurgau 2007 \$17.99/\$215.88**



The Zeni family has been producing wine in the tiny hamlet of Grumo di S.Michele all'Adige since the time Trentino was part of Austria. Today the Zeni's operate a modern winery/distillery complex, and this is a fine example of their high quality products. This has a very pale yellow color and a delicate nose of apricot with floral accents. Flavors of white fruits greet your palate balanced with good acidity.

**Terredora Dipaolo Greco di Tufo 2006 \$24.99/\$269.00**

Pale-medium gold reflections with a rich and powerfully aromatic nose of apricot, apple, peach and citrus fruits. On the palate it is full bodied, soft and well balanced with excellent acidity. It improves with age. It is ideal with hors d'oeuvres, shellfish, grilled fish dishes, buffalo mozzarella, chicken and cold meat.

**Cascina Ballarin Cino 2006 \$14.99/\$179.88**

Made from the three classic grapes of Piedmont: the noble, elegant and penetrating Nebbiolo, the powerful Barbera, and the fruity Dolcetto. The wine comes from top quality vineyards and vines up to 40 years old. The result is a wine of lush fruit made in a clean, snappy style that refreshes without sacrificing nuance and complexity.

**Valley of the Moon Syrah 2004 \$14.99/\$161.00**

Vibrant aromas of crushed blackberries, blueberries, and violets with notes of cedar and tobacco. The fresh fruit flavors are lifted by bright acidity and supported by hints of black pepper, toasted oak, and a firm tannic structure.

**Cantele Primitivo 2005 \$11.99/\$143.88**

Violet reflections of this deep red wine are complemented by the unique, intense bouquet and spicy aromas. The wine is full-bodied and conveys a velvety warmth. It pairs perfectly with game, roasted or braised meat, and hard mature cheeses.

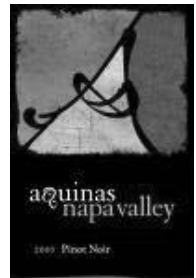
**Barbi Morellino di Scansano 2005 \$16.99/\$183.00**



The wine shows a brilliant ruby red color and nuances of garnet red. The nose reveals intense, pleasing and refined aromas which start with hints of cherry and raspberry followed by aromas of blueberry, plum, violet and licorice. The slightly tannic attack is balanced by alcohol, good body, intense flavors, further fine tannins. The finish is persistent with flavors of black cherry, plum and blueberry. This wine ages for 9 months in cask followed by more than 4 months of aging in bottle.

**Aquinas Napa Valley Pinot Noir 2006 \$10.99/\$131.88**

A deep ruby red hue, this Pinot Noir unfolds with the scent of rose petals, plums, maraschino cherries and warm cinnamon rolls. The palate bares flavors of raspberries, cardamom, cloves, orange peel, and huckleberries with a subtle finish of cedar and cassis. Enjoy this wine with orange glazed ham, studded with cloves, served alongside sweet potato tarts, salmon filet baked or grilled on a cedar plank, prepared with a lemon slices and sprigs of fresh thyme, or a black bean and rice veggie burger topped with sautéed onions and teriyaki sauce on a toasted French roll.



**Les Berthets Red Bordeaux 2005 \$7.99/\$95.88**

This lovely bordeaux has beautiful raspberry fruit that presses forward on the palate with complexity. It has a rich oak finish which makes it an incredible bordeaux at the low price. Try this with bold dishes such as grilled meats, hard cheese, raspberry glazed ham. This bordeaux has weight but is lovely to enjoy now. Cheers.

**Crucero Carmenere 2007 \$11.99/\$129.00**



Deep ruby color, velvety texture and earthy nose. Paprika, sage and thyme are followed by an intense mouth that lingers and lingers. A brooding quite intense nose: earthy, prunes and pronounced touch of violets. Entry quite firm and clear cut, with fine acidity and good fruit that adds suppleness. Excellent balance with lots of character.

**Chateau Calabre Blanc 2007 \$12.99/\$140.00**

The Montravel region of France is located just east of Bordeaux. Château Calabre is owned by Daniel Hecquet, one of the region's best and most innovative winemakers. Hecquet is known throughout greater Bordeaux for producing among the highest quality and freshest white wines in the appellation. The Sauvignon Blanc is picked at ultra low yields and vinified in stainless steel tanks. This wine is loaded with crisp, fresh fruit and screams grapefruit and ripe citrus fruits through the finish. 50% Sauvignon Blanc, 40% Semillon, 10% Muscadelle

**Brunel "La Becassone"**

**Cotes du Rhone Blanc 2007 \$15.99/\$172.00**

Domaine de la Bécassonne is a small estate located near the village of Sorgue in the southern Rhône Valley's Châteauneuf-du-Pape region that is solely dedicated to producing white wine. This is unusual as ninety percent of this vast region's output is red wine. With a cool micro-climate and sandy, limestone soils this small property is ideal for producing fresh, expressive whites. André Brunel planted Bécassonne with the best varietals of the appellation: Roussanne, Clairette Blanc and Grenache Blanc. Fermentation is done in temperature-controlled stainless steel tanks to retain each varietals bright fruit characteristics. A blend of 55% Roussanne, 30% Grenache Blanc and 15% Clairette, this wine is bottled in early March for freshness and vibrancy. Domaine de la Bécassonne is always considered among the region's finest white Côtes du Rhône.

**Domaine Sainte**

**Eugenie Corbieres 2005 \$11.99/\$129.00**



Domaine Sainte Eugénie is positioned within the district of Fontfroide, the sweet spot of Corbières, with an 800 year history of viticulture. The estate is located within the foothills of the Pyrénées along the Mediterranean coast. Clay and chalk soils dominate here. The dry weather, sunny and warm climate combine to create an optimal growing environment. This wine is made entirely from free-run juice. It is a blend of about 60% old vine Carignan (65+ years old) with the rest being a blend of Grenache and Syrah (25-46 year old vines). The result is a marvelously complex and clean wine that rivals anything produced in the appellation. The red fruits burst from the glass with mild hints of toast and spice that continue through the impeccably balanced finish.

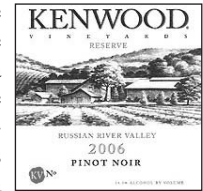
**Corbillieres Cabernet Franc 2005 \$11.99/\$129.00**

Maurice Barbou and his grandfather Fabel planted Cabernet Franc at Domaine des Corbillières over fifty years ago. Today the wines are made by Fabel's great-grandson Dominique Barbou. They have nearly 50 acres of vineyards; the sub-soil here is limestone overlaid by clay and limestone topsoil. The key here is they harvest only by hand, and not by machine. Impressively deep and dark in color, this Cabernet Franc has beautiful aromatics and sensational texture. Although delicious to drink while young, purple and fresh, this wine ages very well. Try this with roasted chicken or grilled meats.

**2007 Rosés In Stock! • Over 50 Selections!  
Rediscover Rosé! • Check website for full list**

**Kenwood Chardonnay 2006 \$11.99/\$143.88**

Combining grapes from the cool climate regions of southern Sonoma Valley and the Russian River Valley, Kenwood's Sonoma County Chardonnay nicely balances the classic fruit flavors of this varietal with subtle notes of French oak aging. The grapes were harvested in late September after a long and cool growing season. Two thirds of the juice was fermented in French oak and aged on the lees for five months to add viscosity and complexity to the blend. The remaining juice was fermented in stainless steel and aged in upright oak tanks to retain the varietal's fresh natural flavor. After fermentation the wine underwent a secondary malo lactic fermentation to enhance the wine's rich, round flavors.



**Kenwood Russian River Valley**

**Pinot Noir 2006 \$16.99/\$183.00**

Kenwood produces its Russian River blend from vineyards located off River Road, where the rocky soil and the ocean's cooling influence create the ideal conditions for growing Pinot Noir grapes. Forty nine percent of the grapes were grown on estate vineyards. The 2006 vintage produced a bountiful harvest of fruit with an excellent natural balance of acid and sugar. The vines were harvested in September and early October. Ten percent of the Pinot Noir crop was whole-berry fermented in stainless steel tanks to preserve the fruitiness of the grape; the juice was then aged in newer French oak barrels for eleven months. This full-bodied yet smooth Pinot Noir serves up an array of raspberry and plum flavors with a lingering finish.

**Andeluna Cabernet Sauvignon 2006 \$10.99/\$131.88**



The Andeluna name and label were chosen to symbolize the romance and mystery of the Argentine moon that illuminates the Uco Valley at the foot of the majestic Andes Mountains. This Cabernet Sauvignon has a very good body and is well balanced with an outstanding structure. Aromas of plum, blackberry, blueberry, almonds and vanilla with notes of red pepper, smoke and flowers are balanced with flavors of cherry, black pepper, spices, black currant and mocha cream with notes of red fruit liqueur and toasted bread that complement the elegant, sweet tannins to produce a long and fresh finish.

**Andeluna Torrontes 2007 \$10.99/\$131.88**

This Torrontés has a medium body and very good structure with a great balance of acidity. Delightful aromas of peach, apricot, grapefruit and jasmine combine with flavors of pineapple, green apple, mango, honey and white flowers for a refreshing wine. It's outstanding by itself or as an accompaniment to many foods. Enjoy it as an aperitif or as the perfect companion to light pastas, fish, chicken and seafood, especially shellfish dishes like lobster and crab.

**Isolda Red 2007 \$5.99/\$71.88**

This wine is clear with a red/crimson color. The nose is dominated by dark berry fruits with hints of vanilla and red cherry. On the palate there is a touch of sweetness and more red fruit. The wine is medium to full-bodied and the palate has good length, soft tannins, and a clean finish.

## Wines (continued)

### Arido Malbec 2006

**\$8.99/\$107.88**

Made by Carlos Pulenta of Vistalba and Tomero fame, this tank fermented and aged, lighter style, 100% Malbec offers sweet and juicy red and black cherry fruit with hints of spice, black pepper and coffee grounds. Very fruit forward and quite clean, it is a refreshing everyday drinking red.

### Arido Sauvignon Blanc 2007

**\$8.99/\$107.88**

This is a fresh Sauvignon Blanc with pear and peach on the nose followed by citrus and tropical flavors balanced with crisp acidity on the palate. It goes great with summer cuisines as it shows its very intense aromatics of tropical fruits and citron blossoms along with herbaceous flavors.

### Vina Solorca Crianza 2004

**\$19.99/\$215.00**

Bodegas Vina Solorca, founded in 1998, is located in the heart of Spain's Ribera del Duero region. The soil is typical of the Ribera del Duero plateau with a mix of gravel, clay and limestone in which are planted the average-aged 40-year-old vines of the Tinta del Pais grape, otherwise known as Tempranillo. This wine has a deep cherry red color with a soft violet border. The complex bouquet shows elements of vanilla, balsamic, and elegant leather. The palate explodes with flavors of ripe berries, black fruits, well-integrated tannins, and further hints of vanilla from the oak aging.

### Casas del Bosque Sauvignon Blanc 2007

**\$15.99/\$172.00**

From the Casablanca Valley of Chile comes this pale straw colored wine with a brilliant green tint. Elegant lime, tropical fruits, herbaceous, and mineral nose. Intense, crispy and balanced acidity give to the wine a long persistence. A small percentage of the wine was fermented in barrels and added to the final blend to improve the palate.

### San Elias Chardonnay 2007

**\$7.99/\$95.88**

Chardonnay grapes from the Chile's Central Valley are grown to full ripeness and then are fermented into this lush, full flavored wine with a brilliant gold colored tint. It has intense pineapple aromas with fresh tropical fruit overtones.

### Cumbres Andinas Malbec 2006

**\$11.99/\$129.00**

Aroma a combination of black fruits such as blackberry and ripened plums, mixed with blueberry marmalade and mocha. In the mouth it is full and sweet, with fresh ripened plum and wild herb notes. Persistent, elegant and juicy finish.

### Villarica Crianza Rioja 2004

**\$13.99/\$151.00**

Aroma a combination of black fruits such as blackberry and ripened plums, mixed with blueberry marmalade and mocha. In the mouth it is full and sweet, with fresh ripened plum and wild herb notes. Persistent, elegant and juicy finish.

## Beers

### Schneider-Brooklyner Hopfen-Weisse



Created last year via collaboration between the brewmasters of the Schneider & Sohn Brewery in Kelheim, Germany and the Brooklyn Brewery in New York, Schneider Brooklyner Hopfen Weisse is a highly hopped weissbock. Using some techniques that are new to Germany and an obscure hop variety, the two brewers created a fantastic beer featuring the smooth mouthfeel and spicy notes of a wheat beer with an added element of tropical fruits in the aroma. **\$4.49/500ml**

### Brasserie du Bocq Blanche de Namur

The Brasserie du Bocq started life as a farmhouse brewery in 1858. It is considerably bigger now than it was then, but it is still an independent, 100% family owned business. Blanche de Namur is the brewery's witbier, a Belgian-style wheat beer that uses coriander and bitter orange peel as spices. The beer is simultaneously spicy and fruity, although both elements are light and refreshing. Blanche de Namur is an excellent choice for pairing with hors d'oeuvres. **\$7.99/750ml**

### Brooklyn Summer Ale

Unusual in that it is neither a wheat beer nor a Kölsch (the two dominant summer styles from American microbrewers), Brooklyn Summer Ale is an English light dinner ale. This all-malt beer is quite light on its feet even though it boasts some nicely rounded, biscuity flavors in the center. English-style dry-hopping adds a brisk and refreshing hop aroma that also quenches one's thirst easily. Light but not slight, Brooklyn Summer Ale is a welcome respite from the samey beers of summertime. **\$8.99/6pk**

### Orval

Orval is the most distinctive of the Trappist beers. Brewed at an abbey founded in 1070, this beer is golden and fizzy, with a fantastic aroma of hops (due to dry-hopping) and funky Brettanomyces. On the palate, Orval adds some lemongrass notes to the funk. That, along with its robust hop dryness and sharp, dry finish, makes for a refreshing beer that can be paired very well with lighter foods. **\$5.49/330ml**

### Blue Point Hoptical Illusion

Blue Point Brewing, located on the southern edge of Long Island, has just recently made their beers available to us in Connecticut. Started in 1998 by two homebrewing buddies, Blue Point makes a lineup of universally solid beers, but our favorite is Hoptical Illusion, an American style IPA just bursting with fresh, lively hop aromas and flavors. What separates this beer from other IPAs is its excellent caramel malt character, which provides a smooth counterpoint to the bright hoppy notes, resulting in a beer that is surprisingly balanced and drinkable. **\$8.99/6pk**

### Gaffel Kölsch

Hailing from Koln, Germany originally, Kölsch is an ale in a country full of lagers. However, it is a different animal than English or Belgian ales: cool fermentation and the judicious use of hops make for a style of beer that is light, crisp and nearly lager like, save for a wisp of ale fruitiness lurking in the background. Gaffel's entry into the category is robust for the style, with a balanced, evocative hop element that is quite thirst quenching. **\$2.49/500ml**

### Coniston Bluebird Bitter

Although English bitter is a wonderful style of beer to drink year-round, during the summer it is especially tasty, as its friendly-but-brisk hop quality and light body can both quench one's thirst and pair well with the light, simply prepared foods of summer. Coniston Bluebird Bitter is one of the few bottled bitters we have access to in Connecticut, but luckily it is a very tasty example of the style, full of slightly fruity, somewhat spicy hops and boasting a perfectly done, light-but-not-watery mouthfeel. **\$3.99/500ml**

### Harpoon UFO Raspberry

This fruit beer combines the light crispness of UFO, Harpoon Brewery's flagship wheat beer, with a fresh, tangy raspberry flavor. Unlike many microbrewed fruit beers, UFO Raspberry is light and crisp and finishes quite cleanly, making it highly thirst-quenching. This is a summer quaffer if there ever were one. **\$8.99/6pk**

To see the upcoming schedule of all Wine Dinners, Classes and Tastings please check our website!

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## *Quinta de Cabriz Dao White 2007* \$9.99/\$108.00

South of the Douro River (think Port!) in North Central Portugal is the wine region of Dao. Just fifteen years ago the winemaking company of Dão Sul – Sociedade Vitivinícola, S.A. was formed with the intent of developing the potential of this region. Quinta de Cabriz, with its magnificent house and chapel of the 17th century, is one of their properties and is very representative of their goal to convert old vines and properties into new plantations that utilize modern techniques. Utilizing several mostly unknown (at least to us) grapes - Malvasia Fina, Cerceal, Bical, and Encruzado – they have produced a fresh, white wine with faint floral and citrus aromas, crisp flavors, and a delightful finish.