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Parducci Cabernet Sauvignon 2005 \$11.99/\$143.88

From Mendocino County in northern California comes this friendly Cabernet that is just right for everyday drinking. The grapes for this wine are produced by Sustainable Wine growing practices that yield top quality grapes while protecting the environment and supporting local communities. It has aromas of currant, plum, and vanilla followed by smooth flavors of dark berry fruits with notes of cracked black pepper and subtle oak on the rich, long finish. Enjoy this with hearty chicken dishes, beef, lamb, and red sauced pasta. It is a blend of mostly Cabernet Sauvignon with 3% Cabernet Franc, 2% Petite Sirah, and 1% Viognier.

Parducci Sustainable White 2007

\$11.99/\$143.88

This wine is a 1st Place Winner in the Light New World White Wine Competition. It is a refreshing blend of sustainably grown Sauvignon Blanc, Muscat Canelli, Tokai, and Viognier grapes from Mendocino County. With crisp, clean aromas and refreshing flavors of citrus and melon it is perfect to enjoy with fresh salads, free-range chicken, and organic vegetables.



Parducci Sustainable Red 2005

\$11.99/\$143.88

The 2nd Place award was given to this wine in the Light New World Red Wine Competition. Made from sustainably grown Merlot, Cabernet Sauvignon, Syrah, Primitivo, Zinfandel, Petite Sirah, and Viognier grapes from Mendocino County, it has bright, berry fruit flavors and spicy complexity on the palate. This robust, dry red wine will pair well with pasta, pizza, grilled meats, and flavorful cheeses.

Paul Dolan Pinot Noir 2006

\$20.99/\$226.00

The vineyards that produce this Pinot Noir are located on the remote, southwestern outskirts of the Mendocino National Forest, and are farmed without conventional pesticides and synthetic fertilizers. Here the soils are rich and deep, imparting flavors that hint at the nearby wilderness. Medium-bodied, this wine is made with organically grown grapes and has a harmonious blend of flavors: wild berries, luscious cherries, and the spicy vanilla of toast oak.

Silver Oak Napa Valley

Cabernet Sauvignon 2002 Reg. \$109.99 / Sale \$84.99

A plush display of oak and ripe fruit, with the signature vanilla bean oak joining currant and plum fruit flavors that are ripe and intense, yet supple. Well-balanced, with good depth, focus and concentration. Drink now through 2012. Wine Spectator, 90 points

B.R. Cohn Silver Label Cabernet Sauvignon 2006

\$19.99/\$215.00

The 2006 Silver Label Cabernet Sauvignon reflects a blending of grapes grown from the B.R. Cohn Olive Hill Estate Vineyard and select North Coast vineyards. This combination offers full, rich flavors of berry, cassis and black cherry with hints of vanilla in the background. Aging with French oak adds complexity and depth, resulting in a high quality Cabernet Sauvignon with great value.



Laetitia Estate Chardonnay 2007

\$14.99/\$179.88

This wine is mineral and fruity with delicate aromas of jasmine, lychee, and tea rose that transition into lemon drop, ripe pear, and green apple flavors. This Chardonnay offers a smoky, spicy anise character that weaves through the honeyed finish and crisp acidity. 30% of the wine was aged in Francois Freres and Rousseau new French oak barrels for a period of 9 months, and then each barrel was tasted and the final blend was hand selected from the best barrel lots.

Laetitia Estate Pinot Noir 2006

\$24.99/\$269.00

This offering has elevated the Estate Pinot Noir program at Laetitia. Layered components of earth, violets, and black fruits complete this elegant Pinot. All lots of Pinot Noir showed concentrated color upon de-stemming. The wine was aged for 10 months in a combination of Francois Freres and Rousseau French oak barrels. As a sign of the quality of the 2006 vintage, this wine did not require fining.



Laetitia Brut Cuvee N.V.

\$17.99/\$215.88

A blending of our three base wines, this Brut Cuvee begins in January following the harvest. Laetitia Chardonnay provides elegant citrus and green apple flavors while Pinot Noir exhibits subtle earthy black cherry, red fruit nuances and a kiss of Pinot Blanc adds soft melon traces which round out the palate. The result is a wine that is perfectly fresh and lively to enjoy with cheeses, seafood, chicken or white pasta dishes.

Laetitia Pinot Noir Reserve 2006

\$29.99/\$323.00

This rich wine opens with gently perfumed notes of cherry, rose petal, Asian spice, cola, smoke, and damp earth. These elements continues on the palate which is medium bodied, round, silky, and welcoming. It finishes with well-defined, chalky tannins, minerality, and refreshing acidity. This wine is easy to enjoy now but will improve over the next 2-4 years in the cellar. Pair it with salmon, grilled quail, or a wild mushroom risotto.

Pech Redon "les Cades"

Coteaux du Languedoc 2007 **\$14.99/\$161.00**

Winemaker since 1988 at Pech Redon, Christophe Bousquet is rated among the best in France by the 'Revue du Vin de France'. Although a trained oenologist, he is surprisingly more interested at times in his vineyards than the winemaking tasks in the chais. This wine is a blend of 50 year old Carignan (60%) plus some Cinsault and Grenache. It is round, full, and powerful with good balance and herbal notes wrapped around by rich, red fruit flavors and a fresh finish.

LAN Culmen Reserva Rioja 2004 **\$59.99/\$647.00**



This beautiful modern red offers a velvety texture supported by ripe, well-integrated tannins and plenty of sweet toasty oak. Plum and boysenberry fruit is ripe and fresh. Very expressive, yet with great concentration. Mineral and tobacco notes add complexity.

Powerful and complete. Drink now through 2025. Wine Spectator 96 points

Chateau Peyroutas Saint-Emilion 2005 **\$29.99/\$323.00**

From Saint-Emilion comes this blend of 95% Merlot and 5% Cabernet Franc. With southern orientation, these vineyards receive optimal sunshine producing grapes of great depth and flavor, and rigorous vineyard practices and grape selection result in a wine of rich flavor and character. This wine is round and powerful with complex hints of ripe plum and spice that culminate in a finish showing subtle chocolate notes and a spectacular expression of fruit.

Monpertuis Cotes du Rhone 2007 **\$16.99/\$183.00**

This estate consistently produces some of the finest examples from the Rhone Valley. The 2007 vintage shows very well in this wine that has loads of muscular black cherry and toast flavors followed by tar, vanilla and tobacco on the finish. The deep ruby/purple-colored wine is loaded with fruit and body and is a great value at this price.

Philippe Gilbert Menetou-Salon Blanc 2006

\$24.99/\$269.00

After Sancerre and Pouilly-Fume this is probably the next most important region of the Loire Valley. This wine shows subtle floral hints on the nose along with lemon zest, honey, and herbs.



On the palate it is rich and silky with an invigorating mouthful of citrus, flowers, and herbs.



Soucherie Anjou Blanc 2007 **\$14.99/\$161.00**

This is a classic white wine of the Loire Valley with a brilliant pale gold color and scents of slate and lime zest on the nose. It has a crisp acidity and minerality that weave through the honeyed quality of ripe Chenin Blanc making it a terrific wine with food. Enjoy this with oysters on the half shell, clam chowder, steamed mussels, lobster, and even a roast chicken.

Chateau La Hargue Bordeaux Blanc 2007

\$11.99/\$129.00



This wine is a blend of Sauvignon Blanc 45%, Sémillon 40%, and Muscadelle 15%. On the nose it shows crisp scents of citrus along with grassy notes and a green herbal touch. It is bright and fruity on the palate with a clean, fresh finish. Serve as an aperitif, with mild shell fish, or with lightly flavored seafood or chicken dishes.

Valdarno Chianti 2006

\$11.99/\$129.00

This is a great value Chianti from the super-high quality year of 2006. The wine shows aromas of bright fruit and spice that are followed by red and blackberry flavors and subtle vanilla notes. It is medium-bodied with good balance, nice mouth feel, and a smooth finish. Serve this with all kinds of red pasta dishes, grilled or roasted meats, and hard cheeses.

Ego Bolgheri Rosso 2005

\$14.99/\$161.00

This is a blend of 50% Sangiovese, 40% Merlot, and 10% Cabernet Sauvignon from the small wine estate of Le Grascete in Bolgheri on the western coast of Tuscany. The Bolgheri DOC is considered the Italian equivalent of Pauillac in Bordeaux, France. It is the source of highly sought-after "Super-Tuscan" blends such as Ornellaia and Sassicaia which are both next-door neighbors to this Le Grascete estate. This wine is a rich ruby color with deep aromas of dense, black fruits. On the palate are flavors of red and blackberry fruits, and the wine is laced with crisp acidity and clean, sweet tannins.

Cono Sur Sauvignon Blanc 2008

\$7.99/\$95.88



Elegant, expressive and dressed in a green-yellow shade of color, this Sauvignon Blanc impresses with its citrus notes of grapefruit and green apple which mingle in with herbal hints. In the mouth its freshness and balance specially stand out, along with its citrus notes and pleasant mineral ending. It's a great wine for an aperitif.

Cono Sur Viognier 2008

\$7.99/\$95.88

This wine has a beautiful medium golden color characteristic of this variety. Sweet notes of apricots, citrus, and peaches precede the final flower notes. Fresh and lively in mouth this Viognier is concentrated, tasty, full-bodied, and savory. It is a wine of great character, density and structure with a good acidity level and great persistence.

Dona Paula Malbec 2007

\$14.99/\$161.00

Dark and winy, with warm currant paste, cocoa powder and Turkish coffee notes backed by solid grip on the fleshy finish. Nice hint of grilled sage adds dimension too. Wine Spectator 90 points and a Smart Buy

Colsanto Montefalco Rosso 2002

\$19.99/\$215.00

A blend of 75% Sangiovese and 25% Sagrantino, this wine has an intense ruby red color and it is bursting with fruity aromas of cherries and raspberries. On the palate it is robust and full-bodied wine with intense red fruit flavors, soft tannins, and a long finish. Serve this with beef, polenta, robust stews, and aged cheeses.

Siro Pacenti Rosso di Montalcino 2006 \$29.99/\$359.88

Pacenti's 2006 Rosso di Montalcino is a sleek, lush wine loaded with soft-textured fruit that flows onto the palate with remarkable elegance and finesse. With air it gains weight and expansiveness in a gorgeous display of Rosso. As is often the case, Giancarlo Pacenti's Rosso di Montalcino is among the finest wines of the region, although in this vintage he has more competition, which suggests producers are paying more attention to the quality of their Rossos. Anticipated maturity: 2008-2011. The Wine Advocate, 90 points

Warre's Otima 10 year Tawny Port \$19.99/\$239.88

An aged tawny that manages effortlessly to combine the freshness of a 10-year-old with the dry, cask-aged flavors of an older tawny. It has dried apricot flavors and orange marmalade, but there is also dryness from wood aging and good concentration. Wine Enthusiast, 91 points

Fattoria Laila Verdicchio Dei Castelli di Jesi 2007

\$13.99/\$151.00

This wine has a bright straw yellow with greenish reflections. The aromas are delicate and reminiscent of wild flowers and honey with faint nutty/buttery hints. On the palate it is dry and smooth with a touch of the classic bitterness so common, and so appreciated, in Italian white wines. On the finish are lingering notes of grapefruit, minerals, and acidity.

Delas Saint Esprit Cotes du Rhone 2007

\$9.99/\$119.88

The amazing 2007 Cotes du Rhone St.-Esprit (75% Syrah and 25% Grenache) reveals a northern Rhone orientation, but it is loaded with spice and black fruits, and displays a beautiful opulent texture as well as a gorgeous finish with impressive purity. Chateauneuf du Pape has also benefitted from the new attention to detail and upgraded quality. The Wine Advocate, 90 points

Korta Petit Verdot 2007

\$9.99/\$108.00

With an inky purple color, this wine shows ripe cassis and blackberry aromas that offer a straightforward and jammy appeal. Bitter cherry and dark chocolate flavors are braced by racy acidity and firm tannins that finish on a juicy note. Serve this with rich cuts of beef, lamb, or pork.



Italian Wine Dinner Featuring 2004 Brunellos
With guest host Mike Petrizzo of Vias Imports

Tuesday, March 24, 6:30 PM
55, 55 Miller Street, Fairfield
\$70 plus tax and tip

Kennedy Center Autism Project Fundraiser
sponsored by Moët Hennessy

Sat, March 28, 7PM
Quick Center for the Arts, Fairfield University
\$125 Individual, \$200 - Includes VIP Tasting

Knights of Columbus Fundraiser

Friday, May 1
Our Lady of Fatima School Gym, 225 Danbury Road, Wilton
Details TBA

Summer Whites and Refreshing Rosés
Wed, May 20 & May 27 (\$60)

Don't let that pink hue fool you... Rosé is for grownups and serious wine drinkers love it. Our annual tasting will allow you to taste an assortment of whites and rosés perfect for the summer.

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

Beers

Palm

This beer is amber colored and has a common alcohol volume of 5.2%. Brewed according to the infusion method, the main ingredients are the brewing water rich in minerals and the light colored malts of maritime barley. The beer is slightly hopped with soft aroma hops. Adding "top yeasts" results in a fruity, full beer with a fine bitter sweet balance. After the first fermentation the "young" tastes will refine and the typical tenderness will develop during the maturation process. **\$8.99/6pk**



Sierra Nevada Torpedo

Sierra Nevada Torpedo Ale is a big American IPA; bold, assertive and full of flavor and aromas highlighting the complex citrus, pine and herbal character of whole-cone American hops. **\$8.99/6pk**

Troubadour Blonde

This has a hazy golden/yellow color with a nice white head. Aromas of citrus and coriander greet the nose, while on the palate it has a mellow yeastiness and subtle sweet notes. The medium mouth feel is mellow and smooth, and ends with a slight spicy finish. **\$9.99/750ml**



Allagash Black



This is brewed with German 2 row barley, Torrified wheat and oats, balanced by a large addition of Belgian dark candi to give the Black a full and silky mouthfeel. Roasted malts give this stout its classic chocolate, toast and malty taste, and contribute to chocolate notes and a hint of roasted coffee in the aroma. The Black is fermented with a Belgian yeast strain and refermented in the bottle with the methode champenoise to make this beer truly unique. **\$9.99/750ml**

Ommegang Chocolate Indulgence

Chocolate Indulgence comes with a thick tan head of foam resting on top of the rich onyx-colored liquid. The aroma immediately speaks of dark chocolate and dark malts. The gentle herbal nose of Perle hops compliments the darker notes, making the beer savory to the senses. The taste continues with the intense Belgian dark chocolate gliding across the tongue; starting sweet up front but giving way to rich cocoa flavors at the back. Through it all, a subtle fruitiness from special Belgian yeast gives the beer brightness otherwise foreign to a beer style normally associated with gray foggy skies. **\$10.99/750ml**



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Chateau Luxeuil Bordeaux Cotes de Francs 2005 \$7.99/\$95.88

What if you could buy an unbelievable red Bordeaux wine from the great 2005 vintage for UNDER 10 DOLLARS? Well believe it, this is it! With a rich bouquet of blue and black berries, notes of purple flowers and a toasty background of roasted coffee, this wine will be the hit of any dinner party. It is full-bodied with perfect acidity and smooth, sturdy tannins that all result in good balance and a long finish. The blend of Merlot and Cabernet Franc each enhance the other and make this one of the great value wines of 2005 Bordeaux.