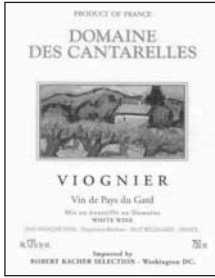




Volume III, No.12 Nov. ♦ Harry's Wine & Liquor Market ♦ 2094 Post Road, Fairfield, CT 06824 ♦ www.HarrysWine.com

**Cantarelles Viognier 2004**

**\$13.99/\$151.00**



Just west of the Rhone River between the towns of Nimes and Arles lies this estate. The low yields maintained by vigneron Jean-Francois Fayel result in the enhanced floral bouquet and delicate perfume of this wine. By keeping the fining and filtering to a bare minimum, Fayel is able to preserve the aromatic intensity and rich flavors of this viognier grape that is so indigenous to the Rhone

Valley. Enjoy this wine with a dinner of curried scallops and a crisp salad of fennel, radicchio and red onion.

**Brunel Cotes du Rhone 2003**

**\$7.99/\$95.88**

Andre Brunel is one of the most inspiring producers in the Rhone Valley as he shows with this wine that is from 35-year-old Grenache and Syrah vines. Hints of black cherry, spice, licorice and crushed pepper are joined by slight floral aromas. The palate is loaded with rich blueberry notes and a long spicy finish. It is not easy to find a wine of elegance and grace such as this at a great price.



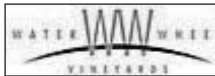
**Bertrand Ambroise Saint-Romain White 2002**

**\$24.99/\$269.00**

In addition to being a very fine winemaker, Bertrand Ambroise is the mayor of Prémieux-Prissey, the satellite village to the south of Nuits Saint Georges. Much of his fruit is from vineyards in a narrow band up the steep slopes above the village. While his 1er Cru wines tend to be a little more rustic and aggressive, he also buys some Chardonnay from a small vineyard in St Romain so that he can offer the more delicate end of the Burgundy spectrum.

**Water Wheel Chardonnay 2003**

**\$11.99/\$143.88**



"Water Wheel Chardonnay Bendigo 2003 Tangy style has a strong mineral note running through pineapple and pear fruit, finishing with lively acidity. Drink now through 2007. 8,000 cases made." 87 pts Wine Spectator

**Water Wheel Memsie 2003**

**\$14.99/\$179.88**

"Supple, generous and appealing for its rich texture and peppery, meaty cherry and sweet leather flavors, lingering nicely on the fine-grained finish. Shiraz, Cabernet Sauvignon, and Malbec. Drink now through 2010. 10,000 cases made." 88 pts Wine Spectator



**Water Wheel Cabernet Sauvignon 2002**

**\$14.99/\$179.88**

Winemaker's Tasting Notes: Ruby red in colour with a perfumed, peppermint nose that has hints of violets and blackberries. The palate is full, rich and complex. There are obvious juniper berry and peppermint characters balanced with seamless velvety tannins. A persistent and lingering finish follows that is typical of the Water Wheel style.

**Portier Quincy 2004**

**\$15.99/\$172.00**



For fans of Loire Valley whites, the appellation of Quincy will be a great addition to the more familiar names of Sancerre and Pouilly Fume. The vineyards of Quincy grow on plateaus of sand and silt, and are planted exclusively to Sauvignon

Blanc. This wine is characterized by fresh, ripe citrus aromas as well as those of acacia and white flowers. It is a ripe, easy, peachy Quincy with mineral hints and suggestions of menthol and pepper.

**Oberon Merlot 2001**

**\$19.99/\$215.00**

As our Focus wine is this month, this Merlot is also a Mondavi-made beauty that comes from "reserve" quality grapes. It shows a large, complex set of flavors and aromas that are evident even when first opened. With good acidity and tannin, it has a very silky texture and smooth finish. This, and its partner Cabernet Sauvignon, are surprisingly excellent deals for Napa wines.

**Hunterdon Pinot Noir 2002**

**\$14.99/\$161.00**

From the husband-and-wife team of Michael and Tina Cox comes this Santa Lucia Highlands Pinot that is made in the style of southern Burgundy. The traditional Burgundian technique of aging in large casks is combined here with the modern U.S. practice known as micro-oxidation. This allows the stunning cherry fruit to shine while beginning to develop a touch of earthiness that pinot fans love. Its ripe flavors and minimal oak make it an ideal accompaniment to food.



*Beaujolais Nouveau 2005 arriving Thurs, Nov 17.  
Signup on website to reserve.*

**Grange Roquette Marsanne Viognier 2004 \$10.99/\$131.88**

The Boudinaud family of southern France has fashioned this delightful 70%/30% blend. It offers a rich nose of peaches and spices, while the palate is satin-textured with a medium body. The finish shows good breadth and balance as well as some subtle nut-like flavors.

**Ca del Baio Barbaresco Asili 2001 \$34.99/\$378.00**



“The 2001 Barbaresco Asili, from one of the zone’s major vineyards is logically even better, richer and sweeter on the nose than the Valgrande with ample notes of tar and roses, forceful and focused flavors, and a very velvety texture. It will continue to drink well for close to a dozen years.” Robert Parker, 91 points.

**Ca del Baio Barbaresco Valgrande 2001 \$29.99/\$324.00**

“The 2001 Barbaresco Valgrande is decisively better than the 2000 version with its nose of spice and cherries, its lithe and polished medium-weight body, and the balance and rising intensity of its flow on the palate. Drink: 2005-2014.” Robert Parker, 88 points.



**Vina Solorca Ribera del Duero Crianza 2001 \$15.99/\$172.00**

This wine is 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. It’s a great choice with game dishes or well aged cheeses.

**Bianchetta Genovese 2004 \$19.99/\$215.00**



Lugano's Bianchetta Genovese, known as "U Pastine" (local dialect indicating a very special product), comes from a rare white grape, Bosco, found only in northwestern Italy. Several parcels have been saved from extinction, and when blended with some of the more well-known Vermentino grape a truly unique white wine is created that is quite broad-shouldered and satisfying.

**Margotieres Saint Romain Rouge 2002 \$27.99/\$302.00**

The Domaine des Margotieres is owned by the Buisson family who has been working the fields of this village since the 14th century. There are 15 hectares of vineyards currently under cultivation with the bulk of their holdings in the village of St. Romain where the cave and their home is located.



The Sous Roches vineyard is one of the principal sites in St. Romain and is steeply sloped with a southern exposure. It produces a highly aromatic red wine with bright red fruit flavors that is usually quite fine, persistent on the palate, and has excellent complexity. It is a classic red from the Cote de Beaune. The wine is aged in barrel (with a maximum 10% new oak) and is bottled usually after 18 to 20 months.

**Monpertuis Chateauf du Pape Classic 2003 \$35.99/\$388.00**

This is truly a classic version of Chateauf du Pape. Built on the back of Grenache (75%) with added influence from Mourvedre (15%) and Syrah and Cinsault (10% combined) Paul Jeune has crafted a masterpiece. Bearing the intense spice of Grenache grown on the silex-inflected soil of Chateauf and the rigid backbone of old vines Mourvedre, this wine shows a large frame and dense fruit that finds its ultimate expression in the mineral-driven finish. It stands as an example of the clear expression of terroir with all elements in balance.

**Monpertuis Cotes du Rhone 2003 \$14.99/\$161.00**

This estate consistently produces some of the finest examples from the Rhone Valley. The 2003 vintage shows all the hallmarks of this notable vintage including 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.

**Faveley Macon-Prisse 2002 \$14.99/\$161.00**

From the magnificent White Burgundy vintage of 2002 comes this super value. What makes this Macon “Prisse” stand out is its round supple texture complemented by complex and focused flavors of fresh green apples and pears. Partially blended Chardonnay from newer oak is coupled with fruit from stainless steel. The result is a pure, rich French style Chardonnay with subtle nuances of vanilla and creamy almond. It is medium-bodied with well-balanced acidity, full and rich with a long finish.



**Robertson Winery Chenin Blanc 2005 \$7.99/\$86.00**

Established in 1941, Robertson Winery is recognized today as one of South Africa's leading cellars. The fertile Robertson Valley with its variety of micro-climates and soil conditions create a wide spectrum of terroirs allowing them to produce an exciting diversity of wine styles. This Chenin Blanc is delightfully dry but still deliciously fruity. It’s a great “no-brainer” quaffer for serious wine drinkers, and yet it’s the perfect “beginners” wine for people who haven’t yet developed a palate for bigger, more complex wines.

**Robertson Winery Gewurztraminer 2005 \$9.99/\$108.00**

A full bodied wine with honeysuckle and rose petals in bouquet, this “gewurz” is a fantastic example of grape that deserves more attention and appreciation that it generally receives. It is rich and smooth with beautifully balanced sugar and acid that give it an extra interest by a touch of honeyed botrytis.

**Robertson Winery Sauvignon Blanc 2005 \$9.99/\$108.00**

This wine exhibits appealing aromas and flavors of ripe pineapple and melon with a touch of flintiness. The fine crisp natural acidity freshens the wine and adds structure. All this leads to a clean, mineral finish with excellent length and finesse.

## UPCOMING EVENTS

### French Wine Dinner

La Colline Verte, 75 Hillside Rd, Fairfield  
 Wednesday, October 26, 6:30pm  
 \$80 plus tax & gratuity  
 RSVP - 203-256-9525

### Eagle Hill School Fundraiser

214 Main St, Southport  
 Friday, October 28, 7pm to 9pm  
 \$40 per person, RSVP 203-254-2044

### A Spanish Wine Dinner

Costa Brava, 120 New Canaan Ave, Norwalk  
 Wednesday, November 2, 7pm  
 \$70 plus tax & gratuity  
 RSVP (203) 849-5905

*See website for  
 full details of each event*

### Grasmere Eldercare Center

240 Colony Street, Fairfield  
 Friday, November 4, 7-9pm  
 \$25 per person -- RSVP (203) 259-6699

### Dinner at Luca Restaurant

**Details TBA**  
 Monday, November 14  
 RSVP (203) 563-9550

### Dinner with Maureen Lolonis of Lolonis Winery

Sarabande Restaurant  
 12 Unquowa Place, Fairfield  
 Tuesday, November 29, 7PM  
 \$XX per person  
 RSVP (203) 259-8084

### Christmas Dinner Around the World

Nini's Bistro, New Haven  
 Tuesday, December 6, 6:30pm  
 \$75 all-inclusive -- RSVP 203-469-4218



## For the Upcoming Holidays

### Wychwood Hobgoblin



The perfect treat for Halloween night! A dark and mysterious English Ale with chocolate and toffee malt flavours balanced with subtle hops, smooth bitterness, and a strong fruity character. Plus a spooky ruby red glow just to brighten up your night. **\$3.25/pint**

### Cassisona

Interested in something a little different for your Thanksgiving dinner? Try Italy's newest edition to the American market. The beer, brewed with the flavor of cassis, has more champagne-like characteristics than it does beer. With small, smooth bubbles and a light, slightly sweet taste, it will pair well with your favorite cranberry sauce, or make for a wonderful dessert beer. **\$12.99/750ml**



### Le Baladin's Noel



Nothing is better for Christmas than a deep, rich, spicy brew to warm you in the cold winter. This Belgian style Italian beer has a traditional dark, strong malty character. It is packed with flavors and aromas of roses, caramel, toffee, fruit, cocoa, licorice, and pepper. It's perfect with a piece of dark chocolate on those special December nights. **\$12.99/750ml**

### Hitachino Nest Celebration Ale

A beer for celebrating New Year's Eve, or any other winter evening you choose. Brewed in the style of a traditional Eisbock, in which the beer is concentrated by freezing the water (but not the alcohol), this beer is as robust and festive as a beer should be for such an event as New Year's. It is spiced with vanilla beans, coriander, orange peel, cinnamon and nutmeg for that winter warm taste. **\$3.59/11.2oz**



## Your Wine Is Even Better with Cheese

*You've picked up a great bottle of wine from Harry's, so why not plan to visit us next door at:*



**Budding Gourmet, 2090 Post Road (next to Harry's), Fairfield**  
 (203) 254-8020 • [www.buddinggourmet.com](http://www.buddinggourmet.com) • [leslie@buddinggourmet.com](mailto:leslie@buddinggourmet.com)  
**9am-6pm Mon-Wed • 9am-7pm Thur-Sat**

In addition to our wide selection of party supplies and services, we offer an assortment of gourmet cheeses. Wine and cheese have a lot in common. Their personalities are created by the same things...where they came from, base ingredient (for wine - the grape, for cheese - the animal) and special processes performed in the making. They are also similarly described using vocabulary about the look, taste, color and smell. There are no hard-and-fast

rules about pairing wine and cheese other than one - taste them together once and you'll know if they are the perfect match! Here are a few of our favorite pairings...if you find another perfect match, be sure to stop in and tell us about it!

- **Chabichou de Poitou** (Soft French goat's milk cheese; firm and complex with a lingering tangy goat finish)
  - Best with fruity white wines: any Sauvignon Blanc, Goats do Roam White, Ecco Domani Pinot Grigio 2004
- **Fleur de Maquis** (Semi-soft French sheep's milk cheese; rubbed with Corsican herbs, firm with soft center)
  - Good with many types of wine, but best with whites: most Rieslings, Jean-Marc Villemaine Touraine Gamay 2004
- **Piave** (Semi-hard Italian cow's milk cheese; intense, full-bodied flavor that increases with age, similar to Asiago)
  - Versatile cheese that is wonderful with both red and white wines: any Sauternes, Valpantena Falasco Garganega 2003

Please join us for a Cheese Tasting every Saturday 1-4pm at Budding Gourmet. We pair Artisanal cheeses with Harry's wine selections...entertaining simplified.



# HARRY'S

WINE & LIQUOR MARKET

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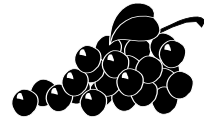
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**To our friends at:**

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### *Oberon Cabernet Sauvignon 2001 \$19.99/\$215.00*

This is a wine from properties kept by the Robert Mondavi family after the recent sale of their winery to Constellation Brands. It is considered to be in the style of a “baby” Mondavi Reserve wine at much less the price. Its deep purple color is followed by a rich nose of cassis, blackberry anise and coffee. The flavors are intense, refined, and beautifully focused. With a complex, ripe tannin finish it can be enjoyed now or laid in the cellar.