



Volume III, No.16 Oct. ♦ Harry's Wine & Liquor Market ♦ 2094 Post Road, Fairfield, CT 06824 ♦ www.HarrysWine.com

**Argiano Rosso di Montalcino 2004 \$24.99/\$269.00**



Full ruby garnet color, peppery-herbal and vanilla aromas, medium, full-body, dark cherry and plum fruit flavors are supported by sweet tannins with oak finish. Perfect for vegetable soup and stewed rabbit, veal or baby lamb.

**Araldica Gavi Luciana 2005 \$11.99/\$129.00**



Made from 100% Cortese grapes, this is a pale straw color with classic aromas of lemon, grapefruit, and green apple. A light bodied white wine, it is well-balanced with citrus and green fruit flavors, some mineral overtones and a delicious, refreshing, dry finish.

**Ceuso di Melia Scurati Nero d'Avola 2004 \$15.99/\$172.00**



The purple color along with aromas of cherry and chocolate give you a good indication of a Sicilian Nero d'Avola. This one is full bodied with silky tannins and a long finish. "With deep, meaty red fruit, leather and a natural, unadulterated sweetness to it, this is one likable Nero d'Avola. The palate is ripe and modern, but the flavors are traditional: spicy plum fruit, nutmeg, earth and oak. Long and dessert-like on the finish, with vanilla and licorice notes." Wine Enthusiast

**San Fabiano Chianti 2004 \$9.99/\$119.88**



San Fabiano is situated in the heart of the Chianti Classico region, about 2 km distance from the town of Mercatale Val di Pesa. Intense. In addition to making very good wine, the Pantani family also has a number of rooms and apartments on their farm to rent for visitors who seek to experience some of Italy's famed agritourism. This Chianti has an intense ruby color and a bouquet of sweet and sour cherries, saddle leather, herbs and spices. It is ideal for breaded pork chops or any other rich meat. "A fruity and straightforward wine with plum and strawberry character. Good simple Sangiovese." Wine Spectator.

**Di Majo Norante Sangiovese 2004 \$9.99/\$108.00**

"One of the world's best values in Sangiovese is the 2004 Sangiovese IGT. Aged six months in large foudres, it offers up aromas of strawberries, black cherries, damp earth, spice box, and fruit cake. This expressive, medium-bodied, fleshy Italian red is meant to be drunk over the next 1-2 years. Buy this one by the case!" Robert Parker, The Wine Advocate #160

**Castello di Bossi Chianti Classico 2001 \$19.99/\$215.00**



"The 2001 Chianti Classico shows what the estate can do when the weather is on its side in its precise and focused fruit, and in the freshness and length of the flavors. Castello di Bossi is sitting with a full hand – all the elements to make some of Chianti Classico's best wine are in place. The vineyard holdings are extensive, capital is readily available, and in Alberto Antonini the house can avail itself of the services of one of Italy's most gifted oenologists." Daniel Thomases, The Wine Advocate #152

**Argiolas Costamolino Vermentino 2005 \$12.99/\$140.00**



"Argiolas accomplishes fabulous things with Vermentino (known as Rolle in France) from their high altitude vineyards. The delicate straw color of the 2005 Costamolino Vermentino di Sardegna is followed by beautiful aromas of almonds, oranges, lemon, honey, apple skins, and a hint of tropical fruits. This crisp, elegant, medium-bodied, intense white should be enjoyed over the next year." Robert Parker, The Wine Advocate #165, 91 points.

**La Carraia Orvieto Classico 2005 \$8.99/\$97.00**



This light, bright wine of Umbria is made from a blend of 40% Grechetto, 30% Trebbiano and 30% Malvasia grown in varied vineyards surrounding the historic hilltop town of Orvieto. The wine was vinified in stainless steel tank and reveals loads of fresh fruit character that lingers through the almond-like finish.

**De Forville Nebbiolo d'Alba 2004 \$19.99/\$215.00**

The DeForville family emigrated to Piedmont from Belgium in 1848 and have since tended their vineyards in the town of Castagnole where they produce Nebbiolo, Moscato, Grignolino and Barbera. This is a ripe, approachable wine showing the classic tar-and-rosewater characteristics typical of the Nebbiolo grape. It is ideal with richly flavored pasta and meat dishes.

**Alto Vuelo Pinot Noir 2004 \$11.99/\$129.00**

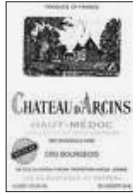
Grown in the Casablanca Valley of Chile the grapes for this wine matured in a cool, foggy, climate that delays harvest for many days. The result is a wine with an unusually intense color and full body for a Pinot Noir. The aroma is loaded with strawberry and raspberry jam combined with well-integrated French oak overtones. The palate shows intertwined vanilla and caramel flavors within a delicate texture. Silky tannins, ripe and sweet, lead to a long, fruity finish.

**Sidewise Pinot Noir 2003****\$7.99/\$95.88**

Deep ruby color with purple highlights. Red fruit flavor and fragrances of ripe, black fruit. Complex, spicy, and intense with a mild touch of vanilla. Forthcoming and earthy. Long, vinous finish with intense and silky tannins.

**Chateau D'Arcins Haut Medoc 2003****\$18.99/\$205.00**

This chateau is located between the famous appellations of Margaux, St. Julien, and Moulis. It has a brick color and a refreshing nose of black currants, cassis and wood notes. The grape blend is a nice balance of 60% Cabernet Sauvignon, 39% Merlot, and 1% Cabernet Franc. Medium bodied with delicate tannins, it shows refreshing cassis and wood notes on the finish.

**Cape Cabernet Sauvignon 2004****\$9.99/\$108.00**

Deep red color with ruby highlights. Powerful aromas of very ripe red and black fruits. Concentrated palate with a chewy texture and silky smooth tannins. The finish is long lasting and promising. A real sleeper!

**Chateau Magence Graves Blanc 2004****\$9.99/\$108.00**

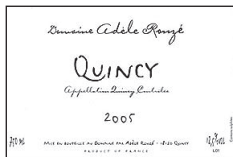
50% Sauvignon Blanc, 50% Semillon. A brilliant clear yellow with touches of green. Aroma of peach and citrus fruit with a hint of mineral. A delicate initial taste, then lively but with a round smoothness and a long, straight finish, well-balanced structure. "An excellent Graves that I warmly recommend you to try." Jean-Marie Ancher, first headwaiter at Taillevent

**Casa de Santar Touriga Nacional 2001****\$45.99/\$496.00**

Really lovely floral, aromatic nose with herbs, tar, spice and some violet character. The palate shows a good concentration of elegant, herby fruit. Not big, but nicely expressive. Some spicy tannins and good acidity on the finish.

**J. Adam Pinot Blanc 2004****\$11.99/\$129.00**

This shows some good acidity and richness that frame the apple and white peach notes on the nose. It has a nice balance of citrus and melon on the palate with some mineral undertones on the finish. Altogether a good example of the grape and perfect for light fish and chicken dishes.

**Rouze Quincy 2005****17.99/\$194.00**

If you know and enjoy the wines of Sancerre and Pouilly Fumé, then you have found a new friend here. Quincy is another Loire Valley appellation that uses the Sauvignon Blanc grape. This example has aromas of citrus fruit and

freshly-cut herbs along with flavors of grapefruit and lime with a touch of citrus pith. It is medium bodied and has a crisp and mineral-laced finish.

**Catena Cabernet Sauvignon 2003****\$17.99/\$194.00**

Aromas of sweet juicy raspberry fruit and black pepper give way to flavors of the same in this full-bodied Cab. With amazing concentration and ripe tannins, this Cabernet will give many California Cabs a run for the money at twice the price.

**Catena Chardonnay 2004****\$15.99/\$172.00**

The nose offers white stone and citrus fruit aromas interwoven with light notes of vanilla and slate. The mouth feel is full and clean with pear and fig fruit flavors and a touch of sweet spice. The finish is fresh yet persistent with bright, crisp acidity.

**Catena Malbec 2004****\$19.99/\$215.00**

"Great aromas of crushed blueberry and raspberry, with a juicy texture and well-integrated toast and mineral notes. Nice blast of pure fruit on the finish. Drink now through 2009." The Wine Spectator, Sep 30, 2006

**Neal Cabernet Sauvignon 2003****\$51.99/\$561.00**

"Strikingly deep and dark ruby in color. An intoxicating mixture of cherries, black cassis, sweet oak, violet and cigar box spice rises from the glass. Layers of ripe Bing cherries, raspberries and semi-sweet cocoa dominate the mid-palate giving this wine a nice backbone and plenty of structure. The fruit is present with firm tannin and a nice acidity provides a beautiful balance. Brown sugar and a crème brûlée induced finish that lingers for more than 30 seconds. Not a flamboyant, in your face type of wine, but rather an elegant, restrained and seductive style to lure you in." Winemaker's Notes, August 15, 2005

**Abadal Chardonnay/****\$16.99/\$183.00****Sauvignon Blanc Pla de Bages 2005**

Pla de Bages is one of the newest DO's (Denominación de Origen) of Spain. It is 45 miles northwest of Barcelona and located around the town of Manresa. This blend of 70% Chardonnay, 20% Sauvignon Blanc, and 10% Picapoll is floral, fruity and distinctively dry with crisp acid and flavors of citrus and apricot.

**Abadal Merlot Pla de Bages 2001****\$18.99/\$205.00**

"Bright red-ruby. Aromas of currant, chocolate, leather and earth. Supple, ripe flavors of currant, plum, dark chocolate and spice-cake show a rather restrained sweetness and good varietal character. Ripe acids give the wine shape. Finishes with dusty tannins and a nutty nuance." Stephen Tanzer, 88 points, Sep 2005

**Abadal Cabernet Franc/****\$14.99/\$161.00****Tempranillo Pla de Bages 2004**

Well balanced wine with aromas of red fruits, toffee, and apricots. The palate is fresh and smooth with a long finish. It shows some mineral terrior nuances typical of the Cabernet Franc grape.

# UPCOMING EVENTS

## Wine Tasting Fundraiser for World Affairs Forum 60th Anniversary

Friday, October 20, 7PM  
\$75  
Silvermine Art Guild  
1037 Silvermine Rd, New Canaan  
RSVP 203-356-0340  
Email info@worldaffairsforum.org

## Seminara's Wine Dinner in the Veneto

Sunday, October 22, 6PM  
\$85 plus tax and tip  
Seminara's Ristorante Italiano  
256 Post Road East (Colonial Green), Westport  
203-222-8955

## An Autumnal Wine Dinner in Northern Italy

November 1, 2006, 6:30PM  
\$145, all-inclusive  
Aloi Restaurant, 62 Main St, New Canaan  
RSVP 203-966-4345

## Argentine Wine Dinner with Billington Imports

Wednesday, November 8, 7PM  
\$75 plus tax and tip  
Blue Lemon, 7 Sconset Square, Westport  
RSVP (203) 226-2647

## Grassmere Eldercare Center Wine Tasting Fundraiser

Friday, November 10, 6:30-9PM  
\$30  
240 Colony St, Fairfield  
RSVP 203-259-6699

## Nini's Holiday Dinner

Tuesday, December 5, 7PM  
Nini's Bistro, 40 Orange St, New Haven  
Details TBA

## Beers

### Etienne Dupont Cidre Reserve 2005

This fruity and luxurious apple cider from Normandy makes a perfect treat when there's a chill in the air. Every year, the Dupont family puts some of its house cider (which is delicious in its own right) through a five month aging process in oak barrels previously used for Calvados (apple brandy). The result is a reserve cider with complex fruitiness, a snap of dryness, and rounded edges, with the tartness of the house cider softened by the earthy vanilla tannins of the oak barrels. **\$15.99/750ml**

### Gouden Carolus Tripel



Gouden Carolus makes a great holiday tripel. This sophisticated Belgian brew gives off a zesty aroma of oranges and chocolates. Those aromas translate onto the palate, along with a light, nectary sweetness derived from Belgian candi sugar that smacks of crème brulee. This beer can be elegantly paired with rabbit, pork loin, or waffles from Liege. **\$7.99/750ml**

### Gale's Prize Old Ale 2005

George Gale's version of an Old Ale, one of England's finest examples of the style, is a spicy, malty, complex brew crafted with great care. The apple and toffee notes in the beer are enhanced by extended maturation in used Calvados casks from Etienne Dupont. While this beer is certainly drinkable now (especially alongside some Manchego cheese), it is said that Prize Old Ale is at its best after 20 years of bottle maturation. The brewery was closed in 2006 (the beer will now be made at the Fuller's brewery), so 2005 will be the last vintage available from the original source. **\$4.99/275ml**



### Bluegrass Brewing Company Jefferson's Reserve Stout

This excellent stout hails from Louisville, Kentucky, which makes it no surprise that it's influenced by bourbon. After brewing, the beer is aged in used bourbon barrels, which add the vanilla, treacle and toffee flavors of bourbon to the chocolate flavors and malt bitterness of the stout. All of this is carried off with panache, as this beer is more well-rounded, subtle and drinkable than many similar offerings from other brewers. **\$3.99/12oz**

### A le Coq Imperial Extra Double Stout 2001



Based on one of the original recipes for Russian Imperial Stout, this world classic beer is currently available in the 2001 vintage, which has just reached its drinkable stage in the last year. Displaying incredible depth, this jet-black stout gives off aromas and flavors of chocolates, espresso, cherries, bourbon-vanilla, and many more. This beer will stand up to the gamiest of meats and the richest of desserts, but it also goes well with a good book and a warm fire on a winter's night. **\$5.99/350ml**

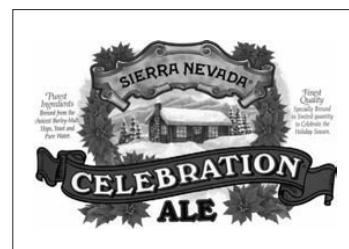
### Aecht Schlenkerla Helles Lagerbier

While the Brauerei Heller-Trum of Bamberg, Germany has long made a specialty of smoked beers, this, their latest creation, contains no smoked malt. However, the brewery itself is so imbued with smoky smells and flavors from centuries of making smoked beers that this beer has taken on a hint of smoke in addition to bready malts and a touch of bittering hops. Smooth and yet robust, this beer will pair well with dark-meat stews and buttery cheeses. **\$3.49/500ml**



### Sierra Nevada Celebration Ale

Chico, California's pride and joy is the Sierra Nevada Brewing Company, and this is one of Sierra Nevada's most beloved beers. Formerly a limited supply cult classic, this seasonal IPA brewed specially for the winter months is, fortunately for beer drinkers, more widely available than ever before. Celebration Ale is exceedingly well balanced; its darkish nutty malts act in counterpoint with Cascade hops, with all the flavors melding together exquisitely. **\$8.99/6pk**



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## *Inaki Reserva 2005* \$16.99/\$183.00

After nearly 20 years as a Jai-Alai player, Basque-born Inaki Castro retired from the game and in 1993 started a wine importing business, Maja Imports, here in Milford, CT. He has fashioned this blend to his own liking and thus named it after himself. Made under his direction by the Korta Winery in the Curico Valley of Chile it is equal parts Cabernet Franc, Petit Verdot, and Syrah, and is aged 15 months in new French oak. It shows a bright ruby color and has aromas of red fruits and flowers. Well balanced with a creamy texture, the wine is full-bodied with spice and red and black fruits on the palate. The finish is firm and long lasting.