

The Vintage Wine Shoppe
280 Station Shopping Center
432 Cahaba Park Circle
Birmingham, AL 35242

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Birmingham, AL

The Vintage Missive

January, February 2010

**Don't Forget Pinot Camp! Tuesday February 16, 5:30 - 8:00 B&A Warehouse!
All the Cool Kids are Gonna be There.**

We are sooooo excited about Pinot Camp this year!

If you have not gotten your tickets yet, get them soon because we are selling them as fast as we can print them. As usual, we have a stellar line-up of winemakers and representatives from some of Oregon's top wineries: Among those featured are:

Adelsheim, Bethel Heights, Elk Cove, Pali, Eyrie, Sineann, Maysasra, Benton Lane, R Stuart "Big Fire", Domaine Serene, Four Graces, Panther Creek, Montinore, Amity, Witness Tree, Wilbanks, Willamette Valley Vineyards, Domaine Drouhin, Argyle, Anne Amie, Stoller, Belle Vallée, Solena, and others!

The tickets are on sale NOW! Call 980-9995 to get your tickets in advance.

\$30 in advance, \$40 at the door....

If you want a sneak peek at some of the wines we have at VWS check out our Oregon spotlight. But if you wanna cash in on the real deals, come to Pinot Camp and see what fun wines these talented Oregonians have brought with them!

Special Store Hours Tuesday February 16th: VWS will close at 5pm!

We will be closing early for Pinot Camp! I am sure you will be there, but just to remind you: Pinot Camp, Tuesday Feb 16th: 5:30-8:00, B & A Warehouse, Tickets \$30 in advance, \$40 at the door (Call 980-9995 to order)

Vintage Wine Shoppe Events

January-February 2010

Tasting Schedule

No Charge!

Fri Jan 22nd 5-6:30: Newsletter
Fri Jan 29th 5-6:30:
The Great Customer Cook-Off
Fri Feb 5th 5-6:30: Newsletter
Fri Feb 12th 5-6:30: Zinfully Fun!
Thurs Feb 18th 5-6:30: Spain
Fri Feb 19th: 5-6:30 Spain
Sat Feb 20th 3-4:30: Spain
Fri Feb 26th 5-6:30: Washington
State Wines.

February Sale! 20% off
Pottery, Pillows
and Paintings!

Spanish Open House Gift Sale!
Feb 18-20
Gifts 25% Off

The Great Customer Cook-Off! Friday Jan 29th 5-6:30
Pick a Country; Pick a Dish!
We still have a few spots open, so try out your culinary skills!
Call 980-9995 to sign up!

February Wine Classes:

ALL CLASSES REQUIRE
REGISTRATION and PREPAYMENT
Classes start at 7:00 Call 980-9995

Tuesday Feb 9: 2005 Barolo: A Classic Vintage \$40
A great class to taste some of the best Barolos.
Professoressa Bivens has new Barolo maps, too!
Tuesday Feb 23: French Wine and Cheese \$35
Learn how to pair *Vins et Fromages Francaises*
Tuesday Mar. 9: Tre Bicchieri 2010 \$40
One of our favorite classes! This is Part 1 of this series!
Tues. Mar. 23: The Great Debate: Cabs \$40
Bordeaux vs. Washington State. The Great Debate is a great
new series of classes here at VWS!

February 18-20
Spanish Wine Open House
Thurs. Feb 18th and Fri. Feb 19th: 5-6:30
Saturday Feb 20th: 3-4:30

February Pick of The Month:

2007 The Seventy Five Wine Company's "The Sum" 90WA

"The real star—and a great bargain is '07 The Sum. This is an absolute steal when it comes to high-class wine. A blend of 75% Cab, 15% Syrah and 15% Petite Sirah, Sweet blue and black fruits, camphor and spice box all jump from the glass of this dense, medium, to full-bodied juicy supple wine which is hedonist's dream come true. California and Napa need wines like this. Don't dare pass it by!" Robert Parker

All of this and for only \$17.99! (Regularly 22.99)

Save \$5 a bottle!

February Cellar Selections:

2007 Siro Pacenti Rosso di Montalcino \$37.99 (39.99) 92 WA

Richly textured, powerful with superb richness and dark red fruit, smoke, minerals and tobacco. Firm and sweet tannins follow all the way through the finish.

2008 Elk Cove Mt. Richmond Pinot Noir \$40.99 (45.99)

2008 is thought of to be one of the best vintages in Oregon, so we are delighted to be the first to offer you such a great wine from such an esteemed winery!

A Spotlight of Some of our Features from Oregon :

- 2007 Adelsheim Pinot Noir, Willamette Valley \$24.99 (31.99) 90WS
Polished and well-textured with an airy feel to the red cherry, tobacco, and warm cinnamon, nutmeg and allspice. The satiny tannins linger on the finish. Perfect for duck or pork prepared with an apple chutney.
- 2008 Foris Frissante Muscat, Rogue Valley \$13.99 (16.99)
Most people think of Muscat as a dessert wine but this one is a great aperitif brunch wine. Citrus blossoms, peaches and pears and honeysuckle create a flavor that jumps out of the glass.
- 2007 Benton Lane Pinot Noir, Willamette Valley \$22.99 (24.99)
This brilliantly hued wine has aromas of strawberries, and roses with more complex flavors of autumn leaves and chocolate. The palate bursts with classic bright cherry and red licorice.
- 2006 Sineann Abondante Big Red Blend, Columbia Valley \$23.99 (25.99)
“Abondante” is Italian for generous, a quality very evident in this wine. A blend of Cabernet, Merlot, Syrah and Zinfandel, this wine exhibits notes of plums, cedar, cassis and smoke in the bouquet. The black fruits and luxurious mouth feel truly makes this wine a steal for the price!
- 2008 Montinore Borealis Northern White, Willamette Valley \$11.99 (15.99)
60% Müller-Thurgau, 23% Gewürztraminer, and 17% Pinot Gris, all Certified Biodynamic. Grapefruit, pineapple, and fresh flowers leap from the glass. On the palate, the wine is crisp, with ripe fruit flavors of peach and quince.
- 2006 Soter Vineyards Beacon Hill Vineyard Pinot Noir, Yamhill \$39.99 (55.99) 91 WS
A beautiful single vineyard from Soter, it is an expressive wine, with appealing toast and baking spices and copious amounts of dark berry fruits. It is structured and dense with raspberries, cranberries and deep floral flavors.
- 2008 Maysara Rosé “Roseena”, McMinnville \$15.99 (17.99)
This is the first 100% Demeter Certified Biodynamic Rose from the Maysara winery. It is made entirely of Pinot Noir grapes from the Momtazi Estate Vineyards. Rose petals, passion fruit and honey give way to a luscious mouth feel of strawberries and watermelon.
- 2007 Johan Vineyards Pinot Noir, “Nils Reserve”, Willamette Valley \$42.99 (45.99) 90WA
This wine features a lovely nose of currant, blackberries, spice and earthy tones. The finish has a great acidic backbone with big full tannins.
- 2008 Bethel Heights Pinot Blanc, Eola-Amity Hills \$15.99 (17.99) 90 WS
Bright and jazzy, offering a lovely mouthful of peach accented grapefruit and pear flavors, lingering exuberantly. Only 626 cases made!

A few more 2007 Rhone Values.....

- 2007 Guigal Cotes du Rhone Blanc \$12.99 (15.99) 90WA
50% Viognier, the rest a blend of Marsanne, Rousanne, & Clairette. Delicious citrus notes!
- 2007 Moillard “Les Violettes” Cotes du Rhone \$10.99 (13.99)
Fresh and ripe, with tart blackberry. Great with a big bowl of beef stew!
- 2007 Kermit Lynch “Cypress Cuvee” Cotes du Rhone \$14.99 (16.99)
Earthy, dark fruit, with beautiful, elegant aromas of fresh violets.
- 2007 Eric Texier Cotes du Rhone \$14.99 (17.99)
Sweet fruit, spices and chocolate. Lush and dense palate with well-structured tannins.
- 2007 Selection Laurence Féraud, Cotes du Rhone Séguret \$18.99 (22.99)
A very classic style: red currants, spice, pepper perfect for seared tuna or grilled beef.
- 2007 Dom de Brunely Vacqueyras, “Cuvee Tradition” \$20.99 (23.99) 90-92 WA
Ground pepper, blackberries, roasted herbs, with a succulent texture and glorious finish.
- 2007 Clos de L’Oratoire des Papes Chateauneuf-du-Pape \$44.99 (48.99) 91WS, 90WA
Dark and juicy with fig paste, mocha, & graphite with a fresh and racy finish.

Wine Spectator’s Top 100 Wines: Check out a few of this year’s winners!

- 2006 Bodegas Juan Gil Monastrell, Jumilla \$14.99 (16.99) 90WS, #83
“This polished red shows black cherry, licorice, mineral, and tobacco notes, harmonious and deep, supported by firm tannins. Medium bodied, well-integrated and stylish.” TM
- 2008 King Estate Pinot Gris, Oregon \$16.99 (18.99) 90WS, #77
“Bright and lively, brimming with lemon meringue, golden raisin and green tea character. Finishes with zip.” HS
- 2008 D’Arenberg Shiraz, “Stump Jump”, McLaren Vale \$9.99 (12.99) 90WS, #82
“Ripe an open-textured, this is impressive for the way it packs in the cherry, blackberry and raspberry flavors and keeps it foot on the gas pedal through the mineral-inflected finish.” HS
- 2008 Dr. Loosen “Dr. L.” Riesling, Mosel-Saar-Ruwer \$13.99 (16.99) 90WS, #62
“Sleek and tangy, showing apricot, lime and mango flavors matched to a lively structure. There’s good harmony and persistence through the finish.” B.S.

NEW! Awesomely Hot Wines from Vintage Wine Shoppe!

- 2008 Rocca del Principe, Fiano di Avellino \$20.99 (24.99) Tre Bicchieri Winner!
We tasted this wine recently and just really, really liked it! Minerally, with a little smokiness, freshened up with some citrus, pink grapefruit and fennel. The palate is taut and elegant with a bit of saltiness and lemon-lime flavors.
- 2007 Frescobaldi Castiglioni Toscana \$23.99 (39.99) 93WS
Intense aromas of currant, raisin, and licorice, with hints of toasty oak. Full bodied, with velvety tannins and powerful blackberry and mineral. A lovely blend of Cab, Merlot, Cab Franc and Sangiovese.

2007 Joel Gott on Sale!
Joel Gott California
Cabernet Sauvignon
and Zinfandel:
Only \$12.99!
(Reg. \$22.99)

Stay out of the dog house this Valentine’s Day
and buy one of these great wines!
2007 Garnacha de Fuego, Spain \$7.99 (8.99)
2008 Le Rocche Cagnina di Romagna
“Adesso”, Italy, \$11.99 (13.99)
NV Aubry Brut Champagne, \$35.99 (49.99)
NV Veuve Clicquot Rosé \$65.99 (73.99)

Baker’s Dozen

- 15% discount applies to full or mixed cases of these super-value wines:**
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| Heron Chardonnay \$10.99 (12.99) | Airlie “Seven” \$12.99 (13.99) |
| Castle Rock Petite Sirah \$10.99 (12.99) | Castellar Cava Rosé \$10.99 (12.99) |
| Casa Lapostelle Sauvignon Blanc \$11.99 (14.99) | Due Torri Pinot Nero \$10.99 (12.99) |
| Cartlidge and Browne Merlot \$10.99 (13.99) | Bliss Cabernet Sauvignon \$10.99 (12.99) |
| Zestos Tempranillo-Garnacha \$8.99 (9.99) | Frescobaldi “Remolé” \$8.99 (11.99) |
| Hofer Gruner Veltliner 1.0 L \$10.99 (13.99) | Terra Andina Carmenere \$10.99 (12.99) |
| Peachy Canyon “Incredible Red” Zin \$9.99 (13.99) | |