

The Vintage Missive

August-September: The “Everything is for Sale” Newsletter!
August 27-29th: Cellar Sale: Up to 40% off wines from the cellar!
Labor Day Weekend Spectacular Wine Sale: September 3-7
Solid and Mixed Cases 15% Off!***

(***Does not include previously ordered wine, pre-sales and End of Bin Wines)

Pick of the Month:

2007 Travaux de Vigne Pinot Noir, Napa Valley
Only \$15.99 (reg 19.99)

Without a doubt, this wine has been one of the biggest surprise to date. We introduced this new wine to customers one bottle at a time, but you have kept coming back, buying more, raving over the same characteristics we like in the wine : The beautiful quality of fruit: deep, dark and concentrated as if the pure fruit was simply “captured” in the bottle, not forced out of the grape. Not to mention the price: Only \$15.99 for this stunning bottle of wine!

We encourage you to buy as much as you want: For the rest of the month of August and all of September you can have FULL CASES of Travaux de Vigne at 15% off! For those of you who have not tried this wine, we guarantee that you will enjoy it as much as we have and it will be one of your new favorites!

Cellar Selections:

- 2007 Domaine Guy Amiot Chassagne Montrachet “ Les Vergers” \$55.99 (59.99) 92WS
- “Les Vergers”, which translates into “The Orchards”, is a beautiful Premier Cru located just a few hundred meters from the Montrachet Grand Cru. These wines are a brilliant straw color, rich and dense with fruit and displays a beautiful nuttiness with very subtle hints of vanilla and an old-world concentration. The 2007 vintage in Burgundy is turning out pure, precise and racy wines, full of vibrancy.
- 2007 Brick House Pinot Noir “ Cuvee de Tonnelier”, Oregon \$39.99 (44.99)
- Welcome to Birmingham, Brick House. We are so happy to have you here. The word has been buzzing about you for ages, it seems. We are excited to experience your ripe, elegant black cherry fruit flavors and soft leather notes wrapped in a delicate blanket of fine tannins and tingly acidity.
- Please tell your winemaker Doug Tunnell “thank you” for finally coming to the ‘Ham.

Gerald's Trip to Oregon

"I went to Oregon Pinot Camp the last week of June and had the time of my life. Never have I met so many people dedicated to producing some of the finest wines in the world. We all know about Oregon Pinot Noir but I was particularly impressed with some of the whites and Rose's I tasted. I was able to secure a few items that are only sold at the wineries but quantities are very limited. I think you will love to try some things never before available to us. Several of the producers that are not currently available expressed interest in coming to our market so we hope to see some new and exciting wines very soon. Space will not allow me to share all of the things we did and the great wines we tasted but some of my "new finds" are listed below."

2008 Bethel Heights Gewurztraminer, \$17.99 (\$19.99) Floral aromas featuring orange blossom and roses with an underlying current of citrus rind and minerality. Full yet crisp on the palate, developing lemon, mango, and passion fruit flavors, while retaining firm acidity and excellent length. *2 cases available*

2008 Penner-Ash Viognier, \$27.99 (\$31.99) An abundance of custard with a hint of citrus, melon and red pear on the nose. Creamy, oily texture of layered tropical fruit and a finish of Asian pear and apricot. *5 cases available.*

2007 Bethel Heights Pinot Noir Rose, \$18.99 (\$22.99) Seductive nose suggests strawberries, rose petals, cream, and spice with deep mineral tones in the background. The palate is carried forward by bright acidity, crisp red fruits, and palate cleansing zest. *4 cases available*

2006 Four Graces Doe Ridge Estate Pinot Noir, \$70.99 (\$79.99) The first release from Pommard vines, this wine has aromas of roses, lavender and violets. The focused palate delivers layers of dark cherry, red licorice, blackberry and cranberry. A long elegant finish makes for a wine that succeeds on every level. *12 bottles avail.*

2007 Soter Vineyards North Valley Pinot Noir, \$35.99 (\$38.99) Yes, this is from the man who was the founder and winemaker at Etude Winery. The quintessential Willamette Valley Pinot Noir, this wine has charm, accessibility and versatility at the table. Red cherries, raspberries, and an exotic red fruit quality that reminds us of rose petals. Soter's trademark balance and silken texture on the palate shine through.

2007 Maysara Pinot Noir Jamsheed, \$23.99 (25.99) The 2007 Jamsheed displays a ruby garnet color. The bouquet showcases fresh raspberries, with tints of pomegranate, bitter sweet cocoa and smoky aromatics. The palate is greeted with soft round tannins in the mouth as well as red cherries that linger with white pepper at the finish.

End of Summer Spotlight: Beyond the World of Chardonnay:

It is still hot outside and it is not gonna get cooler anytime soon, so grab one of these awesome whites, chill it, kick off the flip-flops and enjoy a refreshing wine. *Note: wine does not come with flip-flops!*

2008 Schloss Gobelsburger Gruner Veltliner "Gobelsburger", Austria \$13.99 (reg 16.99)

An excellent value! Cool, minty lime aromas lead into a juicy and bright palate. The fruit is grown in volcanic soils, so expect a racy minerality.

2008 Domaine de Couron Viognier, Rhone Valley \$9.99 (reg 12.99)

Honeyed apricot and ripe pear aromas that are sweetly floral with subtle hints of cinnamon. Good structure and acid balance out the sweetness of the fruit flavors.

2008 Cave de Pomerols, Picpoul de Pinet, Languedoc \$9.99 (reg 12.99) 89 WS

Fresh and fine aromas of grapefruit and melons. Lime flavors, and a typical acidity are the hallmarks of this 100% Picpoul wine. Crisp, bright acidity with surprising intensity.

2008 San Quirico Vernaccia di San Gimignano DOCG \$14.99 (reg 16.99)

Made from 100% Vernaccia grown organically in San Gimignano, right in the heart of Tuscany. Crisp, dry and refreshing, perfect with grilled chicken topped with our *Fryar's Poppy-Seed Dressing. (\$8.50).*

2008 Quinta de Romeira, Portugal \$12.99 (reg 16.99)

Made from Arinto grapes, this wine has intense aromas of tropical fruits, with highlights of lemon and pineapple. Medium bodied with good fruit, and a bit of almond and spice.

Under \$20...Over 90

Back by Popular Demand, behold these Fabulous Finds!

2007 Perrin Côtes du Rhone Villages, France \$10.99 (14.99) 90WS

“Very pure, with gorgeous plum and black cherry aromas and flavors laced with enticing spice, graphite and violet notes, followed by a long, silky finish. Delicious. Drink now.” J.M. We recommend pairing this wine with our *Galli Olive Bruschetta Topping (\$12.50)*, a favorite at our in-store tasting.

2008 Bodegas Berroja Berroia, Txakoli, Spain \$15.99 (17.99) 90WA

“The 2008 Berroia is a blend of 90% Hondarribi Zuri, 6% Folle Blanche, and 4% Riesling raised in stainless steel. It exhibits an enticing nose of spring flowers, mineral, apple, and anise. Round on the palate with good acidity, this wine has excellent grip, balance and length. It is an excellent value.” R.P.

2006 Aia Vecchia “Lagone” Toscana, Italy \$18.99 (21.99) 91WS

“Has sweet berry and fresh herbs on the nose. Full-bodied, with soft, velvety tannins and a long, rich finish. A blend of Merlot, Cabernet Sauvignon and Sangiovese.” J.S.

2007 Johannishof Johannisberger “V” Riesling Kabinett \$19.99 (22.99) 91WS

“Offers a terrific combination of fresh peach and nectarine fruit and mineral. Vibrant, succulent and harmonious, with a long, mouthwatering finish and a nice savory aftertaste. Drink now through 2022.” B.S.

2007 Dom. Grand Veneur “Les Champauvins” Côtes du Rhone Reserve \$17.99 (20.99) 91WA

“The outstanding 2007 Cotes du Rhone Reserve is a killer bargain. A deep dark ruby color is followed by copious quantities of kirsch liqueur, forest floor, licorice and pepper notes. The expansiveness on the palate, broad, velvety mouth feel and full-bodied style are remarkable at this price point.” R.P.

A Couple of FUN FINDS!

2006 Cannonball Cabernet, California \$14.99 (17.99)

Nothing pretentious about this wine, with rich blackberry and toffee on the bouquet. The palate lives up to its name, with big full flavors, firm tannins and a long finish. This wine is begging for a Ribeye with *Tavern on the Green 1870 Steak Sauce (\$12.50)*.

2007 Nelms Road Merlot, Washington \$21.99 (27.99)

Aromas of leather and subtle oak integrate with ripe fruit tones, leading into a palate with rich and ripe fruit flavors of dried black cherries. The finish is big and generous.

Baker's Dozen

15% discount applies to full or mixed of these Bargain Wines:

Shooting Star Aligoté \$12.99 (14.99)	Shooting Star Zinfandel \$11.99 (13.99)
Dom Couron “Little Canyon” \$10.99 (13.99)	Castellar Cava \$10.99 (12.99)
Falesco Vitiano \$10.99 (13.99) IWC 91	Tres Ojos, Old Vine Garnacha \$9.99 (10.99)
Le Grand Donjon Chardonnay \$8.99 (10.99)	Shoo-Fly Shiraz \$11.99 (15.99) 91WS
Zestos Tempranillo-Garnacha \$7.99 (9.99)	Cono Sur Pinot Noir \$8.99 (10.99)
Terra Robles Cabernet Sauvignon \$10.99 (13.99)	Terra Robles Chardonnay \$10.99 (13.99)
Los Cardos Malbec \$9.99 (10.99)	

Vintage Wine Shoppe Events

Aug-Sept. Tasting Schedule

No Charge, but bring a canned good. All tastings are from 5 until 6:30 unless specified below.

Fri Aug 21st: Newsletter

Fri Aug 28th: Newsletter

Fri Sept 4th : Gerald's Trip to Oregon

Fri Sept 11th : Tailgating

Thurs Sept 17th: South African Open House with Eileen Hallmark

Fri Sept 18th: South African Wines

Sat Sept 19th 3-4:30: South Africa

Fri Sept 25th: Fun New Wines

**August Sale:
Christmas in
August! Most
gifts 20% off!**

September Sale:
Collegiate,
Candles, Chillers,
Crystal and
Cookbooks:
20% off!

* **Vintage Summer** *
* **Cellar Sale!** *

* August 27-29th! *
* All wines at least *
* 15% off. *

* Orange sticker *
* wines are priced *
* as marked. Up to *
* 40% from bottle *
* one! (No further *
* case discounts) *
* Don't miss this! *

Wine Classes:

ALL CLASSES REQUIRE
REGISTRATION and PREPAYMENT
Classes start at 7:00

Call 980-9995 for Reservations

August 18th: Rhones \$35

More fun wines from one of our fave regions!

Aug 25th: Pairing Cheese and Wine \$35

Sounds fun and delicious, right? Sign up now!

Sept 8th: Riedel Vinum Class \$75

Get 5 glasses, worth a \$140 value!

Sept 22nd: The Great Debate Continues \$40

Pinot Noir: Burgundy vs. Oregon

With Ashley Hall of KLWM and Gia Bivens

Oct 13th: The Basics of Italy \$25

Learn about the most important wine regions of Italy

Oct 27th: 2004 Brunello and Braised Pork \$40

How fantastic does that sound?!? Sign up now!

Congrats to Joye & Stuart Hehn!
Winners of the Customer Cook-off with
their Chardonnay Chicken Salad.

In-Store Tasting Sept 15 at 7pm!
Robert Jones, MS for Fran Kysela will be
tasting new South American wines!
PLEASE RSVP at 980-9995 (no charge)

* **South African Open House: No Charge!** *
* **Thurs. Sept 17th 5-6:30** w/ Eileen Hallmark from *
* Vineyard Brands *
* **Fri Sept 18th: 5-6:30** and **Sat Sept 19th: 3-4:30** *
* This is a great region, full of awesome wines! *

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Birmingham, AL

Check out our Great Labor Day Weekend Sales!!! Sept 3-7th!!!!

Sidewalk Sale: Items 50%-75% off and more! (all sales final)

Labor Day Gift Sales: Most Gifts 25% off! Start Christmas Shopping Early!

And don't miss our Wine Cellar Sale Aug 27-29: up to 40% off wine from the cellar

Go to www.vintagewineshoppe.net for more info!