

The Vintage Missive

February/March 2011

**Don't Forget Pinot Camp! Tuesday February 22, 5:30 - 8:00 B&A Warehouse!
All the Cool Kids are Gonna be There. Call for tickets.**

**Once again, we have one the best line-ups of Oregon wineries coming here to
Birmingham!**

**It is such an honor to have so many great wines represented by some truly
remarkable peoples in the Oregon Wine Industry.**

**We have some of our old friends: Adelsheim, Bethel Heights, Elk Cove, Pali, Eyrie,
Sineann, Maysara, Solena, King Estate, Domaine Serene, Four Graces, Montinore,
Amity, and Domaine Drouhin.**

**We will also have sooo many NEW attendees this year: Brooks, J. Christopher,
Left Coast Cellars, Fiddle Creek, Apolloni Vineyards, just to name a few!
We have over twenty-five wineries attending this year!!**

We are selling the tickets as fast as we can print them.

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 Ore-
gon spotlight. But if you wanna cash in on more deals, come to Pinot Camp and see
what fun wines these talented Oregonians have brought with them!**

February Pick of The Month:

Vintage Wine Shoppe is pleased to present the wines of

Schild Estate, from Barossa Valley

2008 Schild Estate Shiraz \$17.99 (20.99)

94 WS #7 Wine Spectator Top 100!!

**"This big, smooth, wine is polished, ripe and complex, offering roasted meat and
walnut accents to its black cherry, blackberry, tobacco and licorice aromas and
flavors. Lingers appealingly on the expansive finish. Drink now through 2020". WS**

2010 Schild Estate Chardonnay (Unwooded) \$13.99 (15.99)

and

2010 Schild Estate GMS \$13.99 (15.99)

A Spotlight of Some of our Features from Oregon :

2008 Adelsheim Pinot Noir, Willamette Valley \$24.99 (31.99) 91 WA

"Medium ruby red with a charming perfume of cedar, spice box, cherry and raspberry on the palate. It is medium bodied, elegant, and densely packed with savory fruit. It conceals enough ripe tannin to evolve for a while, but it can be enjoyed now." WA

2008 J Christopher Sauvignon Blanc, Oregon \$18.99 (20.99)

What???? Sauvignon Blanc from Oregon? Yep. There's just a small handful of winemakers making SB in Oregon, and this one is fantastic! Complex with deep aromatics: pink grapefruit, honeydew rind, pickled ginger and bit of dusty minerality. The palate is bracing with acidity, but is still quite lovely and elegant.

2008 Westrey Wine Company Pinot Noir, Willamette Valley \$22.99 (24.99)

From founders Amy WESSelman and her husband David AuTREY (get it, WESTREY), we have a PN with fresh red and dark berry aromas, with subtle floral and spice qualities. These bright fruit flavors verge on jammy, but the slow-building acidity perks up with the wine while the long finish exhibits a beautiful lift and white pepper finish.

2008 Maysara Pinot Noir "Three Degrees", McMinnville \$17.99 (19.99)

Finding a Certified Biodynamic PN under \$20 is a feat in itself, not to mention one that is this delicious! Fresh nutmeg, black cherries, blackberries, red licorice, cream and a bit of fresh forest. And what are the Three Degrees? The three very lovely Momtazi sisters!

2009 Fiddle Creek Cellars Pinot Gris, Oregon \$10.99 (12.99)

A new kid on the block. This Pinot Gris is undoubtedly one of the best values from Oregon. Displays aromas of green apple, grapefruit and pear. A very bright Alsatian style, with great balance, weight and substance throughout the palate with appealing acidity and vibrancy displayed in its long finish.

2008 Torii Mor "Black Label" Pinot Noir \$21.99 (\$32.99)

This wine has aromas of earth, grape stems, dark berries and notes of mushrooms. The flavors show a mix of mostly dark berries and dark cherries, earthiness, and spiciness followed by Graham cracker and barrel toast. The crisp acidity carries the rich flavors to a long earthy aftertaste with cherries, dried red berries and spices. The finish is long with notes of earthy mushrooms, red and dark fruit, oak spices and graham cracker oak toast. The texture is rich and mouth filling

2008 Left Coast Cellars Chardonnay, "Truffle Hill", Willamette Valley \$16.99 (18.99)

With a nose driven by tree fruit, floral notes and a hint of smoke, this Chardonnay leans to D'Anjou Pear and apple pie laden with spices, and a welcome sense of minerality. These rich aromas and flavors are balanced by a pop of acidity making this Chard outstanding with rich cream sauces and cheeses. 280 cases produced.

2009 Anne Amie Cuvee A "Amrita", Willamette Valley \$14.99 (16.99)

A blend of Pinot Gris, Müller Thurgau, Chard and Viognier. "Amrita" is the Buddhist Ambrosia, or wine of the gods. Lychee nuts, quince and honeysuckle erupt from the nose. Flavors of honeydew melon, kiwi, white peach and spice lead into a rich, mineral-driven finish.

February Cellar Selections:

2007 Bethel Heights Pinot Noir, Casteel Reserve \$42.99 (61.99) 92 WA

"My favorite of the collection is the 2007 Casteel Reserve, a selection of the best blocks on the property. It is the most deeply colored as well as the most fragrant. Asian spices, incense, black cherry and black raspberry aromas lead to a layered wine with tons of succulent fruit" R.P..

2006 Domaine Serene "Evenstad Reserve" Pinot Noir \$49.99 (\$61.99), 92 WS, 91WA

"Medium ruby-colored, it offers notes of cedar, cinnamon, clove, cassis, and raspberry. This is followed by a medium to full-bodied wine with layers of complex red fruits, enough structure to evolve for 3-4 years, excellent integration of oak, tannin and acidity, & it has a lengthy finish. "R.P.

2007 Soter Vineyards "Mineral Springs Ranch" Pinot Noir \$59.99 (\$67.99), 91 WS, 92WA

Fleshier than most 2007s. Not heavy, but shows a density that lifts the dark currant and plum fruit. Finishes with firm tannins that fade away, allowing the flavors to shine. Plays out with cream, nutmeg and floral notes.

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

2008 Durigutti Malbec, Mendoza \$14.99 (19.99) 90WS, #74

"A lush, toasty style, with lost of cocoa and roasted vanilla up front, followed by dark, well-layered fig, boysenberry and mulled currant fruit flavors. The long finish lets all the fruit hang nicely with an underlying graphite hint supporting it all."

2004 Bodegas Ondarre Rioja \$15.99 (21.99) 91WS, #58

"Black cherry, licorice, smoke, tobacco and tar notes mingle in this firm, lively red. Maturing now, but shows balance and length. Still fresh, it will bring you back for another sip. Drink now through 2016."

2008 Schloss Vollrads Riesling Kabinett, Rheingau, \$19.99 (21.99) 91WS, #70

"Vivid apricot, peach and lemon aromas and flavors are matched with a juicy texture, lingering beautifully on the long finish. Hard not to drink now, but this should develop well."

A few features from Bordeaux...

In case you haven't heard, 2009 is a pretty fantastic vintage in Bordeaux, for reds and whites. So we picked out a few for you, and we found a few more cases of some awesome 2005s!!!

2009 Chateau Ducasse, Bordeaux Blanc \$13.99 (16.99)

This wine remains one of the best values in the market, but that's not the only reason we picked it for a feature. More than 50% Semillon, with a balance of Sauvignon Blanc with a touch of Muscadelle, this wine is flinty, with hints of citrus and jasmine blossom on the bouquet and the palate.

2005 Christian Moueix "Encore" Merlot \$12.99 (16.99)

Produced by the owner of Petrus, this wine is full of sweet supple berry, and wild cherry fruit. Medium bodied, the wine's fruit impressions carry into nuance of herbs and subtle vanilla underscored by a fresh, elegant acidity and ripe soft tannins.

2009 Chateaus des Landes \$15.99 (\$18.99)

This chateau, consisting of 21 hectares, has been owned by the same family since 1952. 80% Merlot/15% Cabernet Sauvignon/5% Cabernet Franc.

2009 Chateau Le Bord'Eaux \$18.99 (\$21.99)

No doubt Bordeaux needs more wines like this, emphasizing ripe, fleshy fruit. More powerful and chunkier than usual (13% natural alcohol), this totally tank-fermented and aged wine is designed to give immediate pleasure, and this looks to be the best they have made.

2009 Chateau Mylord Cuvee Milady \$16.99 (\$22.99)

The deep ruby/purple-tinged 2009 reveals pure black currant and black cherry fruit, soft tannins, and a round, medium-bodied, luscious finish. Enjoy it over the next 2-4 years.

Robert Parker rated the 2009 Red Bordeaux Vintage 97-98

Wine Spectator rated the 2009 Left Bank Wines 97-99

Baker's Dozen

15% discount applies to full or mixed of these super-value wines:

Lucky Star Chardonnay \$8.99 (10.99)	Lucky Star Pinot Noir \$8.99 (10.99)
Paringa Shiraz \$10.99 (11.99)	Boneshaker Red \$9.99 (11.99)
La Vieille Ferme Rouge \$7.99 (9.99)	La Vieille Ferme Blanc \$7.99 (9.99)
Terra Robles Cabernet \$10.99 (13.99)	Dry Creek Chenin Blanc \$10.99 (14.99)
Novy Four Mile Creek \$10.99 (14.99)	Edengate Odd Socks \$6.99 (10.99)
Chono Carmernere 90 WA \$9.99 (12.99)	Mont Flor Velio Pinot Grigio \$9.99 (12.99)
Mahua Sauvignon Blanc \$12.99 (15.99)	

Vintage Wine Shoppe Events

280 Station Shopping Center

432 Cahaba Park Circle

Birmingham AL, 35242

www.vintagewineshoppe.net, or visit us on Facebook!

205-980-9995

**Special Store Hours Tuesday
Feb. 22 for Pinot Camp:
VWS will close at 5pm!**

**Join us on Monday February 7th for an awesome wine
tasting with legendary winemaker (and Indy racecar
driver) Randy Lewis from Lewis Cellars! Call to
make you reservation, we only have 40 spots! NO
CHARGE! Monday Feb 7th: 6:00-7:30**

February – March 2011

Tasting Schedule...No Charge

All Thursday and Friday Tastings 5-6:30

Fri Feb 4: Newsletter

Fri Feb 11: Newsletter

Thurs Feb 16: Rhone Open House

Fri Feb 17: Rhone Open House

Sat Feb 19 3-4:30pm: Rhone Open House

Fri Feb 25: Winter Wines with Wynter B.

Fri Mar 4: MARDI GRAS MADNESS!

Fri Mar 11: The wines of Portugal

Thurs Mar 17: "Green Wines" for St. Pat's
Day: Wear Green & get 10% off purchases!

Fri Mar 18: '09 Cru Beaujolais:

Beyond Bubble gum and Banana peel.

Thurs Mar 24: Loire Valley Open House

Fri Mar 25: Loire Valley Open House

Sat Mar 26 3-4:30: Loire Valley Open House

Feb and March Wine Classes:

*We don't like calling them "classes" because they
are so much fun...but you still learn something....*

ALL CLASSES REQUIRE
REGISTRATION and PREPAYMENT
205-980-9995

Classes start at 7:00

February 8: 2006 Barolo & Boar?? \$40

Who doesn't like Barolo?

February 22: Pinot Camp at B&A Warehouse

\$30 before, \$40 at the door

March 8: Tre Bicchieri \$40

The first class in one of our most popular series of classes!

Come drink what the Italians are drinking!

March 22: Wine and Cheese Class \$35

Wine and Cheese are two of our most favorite things in the
whole wide world, please join us!

March 29: Fortified Wines \$35

The first two classes were a sell-out, so grab a seat in the next
series of this group of classes.

February Sale: 20% off

Wine racks, openers, and accessories

March Sale: 20% off

Crystal, Candles, Clothes and Chillers

Mardi Gras Madness!

Friday March 4th 5-6:30

Bring a canned good for the Oak Mtn
Mission and we'll give you: Gumbo!
Wine! King Cake! Beads! & Banjo!

Give a
Valentine's
Day Basket.
We can help.
Your love
depends on it.

February 17-19: Rhone Open House

Thurs. Feb 17th and Fri. Feb 18th: 5-6:30

Saturday Feb 19th: 3-4:30

...And...

March 24-26: Loire Valley Open House

Thurs. Mar 24th and Fri. Mar 25th: 5-6:30

Saturday Mar 26th: 3-4:30

MEGA HUGE WINE SALE

March 17th-21st:

15% off all cases of wine!

(Ex. Pre-sales and futures)

25% off Gift Sale!

President's Day:

Feb 17-21

...and...

St. Patrick's Day

March 17-19

Meet Alexandra

**Cohn with JC Cellars and taste some
great wines on Wednesday Feb 16th**

5-6:30

NO CHARGE!!!!