

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

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Permit # 2433
Birmingham, AL

The Vintage Missive

November 2009

Give Thanks for Friends and Family...and of course, Good Wine!

November 27-30!

**WOW! All cases of wine
15% off! (does not include
pre-sales, and pre-orders)**

**12th Anniversary Sale! Our Biggest Wine and Gift Sale
of the Year. Come Stock up for the Holidays!**

Nov 12, 13, and 14

Go to www.vintagewineshoppe.net for wines and times of events

Vintage Wine Shoppe Events

November Tasting Schedule

There is No Charge for the tastings, but we ask that you please remember to bring a canned good for our food drive for the Oak Mountain Mission.

Friday Nov 6, 5-6:30: Newsletter

Thursday Nov 12, 5-6:30: Anniversary Sale

Friday Nov 13, 3-6:30: Anniversary Sale

Sat. Nov 14, 1-5:30: Anniversary Sale

Friday Nov 20, 5-6:30: Newsletter

Friday Nov 27 5-6:30: Holiday Party Wines

November Wine Classes:

These are the last few classes for the year, so take advantage of them while you can!

ALL CLASSES REQUIRE
REGISTRATION and PREPAYMENT

Call 980-9995 to reserve your spot!

Classes start at 7:00

November 3: The Basics of Wine, \$25

Get your learn on.

November 10: What wine with Turkey? \$35

Let us help you with this common dilemma!

**November
Sale!**

Pottery
Pillows and
Paintings!
20% off!

After Thanksgiving Gift
Sale, Friday Nov 27 and
Saturday Nov 28! Most
gifts 25 % off!

Gift Baskets! We are your
stop for the Holidays! Call us
& we can help put together
any basket in a flash! We
have wine, cheese, etc. and
any style basket!

Looking for a great
Stocking Stuffer?

Pinot Camp tickets!

B & A Warehouse

Feb 16th: 5:30-8:00

\$30 in advance, \$40 at
the door! **Buy NOW!**

November 27-30!

**WOW! All mixed cases of
wine 15% off!**

And...

**Nov 19-21 Cellar Sale! Up to
10%-40% off!** For a complete
list of wines go to:

www.vintagewineshoppe.net
(no further case disc. & does not
apply to presales, futures or
newsletter wines)

Pick of the Month: Bethel Heights Winery

Besides having some of the best wines from some of the finest vineyards in Willamette Valley, Bethel Heights is still family owned and operated. Family is something very near and dear to us here at VWS, which is why we chose to feature Bethel Heights for our November pick this year. Please try a bottle of one of the wines below and share with your family and friends this Thanksgiving.

2007 Bethel Heights "Estate" Pinot Noir, Eola-Amity Hills \$23.99 (30.99)

The 2007 vintage was a very cool and classic Oregon vintage. Brooding aromas of clove and anise over light barrel toast, forest floor, and dusty raspberries. The palate is dense with a lively vein of acidity framing flavors of bright red berry, strawberry and intense minerality. Beautiful structure.

2008 Bethel Heights Pinot Gris, Oregon \$15.99 (17.99)

Initial deep minerality gives way to aromas of tangerine, lime blossom, and lemon zest. The palate is defined by a firm core of acidity that runs through the wine, giving it structure and fantastic length. Flavors of apricot, Asian pear and white peach fill the glass.

2007 Bethel Heights Estate Chardonnay, Eola -Amity Hills \$23.99 (25.99)

Aromas of clove, anise, cinnamon and oak spice. Lush Anjou pear and Golden apples are balanced by a deep minerality and persistent acidity. This vivacious wine has the structure to age, but enough forward fruit to be enjoyed in its youth.

November Cellar Selections

2007 Vieux Telegraphe Chateaneuf -du-Pape \$69.99 (77.99), 94-96 WA, 95 WS

Magnums also available: \$149.99 (159.99)

Pepper, licorice, sweet black cherry, juicy layered mouth feel and loooooong finish. "One of the finest wines made by Daniel Brunier" Robert Parker

**2007 Patricia Green Pinot Noir, "Ana Vineyard", Willamette Valley
\$39.99 (60.99) 93 IWC**

Full of Berry preserves and Asian spices, while clove and roses burst in the mouth.

**2007 Lewis Cellars "Alec's Blend", Napa Valley, \$64.99 (72.99)
70% Syrah, 20% Cab and 10% Merlot. Loaded with blackberry, mocha and cola. Plush
and round on the palate with great grip on the finish.**



Impress your Friends and Family for the Holidays:

Take a wine that is OVER 90 points and UNDER 20 Bucks!

2007 Guigal Cotes du Rhone Blanc *\$11.99 (15.99) 90 Wine Advocate*

“The beautiful 2007 Cotes du Rhone Blanc, a blend of 50% Viognier, and the rest Rousanne, Marsanne, Clairette, and Bourboulenc, is the finest he has produced. Amazing aromatics, fresh citrus fruits, and a hint of minerality are presented in a medium-bodied, delicious style that consumers will love” R.P.

2006 Hacienda Molleda, *\$11.99 (13.99) 91 Wine Advocate*

“The purple-colored Hacienda Molleda is 100% Garnacha aged for six months in French Oak. The nose reveals scents of fresh herbs, garrigue and cherry. Plush on the palate, it has tons of sweet fruit leading to a smooth finish with no hard edges.” R.P.

2005 Peter Lehmann Cabernet Sauvignon, Barossa *\$14.99 (18.99) 90 Wine Spectator*

“Ripe and focused with a beam of cherry and savory flavors that are nicely shaded by hints of allspice and white pepper as the finish lingers against a gentle grip of tannins. Drink now through 2015.” H.S.

2007 Château d’Oupia, Minervois Rouge *\$13.99 (\$16.99) 90 Wine Advocate*

A finely crafted a 2007 Minervois Tradition that smells of ripe cassis and black cherries and toasted nuts, elements that all contribute to its almost silken-textured palate impression where one finds underlying richness of salted beef stock and dark chocolate. Here we have here a combination of richness and elegance. This exceptional value should be a delight over the next 2-3 years.

2008 Maïpe Malbec, Argentina *\$9.99 (12.99) 90 Wine Advocate*

This beauty is a glass-coating purple color with a striking perfume of violets, black cherry, and black raspberry. Exhibiting surprising complexity for its price category, the wine has gobs of fruit, savory flavors, and excellent depth and length. It is an outstanding value!

2007 Pillar Box Red, Padthaway, Australia *\$9.99 (13.99) 90 Wine Advocate*

“The 2007 Pillar Box Red, a blend of 65% Shiraz, 25% Cabernet Sauvignon, and 10% Merlot. Purple colored, it exhibits an expressive nose of spice box, earth notes, blueberry, and black currant. Ripe, sweet and layered, this nicely rendered red has exceptional length and balance for its humble price.” R.P.

Old Friends and New Favorites....

2007 Anderson's Conn Valley "Prologue" Cabernet Sauvignon, Napa \$20.99 (26.99)

Normally only sold at the winery, this full bodied, powerful yet balanced Cabernet Sauvignon exhibits ripe, rich dark cherry and warm chocolate wrapped around a core of rounded, zesty acidity. Flavorful and supple, delightfully fresh on the palate, where its cherry, violet, sandalwood, toast and vanilla flavors linger beautifully along with silky tannins.

2008 Pali Pinot Noir "Alphabets" Willamette Valley \$19.99 (21.99)

Sourced from some of the best vineyards in Oregon, the 2008 Alphabets delivers classic Oregon elegance. The nose is loaded with dark cherry, raspberry, and cola, lifted by hints of rose petal and brambly blackberry.

2007 Lusco Albarino "Zios du Lusc" \$18.99 (\$20.99)

The Lusco estate yields wines of great complexity and elegance because of the excellent disposition of the vineyards and the attention to detail both in the field and the cellar. Aromas of white tropical fruit and grass lead to a fresh, round, well-balanced flavor that finishes with crisp acidity.

2007 William Fevre Chablis Royaux \$19.99 (\$32.99)

William Fevre, a historic name, delivers classic Chablis style here with intense flinty flavors and crisp, green apple fruit and his impeccably clean, respectful winemaking. Chablis is always 100% Chardonnay but its special chalky soil, cautious use of oak and cool location at the far northern end of Burgundy offers an alternative to a fat, buttery-style of California Chardonnay.

2006 Kanonkop Pinotage, Simonsberg-Stellenbosch \$29.99 (33.99) 91 Wine Spectator

Very ripe but pure and streamlined, with range and depth to the layers of mocha, blackberry preserve, fig sauce and graphite notes. Long and plush through the finish. Shows Pinotage’s dark grippy profile but none of its hard, rusty edges. A delicious style, perfect for this time of the year.

2007 Janz Dornfelder \$11.99 (14.99)

This full-bodied Dornfelder has a velvety texture. It is slightly floral and shows flavors of cherries, black berries and almonds.

November Spotlight: Staff Thanksgiving Picks:

It has become one of our favorite yearly traditions: every November the employees’ get an opportunity to pick some of their favorite wines to share with family and friends on Thanksgiving. Below are their choices for this November. Pick up a bottle to take home to your family and friends!

Patti Davidson: 2007 St. Cosme Côtes du Rhone “Le Deux Albions” \$19.99 (21.99) 90 Wine Advocate and 2008 Domaine De le Pepiere Muscadet \$13.99 (16.99)

“My normal choice for a Red Thanksgiving wine always seems to be Pinot Noir. This year I felt like I wanted to serve something different so I decided what better wine to serve than a 2007 Rhone! My choice is the delicious 2007 St. Cosme “Les Deux Albions” Côtes du Rhone. The fruit on this wine is profound. I think it will be delicious with sweet potato casserole, cranberry sauce and my Mother’s sage dressing. This wine is not to be missed!” Only 10 cases available.

“My other choice is the Domaine de le Pepiere Muscadet. Wonderful minerality and crisp acidity make this wine a great complement to all of the rich foods we’ll have on our table. Happy Thanksgiving from my family to yours!”

Gerald Ware: 2007 Elk Cove Pinot Noir, Willamette Valley \$24.99 (27.99) and 2008 Calera Chardonnay, Central Coast \$15.99 (18.99) 90 Wine Spectator

“The Elk Cove Pinot Noir, Willamette Valley is a blend from several select vineyard sites comprised of Pommard and Dijon clones and shows the softest, most approachable drinking style Elk Cove makes. Plums, cherries, and raspberries form an elegant wine with good acidity and finesse. In other words, a Pinot lover's Pinot. Best with food, therefore it gets my Thanksgiving nod”

“A favorite of mine for over 20 years, 2008 Chardonnay, Central Coast may be the best Josh Jensen has ever produced. Crisp and elegant, tropical fruits, honeysuckle and just a hint of oak combine to reveal a Chardonnay of power and finesse, a combination of California and Burgundy, that is a must for you to try.”

Foster Smith: 2007 Schloss Vollrad Riesling Kabinett \$14.99 (21.99) and Pierre Chermette Vissoux “Cuvee Traditionelle” Beaujolais VV \$15.99 (18.99) 90 WA

“The Schloss Vollard Riesling is a perfect match with roast poultry or ham. This delicious off-dry wine has a light body, and delightfully pleasing acidity, a refreshing wine will show well from start to finish with your Holiday dinner.”

“Beaujolais wines are widely misunderstood and underappreciated; they are however a quite charming quaffs with Holiday fares. This old vine example shows nice fruit, great color, medium body, bright acid, and a great sense of terroir. Served slightly chilled the fruit in this wine will complement roast poultry and smoked meats beautifully.”

Katie Spurlock: 2008 Nobilo Icon Sauvignon Blanc \$14.99 (20.99) 92 WS and 2006 Dierberg Pinot Noir \$37.99 (\$47.99)

“My family always starts Thanksgiving with everyone huddled around the island grazing on apps. and cheese. The bright acidity of this wine will pair wonderfully with many cheeses, especially Chevre (creamy goat cheese) and Robert Rothschild’s Rosemary and Basil Crackers. Wine Spectator rated Icon 92 points saying it has “a brilliant burst of lime, grapefruit and green apple that rides easily on a racy, acidity-fueled texture, persisting into the long, vibrant finish with hints of wet stone and citrus peel. Drink now.”

No Thanksgiving dinner will be complete without a wonderful Pinot Noir. Dierberg’s Pinot Noir is elegant and has a beautiful balance. It has delicate aromas of tea leaf, raspberry, blackberries, forest floor and mocha components that keep it firm and age worthy. Enjoy this wonderful wine now with turkey and dressing, or age for as many as 10 years to enhance the sage and forest floor notes that characterize the vintage. Happy Thanksgiving”

Baker’s Dozen

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

Cono Sur Pinot Noir \$8.99 (10.99)	Indaba Chardonnay \$9.99 (10.99)
Grayson Cabernet Sauvignon \$10.99 (12.99)	Dona Paula Shiraz-Malbec \$12.99 (16.99) 90WS
Eola Hills Pacific Blanc \$8.99 (11.99)	Mulderbosch Cabernet Rosé \$11.99 (13.99)
Red Diamond Merlot \$9.99 (11.99)	Columbia Riesling \$9.99 (11.99)
Shooting Star Aligoté \$12.99 (14.99)	Perrin Côtes du Rhone Villages \$12.99(14.99) 90WA
Shooting Star Zinfandel \$11.99 (13.99)	Joel Gott Sauvignon Blanc \$10.99 (17.99)
Kremser Weinzierl Gruner Veltliner 1 Liter \$11.99 (13.99)	