

Vintage Wine Shoppe Events

October Tasting Schedule
There is No Charge for these tastings, but please bring a canned good for our food drive. Grazie!
 Fri Oct 2nd 5-6:30: Newsletter
 Fri Oct 9th 5-6:30: Newsletter
 Thurs Oct 15th 5-6:30: North Italy
 Fri Oct 16th 5-6:30: Central Italy
 Sat Oct 17th: South Italy
 Fri Oct 23rd: Other parts of Italy
 Fri Oct 30th: Trick or Treat Wines
 Wear a Costume and win a Prize!

October Only!
Fall Items, Football items and Food:
20% off!
 (ex. Fresh cheese)

Columbus Day Sale!
Oct 8-12!
 Most gifts 25% off

Wine Classes:
 ALL CLASSES REQUIRE REGISTRATION and PREPAYMENT
 Classes start at 7:00, call 980-9995 for info
October 13th: Italian wine and cheese pairing \$35
 The last class sold out *molto rapido*, so sign up now!
October 27th: 2004 Brunellos and Braised Pork \$40
 A great vintage for Brunello paired with *porchette!*
November 3rd: Basics of Wine \$25
 Learn about wines, and make wine shopping easy!
November 10th: What wine goes with Turkey? \$35
 Come taste some great turkey and learn which wines to pair with it, just in time for Thanksgiving!

Special Tasting!
 Monday Oct 12, 7-8:30
Taste Italian wines with Jeff Flood.
 Reservations are required, call 980-9995

Italian Open House
 Thurs Oct. 15th 5-6:30
 Fri Oct 16th 5-6:30 and
 Sat Oct 17th 3-4:30
 Explore wines from Italy!

Frog's Leap in B'ham at VWS!
Tues. Oct 20, 5-6:30
 Jonah Beer, from Frog's Leap will be here, come taste the wines! No Charge!

Oct 21st 5-6:30, Come meet Emanuel Kemiji, MS from Miura and Antiquis winery.
There is no charge for this tasting!

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

PRSR STD
 U.S. Postage Paid
 Permit # 2433
 Birmingham, AL

12th Anniversary Sale!
November 12-14
 Wine and Gifts Galore, Awesome Prices!
 Thanks for 12 years of business!

It is NEVER too soon to start thinking about gift baskets for the holidays! We have a great selection of baskets for corporate gifts, house-warmings, thank-you baskets, ...whatever you need!
 See www.vintagewineshoppe.net for more!

The Vintage Missive

Ottobre 2009...Viva Italia!

"Old Wine and Friends Improve with Age" Old Italian Proverb

Fattoria di Felsina

We featured Fattoria di Felsina last year as our Pick of the Month, and decided to give it our focus once again! Not only did the 2006 Felsina Chianti Classico receive a spot (#51!) on the Wine Spectator's Top 100 List, but the winery itself received the honor of the Winery of the Year from the Gambero Rosso! Here is a quick refresher on the winery: the estate's history goes all the way back to the 12th Century, but the story doesn't really begin until 1961 when Giuseppe Mazzocolin (a former college professor) took over the property inherited by his wife. Robert Parker considers the winery the essence of "contemporary Sangiovese" and has said that "if you were to cut Mr. Mazzocolin he would bleed Sangiovese". Needless to say, he is considered a benchmark in Chianti. We are delighted to offer you these wines again!

2006 Felsina Chianti Classico, \$19.99 (22.99) 90 Wine Spectator, #51 Top 100
 Beautiful and plump loaded with vibrant sweet ripe fruit and a lovely depth and style. There are lots of blackberry and black cherry notes on the nose and a solid core of ripe fruit and dried cherry on the palate.

2006 Felsina Chianti Classico Riserva \$23.99 (25.99) 92 Wine Advocate
 Elegantly fruity nose with marked scents of wild berries, dark cherries, plums, violets, and mixed spices. The palate shows excellent ripe fruit supported by beautiful tannins. Stunning now, but will be even more perfect in a year or two. We suggest buying a few bottles, open up one now and save the others for later. We don't expect to have this on our store shelves for very long!

2005 Felsina "Fontalloro", IGT \$45.99 (47.99) 93 Wine Spectator
 100% Sangiovese from the Fontalloro vineyard, which straddles Chianti Classico and Chianti Colli Senesi, thus the IGT. Strawberries and raspberries are on the nose, with a full-bodied palate with a great core of fruit and a long silky-textured finish.

Cellar Selections

2005 Rocca di Frasinello, "Le Sghere di Frasinello" \$39.99 (45.99)
 A blend of Sangiovese, Merlot and Cab from none other than legendary winemakers Paola Panerai and Eric de Rothschild. A wine from Maremma with loads of coffee, spice, an juicy blackberry.

2006 Montepeloso "Eneo" IGT, \$39.99 (49.99) 95 Wine Advocate
 Another delicious Super Tuscan, made from Montepulciano, Sangiovese and Marselan. Loaded with black cherries, jam, mint, tar and graphite on the nose. The palate is full of silky tannins with a clean and satisfying finish.

A Snapshot of VWS Favorite Italian Wines

Although we really enjoy offering you the best wines from all around the world, we do have a guilty pleasure: anything and everything Italian. Here is a quick snapshot of some of our perennial favorites; wines that we have in store because of their quality, value and price. If you haven't tried them, now is your chance.

2007 Colterenzio Pinot Grigio, \$13.99 (\$16.99)

From Alto Adige, high up in the mountains of Northern Italy, we have this brilliant and intense Pinot Grigio. It is mouth-filling yet mellow wine, with discreet fruit aromas and impressive length. We suggest serving it with our **Galli Italian Olive Mix (\$13.50)**

2007 Ca'Viola Barbera d'Alba "Bricchet" \$30.99 (\$34.99)

This is a single vineyard Barbera, bright ruby red in color with flavors of plum, strawberry and black cherry. This wine is completely feminine in style; definitely "la Barbera", but still packs a punch and is perfect with anything grilled. *2 cases available.*

2007 Luigi Ferrando Erbaluce di Caluso "La Torrazza" \$18.99 (\$20.99)

A great expression of true, 100% Erbaluce, a varietal found in Piedmont. The aromatics are lovely, with flavors of tropical and citrus fruit with underlying mineral notes.

2006 Garofoli Verdicchio "Podium", \$22.99 (\$25.99) Tre Bicchieri

This elegant wine with big structure offers a wealth of aromas and substantial longevity. Golden yellow in color with intense aromas of ripe pear followed by elegant scents of citrus fruit combined with a honeyed nose. All of these beautiful characteristics come from the excellent care in the vineyard and in the cellar, which is why it has won the Three Glass award from the Gambero Rosso.

2007 Il Poggione Rosso di Montalcino \$20.99 (\$24.99) 90 Wine Advocate

This is a soft floral wine with pretty red fruits that ease into flavors of tobacco, spices and minerals. It has a lovely perfume that matches its accessibility. This wine is ready to drink now, so take it home and pair it with grilled steaks.

Under \$20, Over 90 continues to Italy...

2008 Saracco Moscato d'Asti \$15.99 (17.99) 90 Wine Advocate

Paolo Saracco is a reference-point producer for first class Moscato, and the 2008 reveals awesome richness and complexity in its expansive layers of peaches, smoke, minerals and flowers. Multiple shades of expression continue to emerge as this superb Moscato opens in the glass.

2007 Argiolas Costera IGT, Sardinia, \$16.99 (19.99) 90 Wine Advocate

This is a massive, generous wine that literally explodes on the palate with waves of game, earthiness mint, spices, and bacon fat, all swirling around a core of ripe dark fruit. Costera is made of 90% Cannonau, 5% Bovale and 5% Carmignano, the first two being native varietals in Sardinia. All of the wines from Argiolas are superb values, but this is definitely one of our favorites!

2008 Terredora di Paolo Falanghina, \$16.99 (18.99) 90 Wine Advocate

The 2008 Falanghina is ample and generous in its layers of perfumed fruit. Notes of smoke, minerals and apricots linger on the long and intense finish. It is a great steal for the money. We recommend pairing this wine with our **Splendid Spreads Salmon Antipasto (\$17.50)** on fresh crostini.

2007 Falesco Vitiano, Umbria \$10.99 (13.99) 91 International Wine Cellar

A blend of Sangiovese, Merlot and Cabernet, this wine has pretty aromas of black plum and earth. On the palate, the rich and densely packed flavors of ripe black fruits, raisined cherries and chocolate lift up at the finish with hints of a balsamic glaze. This is a lot of wine for the money!

2005 Frescobaldi Chianti Rufina Castello di Nipozzana Riserva, \$19.99 (24.99) 90 Wine Spec.

This wine offers plummy fruit with hints of flowers, citrus and light chocolate. Medium-bodied, with a balanced and tasty palate, fine tannins and a clean finish. This wine was featured on Wine Spectator's Top 100 list.

2004 Brunello...an Amazing Vintage

2004 Frescobaldi "Castlegiocondo" Brunello di Montalcino \$64.99 (69.99) 95 Wine Spectator

The wines produced at Frescobaldi's Castlegiocondo estate are usually sturdy and powerful, yet characterized with finesse and balance. This 2004 shows a complex nose of blackberry, tanned leather, sandalwood, and cedar. Fascinating and full-bodied with super silky tannins and a long, long finish. Concentrated, yet balanced; beautiful and complete.

2004 Lisini Brunello di Montalcino, \$79.99 (91.99) 94 Wine Spectator

The Lisini estate is found on some of the finest, most historical terrains, has been in the family since the 1500's. The wines are complex, compelling, beautifully plummy and polished with blockbuster structure complemented by its hallmark elegance. The dense layers just unfold with dark berry fruits, tobacco, violets and vanilla

2004 Gaja-Pieve Santa Restituta "Rennina" Brunello di Montalcino \$172.99 (199.99) 95 IWC

"Good deep red in color, with a powerful yet elegant nose that shows more berries and minerals and less oak. Silky, suave and graceful on the palate with compelling perfume and compliant texture. This wine is even more intense on the suavely tannic, extremely long finish than in the middle, as its underlying minerality gives it outstanding grip and finesse." Stephen Tanzer

2004 Gaja-Pieve Santa Restituta "Sugarille" Brunello di Montalcino \$188.99 (219.99) 95 WA

A single vineyard found in Brunello, it is darker and richer than the Rennina with black cherries, plums, tar, licorice, minerals and leather that all come together in this brooding wine. The fruit remains intense and full-bodied all the way through to the deep and powerful finish. Despite all of the wines heft and masculinity, all of the components are woven together with a beautiful harmony.

2004 Il Poggione Brunello di Montalcino \$77.99 (84.99) 95 Wine Advocate

A sexy nose that offers raspberry, spices coconut, dried flowers tobacco and potpourri. Then the wine becomes suave, complex and energetic in the mouth, offering a lively backbone to the sappy red fruits and floral flavors. The finish is long, vibrant combining sweetness and a firm grip.

2004 Casanova di Neri "Tenuta Nouva" Brunello di Montalcino \$79.99 (84.99) 96 WS

This wine is made from two of Casanova di Neri's most important vineyards, "Pietradonice" and "Le Centine". It is full of crushed berries, flowers and sandalwood. The nose is reserved, yet interesting. The palate is full-bodied with silky tannins, and racy finish.

Baker's Dozen

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

Sant' Antonio Valpolicella \$12.99 (14.99)	Colosi Rosso \$9.99 (12.99)
Due Torri Pinot Noir 10.99 (12.99)	Frescobaldi Remole \$8.99 (10.99)
Cantele Primitivo \$11.99 (13.99)	Vinosia Malvasia \$11.99 (12.99)
Velio Pinot Grigio \$9.99 (12.99)	Cesani Vernaccia \$10.99 (12.99)
Antinori Orvieto \$9.99 (12.99)	Garafoli Antica Osteria Bianco \$7.99 (9.99)
Di Majo "Norante" Sangiovese \$11.99 (13.99)	Garafoli Antica Osteria Rosso \$7.99 (9.99)
Cetamura Chianti \$11.99 (13.99)	