

Enoteca Della Santina

Yes, it's that time again and man are the deals rolling in! Wine prices are still dropping with the upper end of the market suffering the most – \$50 to \$75 Cabs from Napa are just collecting dust on the shelves and in the warehouse! In fact, most people don't realize that warehoused wine isn't free. Most wineries pay anywhere from one to two dollars a case per month just to store it in palette form before it's sold. You can't believe the number of full warehouses around the Sonoma and Napa valleys. Do the math! So what does this mean for us, the consumer? Great wine at even better prices because the product has to be moved before the next vintage arrives. Mother Nature doesn't wait!

I've definitely gone rogue with this shipment by including some non – mainstream wines and grape varietals. In fact, this shipment might have some of the most obscure wines I have ever put in the club. I actually put a French Vermentino in the club shipment this month. For anyone who knows me, this is a big step for an Italian wine buff like myself to purchase and even like a French wine with Italian grape origins! The Manincor red from Alto Adige puts a new spin on Lagrein, which is sometimes a tough grape for Americans to grasp. The Cadillac is back! - French Bordeaux for a great price as well as a Cabernet Franc from one of my favorite Rose producers in France – Domaine des Ouches. Enjoy all the wines and send us your feedback. Don't forget our Valdicava Brunello vertical tasting at Della Santina's Trattoria on Wednesday, July 14 at 7:00 P.M. Space is limited.

Salute!

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P.S. – don't forget to friend us on Facebook at Enoteca Della Santina and Della Santina's Trattoria!

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Page 1

Domaine Les Yeuses, Vermentino, Vin de Pays d'Oc, Languedoc, France, '08, \$8

I know you're wondering what the heck I was thinking, throwing in a Vermentino from France?? (No, that is not a typo.) Really, what do those frogs know about Italian varietals? Obviously a lot because it is a really great bottle for a fantastic price.

The Domaine Les Yeuses is owned by the Dardé family and run by brothers Jean-Paul and Michel. It is located on the chalky soils of the Mediterranean coast in the small town of Mèze, which is on the Bassin de Thau. This area is famous for its oyster beds, which (not surprisingly) are a great match for this wine, as well as other seafood and white fish. A gorgeous warm weather white, it has a beautiful nose of fresh citrus fruit and flowers that continues on the palate with a tropical zestiness – citrus flavors of lime and grapefruit, peaches and minerals. It's like a cross between a Sauvignon Blanc and a Roussanne with a delicious long finish. You will want to make this your summer go-to white wine!

Domain des Ouches, "Igoranda" Bourgueil, Loire, France, '07, \$14

This Domain is a family farm that has been run for seven generations by the Gambier family. Now in the hands of brothers Thomas and Denis, the 35-acre estate is located in the village of Touraine, in the Bourgueil AOC of the Loire Valley. The vineyards grow in mainly tufa (limestone) soil, with some sandy clay. The grapes are picked manually to ensure highest quality and ripeness. The Igoranda is 100% Cabernet Franc, though they are allowed to add up to 10 percent cabernet sauvignon. They also make a rose of cabernet franc that is so delicious. A favorite at the shop, we have carried it for the last two vintages~ and we sell tons of it! The Igoranda is no exception. A gorgeous ruby purple color, you will be blown away by its aromatic nose and its seriously concentrated but velvety smooth palate. It's got loads of raspberry and plum flavors, with notes of spice, licorice and violets. This is an awesome wine with Bistro or Mediterranean cuisine.

Chateau Cadillac, Bordeaux Supérieur, France, '06, \$15

I loved this wine as soon as I tried it. It's always great to find a reasonably priced Bordeaux Supérieur that has this amazing taste profile. And like its Right Bank neighbors in Pomerol and Saint Emilion, Chateau Cadillac makes merlot-based wines. The property dates back to the 1500's and is situated on sandy limestone soil near the Dordogne River. But the coolest story about this wine is that the Cadillac car is actually tied to this winery. Their wines were even served at the Cadillac (the car) anniversary celebration a few years ago. Years back, when Henry Leland was deciding on a name for a new car company, he and the board of directors selected "Cadillac," after the founder of Detroit, a French nobleman – Lussan de Gout, baron of Lamothe-Bardigues, lord of Cadillac. The current owner, Jean-Jacques Lesgourgues, has restored the estate and installed a state-of-the-art winery. A blend of 70% merlot and 30% cabernet sauvignon, the wine has an intense spicy aroma. It is very soft on the palate with notes of pepper, cinnamon, red berries and black cherries. A round mouth, with toasty vanilla and silky tannins complete the long-lasting finish.

Vina Valoria, Coseche, Rioja, Spain, '08 - \$16

We have sold this wine in the Enoteca shop for the last year. We first found out about them when we had the chance to buy some older Gran Reserva vintages – the 1968 (which sold out) and the 1994 (we only have 2 bottles left). Both were absolutely amazing (and rated in the mid/upper 90's by Robert Parker). The Coseche, though young, is also a fabulous bottle.

Viña Valoria, a winery in the Rioja Alta region, was started in 1860 in Logroño, a historically rich winemaking town. It is now owned by the Perez Foncea family. This gorgeous wine is a blend of 80% Tempranillo, 10% Mazuelo (aka Carignane) and 10% Graciano. The wine will drink well now and for years to come. It is a delicious blend that shows a perfect balance of plum and cherry and is juicy and refreshing. It is perfect for bistro cuisine, cookouts or try a traditional seafood and sausage paella.

Manincor, Reserve del Conte, Alto Adige/Sudtirolo, Italy, '06 - \$27

It seems strange to have only one Italian wine in the box, though technically this could be considered iffy. The Manincor winery is located in far northern Italy. In fact, the region was a part of Austria until after WWI, when the Nazis gave it to Italy as a thank you for capturing Mussolini. While this may explain the interesting names (such as that of the founder, Hieronymus Manincor zu Ehrenhausen, in 1608), once you taste this wine you will see that it is Italian in its soul. The ancestors of today's owner, Count Michael Goëss-Enzenberg, is related to Manincor zu Ehrenhausen in 1662 through marriage, though it was not until 1977 that Manincor came into his possession and changed from being one of the largest suppliers of grapes in South Tyrol to a winery of its own. Since 1996, their team has been dedicated to the highest quality both in viticulture and in the cellar, following Biodynamic practices – taking the meaning of the Manincor name (“hand-on-heart”) to heart. A blend of 40% merlot, 30% cabernet sauvignon and 30% Lagrein, the Reserve del Conte is a full-blooded dark, red wine with a fruity bouquet of red berry fruits with hints of spices that continue on the palate. The elegant structure and ripe, velvety tannins give it a great finish. It is a perfect pairing for braised meats or a hearty ragu over pasta!

Hedges Family Estate, “Three Vineyards,” Washington, '07 - \$19

This is another wine that I just love. We first found out about it when the Enoteca wine shop added it to their Pacific Northwest lineup of American wines. It is so good that we keep reordering it. I decided that it was time to share it with the club. Tom Hedges and his French-born wife Anne-Marie started their winery in the late 80's. Tom's brother, Pete, is head winemaker. Their son, Christophe, runs sales and marketing, and daughter Sarah is

assistant winemaker — making this a truly family-run business. One of the few wineries in Washington to be estate-grown and bottled, the grapes for their flagship wine comes from three vine-yards: Hedges, Bel' Villa and Red Mountain. A blend of 51% Merlot, 38% Cabernet Sauvignon, 7% Cabernet Franc and 4% Syrah, this wine has deep, concentrated dark fruits — plum, blackberry and black cherry — layered with toasty oak, clove spice, cola and pepper highlights. A big wine with luscious fruit, a medium-plus body and nice acids make this a great wine to drink now or for next five to ten years. Enjoy it with grilled tri-tip, lamb or fillet mignon with Bordelaise sauce. Salute!