



Sparkling Wines 2009...

The holidays are a time for celebration and there is no better way to open (or close) a celebratory event than with a bottle of bubbles. There are very few wine drinkers, seasoned or casual, who do not appreciate the pop of a cork of sparkling wine - whether it's the tenth bottle of Cava at a holiday party or a top shelf Champagne shared quietly between two people. This year there is not only more choices in the sparkling category, but they're also better crafted and value driven – some old, some new, some classy, some just pure fun...

DIBON CAVA BRUT RESERVE NV

Spain

Regular \$10.99 **TWS \$8.79**

Dibon Cellars is a family business with a long wine growing tradition, and now has three generations working together. The vineyard is in the process of becoming 100% Organic and consists of 75 hectares of trellised vines 1000 feet above the Mediterranean Sea. This Cava, Catalan sparkling wine, is made in the region of Penedes using native varietals Xarel-lo, Macabeo, and Parellada. Dibon only uses natural yeasts for its Cava production and while it is inexpensive, it's far from cheap. The nose offers regal yeast and richness, while the palate has the complexity to prop up apple, citrus and grapefruit flavors. Solid from front to back, with health and freshness.

HOLIDAY SPARKLERS...

TERRE GAIE PROSECCO NV

Italy

Regular \$14.99 TWS \$11.99

We showed this wine last year at our annual tasting and while we prefer not to show the same bottling two years in a row, we simply could not find a better example of this northeast sparkling specialty Prosecco. Crisp, with a fine mousse, this cuvee is quite fresh and features just enough residual sugar to balance its racy acidity. Prosecco has never been more popular and when you taste this bottle, we think you'll see why.

GLORIA FERRER SONOMA BRUT NV

California

Regular \$18.99 TWS \$14.99

Gloria Ferrer sparkling wines represent some of the best bang for your buck in sparkling wines out of California. Ranging from their Tete de Cuvee vintage bottlings to this entry level Non-Vintage Brut bottling, their wines never disappoint. Fashioned from 89% Pinot Noir and 11% Chardonnay and sourced from their 340-acre estate in the Sonoma Carneros district, it offers a bouquet of pear and almonds along with toast and lemon-lime citrus on the palate with a snappy and refreshing finish. Good enough that most people at your holiday party will think it's the real thing and inexpensive enough that you won't worry when your guests open that second and third bottle.

LOUIS ROEDERER BRUT PREMIER

France

Regular \$49.99 TWS \$35.99

Best known for their very expensive, very fine Cristal bottlings, the Roederer Champagne house offers an entire range of amazing Champagnes. The Brut Premier cuvee is two-thirds Pinot Noir and Pinot Meunier and one-third Chardonnay, creating a muscular, serious style of Champagne. This round, savory wine possesses notes of toast and nuts and features a healthy dose of mature, reserve wine from the Roederer cellars. Aged for three years on the lees, this is a complex Champagne capable of complimenting the most elegant of meals. (IAS)

GRUET BRUT ROSE NV

New Mexico

Regular \$14.99 TWS \$11.99

In 1984, Gilbert Gruet, whose Champagne house, Gruet et Fils, had produced fine Champagne in Bethon, France, since 1952, made the decision to plant an experimental vineyard in New Mexico. At 4300 ft., the vineyards are some of the highest in the United States, so regardless of how hot the days might be, the temperature at night can drop as much as thirty degrees, cooling the fruit and slowing down the maturation process. In other words, despite its dissimilar location, the high plains of New Mexico yield a similar ripeness level to that of Champagne. Rich and fruit forward, this bone-dry bubbly is almost garnet in color offering substantial flavors of strawberry and raspberry. Made from 100% Pinot Noir, it is fruity enough to be consumed on its own and rich enough to pair with a wide range of foods. Don't hesitate on this tasty sparkler as only 5,000 cases are made each year.

FREE TASTINGS...



Friday January 8, 3-7pm

Saturday January 9, 12-4pm

Free Wine Tasting:

Wine Bargains for the New Year...

Please join us next weekend (Friday, 1/8 & Saturday, 1/9) for our now annual tasting of top wine values for the New Year. Six of our current favorites will be available for free tasting and will include selections from around the world.

MARK YOUR CALENDAR!

Free Wine Tasting:

Rick Moshin from Russian River Valley's

Moshin Vineyards

Friday January 22, 5-7pm

SPECIAL HOLIDAY HOURS!

Holiday Sunday Hours

(Year Round Sunday Hours: 12 - 5pm)

New Year's Eve - Thursday Dec. 31st: 9am to 9pm

New Year's Day - Friday Jan. 1st: 11am to 5pm