

THE OUTER LIMITS

of France and Italy

RED RIVER VALLEY AWS WINE TASTING

Saturday, 14 August 2010



Experience wine regions
that are outside the box.



2006 I Stefanini Monte Di Fice Soave**Region:** Italy - Veneto - Soave**Cost:** \$12.22**90 pts** wine spectator

"Lovely floral nose, with lavender, ripe citrus fruits and passion fruit. Medium- to full-bodied, with bright acidity keeping the fruit fresh. Dry minerals close in, giving a crisp finish. Compact Soave."

2009 Firriato Altavilla Della Corte Grillo**Region:** Italy - Sicily**Cost:** \$12.98**88 pts** Antonio Galloni (Wine Advocate)

"The 2009 Altavilla della Corte (Grillo) is a pretty white that showcases some of the softer, rounder qualities of this indigenous grape. Fragrant peaches, apricots and flowers linger on a beautiful, long finish informed by elements of salinity."

2005 Clos Uroulat Jurancon Sec Cuvee Marie**Region:** France - Jurancon, Pyrenees**Cost:** \$19.98

"With its incomparable fine aroma, the Cuvee Marie belongs to these dry Jurancon wines which have a truly eternal fragrance. After maturing for 4 to 5 years, it has a mineral hint, complexity, and an energy which is long in the mouth...the mark of one of the greatest white wines."

2007 Schlumberger Pinot Gris Les Princes Abbés**Region:** France - Alsace**Cost:** \$16.98**90 pts** Wine Spectator

"Delicate flavors of white peach, clementine and spice are shy today, but they sit on a solid framework of nervy acidity. A pleasant fleur de sel note runs through the wine, leading to the mouthwatering finish."

2006 Allegrini Palazzo Della Torre**Region:** Italy - Veneto**Cost:** \$15.98**90 pts** Antonio Galloni (Wine Advocate)

"This is a very polished, elegant Palazzo della Torre with pretty layers of mocha, spices and new leather that add complexity to the fresh, vibrant fruit. Palazzo della Torre is 70% Corvina Veronese, 25% Rondinella and 5% Sangiovese. The addition of 30% dried fruit (Amarone style) adds an extra dimension of complexity. "

2005 Haut Monplaisir Cahors Cuvee Prestige**Region:** France - Cahors**Cost:** \$17.98

"This 100% malbec is the smoky mineral-laden Cahors Prestige, a deliciously meaty wine made in new and old oak. This is an immense wine with succulent, spicy plum and prune fruit, wrapped in round tannins and long with its iron-infused terroir."

2007 Domaine Brana Irouleguy Ohitza**Region:** France - Southwest - Pays Basque, Pyrenees**Cost:** \$19.98

"80% Tannat, 20% Cabernet Franc. Great nose of herbs and green bell pepper, with hints of cinnamon and plum. The palate is full of ripe purple and black fruits, but with notes of black tea as well. Very drinkable with very resolved tannins for this style of wine."

2006 Terra Di Vento Petrale Aglianico**Region:** Italy - Campania**Cost:** \$17.98**92 pts** Wine & Spirits

"Earthy, savory tannins frame the black cherry and rose flavors in this muscular aglianico. Grown in clay and chalk soils in the foothills south of Salerno, it has the structure and definition of wines from mountain regions like Avellino or Monte Vulture, yet there's a sweet warmth and brightness to its core of fresh fruit (red plum, green figs)."

2007 Leccia Y L Corsica**Region:** France - Corsica**Cost:** \$19.98**91 pts** David Schilknecht (Wine Advocate)

"Leccia's pure Grenache (officially Vin de Pays) 2007 Y. L. smells richly and alluringly of black tea, licorice, juniper, and black raspberry preserves. Polished in texture and intensely bitter-sweet, its pungently herbal and bracingly saline aspects offer a fascinating foil for rich berry fruit and dark chocolate. The finish is like some refreshing yet irremovable sap.."

2004 Saint Jean Du Barroux L'oligocene**Region:** France - Provence - Ventoux**Cost:** \$21.98**90 pts** Robert Parker (Wine Advocate)

"A blend of 75% Grenache and the rest Syrah, Carignan, and Cinsault, the wine has a deep ruby/purple color, a natural savory mouthfeel with terrific ripeness, soft but noticeable tannins in addition to plenty of Provencal herbs, pepper, and meaty black cherry and black currant fruit notes."

2005 Sandro Fay Sforzato Valtellina**Region:** Italy - Lombardia - Sfursat di Valtellina**Cost:** \$35.98

"Following a long traditional wine-making process, a portion of hand picked grapes are dried in wood crates. At the end of January these dried grapes are pressed to obtain a wine of strong unique taste...the sforzato."