



# Southbury Package Store Uncorked



## A 'Class' Act

Malcolm Forbes once said, *"The purpose of education is to replace an empty mind with an open one."* We cannot agree more, which is why we try to promote an atmosphere of wine education here at SPS. Sure, wine is a beverage, but understanding the origins of wines, vineyards and techniques leads to better consumption. After all, an educated consumer is our best customer. Seven wines were presented in our first class, An Introduction to Wine at The Cottage at Main. All wines were tasted blind to allow an honest and presumption free assessment of each wine. Here's a recap of the lineup.

## SPS WINE SCHOOL

Join us on the following Wednesday evenings in the "Wine Cellar" Studio at The Cottage at Main.

### October 13th - Varieties, styles, and the effects of "Terroir"

There are thousands of grape varieties. In this session we break down the basics and discuss the differing styles.

- The 10 grape varieties every wine drinker MUST know
- Traditional vs Modern
- Still, sparkling, and fortified wine

### November 10th - Old World Wines

Bordeaux, Burgundy, Tuscany, Piedmont, Rioja, Mosel - receive an introduction to see who's who from across the pond.

- Northern Europe: France, Germany, Austria
- Mediterranean: Italy, Greece, Iberian Peninsula

### December 8th - New World Wines

Wines produced outside the traditional winegrowing areas of Europe - meet the new kids on the block.

- The Americas - United States, Argentina, Chile
- The South Pacific - Australia, New Zealand
- South Africa

**\$25.00 per person per class**

**Seating is limited, call SPS (203) 405-6593 to reserve your spot!**

Since 1920, the Adami family has been farming the vineyards in Valdobbiadene at the highest standards and producing world class sparkling wine to boot. With the expansion of the "Prosecco Zone" in 2009 and accompanying wine regulation the world began to see in Prosecco what The Adami family has known and produced for nearly 100 years. Today Armando and Franco Adami carry on the tradition their grandparents started so long ago. The Adami Garbel Prosecco, NV (\$16.98) was well received as our opening wine. Clean, crisp, and dry; it is an option you should keep in mind heading into this holiday season. Packed full of fruit flavors such as peach, tangerine, vanilla, and white flowers; this is exactly what Prosecco should taste like. Don't snooze on this one.

Mike & Claire Allan started Huia Vineyards in 1996 after learning the wine trade in such diverse places as Cloudy Bay, Veuve Clicquot and Taittinger - not too shabby if we do say so ourselves. Blended from three separate and distinct vineyards which offer a regional perspective of Marlborough's diversity, the Hunky Dory Sauvignon Blanc 2020 (\$14.98) is silky textured and mouth-watering with flavors of lemongrass, pineapple, and guava. Virtually any Sauvignon Blanc will highlight acidity and Hunky Dory did not disappoint. A fantastic change of pace for typical New Zealand Sauvignon

Blanc consumers, and it is organic, biodynamic, AND vegan! It fills out the resumé nicely for this price.

I did throw one curveball at the class. Traditionally in a beginner's wine class I use a California style Chardonnay to show an "oaky" presence in wine. Instead, I chose to take the perception of what Chardonnay is and flip it on its ear. The Toad Hollow Unoaked Chardonnay 2019 (\$12.99) is chock full of fresh white peach and honeydew melon aromas. Expansive and creamy across the palate with key-lime pie and Honeycrisp apple flavors. A soft and fresh finish lingers with stone fruit and a hint of ginger. Co-founded by Todd Williams and currently being run By Francine (Todd's wife) with the intention of producing well-made, character driven wines at reasonable prices it's a value "go to" for us even with a slightly kitschy label.

We love it when a wine defies expectation and quite simply 'blows us away'. Such is the story of Castel Sallegg Pinot Grigio 2019 Alto Adige (\$24.98). Pinot Grigio is typically thought of as bright, fresh, and uncomplicated. This example from Castel Sallegg is, simply put, atypical. The wine is 100% Pinot Grigio (various clones), but the unmistakable and unique fragrance comes from the extensive apple orchards intermingling with the vines on the estate. The grapes are hand harvested and softly pressed in whole bunches and fermented in stainless-steel tanks. After fermentation, the wine is kept on the lees (adding flavor and texture) and a small portion (5%) sees aging in barrique oak barrels (a very unusual thing for Pinot Grigio). This process creates a wine that is fresh but enchantingly complicated. Aromas of apricot, apple, plum and just the faintest whiff of toasty oak. Full-bodied on the palate, richly flavored yet fresh with crisp acidity and lemon zest. The oak barrels give the impression not dissimilar to that of a Chardonnay. Some in the class who enjoy Chardonnay but not Pinot Grigio were pleasantly surprised to find that they could move beyond their betrothed varietal of choice.

We began the red wine portion of the flight with a Pinot Noir from France (Burgundy). The Mâconnais is better known for Chardonnay; however, it is rapidly forging a fine reputation for delicious, value-driven red wines. The modern Domaine Thevenet & Fils history begins in 1971 when Jean-Claude Thevenet took over the estate from his father. Their holdings were a meager eight acres but at the time of Jean-Claude's untimely death in 2008 the Domaine totaled 75 acres centered in the village of Pierreclos. Vineyard work and winemaking were taken over by Jean-Claude's wife, Helene and their three sons and they have continued to prosper and produce outstanding wines. Thevenet Bourgogne Rouge 'Les Clos' 2019 (\$19.98) is a single-vineyard red; a soil-driven, Pinot Noir from the southern reaches of Burgundy. Chewy and sappy on the palate, offering distinct impressions of Bing cherries, tangy raspberries, soft tannins, and dusty limestone soil. Balancing acidity and appetizing bitter herbal notes carry the wine to its long, savory finish. Delicious served with a slight chill and absolutely adored by the class for its freshness.

Oak and tannin are two very important concepts to explain in a beginner's wine class. Most red wines have some sort of wood treatment and because of that fact, it can be difficult at the beginning to truly understand what oak is. When the aphid Phylloxera decimated France's vineyards in the late 19<sup>th</sup> century, French vigneron trekked over the Pyrenees mountains to Spain and introduced the Spanish winemakers to oak ageing and fermentation. Spanish wines have never been the same. Toro, Spanish for bull and a word that is associated with strength and power; is also the name of a wine region in Spain. Bodegas Rejadorada's first harvest was 1999. Their



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philosophy is to combine the wonderful old-vine fruit of the region with a modern aesthetic to produce wines that have great intensity combined with finesse. **Bodegas Rejadorada Tinto Roble 2018 (\$15.98)** is made from 100% Tinto de Toro (a local synonym for Tempranillo). The grapes are hand-harvested, fermented in cement tank, and aged in a combination of French and American oak barrels for at least 6 months. Impressive dark red color, big ripe red fruits on the nose and palate with a nice touch of spice and vanilla oak. Even with the obvious presence of oak on the nose and palate, we love this wine for its balance and value. Tasty.

Purchased in 1993 by Tom Leonardini, the Whitehall Lane Estate remains in his family to this day. The winery came with excellent vineyard sites and a bountiful reputation for making world class level Napa Valley red wines. The most recent offering of the **Whitehall Lane Cabernet Sauvignon 2018 (\$41.98)** is nothing short of spectacular. Balanced with excellent fruit concentration, this wine offers fresh blackberries, baked berry pie, pencil shavings, and a touch of licorice. Youthful, concentrated tannins were the aim here for the class. The sensation of tannin is easily described with a young Napa Valley Cabernet Sauvignon and the Whitehall Lane did not disappoint us. It didn't hurt that we were able to end the night with this wine. A real stunner.

Our 2<sup>nd</sup> class is already SOLD OUT. If you have any interest in attending future classes, please contact us today!

### Having a dinner party? Entertaining?? We come to you!

- DINNER PARTIES
- WINE PAIRING
- REGIONAL/VARIETAL TASTING
- FLIGHTS

### Quick Hits

Kysela Pere et Fils, LTD. (KPF) was founded in March of 1994 by Master Sommelier Fran Kysela who has worked as a wholesale representative, wine steward, national sales director and, since founding his business in 1994, a wine importer. In 1989, he received the Master Sommelier award from the British Court of Master Sommeliers as well as passing the tasting half of the Master of Wine exam in 1992 and hopes to complete the remainder of the MW exam in the future. Fran's passion for wine trickled its way down to us through a label his company represents: **Red Phoenix Red Wine Blend 2018 (\$19.98)**. Based with Zinfandel and a mélange of Bordeaux varietals, this wine is partially barrel fermented to add depth and complexity, a process usually reserved for much higher priced wines. Bright, bold flavors of cherry and blackberry paint the palate while showing off subtle, smooth tannins. With less than 65,000 bottles produced make sure to scoop yours up today.

I love crisp Autumn nights by a fire pit. If you're looking for a fantastic little value to enjoy outside by the fire, the **Castaño Monastrell 2019 (\$9.98)** is a great option. Clocking in at a whopping 14.1%, this deep, dark, and juicy wine has a surprisingly complex nose. Its palate is gentle, smooth, but equally rich and juicy with great balance. This bloke punches well above its weight class. You'll thank us later.

Not all wines that pair well with Autumn are red. Domaine Lafond Roc-Épine can trace its winemaking lineage back to 1780. Today Pascal Lafond (Jean-Pierre's son) and his two sons produce wine in the same cellars. The **Domaine Lafond Tavel Roc-Épine 2020 (\$21.98)** is dry and flavorful just like its brethren from the south, but Tavel has a full-bodied mouthfeel which differentiates it from the more delicate wines of Provence. Made from Grenache, Cinsault, Syrah, Carignan, and a mélange of other allowed varietals, the Lafond Tavel is

noticeably "pinker." Both red and white fruits blend on your palate as the edges throw off more floral tones. The balanced acidity will have you sip, sip, sip and ask for a second glass. A personal favorite.

In 1993, Alfredo Buglioni purchased an old farmhouse surrounded by vineyards and olive groves without any knowledge of how to prune, harvest or store the treasured wine grapes surrounding their farmhouse. Today you would have a hard time telling this family apart from their peers. The **Buglioni 'Musa' Lugana 2020 (\$19.98)** named 'Muse' in English, exudes a bright yellow color, but don't let that fool you, this wine has an intense, rich aroma with notes of flowers and stone fruits with hints of citrus. Think beefier Pinot Grigio and toned-down acidity Sauvignon Blanc. Delish!

Patagonia's Rio Negro Valley is the setting of Bodega Noemia some, 620 miles south of Buenos Aires in the middle of the desert. This is extreme winemaking, made possible by irrigation channels excavated by British colonists in the 1820's. The climate is bone dry with just seven inches of rain per year. Winemaking processes are necessarily simple given limited means, but this has the advantage of limiting intervention (no sulphur is added). The **Bodega Noemia Malbec 2019 (\$19.98)** has a subtle style about it. Concentrated and intense, this red shows off dark black fruits and hints of licorice on the palate. While full-bodied and brooding it tends to be more adept at not stepping on your toes while you enjoy it. Not clumsy at all. Certainly, a steal at this price.

### Montalcino Madness!

Brunello di Montalcino is one of Italy's most famous and prestigious wines. Made exclusively from Sangiovese Grosso (the large-berried form of Sangiovese who's name translates roughly to 'little dark one') grapes from slopes surrounding the town of Montalcino. Traditional Brunello di Montalcino winemaking methods involve long aging in large oak vats. The climate in Montalcino is one of the warmest and driest in Tuscany and achieving full ripeness is consequently a rarely encountered problem for Brunello's vigneroni. In good to great years the grapes ripen up to a week earlier than those in nearby Chianti and Montepulciano. According to the *disciplinare di produzione* (wine law), Brunello must be made from 100% Sangiovese and aged for at least four years (five for riserva wines). Two of these years must be spent in oak, and the wine must be bottled at least four months prior to commercial release.

The 2016 vintage of Brunello di Montalcino received very high scores by the vintage chart professionals (98 Wine Advocate for example). At SPS, we have a few Brunello di Montalcino from this vintage. Enjoyable now or lay down a few bottles in the cellar.

- **La Poderina Brunello di Montalcino 2016, \$62.98**
- **Camigliano Brunello di Montalcino 2016, \$51.98**
- **Fossacolle Brunello di Montalcino 2016, \$65.98**
- **Baricci 'Montosoli' Brunello di Montalcino 2016, \$95.98**
- **Salvioni Brunello di Montalcino 2016, \$209.98**

Also in stock are a few older vintages that may pique your interest:

- **Salvioni Brunello di Montalcino 2015, \$199.98**
- **Val di Suga 'Poggio al Granchio' 2013, \$74.98**

### LIFE IS SHORT....DRINK BETTER!

### CURBSIDE PICK-UP & DELIVERY

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Please inquire.*