



Southbury Package Store Uncorked



I want to thank everyone who has supported the Southbury Package Store since we opened a year and a half ago. It has been quite a ride, and we're just getting warmed up! As the warm weather sets in, know that SPS is happy to help you set up your Summer BBQ party (We Deliver!). With the lifting of state recommendations, we can finally do some in-store tastings! Our schedule is listed below, and we look forward to seeing you here on Saturdays.

SATURDAY TASTINGS

12:30 - 4:30

July 10th - *It doesn't have to be expensive to be good - Grillin' and Chillin' edition*

- Barnard Griffin Cabernet Sauvignon 2017
- Pine Ridge Chenin Blanc-Viognier 2018
- Pinot Project Rosé 2020

July 17th - *Beach Bottles - Surfs up! Wines to sip while watching the surf (or the pool, lake, water sprinkler, garden hose, etc...)*

- Castillo Fuente Cabernet Sauvignon 2019
- Wine by Joe Pinot Gris 2018
- Domaine de la Provençière Pêche Coquin Rosé 2020

July 24th - *Dog Days of Summer Part 1. It's H-O-T, wines to cool you down*

- Sylvain Miniot Saint-Pourcain Rosé 2020
- Ottella Lugana 2019
- J. Navascues 'La Nevera' Garnacha Carineña 2017

July 31st - *Five Saturdays in July - we make the best of it. Bonus Saturday = Bonus Tasting*

- Cote Mas Sud de France Sauvignon-Vermentino 2019
- CALX Primitivo 2019
- Domaine de Vistro Gladiateur Rosé 2020

Patio Pounders

What is a "Patio Pounder"? An uncomplicated **well-made** wine usually consumed chilled. Here are a few from the pink category to try. First up, **Radley & Finch Cinsault Rosé 2020 (\$9.98)**. The label itself says: "Summer Sessions". How perfect. Bountiful fruit up front with white peach, cranberry, and currant, boosted by a tangy lime rind emphasis. The palate is fresh and lively, with a light body and good acidity. Pair with the start of your lazy afternoon as the first bottle of many. The **Domaine de la Provençière Pêche Coquin Rosé 2020 (\$10.98)** is a quintessential example of a 'Pounder'. Comprised of Cinsault, Syrah and Grenache, this wine is practically see-through with zesty aromas of wild strawberry and mouthwatering juiciness. Pair with sunny afternoons and a chill playlist. "ARE YOU NOT ENTERTAINED?" Next up is **Domaine du Vistre Cuvée Gladiateur Rosé 2020 (\$12.98)**. Appropriately named, this wine has plenty of soul and character, just like Marcus Aurelius. Made from Grenache and Syrah, it is noticeably more orange in color than the **Coquin**, it is dry, savory and complex with ripe berry and herbs on the finish. Pair with a shady afternoon nap (hammock optional). The first thing you will notice on the next wine is the deeper shade of pink. Made from Cabernet Franc, Pinot Noir, Negrette and Gamay the **J. Mourat Collection Rosé 2020 (\$14.98)** is a robust style with flavors of cherry, raspberry, and strawberry - super quaffable and incredibly fun! Pair with a charcuterie

board repast and a late afternoon walk in the neighborhood. Lastly, we have a bit of elegance to round out the lineup. The **Château du Rouët Côtes de Provence Rosé 2020 (\$14.98)** shows a brilliant light salmon color and classic fresh red and black fruits. Fresh, round, rich with a point of acidity make this a great way to end a lazy Summer's evening. Pair with a picnic basket and a beautiful sunset. You're welcome.

Lord Help Me...More Italian Wine

We already have one of the finest selections of Italian wines for a store our size, but we have tasted two more that we could not live without.

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, not a typical example, nor is the history of the estate. The modern story of the ancient Castel Sallegg starts in 1851 when Archduke Rainer of Austria, Viceroy of Lombardy and Veneto purchased the castle and surrounding wine-growing estates in that year. Continued ownership descended from Prince Heinrich Campofranco to the Counts von Kuenburg who are the current owners. The wine is 100% Pinot Grigio (various clones) 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. Pair this with fine fish dishes, seafood, salads, and antipasti. There is no better Pinot Grigio at the price.

Our 'must have' red wine addition comes from the Piedmont region in northwest Italy. The Principiano estate was founded in the 1950's by Americo Principiano, in Serralunga di Alba, part of the Barolo appellation. Until 1993 the estate was mixed agriculture. It was then the current proprietor, Ferdinando Principiano, convinced his father to focus exclusively on wine production. He joined the domain following an apprenticeship at two iconic Barolo producers, Giacomo Conterno & Roberto Voerzio, the best of both worlds you could say; one grower steeped in traditional techniques and the latter an unabashed modernist. Initially seduced by the 1990s fashion for making supped-up wines that 'guaranteed' 100-point scores in American magazines, Ferdinando changed direction in 2003 when he found that these same wines proved to be less drinkable with age. Today he makes wine along traditional lines with long, slow fermentations and ageing in large neutral barrels. Moreover, Ferdinando's focus is firmly with the vineyard, where his open-minded approach has helped bring about the sterling reputation of the estate. Now the production is all organic and biodynamic and he farms some 21 hectares of Nebbiolo, Barbera and Dolcetto. The **Ferdinando Principiano Rosso Lange 2017 (\$17.98)** is an outrageously good (and tiny production) blend of Nebbiolo, Barbera and Dolcetto. It is dark, fresh, lively, complex, and flat-out delicious. The great fruit, savory complexity and racy acidity make it a perfect candidate for a slight chill in these summer months too.

CURBSIDE PICK-UP & DELIVERY

*Free Delivery in Southbury with a \$50.00 order.
We also deliver to Woodbury, Middlebury, Roxbury, and Oxford.
Please inquire.*



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Club Med

Wines from Greece are a rare commodity in the US market these days. Mostly because the grapes are super hard to pronounce, but also because their exposure gets outshined by neighboring traditional wine producing European countries like Italy, France, and Spain. Today we are going to deal with only one white grape: Assyrtiko (*Ah-SEER-tee-koh*). Native to the island of Santorini it is widely planted in the arid volcanic-ash-rich soil of Santorini and other Aegean islands. These growing conditions give the grape a refreshing and complex flavor profile. The extremely high winds in the Mediterranean Sea forced grape growers to come up with a unique solution to keeping their grapes safe. Each vine is woven into a basket shape to shield the grapes from the wind, yet still allowing all the necessary sun exposure to keep the grape growing. Nothing can stop the Greeks!

A relatively young winery (30 years) Domaine Sigalas is churning out the best the island of Santorini has to offer. The volcanic soils and climate of the viticulture area are unique. This "terroir" cannot be replicated anywhere else in the world. The **Domaine Sigalas Assyrtiko Santorini 2019 (\$40.98)** has a subtle nose of citrus fruit with notes of green herbs leading into a mineral palate with high acidity, excellent structure and a forever finish. Almost like flying to Santorini. The largest producer on the island of Santorini is a cooperative of growers who are too small to make and bottle their own wine. The **Santo Wines Assyrtiko Santorini 2019 (\$24.98)** is dry with distinct aromas of citrus and flowers, combined with hints of smoke and minerals from the volcanic soil. A full-bodied, well-balanced white wine with intense flavors and long finish. Both these wines are unparalleled amongst their peers and are worth the buy. If you're interested but are looking for an entry point into trying Assyrtiko, try the **Alexakis Assyrtiko 2020 (\$15.98)**. It does not hail from Santorini, rather the much larger island to the south, Crete. BURSTING with citrus, mineral, stone fruits, and flowers it is intense and worthy. Give it a shot if you enjoy Sauvignon Blanc, Pinot Grigio or Italian white wines like Verdicchio & Falanghina or even Spanish wines like Albariño. You will not regret it.

BBQ BABIES

I like to "click" the tongs like any other grill master, and while on occasion the fare calls for a sudsy solution, there are many wines that pair well with a good old-fashioned BBQ. If you like flavorful red wines, then **Tenuta Viglione Primitivo 'Maioliche' 2019 (\$14.98)** is a must. An alter ego of Zinfandel, delightfully brash wine that is dark, juicy, and full of flavor. The nose is complex and engaging with notes of blackberry, cassis and other fruits. Lush in the mouth, the wine is fruit driven with ample acidity and light tannins. Did someone mention BBQ sauce? Another example is the **Filippo Cassano 'Calx' Primitivo 2019 (\$14.98)**. This is part of a project by PORTOVINO, to seek out and market Italy's daily drinkers. Certified organic, with an interesting twist: limestone soils which gives this wine dare I say a Burgundian quality to it? It is juicy yet firm, with notes of zingy red berries and dried figs and light and pleasurable on the palate. But just when you think it's over the flavor hits you with a hard left and then a quick right. WOW. What a wine for the price. Both Primitivo wines would benefit from being served with a slight chill. Just to show that I drink more than Italian wine, I must mention the **Domaine de la Piauquier Cotes du Rhone 2018 (\$14.98)**. We featured this wine in [Voices](#), and it deserves another shout. It is an extremely versatile wine. Someone likes Pinot Noir. Serve them Piauquier. Cabernet? Serve them Piauquier. Zin-based Red Blends? PIAUGIER! It is delicious! Aromas and flavors of red and black fruits, along with hints of pepper, are clear from the first moment. There is

great concentration, balance, and freshness here. Captivating, simple and pleasant, also yummy! If you travel northeast of Madrid, you will most likely wind up in the town of Cariñena (also the local name for Carignan – the grape). This D.O. is one of several used in winemaking to describe the wines of Aragon. The region sits in the Ebro Valley upon one of its many, large plains. The area is teeming with rocks and pebbles and, fittingly, the wines are known locally as: 'el vino de las piedras', or 'wine of the rocks'. A tidy little wine to pour during your BBQ hoedown is the **J. Navascues 'La Nevera' Garnacha-Cariñena 2017 (\$9.99)**. Fit to drink right out of the gate, it would greatly benefit from a slight chill. Ample berry fruits and structure accompany this easy-going red wine. Don't over-think things. This wine is too good a value to pass up!

A Fitting Tribute

The world of wine lost a great one the other day. Vintner, iconoclast and influencer, Jim Clendenen passed away in his sleep at the young age of 68. Jim owned the Santa Barbara winery Au Bon Climat and mentored numerous, talented winemakers. Jim's influence is magnificently displayed in the wines of Gavin Chanin. Gavin's first job in "winedom" was working the harvest at Au Bon Climat when he was eighteen. Gavin worked more than 11 harvests at ABC and ended up being the assistant winemaker before striking out on his own with Chanin Wine Company. Gavin's wines are marvelous examples of the 'less is more' approach. He sources Pinot Noir and Chardonnay grapes for Chanin Wines from the oldest organic or sustainably farmed vineyards in Santa Barbara County. His wines are made in a lower-alcohol, balanced style that reflects the vineyard in which the fruit was grown. They are expensive but are some of the finest examples of their respective varietals available from anywhere. **Chanin Chardonnay 'Los Alamos' 2017 (\$35.98)** comes from the sandy soils of the Los Alamos Vineyard in Santa Barbara which benefits from its high elevation and cool Pacific air. The grapes were gently pressed directly into high-quality French barrels where fermentation and subsequent aging, without any bâtonnage (lees stirring). Its total time in barrel was 14 months, but it isn't burdened by heavy-handed oak spice and richness because new oak was limited to just 10%. The results are a singular taste experience combining the best of California with Burgundy. Meyer lemon, golden apple, peach followed by a hint of almond. Gorgeous mouth coating texture, with beautiful fruit backed by wonderful acidity, keeping it fresh and inviting through the finish. Overall, this Chardonnay is simply delicious now, yet should continue to drink beautifully for years to come. Even more impressive is the **Chanin Pinot Noir 'Bien Nacido' 2017 (\$53.98)**. Coming from the famed Bien Nacido Vineyard in Santa Maria Valley the grapes underwent a five-day cold soak with 1-3 punch downs by hand daily. Then the wine was pressed and put into French oak barrels (15% new) where it stayed for 16 months before being racked and bottled unfiltered. Simple yet genius. The color is shockingly light (particularly for a Cali Pinot Noir) but the aromatics and flavor are unsurpassed. It begins with highly perfumed aromatics of wild cherries and fresh red berries backed by dried spices and new leather. The palate is simply gorgeous, beautifully focused with flavors of sweet ripe cherries, pomegranate and earthy notes supported by a mineral character that persist through the long vibrant finish. This is a brilliant wine and while striking today, it also looks to be well-suited for long-term cellaring. A Burgundian clone...no that is not quite correct. A Burgundy this good would cost you double.

ENJOY YOUR SUMMER.

DRINK BETTER!