

Grapes & Grain ~ Fine Wine, Spirits, & Beer

April/May 2009

Value Wines

As the weather warms we must compensate with refreshing wines that are palatable in the dog days of summer. This means refreshing whites fermented in stainless steel with fresh fruit and reds that are not too overbearing and at the same time will pair well with burgers on the grill. Here are a couple essential summertime selections.

Berger 2008 Gruner Veltliner **\$12.99/1L bottle**
Kremstal, Austria

This is our favorite summer thirst quencher. It comes in a liter bottle with a twist-off cap. The packaging is very appealing and then there is the wine itself. The wine has a clean and fresh palate with creamy tropical fruit. The versatility of this wine is incredible. This wine will go with almost anything. Think brats, fried foods, or something spicy. The price makes this an easy call for your 'refrigerator white' this summer.

La Noble 2006 Chardonnay **\$10.99/bottle**
Languedoc-Roussillon, France

The best \$11 Chardonnay for the money. This unoaked Chardonnay is amazingly fresh. The nose shows green apple and tropical fruit. The palate is bright and juicy with a silky texture showcasing fresh apple and almond notes. This wine will go with a wide variety of food as well. It will pair well with rotisserie chicken, rich fish, and pork dishes.

Les Vignerons de Vauvert 2005 Caladoc **\$10.49/bottle**
Vin de Pays du Gard, France

Caladoc is a hybrid cross of Grenache and Malbec. This wine is done in all stainless steel preserving its freshness. The palate shows dark berry fruit with a luscious texture. This wine is medium bodied and would be a great summer red with a slight chill. Try this delicious red with barbeque, burgers, and pizza.

Tilia 2007 Malbec **\$7.99/bottle**
Mendoza, Argentina
87 points, Wine Advocate

The 2007 Tilia Malbec presents a dark purple color with violet highlights. The nose offers bright black cherry aromas with light floral notes and a touch of toast. The mouth feel is full and rich, with ripe, concentrated cassis and black raspberry fruit flavors interwoven with a touch of chocolate and sweet spice from light oak aging. This finish shows ripe, silky tannins.

Reserve Room Sale

Grapes & Grain has long been a destination for high end fine wines and we have always taken pride in our diverse selection. However we must change with the times. Out of a sense of necessity and a new found mission to deliver a broader selection of artisanal value wine, we are downsizing our reserve room wines. To help accelerate this transition we are offering customers our biggest discount ever. **Mix and match any 6 bottles from our reserve room and receive 20% off.** Please note that this sale may not be used in conjunction with our points program. This sale will last the month of April and we expect to clear a good amount of inventory so act quickly before the Priorat gets cherry picked! Although we are experiencing a sea change in our mix of wine we will still carry a selection of high end wines but focus more on small production, value driven wines.

Cheers,
Robert Bonelli
Wine Director

Rose Renaissance

Rose season is her again! Rose has garnered cult status in the North Shore due to our wine savvy customers. We want to be your destination for delicious dry rose. A number are starting to trickle in already. These two classics are due for arrival the last week of April.

Cuvee de Pena 2008 Rose **\$9.99/bottle**
Languedoc-Roussillon, France

This rose is a blend of 60% Grenache and 40% Syrah. The palate shows raspberries and spice. Always one of the best dry rose's for the money. Not much to ponder, just a glass of refreshing pink grape juice!

Commanderie de la Bargemone 2008 Rose **\$16.99/bottle**
Provence, France

This rose is a blend of Grenache, Cabernet, Syrah, Cinsault, and Carigagne. It shows strawberries and raspberries which make for a creamy round and rich palate. We have been working with this rose for five years and this is this best showing we have ever tried. Get this one before it disappears!

Grapes & Grain Celebrating 10 years as your favorite Wine Merchant

Beer

Greetings Beer Lovers!

Ahh, springtime... time for soggy grass, budding trees, muddy shoes, and the anticipation of summer! The relationship between beer drinking and warm weather is as natural as peanut butter and jelly, peas and carrots, milk and cookies, okay, you get the point. Look to **Grapes and Grain** to provide you with all your seasonal favorites. Below is a perennial favorite and one very noteworthy new-comer.

Hoppy trails,
Jen Smith
Beer Diva

Bell's Oberon Wheat Ale 6-pack \$8.99, 5L party keg \$19.99
Kalamazoo, Michigan

This is one of the most anticipated beers in our entire microbrew lineup! This crowd pleaser pours cloudy, golden, yellow with a light citrusy aroma. Oberon is a wheat beer with a slight hop presence, a 5% abv, and an off the charts measure of "drinkability."

Sierra Nevada Brewing Co. Torpedo Extra IPA 6-pack \$7.49
Torpedo Extra IPA
Chico, California

Torpedo is a new year-round offering from Sierra Nevada. Their flagship *Pale Ale* is a great example of the style and this *Extra IPA* definitely lives up to its name. I love this beer! It pours a rich coppery color with a frothy off white head. Breathe in the freshness of the piney and herbaceous hops. As it crosses your palate, there is a touch of malt sweetness,

Upcoming Tasting Events

Monday, April 13—Wine 101

Don't let wine intimidate you! Let's demystify the unknown with good basic knowledge you can use anywhere. We will cover basic wine varieties, how to taste wine, how to describe wine, and most of all how to appreciate it for your own personal taste. 7 PM \$15

Wednesday, April 15—Classic Chardonnay

Chardonnay is one of the most widely planted grape varieties. The grape itself is fairly neutral making it one of the most malleable varieties. In this session we will explore the wide 7 styles of Chardonnay wine. 7 PM \$20

Monday, April 20—Classic Cabernet

Cabernet Sauvignon is one of the world's most widely recognized red grape varieties. It is grown in nearly every major wine producing country. For this tasting we will explore a variety of cabernet wines from across the globe. You can expect everything

Wednesday, April 22—

The Very Best Tasting Deal You Will Ever Come Across In Your Life!!

Everyone else has a stimulus package we figure we should too! We have a ton of super buys in the store right now, all chosen based on quality of wine for the price. The wines for this tasting will all be around \$10 or less. In addition, all seats are offered as by-one-get-one-free, essentially 50% off the normal tasting price. *And* we top it off with 10% off your wine purchase. We guarantee you will leave feeling fully stimulated. So, bring a friend and spread the word!

7 PM 2 FOR \$20 (No additional BOGO coupon accepted.)

Monday, April 27—Argentina Wines Featuring Malbec

Argentina holds outstanding natural richness with peaks and prairies, woods and deserts, forests and steppes, glaciers and waterfalls. For this tasting we will explore how the various different ecological areas influence their viticulture. We will sample through several varieties with a final concentration on Malbec, their star grape. 7 PM \$20

Wednesday, April 29—Riedel Austrian Glassware Seminar

We're very excited to announce this seminar delivered by Stacy Sandler of L'Eft Bank Wine Company. She will be here to demonstrate how the bouquet, taste, balance, and finish of the wine are affected by the shape of the glass. You will taste wine from four different Riedel wine glasses and at the end of the evening the set is yours to keep. This is a tremendous value, saving you over 20% off the retail price. With 250 years of experience and 11 generations of tradition it's no wonder that Riedel is considered the finest in glassware. "The effect on fine wine is profound. I cannot emphasize enough what a difference they make." (Robert M. Parker, Wine Advocate) 7 PM \$95.00 (BOGO Coupon not valid with this offer.)

Monday, May 4—Feliz Cinco De Mayo Tequila Tasting

There's no better way to celebrate Cinco de Mayo than with a tequila tasting. Tom Zacharias, On-Premise Sales Manager for Capital Hustling will be here to speak about a variety of tequilas. Expect to see Patron, Cazadoras, Don Julio, Jose Cuervo, and of course salsa and tortilla chips. Arrrrrrriba! 7 PM \$25

Wednesday, May 6—Cigar Sampling With Metro Cigar of Germantown

David Lampert, local Sales Representative for Rocky Patel Cigars in conjunction with Metro Cigars of Germantown, will be here to introduce you to the fine line of Rocky Patel Cigars. Attendees will receive two cigars along with a selection of spirits to sample. We've also organized a surprise give-away and buy specials that any cigar aficionado is sure to enjoy. 7 PM \$30

Monday, May 11—Rose Wine for Mother's Day

Yes, it's that time of year again: time for song birds, time for tulips, time for fresh breezes, and time for pink wine! Not to be confused with white zinfandel, these wines exhibit soft petals on the nose and bright strawberry flavors. They are delicious and mouthwatering. This tasting will prove the perfect time to share wine with your mother. All mothers will receive a special little surprise the night of the tasting. 7 PM \$20

Wednesday, May 13—Aussie Wines With Kent Savitt

I truly don't think we could ever get enough Australian wine. Especially this time of the year when fresh crisp Sauvignon Blanc and unoaked Chardonnays rule the roost. That's why, back by popular demand, Kent Savitt, Midwest Regional Manager for Vine Street Imports, will be here to personally introduce this season's favorite white and red Aussie wines. As a special treat, he's also doing a surprise give-away the night of