



*Fine Wines, Artisan Spirits & Craft Beer*

www.boulderwine.com

**Frasca Partnership**

We have partnered with Frasca to help promote the producers and sell the featured wines at their Monday night dinners. The Boulder Wine Merchant will offer special Frasca Dinner pricing that will be available for 14 days following the event. Come in and get a bottle while we have inventory as many of the dinner wines will have limited availability. For those who attend the dinners, please fill out an order request at Frasca to secure your wines. For those who do not attend the dinners, the wines will also be displayed on our farm table up front at the store and featured while the pricing lasts. This is a great opportunity to enjoy some of the wines from these amazing producers!

**FEBRUARY SCHEDULE:**

**Monday, February 6th**~Summer Wolff of Indie Wineries presents the wines of IULI, Piemonte, Italy

**Monday, February 13th**~Steve Lewis of Giuliana Imports presents the wines of Contratto, Piemonte, Italy

**Monday, February 20th**~Wines of Presqu'ile with winemaker Matt Murphy, Santa Maria, CA

**Monday, February 27th**~ Winemaker Ehren Jordan pours the wines of Failla, St. Helena, California

**Don't forget about our Super Discount Cases!**

Super discount assorted red case is \$100 including tax!  
 Super discount 6 bottles of red and 6 bottles of white is \$100 including tax!

This ends up being a 20% savings!!

**EDUCATION CLASS SCHEDULE:**

February 22nd from 5:30 to 6:30 pm, Join Drew Duggan who will discuss the Amazing wines of Austria. Four delicious wines and an hour of educational lecture at no cost! Hurry, seating is limited. Please call (303) 443-6761 to reserve a spot.

**Order your Wine Club gift today!**

Start the year by giving your friends and family the gift of a Boulder Wine Merchant Wine Club. Visit www.boulderwine.com to see the options, or call the store at (303) 443-6761 with any questions.

*Wine Notes - FEBRUARY, 2012*

**Check out @AskASomm on Twitter!**

We have just launched our virtual sommelier service on Twitter at @AskASomm. Simply create an account on Twitter, follow us, and have a Sommelier to answer your questions any time! We are here to assist with general wine questions, food and wine pairing, and cellar suggestions. Go ahead, @AskASomm!

**Boulder Wine Merchant In-store Tasting and Event Schedule for February:**

Monday, February 6th ~ Lorenzo Piccin of San Martino and Antione Guccione of Valdebella in Sicily 5:00 to 7:00 pm

Wednesday, February 8th ~ Giorgio Rivetti of La Spinetta in Tuscany and Piedmont 4:00 to 6:00 pm

Wednesday, February 8th ~ La Spinetta Dinner at Radda 6:30 pm (\$55 plus tax and tip, Call Radda at (303) 442-6100 for reservations)

Saturday, February 11th ~ Hayley Martin with Premium Port Wines - 2:00 to 5:00 pm \*Pick up something sweet for *Valentine's Day!*

Wednesday, February 15th ~ Maison Roche de Bellene in Burgundy with Doug Krenik, MS - 5:00 to 7:00 pm

Friday, February 17th ~ 2010 Consumer Burgundy pre-sale tasting of Fevre and Bouchard Burgundy Wines, The Mediterranean Restaurant 4:00 to 6:00 pm ~Amazing opportunity to taste Grand Cru wines!

Wednesday, February 22nd ~ A selection of craft beers with Lauren Shepard from Shelton Brothers Importers 5:00 to 7:00 pm

**MONTHLY RED WINE**

2009 Dehesa del Lenguar  
 Toro, Spain  
 \$8.99/btl. \$91.70/case

The Toro DO is tucked away in the western part of the Castilla y León region in the Central-western part of Spain. Toro is a quaint, historic, rural region that produces amazing wines from the Tempranillo grape, known as Tinto de Toro in this area. The local city of Zamora is known for beautiful architecture, great restaurants and now, great wines. In 1987 four wineries established the Toro DO, and since then, this region has developed tremendously with the help of visionary wineries and importers catching on to the secret of the region. Toro is warm and produces jammy wines with medium to full body, flavors of ripe cherry, dark plum, and boysenberry that are accented by dusty minerality and sun dried flowers.

**MONTHLY WHITE WINE**

2010 Terranoble Sauvignon Blanc,  
 Maule Valley, Chile  
 \$8.99/btl. \$91.70/case

Since 1993, the Elgueta family has been producing wines from the Central Valley of Chile. The majority of their wines are sourced in the Maule Valley, with some of their cooler climate varieties like Sauvignon Blanc being grown in the Casablanca Valley. The Maule region is one of the largest and oldest in Chile and happens to produce some very undervalued wines. The combination of old vines, dry-farming, and well drained soils contributes to the complex and well balanced wines of the region. The Viñedos Terranoble Sauvignon Blanc blew us away with its purity, rich texture, and fresh aromatics. Classic Sauvignon Blanc flavors of tart lemon, tangerine, fresh cut grass and a tropical fruit twist. No oak, just delicious, balanced, zippy Sauvignon Blanc from a great producer in Chile.

**FEATURED ARTISAN SPIRIT**

**Leopold Bros. Fernet, Denver, CO**

Fernet is very popular with the sommelier crowd. It offers dark, bitter flavors extracted from herbs, spices and time in barrel. The perfect digestif!  
 \$31.98/btl. (750ml bottle)

**FEATURED CRAFT BEER**

**Upslope Foreign Style Stout, Boulder, CO**

A spectacular limited release offer from our friends at Upslope. Originally brewed to celebrate the first year of the brewery.  
 \$9.99 (6 pack)



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Follow us @AskASomm on Twitter!

We can help you with questions pertaining to beer, wine and spirits, plus food pairing!

**2011 Ch. La Grave d'Arzac**   
Bordeaux, France  
\$9.99/btl. \$101.90/case

Xavier Jaubert is a fifth generation producer of quality Bordeaux wines. His winery is situated in the Graves, just outside the town of Bordeaux which is known as the birthplace of Claret. For many years while the Medoc was still marshland, this was the heart of wine production in Bordeaux. Red wines dominate the area, but there are some fantastic dry white and sweet wines produced here. D'Arzac is a traditional blend of 80% Semillon and 20% Sauvignon Gris, with both varieties planted on the gravelly soils that name the region. La Grave d'Arzac is produced with freshness and forward fruit flavors in mind. Meyer lemon, green apple, lanolin, stones, and delicate herbs mark the character and style of this tasty, dry white wine.

**2010 Il Pertico Pinot Grigio**   
Vigneti delle Dolomiti, Italy  
\$10.99/btl. \$112.01/case

This is a brand new arrival to the Colorado market and will be one of our staple Pinot Grigio offerings moving forward. This lovely and talented brother and sister team have now taken over from their parents and are taking this historic winery to new heights. Ivan focuses on the enology and winemaking and his sister, Ines travels the world marketing and promoting the family brand. The winery is situated in the heart of Alto Adige, which is perhaps the most stunning valley in all of Italy. 95% of the wine produced in this region is DOC level, so quality is extremely high. This Pinot Grigio shows flavors of fig, melon, peach, and pear, with wet stone and fresh white flowers. Outstanding Pinot Grigio!

**2009 Willm Gentil**   
Alsace, France  
\$13.99/btl. \$142.70/case

Gentil is a word used in Alsace to describe an unregulated, older designation for a blend of the classic varieties from the region. Typically a Gentil blend will have a minimum of 50% of the four noble grapes (Riesling, Pinot Gris, Gewurztraminer, and Muscat), otherwise the style is called Edelzwicker. This particular wine is a blend of 30% Riesling, 30% Pinot Gris, 30% Pinot Blanc, and 10% Muscat. The Riesling serves as the acidic structure of the wine, the Pinot Gris gives weight and power, the Muscat and Gewurztraminer contribute the aromatics and spice, and pinot Blanc lends supple texture. The nose is wildly aromatic, with big white peach, apple, and pear flavors on the palate, and a slightly off-dry, mineral driven finish.

**2010 Domaine Skouras Roditis-  
Moscofilero**   
Peloponnese, Greece  
\$9.99/btl. \$101.90/case


The wine culture of Greece has imparted tremendous influence on modern day wines. After all, the Greeks brought vines and winemaking knowledge with them all over Europe. With thousands of years of experience, they have amazing resources that are being rediscovered by talented winemakers at top wineries. The Skouras winery is relatively new to the Greek wine scene and was established in 1986 by Dijon-trained oenologist George Skouras. The Skouras white is a combination of Roditis (70%) and Moscofilero (30%) blended together and produced in stainless steel for freshness. Relatively bright with high acidity, this lively and aromatic white wine is an ideal match for the briny characteristics of seafood. Try this delicious white with grilled shrimp or scallops and a touch of lemon and olive oil.

**2010 Tami Grillo**   
Sicily, Italy  
\$11.99/btl. \$122.30/case

Arianna Occhipinti is the sassy, young renegade winemaker from Sicily. As the niece of Giusto Occhipinti of COS winery, she has been exposed to viticulture and wine production at an early age. She released her first wine at the age of 21. Since then she has exploded into the market with her biodynamically farmed, traditional varieties from the central-southern area of the island. Indigenous grapes like Grillo, Nero d'Avola, and Frappato have been her focus, and her wine making style bears wines with aromatic intensity, purity, and classical style. The Tami wines are her moderately priced wines that offer amazing quality and depth at a value price point. This is definitely a winery to watch in the future!

**2009 Roche de Bellene, Bourgogne  
Blanc**   
Burgundy, France  
\$19.99/btl. \$203.90/case


We are super proud of this new offering... As noted in the Roche de Bellene Pinot Noir write up offered in this same newsletter, this Chardonnay is remarkable. In the hands of a very talented winemaker, Nicolas Potel is back with these awesome new wines of Maison Roche de Bellene. He is working with many of the same fruit sources he used while making wines under his own label, however, these wines show more concentration and better finesse. All of his vineyards are organically farmed and this Chardonnay comes from a few 45+ year old parcels which is unheard of with Bourgogne Blanc! We have decided to offer both the 2009 Chardonnay and Pinot Noir because we are so excited with the arrival of Maison Roche de Bellene.

**2009 Calina Carménère**   
Valle del Maule, Chile  
\$8.99/btl. \$91.70/case

Carménère has made a miraculous comeback in the world of Chilean wine. It has taken years to sort out varieties in the vineyards in order to identify grapes and specific times to harvest. With more organization on the agricultural side, the market is seeing an explosion of quality like never before. Thanks to foreign investment, the Chilean wine trade has grown and developed tremendously in the last 10 years. We are now able to offer wines like Calina Carménère that offer awesome depth of flavor without the green, under-ripe tones of wines in the past. This value red wine is loaded with rich, ripe plum, black cherry, sage, spice, vanilla, and toast. A fantastic forward flavored wine that shows restraint, balance, and class. This is the best \$9.00 Carménère I can recall tasting in years.

**2010 Allamand Cabernet  
Sauvignon**   
Mendoza, Argentina  
\$11.99/btl. \$122.30/case


This is an amazing value and offered at a price much lower than our normal shelf price. We jumped on the last 20 cases of this gem before it is gone. Don't wait to stock up on this fantastic single vineyard Cabernet Sauvignon from Argentina's Uco Valley. At 3,990 feet above sea-level, the Vista Flores vineyard receives the sunshine necessary to get grapes ripe, while the winds and water sources from the Andes maintains help to maintain a stable and healthy growing environment. The vineyards are farmed organically with the utmost care to ensure quality fruit. The texture of this Cabernet is softer than one might expect from this variety, however, it delivers all of the rich, powerful fruit and oak flavors that make Cabernet Sauvignon such a popular wine.

**2010 Joan d'Anguera Garnatxa**   
Montsant, Spain  
\$15.99/btl. \$163.01/case

The De Maison portfolio is at the top of my list of favorite importers. Every time Holly Wing comes to town for a tasting we get a little giddy and excited at the store. She brings us amazing stuff, with soul, inspiration, and value. These wines are hand selected by André Tamers, who visited the store and hosted an in-store tasting last year for our customers. He has built a collection of amazingly unique, exciting, and authentic selections. This Garnatxa (Grenache with a Catalan twist) is grown in the Montsant DO of Spain, which surrounds the area of Priorat and differs in both soil and style. Montsant Garnatxa is bold, edgy, and has a pristine red fruit character with a hint of dark mineral and floral spice.

**2010 Domaine Fond-Crozes**   
Côtes du Rhône, France  
\$9.99/btl. \$101.90/case

For those who enjoy easy drinking, delicious red wines, this is a slam-dunk for everyday food and wine situations. A soft oak profile, rich red fruit tones, elegant texture, and a clean finish make this wine perfect for a case purchase. We have supported the Fond-Crozes winery for years, but this 2010 vintage really offers an outstanding combination of full-flavored fruit structure with bright acidity to balance. The blend is a combination of Grenache and Syrah, which is not uncommon in the Southern Rhone Valley, but this wine seems to find the perfect balance between the two grapes. Sundried strawberry, blackberry, violets, smoke, and garrigue herb tones work harmoniously to offer a truly great value Côtes du Rhône with dusty mineral notes, and a hint of vanillin spice.

**2010 Chateau Vieux Meyney**   
Bordeaux, France  
\$13.99/btl. \$142.70/case

It has been a joy to taste all of these great vintages from Bordeaux recently. Both 2009 and 2010 are perhaps just what the doctor ordered to get Bordeaux wines back on track with the wine buying community. We still see an amazing demand for the classified wines, even with the challenges associated with sourcing product nowadays. This Vieux Meyney is located on the edge of the Fronsac region – the right bank of Bordeaux where Merlot dominates and thrives in the clay-rich soils. Designed for early enjoyment, the Meyney is aged in stainless steel tanks, but still offers tremendous texture and depth of flavor. Bright, bold plum and dark cassis work harmoniously with olives, roasted coffee, and a subtle herb scent.

**2009 Roche de Bellene, Bourgogne  
Rouge**   
Burgundy, France  
\$19.99/btl. \$203.90/case

Roche de Bellene is the latest project by the über-talented, Nicolas Potel. As the son of Gérard Potel, the longtime winemaker at the famous, Domaine de la Pousse d'Or in Volnay, Nico is a very gifted wine professional. After experiencing financial difficulty with his own label, he has regrouped and reloaded with Maison de Bellene and is certainly a winery to watch in Burgundy. The name comes from "Belenos," the ancient Gallic god of sun and beauty. As you may have noticed, we are featuring both the Chardonnay and Pinot Noir this month because they are amazing for the price. I am constantly searching for under \$20 Burgundy to offer and this is a home run in both flavors. Spectacular fruit sources, a touch of new oak for structure and spice, and this Pinot Noir is rocking!