

Stu's Picks Wine Club July 08, Selections and Notes

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Club Pick's for February 2008: Chataeu St. Jean 2005 Chardonnay Durell Vineyard, Sonoma Valley

The Vineyards

The celebrated Durell Vineyard is located in the northwestern corner of Sonoma Carneros—a cool growing region noted for its highly acclaimed Chardonnays.

Winemaking

Classic winemaking techniques of barrel fermentation and *sur lie* aging are used for this Chardonnay. Clonal selection played an important role in the final blend, with both Clone 5 and Clone 15 being used. After complete malolactic fermentation, the wine spent 14 months in 100% French oak (53% new). The wine was given an additional 7 months of bottle age prior to release.

Winetasting Comments

Pleasing aromas of melon and mango are found on the nose of this Chardonnay. A rich entry starts the palate with flavors of pineapple, honeydew melon and honey. The wine is mouth-coating with a note of almond oil, and finishes with a pleasing minerality.

Harvest Date

September 26 to October 2, 2005

Alcohol

14.2% by volume

Bottled

January 2007

Release

July 2007

Case Production

968 cases



Mas des Bressades 2005 Cabernet / Syrah

Vintage: 2005

Producer: Cyril Marès <http://www.masdesbressades.com/>

Variety: 70% Cabernet, 30% Syrah

Country: France

Region: Costières de Nîmes

Background

Mas des Bressades is considered by many as the top estate in Costières de Nîmes, located 35 miles southwest of Châteauneuf-du-Pape, on the western side of the Rhône. It is run by Cyril Marès and his lovely wife Natalie Blanc, who owns the adjacent estate, Mas Carlot. The Cabernet-Syrah is one of our most sought after. The Cabernet vines are 65+ years old while the Syrah vines are in their 30's. The yields for this cuvée are never higher than 37 hectoliter per hectare. This cuvée is aged completely in new oak for up to 13 months. This wine displays penetrating black fruit and spice.

Contact: rks@robertkacherselections.com



To Order Call: 410-356-3844



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Club Pick's for February 2008: Additional Selections

Pascual Toso Malbec 2006

Vintage

Hand-harvested between March and the first week of April.

Vineyard Location: Its originates in Las Barrancas estate, located in the district by the same name in the Department of Maipú.

100% Malbec Varietal. This wine making process starts with a maceration that takes 4 days at 8°C. Then selected yeasts are added and fermentation develops at 25-28°C during 10 days; then it is left for maceration for 10 to 15 additional days, until its tannic structure allows it and then it is transferred to stainless steel tanks. Once the malolactic fermentation is complete, the wine is aged in stainless steel tanks for 12 to 14 months. Approximately 30% of this wine is aged in French oak barrels for ten months to develop more complex notes than the varietal notes of the original grapes.

After that the wine is bottled, where it will rest for four months before coming out to the market.

Tasting Notes

Deep red color with violet tints. Coffee, violets and blackberries aromas are felt in the nose, which integrate with spices giving a medium-structure harmonic wine impression.

Long and rich finish with touches of oak and vanilla.

Recommended to match pasta and red meat with light sauces.



Domaine: **Bear Boat Winery**

Vintage: 2004-5

Producer: BearBoat Winery, Healdsburg, Calif Russian River Valley

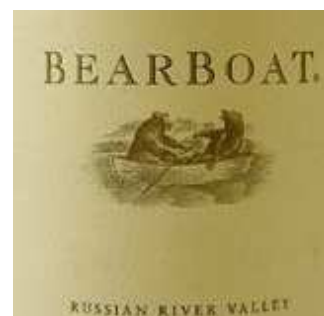
Variety: 100% Chardonnay

Country: USA

Region: Sonoma, Russian River Valley

Background

Ample cedary shadings adorn sweet fruit. Creamy mocha notes layered over pie-cherry and stawberry flavors give the palate an almost milkshake quality. Then the wine switches gears and the cedary element takes over. Crisp with a spicy finish. Match with spicy fare, seafood or grilled white meats.



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Questions or comments? E-mail us at mail@mrcharlesmarket.com or call 410-356-3844

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