

Stu's Picks Wine Club
Friday July 11th 3pm-6pm
Tasting Selections and Notes

Let us Cater Your Next Event

Club Pick's for July 2008:

2006 Cono Sur Casablanca Valley Chardonnay Visión, 100% Chardonnay

Medium straw color, with a tight nose of ripe apple-pear; follows through and expands on the palate with undertones of pine, lime and a certain herbaceousness; Full bodied, rich and ripe, with good cut and length and excellent intensity. Well worth the price tag.

Food Pairings

Appetizers such as; crab cakes, escargots that are sautéed with garlic, chicken or goose liver pate's Egg dishes like Frittata and cheese Soufflé' Smokey bacon Roasted game hen, pheasant or rabbit macaroni and cheese, pasta with alfredo, clam, seafood or cream sauces and cheese pizza Chicken prepared in butter, cream or white wine sauces · Roasted, baked, broiled or fried chicken, chicken pot pie, chicken marinated in herbs and grilled Avocado based dishes, glazed carrots, corn on the cob, sautéed fennel, roasted garlic, baked or mashed potatoes, cream spinach, squash, sweet potatoes and tofu



2006 Cono Sur Central Valley Pinot Noir, 14% alc.,

Clean ruby garnet color and very tight on the nose, gradually opening to give a little preview of the medium full bodied black cherry and plum flavors with dark mineral undercurrents; good now, but this has the depth, tannins and acids to develop for at least a year or two. An hour's worth of air helps this out, so some time in a decanter can't hurt at all; all in all, a good everyday Pinot Noir.

Food Pairings

Rich fish like tuna, salmon, mackerel or mahi mahi either grilled or covered in hearty sauces. I would even say scallops in cream sauce or calamari with marinara. Roast beef, steak, brisket, meatloaf, hamburgers. Rotisserie or Grilled chicken most Poultry grilled, fried, Rotisserie (Pinot Noir is probably the best wine to serve during a Thanksgiving meal), Pasta, Vegetable or meat lasagna or risotto. Chef or Cobb salads. Mild, firm cheeses like Swiss or Gouda. Hard cheeses like Parmigiano or Romano and savory cheese like Cheddar. Hearty Soups and Stews



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Stu's Picks Wine Club July 2008, Wines of the Month

Chateau Grande Cassagne, Costieres de Nimes, Rose

Producer: Château Grande Cassagne

Wine: Rosé

Country: France

Appellation: Costières de Nîmes

Wine Type: Rosé

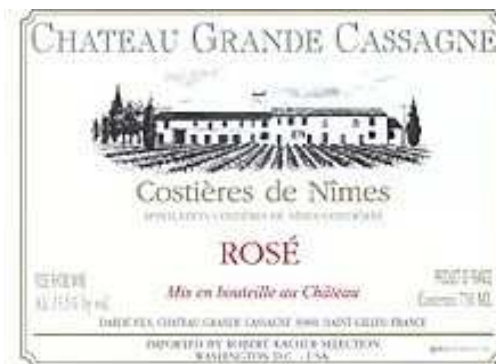
Primary Varietals: 45% Grenache, 45% Syrah, 10% Mourvèdre

Rosés are crisp and refreshing and takes your mind off the stifling heat, at least until you finish your glass.

Château Grand Cassagne always seem to produce excellent wines that are also great values, and their Rosé has been a summer staple. Opening with pleasant aromas of strawberries, raspberries and candy apple, this pink wine is dry, clean and crisp, with tart, ripe fruit flavors of apples and red currants, and finishing nice and neat.

Food Pairings

Adding to their appeal during the summer, pink wines also pair well with a variety of summer dishes such as Barbeque, Chicken Salad, Tuna Salad, Coleslaw, Egg Dishes, Omelettes, Quiche, Thai food and the like, Grilled Halibut, Sauteed Sole, BLT, picnic foods, Cold Salads.



Toasted Head Russian River Chardonnay 2006

COMPOSITION: 100% Chardonnay

VINTAGE: 2006

APPELLATION: Russian River Valley

BOTTLED: July 2007

RELEASE DATE: January 2008

Alcohol 13.9 %

WINEMAKER'S NOTES

The nose offers toasty, creamy aromas with fresh pear, peach, and Honeycrisp apple scents with hints of butterscotch, vanilla bean, and cinnamon/nutmeg. On the palate, the wine boasts a full, creamy texture and rich pear tart flavors, spicy, clove-y oak tones, and a pronounced streak of minerality, enlivening the clean, crisp finish.

Food Pairing

Toasted Head Chardonnay Goes Great with Rotisserie Chicken, Eggplant Parmigiana, Grilled Chicken Breast, Salmon and Maryland Crab Cakes . Great matches include lobster, crab cakes, shrimp, grilled fish, creamy soups, and fettucine Alfredo. Most simply, you can enjoy Toasted Head Chardonnay with a good sourdough baguette and creamy Brie.



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