

Stu's Picks Wine Club
June 13th 2008 4-6pm
Tasting Selections and Notes

Let s Cater Your Next Event

Club Pick's for June 2008:

2005 Placido Rosso di Montalcino , Italy New. Excellent Surprise

Varietal: Brunello, Sangiovese.

Dried cranberry/cherry aromas lead to a smooth easy drinking red with perfect ripeness and lovely cherry fruit. It has good acidity and pleasant brightness as well. The finish has balanced tannins and more cherry flavors. Great wine from a great vintage that's a great value. Trust me, try one today. After careful hand selection, the grapes are vinified by highly-skilled winemakers. Placido Rosso is an ideal selection for pastas with red sauces, grilled seafood and spicy cuisine.

Brancott Sauvignon Blanc 90 pts Marlborough, New Zealand **Great Value!**

Aroma & Palate

The wine is light straw in colour with green highlights. Aromas of ripe capsicum, gooseberry, and grapefruit dominate with tropical fruit notes apparent. This wine displays full fruit intensity. The ripe capsicum fl avours meld well with gooseberry and supporting mango and passion fruit fl avours. A well-balanced wine showing the lively, crisp acidity associated with this style.

Cellaring and Food Matching

This wine can be matched with grilled oysters, barbecued prawns or salmon, and poached white fi sh with fresh green salads containing parsley, pepper or lemon. Mediterranean and Turkish dishes with hummus, olives and feta will also match well. Though made to drink while young and vivacious, this wine may be cellared for up to three years to develop further complexity.

No 1 selling Sauvignon blanc in the World

J. Lohr Estates 87 pts Riverstone Arroyo Seco, Chardonnay **Elegance and Value.**

This bottling of Chardonnay, from one of the best white wine sites in Monterey, has kept its quality as well as its price over the years. Dry and zesty in acidity, it has a firm, stony minerality that underlies the apricot white peach and grapefruit juice. Shows real elegance at a fair price.

Winemaker's Comments

A youthful, brassy yellow color with moderate depth. The aromas are of nectarine, peach pie and apple--combined with the perfumed vanilla and toasted oak bouquet from barrel --creating an elegant Chardonnay from Monterey's Arroyo Seco AVA. The flavors are very clean, with peach, nectarine and citrus with subtle butter and vanilla toastiness, producing layers of complexity with an excellent balance of fresh fruit acidity and palate weight. This wine is ideal for pairing with oven-roasted chicken, Dungeness crab or cream-sauced pasta dishes.

Seven Daughters Red, New! California, Vibrant!

Seven Daughters is a blend of seven carefully chosen grape varieties, crafted together into a sophisticated yet fun wine. Aroma: the intense aromatics offer several pleasant surprises; the nose lends blackberry, soon following lavender and vanilla begin to show

Taste: this smooth and intriguing wine shows exuberant fruit flavors; it opens with succulent red fruit ranging from blackberries and dried cherries; the presence of Syrah compliments the wine with a closing note of peppery spice, for a memorable finish

Grape Varieties Used: Merlot, Cabernet Franc, Cabernet Sauvignon, Zinfandel, Syrah, Carignane and Sangiovese

Food Pairing:

To Order —Email mail@mrcharlesmarket.com —call at 410-356-3844 / Fax at 410-363-9140



Stu's Picks Wine Club

May 10th 2008, Additional Selections and Notes

Chateau Grande Cassagne, Costieres de Nimes, Rose

Producer: Château Grande Cassagne

Wine: Rosé

Country: France

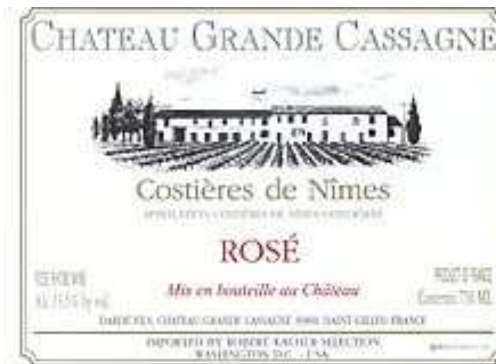
Appellation: Costières de Nîmes

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 is one of my favorite estates as they 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. Adding to their appeal during the summer, pink wines also pair well with a variety of summer dishes such as barbeque, chicken salad, coleslaw and the like.



2005 Grand Estates Merlot

One of 67 Best American Wines \$15 and under - *Food and Wine*

Tasting Notes

"This complex, artisanally crafted wine offers classic Merlot spice, ripe cherry fruit, and cocoa aromatics which persist on the palate. The balance of wood and black fruits creates a velvety, seductively smooth finish."

-Ray Einberger, Winemaker

Vineyards

- Grand Estates Merlot is harvested from vineyards located predominantly on the Horse Heaven Hills (which contributes texture and body) and the Wahluke Slope (for aromatics and complexity.)
 - Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
 - Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigated.
 - The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast-facing slopes.
Blend: 94% Merlot, 5% Cabernet Sauvignon, 1% Cabernet Franc



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