



Fine Wines by Liquor Select



e-newsletter
April 2009



ITALY

Without a doubt, for those of us who love the really good things in life, Italy is one of the most revered places on earth; cherished for its art, history, cities, people, landscapes, food, and of course, wine. In this issue, we have an embarrassment of riches from this magnificent country to tell you about and we will explore it from one end to the other, from Piedmont and the

Veneto in the north, down through Tuscany, all the way to Sicily. Perhaps France can rival it for the variety of exceptional quality wines that it produces, but there is something special about Italy's best, an energy, a unique power and depth, an affinity for food, and endless intriguing nuances that keep you enchanted all the way to the bottom of the bottle.

As well, we will check out a few French masterpieces, new offerings from Argentina and Chile, and even some new beers from Belgium. For the whisky fans out there, we are now offering you a chance to taste different Scotches every Sunday afternoon to broaden your experience and help you choose your next bottle. Don't forget to join us for our regular wine floor pours every Friday and Saturday afternoon, and be sure to check out the notice below!

SOMETHING NEW FOR SCOTCH LOVERS!

Would you like to try before you buy?

Starting April 5th, we will be offering a selection of Scotches available for you to taste every Sunday between 2-5pm. The whiskies are from our vast Scotch section and will change every week. Join us this Sunday to try:

Highland Park 18yr \$109.99

Bruichladdich Full Strength
\$89.99

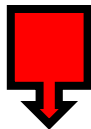
Scapa \$58.99

The Ileach \$50.99

Glenmorangie Nectar d'Or
\$79.99

Plus a bonus:

Navan Vanilla Cognac \$48.49



Hear Ye! Hear Ye!

Let it be known that we are once again offering you, our cherished customers, a chance to join us for our next Staff Education Evening. Brett Norrie of Empson Wines will be here to educate us on a variety of grapes.

So....The first 20 people to email me back will win two places at this laid back, informal and fun event!

When : Tuesday, April 7th

7pm

FEATURE:

TENUTA SETTE PONTI

The Sette Ponti group is one of Italy's leading premium wine producers. The invention of Dr. Moretti, with the help of famous wine consultant Carlo Ferrini, the company has grown to include three separate wineries in Italy, (central Tuscany, Maremma on the Tuscan coast, and Sicily) each one producing small quantities of exciting, modern, and very sophisticated wines.

Tenuta Sette Ponti's inaugural creation was Crognolo, first released in 1998, a blend of 90% Sangiovese and 10% Merlot that yields an elegantly stylish wine of fruit forward lushness. The estate next produced what has become its most famous wine, Oreno, a superb blend of Cabernet, Merlot and Sangiovese that is a benchmark of consistency for top-end Italian wines. Then, in 2000, Dr. Moretti acquired a property in the southeast corner of Sicily where the island juts into the Mediterranean like a peninsula. The estate, which he named Feudo Maccari, extends over 250 acres and includes plots of 40 year old Nero d'Avola vines. The Feudo Maccari lies just over a mile from the sea, and basks in a dry, sun drenched climate with cooler Mediterranean winds that moderate the heat and aerate the grape clusters. The wine produced from this estate's Nero d'Avola vines is called Saia, a soft but deeply powerful expression of the grape that many writers, including Jancis Robinson, consider to be among the best grapes in the world.

These wines are not inexpensive by any means, but compared to what you will pay for wines of the same consistent outstanding quality, they are a steal.



SETTE PONTI ORENO 2006 IGT TOSCANA \$91.99

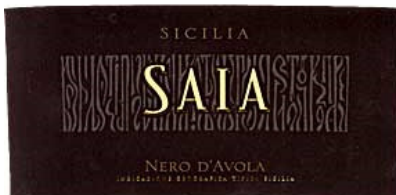
WINE SPECTATOR 96 POINTS

"Shows loads of black licorice, blackberry and toasty oak. Full-bodied, with supersilky tannins and a long, long finish. Has wonderful concentration and balance. Structured. Cabernet Sauvignon, Merlot and Sangiovese."

SETTE PONTI CROGNOLO 2006 IGT TOSCANA \$39.99

WINE SPECTATOR 92 POINTS

"Offers very, very pretty aromas of crushed berry and green coffee bean. Full-bodied, with super well-integrated tannins and a polished, caressing mouthfeel. Why wait? Sangiovese and Merlot. Drink now through 2012."



FEUDO MACCARI "SAIA" NERO D'AVOLA 2006 \$39.99

WINE SPECTATOR 92 POINTS

"This has subtle aromas of blackberry, mineral and lavender. Full-bodied, with soft, silky tannins and a long, flavorful finish. A succulent red. All in the right place. A classy wine. Drink now."

MORE ITALIAN TREASURES

THE VENETO

CORTE SANT'ALDA

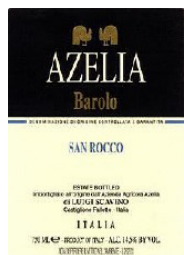
Located in the foothills of the Lessini Mountains near Verona in northeast Italy, Corte Sant'Alda is quickly becoming one of the rising stars of the Veneto, producing profoundly lush and polished Amarones, Ripassas and Valpolicellas. Owner Marinella Camerani is uncommonly dedicated to producing great wines in a bold, new wave fashion from her 100% Certified Organic vineyards. The wines are all made from the classic blend of Corvina, Rondinella and Molinara grapes with the vines averaging about 25 years of age. The grapes are hand-harvested, aged in large oak fermenters using only wild yeasts to promote individuality among the wines and then aged in a mix of oak and cherry barrels. For the flagship Amarones, the grapes are air-dried for several months on racks, a process that yields a small amount of richly flavoured juice, redolent with floral, dried fruit, and chocolate notes.

CORTE SANT'ALDA AMARONE 2004 \$114.99
CORTE SANT'ALDA RIPASSA "CAMPI MAGRI"
2005 \$44.99



PIEDMONT

Across the top of Italy from the Veneto, on the northwest edge of Italy, lies Piedmont, a marvelous land of mist-covered mountains, truffle-hunting pigs and Barolo, one of the most powerful and age-worthy, yet complex and ethereal wines anywhere. With a virtually unbroken string of excellent vintages running back to 1995, Barolos are on a roll, and the newly released '04s are definitely worthy of cellar space.



AZELIA BAROLO "SAN ROCCO" 2004 \$109.99

WINE ADVOCATE 95 POINTS

"an explosive, structured wine bursting with black cherries, violets, menthol and tar. Full-bodied and ample on the palate, it possesses outstanding balance and an utterly engaging personality that makes it an absolute joy to taste"

PAOLO SCAVINO BAROLO "BRICCO AMBROGIO" 2004 \$114.99

WINE SPECTATOR 93 POINTS

"Rich and ripe for the vintage, with lots of plum, nectarine and rose bush aromas. Full-bodied, with a solid core of ripe fruit and velvety tannins. Long and fruity. This is the third vintage of this single-vineyard wine and it's getting better and better. Best after 2012. 600 cases made."

PAOLO SCAVINO BAROLO 2004 \$72.99

WINE SPECTATOR 91 POINTS

"Aromas of ripe strawberry, plum jam and cream lead to a full-bodied palate, with round, velvety, chewy tannins and a tight, fruity aftertaste. Needs time to open. Very pretty. Best after 2011. 1,550 cases made."



TUSCANY

Arguably the most romantic region in the whole country, Tuscany lies in west central Italy, with historic hilltop towns looking down over a rolling landscape of cypress trees, olive groves, and vineyard after vineyard all the way down to the sea. Although it has a quaint, rustic image, Tuscany is home to some of the most progressive winemakers in the world, whether they are carrying on the tradition of crafting ageless Brunellos or innovating with different grape varieties and styles, and planting in new areas like Bolghieri and Maremma, to create the "Super-Tuscans" as Setti Ponte and Tua Rita do.



TUA RITA "GIUSTO DI NOTRI" 2006 IGT TOSCANA \$97.99

ROBERT PARKER 96 POINTS

"The estate's 2006 Giusto di Notri is another weighty, powerful offering bursting with tons of primary fruit. Sweet herbs, cassis and graphite swirl around in the glass, adding further complexity. Like the other wines in this line-up, the Giusto di Notri needs time to reach the full range of its potential, but it is awfully impressive even at this early stage"

CASTELLO BANFI BRUNELLO "POGGIO ALLE MURA" 2001 \$78.99

WINE SPECTATOR 94 POINTS

"Loads of blackberry and currant on the nose with hints of cooked fruit. Full-bodied, silky and refined with a beautiful structure and refinement. Goes on for minutes. Best after 2009. 7,500 cases made"



FRENCH COLLECTABLES



CHATEAU D'YQUEM SAUTERNES 2005 375ML \$599.99

WINE SPECTATOR 95-100 POINTS

"Floral, lemon, apple and cream with dried pineapple and apricot. Full-bodied, but very focused and refined. It starts slowly and then, wham! It goes on and on. Spicy, dried fruits and spices. Full-bodied, medium-sweet. So long and exciting. It is very close to 2001. We will see."

VIEUX TELEGRAPHE CHATEAUNEUF-DU-PAPE "LA CRAU" 2006 \$79.99

WINE SPECTATOR 93 POINTS

"A very grippy style, with lots of sweet tapenade, tobacco, hot stone and braised chestnut notes weaving through a core of dark currant and fig fruit. There's a nice twinge of lavender on the structured finish"



DOMAINE LA BARROCHE CHATEAUNEUF-DU-PAPE 2005 \$49.99

WINE SPECTATOR 93 POINTS

"Has a gorgeous mouthfeel, with a rich, velvety, mouthfilling texture that allows hoisin sauce, Turkish coffee, graphite and dark licorice notes to sail through the dense, lengthy finish. Excellent grip is well-embedded. Best from 2010 through 2030. 1,500 cases made"



NEW ON THE SHELF

- DOMAINE EUGENE MEYER RIESLING ALSACE 2005 (FRANCE) \$24.99
- DOMAINE LA BERANGERAIE "CUVEE MARIN" CAHORS 2005 (FRANCE) \$23.49
- JOFFRE RJ FAMILY MALBEC 2004 (ARGENTINA) \$75.99
- TEMPUS ALBA PLENO 2005 (ARGENTINA) \$36.99
- TEMPUS ALBA MALBEC 2007 (ARGENTINA) \$19.99
- YAUQUEN MALBEC 2007 (ARGENTINA) \$16.99
- CASA VIVA PINOT NOIR 2007(CHILE) \$16.99
- CASA VIVA CABERNET 2007 (CHILE) \$16.99
- CASAS DEL BOSQUE SYRAH 2007(CHILE) \$26.49
- CLOUDY BAY CHARDONNAY 2006 (NEW ZEALAND) \$36.99
- FIRST DROP "RED ONE" 2008 (AUSTRALIA) \$20.99
- MARTUE SYRAH 2006 (SPAIN) \$44.99
- VEGA REAL CRIANZA RIBERA DEL DUERO 2005 375ML (SPAIN)\$21.99

NEW BELGIAN BEER

MALHEUR BIERE BRUT 750ML \$23.99

RATEBEER.COM 97POINTS

GOLD MEDAL WORLD BEER CHAMPIONSHIPS

Michael Jackson aka The Beer Hunter

"Malheur Biere Brut is a new "World Classic"; suitable as an aperitif, dessert or digestive; strong but silky-smooth, with a powerful, dry aftertaste, very aromatic, velvety peach and rose, apricot, vanilla, orange, lemon rind, strongly bound and quietly controlled"

AUGUSTIJN 330ML \$4.79

AUGUSTIJN GRAND CRU 330ML \$ 4.99



Store Hours

Monday - Saturday 10am - 9pm

Sundays and Holidays 12pm - 7pm

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Questions or Comments? We'd love to hear from you!

Email: wine@liquorselect.com

Phone: 780 481 6868