

Notes From The Cellar (NFTC); Winepairings e-letter Feb. 20, 2008

Another crazy good Italian from Tuscany

One of the most rewarding parts of this business is discovering great wines -make sure to check out today's offer. But first we have good news for all our local Colorado wine drinkers and visitors to our great state. From The Rocky Mtn. News: *"Sunday liquor sales moved closer to winning a thumbs-up from the state Senate after a second Senate panel OK'd a bill to let liquor stores open on Sundays.*

The bill, SB 082, sailed through the Finance Committee in a 5-to-1 vote Tuesday...."

Now its up to the house to pass the measure. A similar bill died 3 years ago because of opposition from liquor store owners. This time the store owners supported the bill while opposing another measure which would have allowed wine and liquor sales in grocery chains and Supermarkets. I guess they figured they have to give somewhere to protect their own interests. So much for free enterprise....As I wrote in this newsletter in the past, the consumers are fighting a powerful monopoly. It is a tough battle , trying to change our archaic liquor laws, but looks like we are finally starting to get some results. This is the first major reversion to Colorado liquor laws since prohibition ended in 1933. Keep up the pressure on your representatives and maybe one day we will be able to buy a real beer or a bottle of wine at the grocery store. At least the visiting tourists that contribute so much to our economy will be able to purchase a bottle of wine after skiing on a Sunday. Now if we could only bring in a decent bottle to our favorite restaurants

OK onwards to today's wine deal:

Stebbi Casole DOC 2005 \$24-

This Super-Tuscan comes from a small family operation near Sienna. It's one of these rare small production wines that I am fortunate to encounter every once in a blue moon. After tasting a sample of it, I ordered it directly through the importer. By the time the wine arrived some 5 months later it had some additional bottle time which made it seem even smoother, a superb effort. While the wine is modern in style, The Montovani family Still uses traditional methods such as harvesting the grapes using wicker baskets. Production was 750 cases, so this is truly artisan small production. The 2005 is a beautifully balanced wine: rich yet elegant. The predominant dark fruit flavors remind you of a home made plum jam combined with smoke nuances and a whiff of tar. While this is drinking beautifully now, it has a solid back bone of smooth tannins which will contribute to the long term development of this wine. Like all great Tuscan wines it has a nice core of minerals on the finish. I have tasted many wines from that part of the world at two to three times the price that weren't close in quality. A great choice for hearty dishes, stews or a nice plate of cured meats, salami and cheeses . The grape composition is 80% Sangiovese with 20% Merlot enjoy it now or watch it develop over the next few years, though I am convinced it will easily be drinkable for another 5-6 years beyond that, but I honestly doubt that it will stick around once you try it.

Events:

Denver Restaurant week is almost here !

What has quickly become an annual highlight for many foodies around Denver is back. February 23-29. This year we have 165 restaurants participating. The mile high price \$52.80 for 2, will get you a fine meal at some of Denver's best restaurants. Details : <http://www.denver.org/denverrestaurant/>

Thanks again for all your support and referrals, tell your friends, Cheers ! Paul David, Chief Fermented Grape Taster.

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Please note that **you must be at least 21 years old** to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.