



Your Source of Wine for Every Occasion

Notes From The Cellar "NFTC" Newsletter April 01, 2009

 Forward to a Friend

Barolo 2004 Fire Sale!

This is not an April Fools day joke. I was half way to writing a new NFTC when I got a call from one of our distributors with yet another close out offering. When presented with an opportunity such as this you need to act fast -it's the old you snooze you loose. So with full "Stop the press mode" lets get to it.

Many of you know that I love a good Barolo. Considered by many wine aficionados to be some of the most fascinating and age worthy wines on the planet. It is also generally accepted that the 2004 vintage in Piedmont is a classic; simply one of the finest and the last great vintage to be released. (the 2007's which have not been bottled yet are expected to be the next great vintage).

For me the major problem with the vintage was with the pricing. Barolos are never cheap -they are labor intensive, production is minuscule, and the wines require extra care to make -both in the vineyards and cellar. When compared to the price of other famous age worthy wines they are overall a relative value. Yet with the release of the 2004's at a time when the \$ was low, as well as the pre. recession era - prices kept escalating. I tasted today's wine on multiple occasions over the past year and a half. The wines were to be priced at mid 80's; great wine yes, but expensive. I was hoping that maybe down the road as additional vintages get released, I may have a crack at lower prices. Then came the recession and I noticed several retailers around the country offering this just below \$60 At that price point the wine was much better value and yes their inventories got snapped up. When I got my offer today, I could only guess that his was one of those decision to move remaining inventory regardless of cost.

I was only happy to oblige. After all, these are not the regular bottling. These are the single vineyard offerings from 2 of the most famous vineyards in the region. The finest of the finest from this estate. At less than 1/2 price from one of the finest vintages on record -wow! It's been at least 12 years since I have seen prices like these....

\$\$\$ Today's Wine Deal \$\$\$

It is the quality that counts -while the price is almost unbelievable, these are age worthy wines which will continue to improve for 10, 15, and even 20 years -unquestionably befitting to receive our "collector corner designation"

Collector's Corner:

Francesco Rinaldi has always been considered a solid traditional Barolo producer. Not yet a household name in the US but known to aficionados -an insider's wine available in small quantities, which knowledgeable drinkers like to keep quite about while they try to secure a few bottles. Over the past few years, I have been fortunate to drink some of the wines that were produced at this house from the early and mid 1980's -they were classic! complex and majestic examples of mature Barolo. What's even more impressive is that the wines produced here of late are even of a higher quality level. Simply put the state is on a roll, just the kind of wine where you will get so much more bang for your \$ than the more well known names.

The Cannubi vineyard is arguably the more well known -according to local lore originally planted by the Romans over 2000 years ago. It is highly praised for it's captivating aromatics. Yet the smaller Brunate at higher altitude, has been known to produce some exceptional wines. I have tasted both of the 2004 Rinaldi wines side by side on multiple occasions, and while they have both received 92 points from Galoni in Parker's Wine Advocate, I have preferred the 2004 Brunate every time. I would agree with the Score of the Canubi yet the complexity and structure of the Brunate bump the score in my book to 94 points. You can't go wrong with either but I put my money on the Brunate.

FRANCESCO RINALDI Barlo Canubio 2004 close out **\$32/bot.** (orig sugg \$85)

Wine Advocate # 179 Oct 2008 Antonio Galloni :
The 2004 Barolo Cannubio possesses virtually the same amount of weight and density as the Brunate which is hard to believe. In fact the wine remains incredibly primary, with virtually no development. With time in the glass some fruit emerges but the tannins remain imposing. A slight note of floral lift on the finish is one of the only clues that this is a Barolo from the Cannubi vineyard. Anticipated maturity: 2014-2029.



FRANCESCO RINALDI Barolo Le Brunatte 2004 close out price: **\$32-**
(orig sugg. \$87)



Wine Advocate # 179 Oct 2008 Antonio Galloni :
There is notable clarity and detail to be found in the 2004 Barolo Le Brunatte. The wine possesses lovely density and richness, with very typical balsamic aromas and flavors that swirl around the dark fruit. This shows terrific purity and balance, yet the firm style will require quite a bit of patience. Anticipated maturity: 2014-2034.

**Thanks for all your support and referrals.
Tell your friends, share the wine, & spread the good vibe. 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.