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Notes From The Cellar "NFTC" Newsletter  
*June 02, 2010*

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### Summer Wines -a Rose, and some kicking Whites -my top value picks

***"Summer's here and the time is right for racing in the streets" -B. Springsteen***

Well I guess I could have stated with the old "Summertime and the living is easy .." but we used this one a couple of years ago, and things don't seem so easy now days. There is a sense of grittiness in the air, somehow with this economic funk, oil spills in the gulf and political dissatisfaction.

The solution: let's have some fun! I wanted to feature some **solid inexpensive but good wines for you to stock up on**. The kind that are easy to share on the deck with a bunch of friends. Kind of remind me of the old days when the E St. ruled, so here are a few to keep on hand:

#### **\$\$\$ Today's Wine Deal \$\$\$**

## **OLIVARES Rose 2009 from Jumilla Spain**

**\$11.50/bottle, or \$11-/ bottle- with our cash discount** (checks are ok)

**Save on 6 bottles or more : \$11.00/bottle, or just \$10-/ bottle- with our cash discount** (checks are ok)

Ah, nothing like a good cold rose on a hot weekend afternoon -The key is to find one that's fairly dry but that still has ripe fruit and nice acidity so it goes down smooth with everything; from grilled sea food to salads, chicken; BBQ, cheeses or anything else you may find at your picnic. To help with the pocket book I wanted to find one that's inexpensive, yet it had to be good. An easy thing to do in Europe but harder to find here. A wine rep friend turned me on to the Olivares. I knew the house as they are lucky to have old vineyards that produce excellent fruit at very reasonable prices. One taste & I knew I finally found the house Rose for this summer. Made with 70 % Monestral (better known as Mourvedre outside of Spain) this delicious yet smooth and balanced wine delivers in spades. Ripe red fruit, mouth filling with enough citrus verve on the nice dry finish, this is seriously tasty stuff, perhaps due to the



exceptional 2009 vintage in that part of the world. I taste a lot of Rose each year

looking for the right ones - -you can easily spend twice the amount and still not get close to this quality. This is an easy call. Get an even better deal with a purchase of 6 or more.

Need **TEMPIER Rose** from Bandol?

This has become a cult wine and is priced accordingly. It's unquestionably a well made wine, some folks even like to age the stuff. Since 2009 was such a great vintage this will disappear rather quickly so if you are a fan please contact me and I will be happy to order some.

**My top 3 picks for food friendly Whites, that seriously "over-deliver" for the \$:**

## **Jean Marc LAFARGE Cote Est 2008**

**\$16.75/bottle, or \$16-/ bottle- with our cash discount** (checks are ok)



A crazy blend from the Catalan region of Southern France it is composed of Grenache, Chardonnay and Marsanne. A zingy wine with lovely flower aromatics that just jump out of the glass. Think of a mouth feel of a good Sauvignon Blanc but with a slightly rounder and smoother flavor profile. An easy drinking wine yet it has the structure and hints of spice on the finish that surprises people once they find out how modestly this is priced. Perfect for a glass or 2 as this stayed nice and fresh in the fridge for several days after opening. Give this to your Pinot Grigio or Sauvignon Blanc drinkers and blow their minds it is that good.

## **LA CANA Albarinio 2008 from Riaux Baxias Spain**

**\$19.00/bottle, or \$18-/ bottle- with our cash discount** (checks are ok)

The best Albarinios come from Galicia in the mountainous region on the fog shrouded coast of north west Spain. Aromatic, yet subtle with a richness that makes them the perfect wine to sere with sea food or a fish stew. A lot of the good stuff is made in small quantity and never comes here, it can also be pricey with better wines now selling in the mid to upper 20's. In the sub \$20 market the wines are generally a little flat and boring -not a true indication of what a great Albarinio can be. Cana is a relative new entry into the US market (I believe it is only it's 2nd vintage) -produced for uber importer Jorge Ordonez. With his contacts and knowledge Jorge seems to have the ability to pool together great fruit from the best sites. He is also a very smart business man. He priced this at a point where the wine way over delivers -a good way to get noticed and establish a loyal following. Where this will be priced in the future is anyone's guess but for now we can enjoy this great wine for a song. The mouth feel here reminds me of a nice white Burgundy or a racy Chardonnay - A good Albarinio is a wine that is known for its rich yet clean flavors with notes of yellow pit fruit and hints of flowers reminiscent of Viognier or Petit Manseng which is rumored to be a potential parent clone to this grape between the 12 to 15th century but we are getting way too geeky here...get it & drink it over the next year or 2 to enjoy the freshness. As a side line, I happen to serve this initially at a presentation on Spanish wines I conducted just before the Winter Holidays, even though I consider this a classic summer wine, it was an instant success and many folks ordered it regardless of the season Proving that good wine can be enjoyed anytime.



## **MOLAMATTA Marco Felluga Collio from Fruilli Italy 2007**

**\$25.25/bottle, or \$24-/ bottle- with our cash discount (checks are ok)**

Tropical, rich and structured this is an incredibly versatile wine that will work with many dishes from salads or vegetables. You can serve it with your eggs at brunch or with grilled chicken or fish at your BBQ. There is enough going on here to allow for more serious flavors to develop with some age, yet I love this wine for the lovely fresh aromas it is currently showing. To date, whenever I encountered these kind of quality wines that are often found in Northern Italy, Slovenia or Croatia I would have to shell out \$40-45. When I found the Molamatta at a trade tasting last fall and was told the price I knew I have found a wine that I would love to revisit once the weather got warmer. I have gone through 4 bottles of this in the past month alone- anytime I bring a bottle to a gathering it gets sucked up in a flash. Don't be fooled by the modest price -from the great 2007 vintage in northern Italy this is the real deal. Get yours before these run out at our local distributor. I have attached the Wine Spectator review although I think they under scored this one.



**Wine Spectator review:** *"A rich compote of fruit on the nose, with papaya, fresh banana, citrus fruit and just a hint of fresh ginger. Full-bodied, with excellent intensity, fresh acidity and a crisp finish."* 90 points.

### Did you know?

We had a pretty good response to our special **beer newsletter last Friday** featuring some very special Belgian ales and top crafted specialty brews from around the world.. You still have a chance to get in on the action if you missed it. Our previous newsletters are posted at the winepairings web site -here is a direct link [Beer](#)

### Events:

Since we are on the white wine for summer bandwagon, I wanted to let our readers know about a special dinner that will be held at the **Elway's restaurant at the Ritz Carleton downtown Denver.**

On the Summer Solstice: Monday June 21st they will hold a 5 course **'WHITE-HOT WINES OF SUMMER' PAIRING DINNER.** An amazing menu by **chef Robert Bogart** and a great wine selection pairings by my friend **sommelier Jeff Reebie.** The cost is \$100++ yet the food and wine selection make this a Bargain. I have no commercial interest in this dinner, but I thought that considering the caliber of food & wine- this is quite the deal -you can get more info as well as reserve your place by calling them directly at 303.312.3107.

**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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