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Pio Cesare Barbaresco: Yes it's the 2004, and on close out!

Welcome to the last quarter of the decade, I am sure that a lot will be written on this time period in history. Wine lovers will remember these days fondly as the time of the sweet deals. -please see the "Did You Know" section below.

Today we have another fine offer from one of Italy's iconic Barolo and barbaresco producers no other than the historic house of Pio Cesare.

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

Cellar selections

Once again a modestly priced wine to fit this designation.

PIO CESARE Barbaresco 2004

**\$41-/bottle, or \$39-/bottle- with our cash discount
(sug. price in the 60's)**

Pio Cesare is a highly regarded producer. Known not only for the excellent range of their wines but also for their very reasonable prices. This is one of the "go to" producers if you want to get big quality for your \$. As one of the older producers in the region, they stick to the old ways of blending wine from their different holdings to produce solid very age worthy wines -in other words: the best fruit does not get pulled out to make a single vineyard trophy wine that will cost you four times as much.

With most producers it is their expensive wines that will age the longest. with the Cesare's it's the premium bottles are actually designed to drink earlier -they are excellent wines found in many of the world's top restaurants. Yet perhaps the best value is in their "regular" Barolo and Barbaresco; It is those basic bottles that have proven to age incredibly well. While you can enjoy them anytime - If you are patient, you will be rewarded with a classic bottle of aged Nebbiolo that will be soft smooth and very complex -these are wines that you will be able to enjoy for special occasions in 20 + years. Often these wines are totally under rated at their youth (which make today's wine even more



special -as one of the highest rated out of the chute). Typically they can be a little shy -only to astound you with the quality and complexity as they age. I have recently enjoyed such a bottle from the 1997 vintage that gave so much more than upon release. And I am convinced that it will be even better DTR.

Today's wine comes from the exceptional 2004 vintage which I wrote about in last week's newsletter -a great opportunity to stash some at a very sweet deal. This is a cellar cornerstone wine at a head turning tariff. Do not miss. Here is what the critics had to say:

Wine Spectator Score: 92 Release Price: \$62: Sep 30 Issue, 2008: "*Bright and fruity, with plum, flowers and fresh mushroom on the nose. Full-bodied, with soft, round tannins and lots of stylish fruit. Pretty and refined. Has wonderful balance and richness. Best after 2010. 2,500 cases made. -JS*"

Robert Parker Wine Advocate # 179 Oct 2008 by Antonio Galloni 92 points: "*The 2004 Barbaresco is a beautiful wine endowed with expressive aromatics and an attractive core of ripe red fruit. Subtle notes of spices, smoke, tar and licorice add complexity. The wine possesses outstanding length and refined tannins that will only become more elegant with further bottle age. The Barbaresco is made from various estate-owned vineyards in Treiso. Roughly 30% of the wine was aged in French oak, which gives this Barbaresco a slightly modern accent without compromising what is a mostly traditional interpretation of Nebbiolo. Anticipated maturity: Drink: 2009-2024.*"

"Proprietor Pio Boffa has fashioned some of the finest wines of his career with his 2004 Barbarescos and Barolos. These 2004s are remarkably open even at this early stage. When I asked Boffa if he thought the 2004s would shut down in bottle Boffa responded that it was unlikely because the wines would have already begun to clamp down at this stage if they were indeed headed for a stubborn period. Boffa continued to say he had never seen a vintage with such quality and quantity, echoing a refrain heard throughout Piedmont when discussing the 2004 vintage..... "

Events :

Creative Adoptions Inaugural Fashion Celebration event at Elway's Cherry Creek, October 3, 2009 at 5:00-8.00 p.m. Creative Adoptions together with Neiman Marcus & Elways present a fashion show, food & a silent auction For more information creative adoption event [this saturday](#)

Did you know :

Having been a purchaser and consumer of wine for over 30 years had thought me a little. One thing I can say unequivocally. I have never regretted purchasing good quality wines and stashing bottles away for future consumption. My only regrets have been not getting more especially when the prices were good.

I would urge you to consider stretching a little beyond your normal wine budget purchases. In today's market, supplies are starting to dry up. I am limited to what I can feature in the NFTC. If you only purchase wines featured in NFTC let's have a chat - I will be glad help you form a purchase strategy and find you exactly what you are looking for. This is all part of the service I offer to my clients - not only will it not cost you extra -you will save a ton and get your hands on some amazing wines. Sure beats stopping by at the wine or liquor store on the way home and having to settle for mediocre wines.

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.