



HARWICH EAST
LIQUORS

Fine Wine Specialists

1421 Route 39
400 East Plaza
E Harwich, MA 02645

508.432.1650

WINTER | 2007

THE GRAPES
FEATURED SPECIALS

HAPPY HOLIDAYS TO ALL! AND TO ALL—A GREAT BUY!

Or should I say, buys. Every item in Winter Issue numero uno has been tasted (and probably re-tasted a bit too much!) to exceed your every holiday need. Be it Pinot for Tom-Turkey. Big, brawny Cabs for those honkin' slabs of roasted meat. Or bubbles galore for interlocking arms, confetti and kisses. Read on, drink, and be merry. Our warmest wishes go out to you and yours from all of us here at Harwich East.

KEY

JK – John Kenney score (0-100 point scale)
JA – Jon Alger score (0-100 points scale)
RS – Rob Seibold score (0-100)
C: color N: nose P: palate

2006 Valle Escondido Gouguenheim Cabernet Sauvignon Tupungato



Yes, the one, the only, Gouguenheim is back in stock! To know it, is to luv it. To try it—an experience in a bottle! My good friend/winemaker Patricio Gouguenheim (kiddin') gets a hand from none other than world renowned oenologist Susanna Balbo to craft one ultra-polished, classy cabernet. High altitude (1000 meters) vines benefited from sticky hot days and tranquil cool nights to produce this very well balanced, harmonious wine. C: inky, violet-edged N: blackberry, menthol P: black currants, cassis, satin/silky JK:93 \$11.99/9.59*

2006 Sebastiani Pinot Noir Sonoma Coast



When I spoke with winemaker Mark Lyon (and I did), about this wine he told me two important things: 1) he did not make a 2006 Russian River Pinot Noir (sug. retail \$30) 2) I should buy the heck out of the 2006 Sonoma Coast bottling! In fact, 65% of the RR fruit ended up in the SC bottling (the remaining coming from estate Dutton Ranch vineyards). Grapes (Pommard and Dijon clones) were allowed to hang much longer to achieve ideal ripeness. After extended cold-soaking (40 degrees) and 2-3 times/day pumping over, gentle pressing via air bladder takes place and only free run (very important) portions are used. French/Hungarian oak ageing adds just enough complexity to not overpower. C: dark garnet N: dried cherry, strawberry P: fresh strawberry, mocha, juicy black cherry JK: 89 \$15.99/12.79

NV Gosset Brut Excellence Ay



From the oldest wine house in Champagne (circa 1584) comes, and I quote, "An invitation to the realm of the senses, a gateway to a wealth of sensations that reflect time-honored expertise and the superiority of an exceptional terroir." A journey to the past, today—I love it. This bubbly does not undergo malolactic fermentation, so its natural fruitiness is retained. Cepage of the cuvee: Chardonnay (42%) followed by Pinot Noir (45%) and, my fav, Pinot Meunier (13%). Calling all Vieve Clicquot drinkers. There's a new Sheriff in town. C: pale yellow N: bright citrus, dough P: ripe pear, honeysuckle, floral elegance JK: 91 \$43.49/34.79

Delivery throughout Cape Cod. To place an order call: 508.432.1650.

* Pricing is retail bottle/net bottle in a minimum 12 bottle case – can mix and match



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2004 Col Solare Red Wine Columbia Valley



Marcus Notaro oversees the winemaking operations at Col Solare under the guidance of Renzo Cotarella (who oversees Tignanello and Solaia back home), Head Enologist for Marchesi Antinori, and Doug Gore, Senior Vice President of Winemaking and Vineyard Operations for Ste. Michelle Wine Estates. These two big boys united with one goal: make Washington's best Cabernet Sauvignon-based wine. Guys? This is pretty good stuff. Last two vintages scored 94 points from Robert Parker – and this vintage has got to score close, if not better. 92 points, Wine Enthusiast. 80% Cabernet Sauvignon, 17% Merlot, 2% Cabernet Franc, 1% Petit Verdot. *C: purple, dense N: black cherry, vanilla, clove, tobacco P: Rich, balanced, lingering cocoa, black currant JK:94 \$49.99/39.99*

2006 d'Arenberg "The Hermit Crab" Viognier Marsanne McLaren Vale



Hermit Crab? Turns out McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local fauna (ie. Hermit crabs) which lived in the shallow seas which once covered what is now McLaren Vale. Chester d'Arenberg presses white grapes straight off skins, so that skin contact is minimized and the chances of oxidation reduced. What's more, he gently basket presses all his wines – making him one of the last remaining wineries to do so. #84 on Wine Spectator Top 100 Wines of 2007. *C: green, brilliant straw N: mango, pineapple P: tropical fruit, light butter, slight honey JK:88 \$15.99/12.79*

2003 Tangley Oaks Lot #7 Merlot Napa



Okay, at face value you see, "Napa" and "Merlot" and may think, "been there, done that". Time to think again. \$ for \$, this is one helluva good wine. In actuality it's the second label from the Rutherford Hill wine estate. Heck, it's even got the same (high quality, I may add) cork as good ol' RH. Anyhoo, this is one of those wines you taste once and buy many, many times. Did I mention the words, no brainer, yet? *C: purple/violet N: black raspberry, molasses P: Ripe bing cherry, polished yet easy JK: 92 \$15.99/12.79*

The Macallan 18 Year Old Sherry Oak Highland Single Malt



Whoa, is this stuff tasty. Aged exclusively since 1986 in selected sherry oak casks from Jerez, Spain, this satisfyingly complex single malt is characterized by its rich color, aroma and flavor - with hints of dried fruits, spice and chocolate orange. For a limited time, it's priced at \$95/bottle (down from \$140). I challenge you to find a better single malt of this caliber for this price. I give this my highest rating and heartily think it's worth every penny. Like many of JK's wines this is a phenomenal buy that you won't want to miss out on. *C: light mahogany N: Hint of citrus, vanilla and cinnamon P: Rich dried fruits, with spice, clove, orange and wood smoke F: Full and lingering. JA: 98 \$95.00 NET*

2007 Anchor Brewing Christmas Ale San Francisco



Finally! Since 1975 the folks at Anchor Brewing Co. have been making what has become the original winter brew: Christmas Ale. Back in stock for a limited time (now until mid-January at best), Anchor sets the standard to which all other winter beers are measured. Though its ingredients are top secret, this ale is spicy and complex but is still very approachable and can be enjoyed by all levels of beer lovers (even on X-mas mourn!) **RS: 94 \$10.99/6-pack or \$34.99/case plus deposit.**

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