

## Hickory Wine Shoppe

# The Grapevine

*"We Know Wine"*

### News and Reviews

We have been delighted with the reaction to our new website, we are excited by the possibilities the site opens up for us and we look forward to adding lots of interesting content in the future.

Our first dinner at Rivercrest was a success and we hope to do more events there as well as at other local restaurants in the future. In an era of large chain restaurants it is really important to support our locally owned private restaurants.

In concert with the time change and the arrival of warmer weather, we have re-opened our outdoor seating area. This is a lovely spot to enjoy a glass of wine or a hand crafted beer.

We have a busy agenda for April. Kicking off the month will have a free tasting during the Art Crawl on April 6th. Three distributors will be pouring some of their newest wine selections so come and enjoy while you view all the great artwork displayed downtown.

My good friend Marco Laico will be conducting an Italian wine tasting in our tasting room on April 12th. This is always a popular event so please be sure to call and reserve your spot as seating is limited.

Santé

Allan Ghazarian



*Diners enjoy a gourmet meal at Rivercrest Grill*

### Upcoming Tasting Dates

#### **Art Crawl Wine tasting**

Thursday April 6th - From 5:30 to 8:30 Join us for a wine tasting at the store. We will feature wines from three different distributors. There is no charge for this tasting.

#### **Vino Vino Italian Tasting**

Wednesday April 12th at 7:00pm. Our good friend, the suave Italian Marco Laico will present some of his best Italian wines at a sit down tasting in our tasting room. There will be a \$15 charge for the tasting and seating is limited so call 324-4441 to reserve your seat today.

#### **Regular Store Tasting**

Thursday April 27th - From 5:30 to 8:30 A full description of the wines we will be inside the newsletter. There will be a \$5 charge for this tasting which will be refunded on purchases of \$50 or more. This is a great way to taste new and interesting wines before you buy.

Warmer weather has arrived and our outdoor seating area has re-opened. Come and enjoy a glass of fine wine or cold beer on picturesque Union Square.



## The White Wines

### 2005 Las Moras

### Sauvignon Blanc

### San Juan

### Argentina

The Las Moras winery continues to impress me with a lineup of terrific wines that are priced right. This delightful Sauvignon Blanc hits all the right spots. Light gold in color in presents aromas of grapefruit, limes and fresh cut grass. In the mouth it has lovely initial sweetness bolstered by refreshing acidity and excellent balance. A lovely sipper for the warm months ahead and also a good match for some Tuna carpaccio..... \$7.99

### 2004 Boschendal

### Pavillion

### Franschoek

### South Africa

I'm happy to report this store favorite is back in stock in a new vintage. Made from a blend of Semillon and Chardonnay it reveals a pale straw color and aromas of apricots, peach and lime. Medium bodied it is packed with ripe white fruit flavors and good acid balance. Try it with some poached cod.....\$8.99

### 2003 Jackson Triggs

### Chardonnay Reserve

### Okanagan Valley

### B.C

### Canada

We do not get to taste many Canadian wines but I have been most impressed with the wines from Jackson Triggs. Better known for their sweet icewines, the winery also makes very good dry wines in British Columbia and Niagara. This Chardonnay would challenge some much better known rivals from California, with it's full bodied construction, ripe melon and pear aromas and lively mouthfeel. A very pleasant surprise and delicious with some cedar plank grilled salmon .....\$13.99

## Sélection de Maison

These are the wines that I have recently tasted and consider to be fantastic buys in their price range.

The "**No Brainers**" are great everyday wines in the \$12 and under category, the "**Insiders**" are wines in the \$13 to \$35 range that savvy wine drinkers snap up for their drinking pleasure and the "**Splurgers**" are the money is no object/ need to impress wines that guarantee success.

### No Brainers

2004	Cycles Gladiator	Syrah	\$8.99
	<i>A terrific buy from the folks that gave us Rex Goliath.</i>		
2003	Di Majo Norante	Sangiovese	\$8.99
	<i>What Italy does best, a fabulous table wine for very little money.</i>		
2004	Caleo	Primitivo	\$8.99
	<i>A tasty, spicy red from Apulia.</i>		

### Insiders

2003	The Lackey	Shiraz	\$13.99
	<i>A juicy delicious Shiraz from down under.</i>		
2004	Pizay	Grand Vin	\$15.99
	<i>I wish all Gamay's were this good.</i>		
1999	St. Cosme	Gigondas	\$26.99
	<i>We just found a couple of cases in the cellar, perfect to drink now.</i>		

### Splurgers

2000	Fonseca	Vintage Port	\$99.99
	<i>A wine to lay down and enjoy in two decades or so.</i>		
2003	F&L Pilot	Pommard Rugiens	\$72.99
	<i>Power, finesse and elegance, this wine has it all.</i>		
2004	Two Hands	Lily's Garden Shiraz	\$59.99
	<i>Just got in some more of this blockbuster.</i>		



### Wine Quotes

"My only regret in life is that I did not drink more Champagne."

**John Maynard Keynes**

# The Red Wines

**2004 Bodegas Borsao      Vina Borgia      Campo de Borja      Spain**

This wine has to be one of the all-time great values. Made primarily from Garnacha it has a bright ruby color and emits a nose of crushed raspberries and a whiff of white pepper. Light to medium bodied it has lots of juicy red fruit flavor and is made in an easy to drink style. Lots of pleasure for the money, try it with some pork loin.....\$5.99

**2004 Cycles Gladiator      Merlot      Central Coast      California**

Last month we tasted the Cycles Gladiator Syrah to favorable revues, so this month we will try the Merlot. As mentioned before, Cycles Gladiator is from the folks that gave us Rex Goliath and just like Rex, delivers lots of value in a sleek package. Dark ruby in color it offers up aromas of black plums and a hint of mocha. Medium bodied with a velvety texture it delivers ripe black fruit flavors that please the palate. Made in an easy to drink style, enjoy it with a roasted ham.....\$8.99

**2003 Ca del Sarto      Barbera D'Alba      Piedmont      Italy**

2003 was a great vintage in the Piedmont for the Barbera grape. The hot weather that swept across Europe produced wines of high quality with excellent richness and bold flavors. Dark garnet in color with an intriguing nose of black fruits, tar and rose petals. In the mouth it is medium to full bodied with lots of ripe black fruit flavor and good acidity. Try it with some veal milanese.....\$10.99



**2005 Las Moras      Cabernet/Shiraz Reserve      San Juan      Argentina**

This blend of Cabernet Sauvignon and Shiraz could give the Aussies a run for their money. Very dark ruby in color it emits aromas of blackberries and blackcurrants. In the mouth it is full bodied with ripe, luscious black fruit flavors and a hint of licorice. Perfectly balanced with a smooth long finish. Enjoy it with a grilled NY strip sirloin.....\$11.99

**2002 Bellevue Tumara      Titan      Stellenbosch      South Africa**

The titan is a Bordeaux style blend from South Africa, made from Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec. Purple black in color it exhibits aromas of blackcurrants, pencil lead and earth. On the palate it is full bodied with rich dark fruit flavors, good tannin structure and a chewy finish. Already showing well this wine will improve with age. Try it with a roasted leg of lamb.....\$17.99

# Micro Brew Beers



As many of you already know, we have started to carry an ever increasing range of micro brew beers. We have managed to source some terrific offerings from all parts of the US and around the world. We sell them as singles or by the six pack (10% off) as well as by the glass. Here are a few that I recommend you try.

- |                              |                          |
|------------------------------|--------------------------|
| Coopers Pale Ale             | Theakston's Old Peculiar |
| Chimay (a high gravity beer) | Alagash Triple           |
| Ruddles County               | Alagash White            |
| Old Speckled Hen             | Meantime London Porter   |
| Sweetwater 420               | Fullers London Pride     |



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Sat 10am-6pm



Art Crawl Tasting Thursday April 6th  
Vino Vino Italian Tasting Wednesday April 12th  
Regular tasting Thursday April 27th

## Case Of The Month

If you don't have enough time to come and browse the wine racks for your everyday drinking wines, then why don't you just purchase our case of the month. It's so easy and such a good deal, a case of hand picked wines at a special price that is simply too good to resist. All you have to do is decide if you want all red wines, all white wines or a 50-50 split of red and white wines.

This is a great and inexpensive way to experiment with new wines and to develop your palate further. The wines in this month's case are:

### Red Wines

2004 Las Moras Cabernet/Shiraz  
2005 Knife and Fork Merlot  
2003 Deprenum Rosso  
2003 Ch. Cottes de Rambeaux  
2001 Trencavel Minervois  
2003 Tres Picos Garnacha

### White Wines

2005 Boschendal Pavillon  
2004 Fournier Sauvignon  
2004 Mountain View Chardonnay  
2004 Ch. Vitallis Macon Fuisse  
2004 Grafen Neipperg Muskateller  
2003 Chehelem Pinot Gris



You can get one bottle of each wine or two bottles of each red or each white for the low price of **\$120.00 + Tax**. This is a saving of \$23.88 off the regular price of \$143.88. A great deal if ever there was one.

No Substitutions please.