



SERVICE, SELECTION AND SAVINGS!

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Peter Turlo – Proprietor

www.natickwineandspirits.com

– APRIL 2010 NEWSLETTER –

Winery of the Month...



HAHN ESTATES

In the mid-1970s, Nicolaus “Nicky” Hahn and his wife Gaby, bought two ranches-turned vineyards in the Santa Lucia Highlands, in the renowned Monterey County appellation on California’s Central Coast. As they mark their 30th anniversary, the Hahn Family now owns about 1,000 acres in Monterey County!

“I visited this beautiful winery a few years ago. The property has the most meticulous vineyards in Monterey. No wonder the wines are so good!” – Peter Turlo



2007 HAHN, CHARDONNAY Monterey

This multi-faceted wine opens to a warm and spicy nose with hazelnut, lemon and tangerine aromas. Medium-bodied, it’s a perfect choice for fish or chicken dishes.

SALE: \$9.99 (Reg. \$11.99)

2007 HAHN, MERLOT Monterey

A deep and rich violet hue sets the stage for a simple swirl which gives way to the nose. Aromatics of plum, black cherry and blackberry. Deeply complex while it is soft and juicy in the mouth. Try with grilled pork tenderloin or lamb.

SALE: \$9.99 (Reg. \$11.99)



2006 HAHN, PINOT NOIR Monterey

Aromas of white and black pepper on the nose, flavors of pomegranate fruit, spice and a hint of clove. Silky tannins, balanced acidity.

SALE: \$9.99 (Reg. \$11.99)

2007 HAHN, MERITAGE Central Coast

A perennial best-seller at our Annual Grand Tasting! This Bordeaux-style blend begins with a rich and full aroma followed by a heightened level of intensity. Smooth and well-balanced.

SALE: \$12.99 (Reg. \$15.99)

2007 SMITH & HOOK, CABERNET

Central Coast

A wine produced from the first vineyards Nicky and Gaby Hahn purchased! Deep ruby in color, it elicits aromas of rich dark fruit and clove. Notes of black cherry, cassis and raspberry are followed by nuances of bell pepper and cocoa. Lush and textured.

SALE: \$19.99 (Reg. \$24.99)



Wine Tasting Schedule

Saturdays
3:00 - 6:00pm

Please Join Us:

- April 10th – Graham Beck
- April 17th – Hahn Estates
- April 24th – Italian Selections
- May 1st – Tohu



"Spring Ahead" Wine Features!

TOHU WINES

2008 TOHU, SAUVIGNON BLANC

Marlborough, New Zealand

This wine is filled with mineral and herbaceous aromas. Citrus fruit followed by racy acidity leads to a crisp finish. It's a perfect wine with seafood. **SALE: \$12.99** (Reg. \$15.99)

2008 TOHU "UNOAKED" CHARDONNAY

Marlborough, New Zealand

Aromas of tropical pineapple and melon combine with flavors of apple and peach on the palate. No oak is used, making this wine a great pairing with a wide variety of foods from poultry to salads to seafood. **SALE: \$12.99** (Reg. \$15.99)



2008 CALLIA ALTA, TORRONTES

San Juan, Argentina

Bright yellow in color with greenish tints. The bouquet shows delicate floral notes of roses and orange trees. This wine is exotic and well-balanced in the mouth and is very fresh with good acidity.

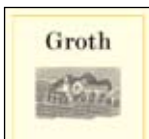
SALE: \$8.99 (Reg. \$10.99)

2009 KUNG FU GIRL, RIESLING

Washington State



The 2009 vintage is here! From Food & Wine's Wine-maker of the Year: Charles Smith, this Washington State Riesling kicks butt! Vibrant fruit flavors of tangerine, apricot and nectarine. The perfect wine to sip on a gorgeous spring day. **SALE: \$10.99** (Reg. \$13.99)



2009 GROTH, SAUVIGNON BLANC

Napa Valley, California

This light white has a lush, full melon/citrus character in the aroma and flavor with a crisp backbone that gives it liveliness. **SALE: \$16.99** (Reg. \$19.99)



2008 SAUVIGNON BLANC RESERVE

Citrus fruit and grapefruit flavors supported by a zesty acidity and smooth texture.

SALE: \$9.99 (Reg. \$12.99)

2008 CARMÉNÈRE RESERVE

Ripe, red fruit and fragrant spices, well-balanced with soft tannins.

Perfect with BBQ meats.

SALE: \$9.99 (Reg. \$12.99)

2007 CABERNET SAUVIGNON RESERVE

Black fruit, plum and herbs with a hint of vanilla and spice. Complex but soft tannins with a rich finish.

SALE: \$9.99 (Reg. \$12.99)

Spring Rosés Are Here!



2009 JEAN-LUC COLOMBO, CAPE BLEUE ROSÉ *Provence, France*

A great buy from France! It's a blend of primarily Syrah and Mourvedre. Hints of rose and peach on the nose, followed by intriguing notes of raspberry and cherry on the palate.

SALE: \$9.99 (Reg. \$11.99)

2009 DOMAINE HOUCART, ROSÉ *Provence, France*

Opens with a refreshing light berry bouquet. On the palate, the wine has terrific strawberry fruit flavors. This medium-bodied rosé is nicely balanced, very easy to drink and is followed by a crisp, dry finish.

SALE: \$8.99 (Reg. \$10.99)

2008 BELGVARDO, ROSÉ *Tuscany, Italy*

Produced by the Mazzei family, this marriage of Syrah and Sangiovese yields a floral and intense rosé accented by succulent fresh fruit notes.

SALE: \$14.99 (Reg. \$17.99)



To Italy And Back Again!

2008 MANDRAROSSA, FIANO *Sicily*

Fiano is Sicily's best known white wine. This is medium-bodied and dry with elegant balance. The fruit and citrus aromas on the nose evolve on the palate in an array of fruit flavors. **SALE: \$8.99** (Reg. \$10.99)



2008 MANDRAROSSA, NERO D'AVOLA *Sicily*

Ruby red with flashes of orange. Fine, penetrating bouquet and layers of black cherry and licorice abound in this smooth and supple wine.

SALE: \$8.99 (Reg. \$10.99)



NV BORGO MAGREDO, PROSECCO *Friuli*

Light straw color. It's creamy and balanced with intense aromas of apple and lime. Soft, fruity and refreshing on the palate with hints of green apples.

SALE: \$13.99 (Reg. \$16.99)



2008 FEUDI DI SAN GREGORIO, FALANGHINA *Campania*

Pale gold with green nuances. Elegant, intense aromas of apple, banana and pineapple. Medium-bodied with a lingering aftertaste of citrus and minerals.

SALE: \$14.99 (Reg. \$17.99)

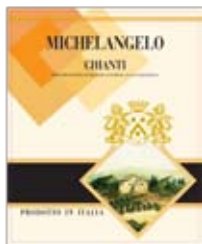


2008 UMANI RONCHI, VERDICCHIO "CASAL DI SERRA" *Marches*

This is a "Tre Bicchieri" winner from the Gambero Rosso, the most prestigious award in Italy. Intense and vivid, similar in texture to a fine Chardonnay, ripe and tropical fruit nose. **SALE: \$14.99** (Reg. \$17.99)

2006 TENUTA BELGVARDO SERRATA MAREMMA IGT *Tuscany*

Ruby red. aromatic with scents of ripe cherries, raspberries and vanilla. Full-bodied, soft and well-structured with flavors of wild berries, spice and herbs. **SALE: \$19.99** (Reg. \$24.99)



2007 MICHELANGELO CHIANTI DOCG *Tuscany*

Ruby red in color with aromas of majestic red roses and cherries on the nose. Soft texture and a bright, lasting finish.

SALE: \$8.99 (Reg. \$10.99)



2005 SELLA & MOSCA CANNONAU DI SARDEGNA RISERVA *Sardinia*

Rich red in color. The aromas are intense with scents of violet. It is well-rounded and supple with rich, ripe, plummy flavors.

SALE: \$12.99 (Reg. \$15.99)



GRAHAM BECK *South Africa's Best*



2008 "THE GAME RESERVE" CHENIN BLANC *Robertson*

Upfront tropical fruit, ripe pineapple, melon, peaches and honey flavors on the nose. Full and juicy palate with layers of ripe, tropical fruit complemented by a long, clean and crisp aftertaste.

SALE: \$12.99 (Reg. \$14.99)

2008 "THE GAME RESERVE" CABERNET SAUVIGNON *Robertson*

Great complexity of blackberry fruit and cassis on the nose, which is well supported by spicy mineral and cigar box flavors. This wine has a rich, juicy and intense palate with a long lingering finish. Perfect match with spicy dishes and BBQ!

SALE: \$12.99 (Reg. \$14.99)



Magnum Madness



At the turn of the last century, HRM (His Royal Majesty) was the treasured attraction of a Texas Circus, billed as the "World's Largest Rooster!"

REX GOLIATH, PINOT GRIGIO

This wine expresses lovely aromatics of pear and honeydew. Bright, juicy flavors of citrus and apples that lead to a sweet mineral core.

REX GOLIATH, CHARDONNAY

Rich, ripe and oh so tropical... this is like enjoying a day in the sun with aromas of pineapple and citrus.

REX GOLIATH, MERLOT

Soft, supple and complex. Its plummy elegance and spicy nose make it a complement to any cuisine.

"HRM REX GOLIATH!"

SALE: \$9.99 1.5L (Reg. \$11.99)



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