



SERVICE, SELECTION AND SAVINGS!
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JULY/AUGUST 2010 NEWSLETTER



Featured Winery


Bonterra®


MADE WITH ORGANIC GRAPES


Bonterra was one of the first major vineyards in California to commit to organic and sustainable winegrowing. Their processes are regulated by the government and independently certified to ensure that no artificial fertilizers and conventional pesticides are used on their vineyards. Bonterra has been farming organically since 1987 because it's their belief that organic grapes make better wine.

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2008 CHARDONNAY**REG. \$12.99****SALE \$10.99**
 A hint of oak complements the freshness of fruit and the evident notes of green apple, pear and citrus.
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2007 VIOGNIER**REG. \$15.99****SALE \$12.99**
 With the characteristics of Viogniers native bouquet of peaches, gardenias and honeysuckle, Bonterra blends other varietals like Marsanne and Roussanne for added dimension and notes of apple and pear.
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2009 SAUVIGNON BLANC**REG. \$12.99****SALE \$10.99**
 Intense aromas of grapefruit, kiwi and freshly cut grass mix with concentrated tropical aromas and a bright minerality.
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2007 CABERNET SAUVIGNON**REG. \$15.99****SALE \$12.99**
 Aged in French and American oak, the wine offers hints of pepper, cedar and fragrant vanilla spice to complement a lush and fruit-centered personality.
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2007 ZINFANDEL**REG. \$15.99****SALE \$12.99**
 Sourced from mostly dry-farmed, low-yield vineyards, tended according to an exacting organic process. From these grapes arise the dependable Zin flavors of plum, blackberry jam and spicy black pepper.

Wines for Summer

Try this for a refreshing Summer Treat:

-BELLINI COCKTAIL-

Harry's Bar in Venice is famous for far more than just its Bellini recipe. This well known reported haunt of Ernest Hemingway and Orson Welles opened in 1931. In 1948 Giuseppe Cipriani created the Bellini.



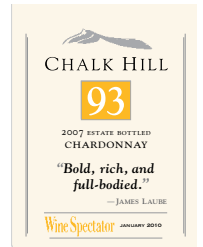
Original Version From Harry Denton's Bar in Venice

2/3 cup white peach puree (use yellow peaches if white not available)
 1 teaspoon raspberry puree
 1 bottle chilled Italian sparkling wine such as Maschio Prosecco
 Place 1 1/2 tablespoons puree in the bottom of each flute and add 2 - 3 drops of the raspberry puree. Add sparkling wine and serve.
 Raspberry puree: Puree fresh or frozen (thawed) berries in a food processor.
 Peach puree: Peel fresh peaches, cut up in pieces and blend in a food processor.
 Serving glass: Tall champagne flutes

MASCHIO PROSECCO NV
 REG. \$13.99 • SALE \$11.99



Since it's founding, Chalk Hill has been one of California's premiere Wine Estates. It has been a pioneer in developing new clones of Chardonnay and Sauvignon Blanc that are ideally suited to the Chalk Hill AVA.



Proprietor Fred Firth also is a leading philanthropist donating primarily to charities that help underprivileged children. We are proud to feature both Chalk Hill Chardonnay and Sauvignon Blanc in this month's newsletter.

2007 CHARDONNAY. REG. \$42.99 .. SALE \$33.99

2007 SAUVIGNON BLANC. ... REG. \$30.99 .. SALE \$24.99

ROBUST REDS THAT GO GREAT WITH GRILLED MEAT!

2008 ACROBAT PINOT NOIR

REG. \$20.99 SALE \$17.99

89 POINTS WINE SPECTATOR. This tangy red offers bright berry and spice flavors that sail through the vibrant frame.



2007 FLYING WINEMAKER TEMPRANILLO

REG. \$11.99 SALE \$9.99

Tempranillo is one of Spain's classic varieties. The wine makers discovered this wine in Campo de Borja, an outstanding region for Tempranillo. This wine shows of fruit with a rich, wild berry character and velvety tannins.



Red Wine-Rosemary Grilled Flank Steak

Ingredients:

- 1 (2 lb.) flank steak
- 3 cups dry red wine
- 4 small sprigs fresh rosemary
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 small onion, coarsely chopped
- 4 cloves garlic, coarsely chopped
- 3 tablespoons olive oil
- Salt and freshly ground black pepper



Directions:

To prepare the steak:

Place the wine, rosemary, thyme, bay leaves, onion, garlic and olive oil in a large shallow baking dish and stir to combine.

Add the steak and turn to coat both sides. Cover and refrigerate at least 4 hours or overnight. Heat the grill, remove the meat from the marinade, season both sides with salt and pepper to taste and grill 6 to 7 minutes on each side. Let sit 5 minutes and slice against the grain. Serves 8.

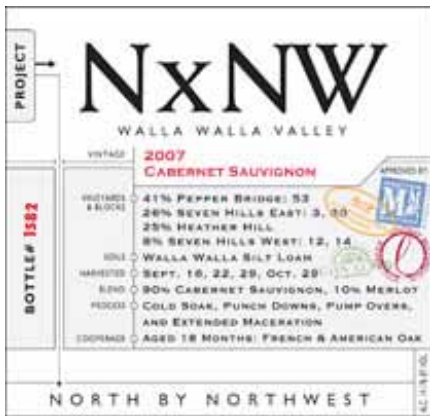
Wines for Summer

2007 NxNW WALLA WALLA CABERNET SAUVIGNON

REG. \$35.99 SALE \$29.99

Rising Star from Washington State

"Some of America's greatest wines are produced in Walla Walla, and smart buyers know the value is easier to find in Washington than in California. From Walla Walla, look for labels such as Basel Cellars, Buty, Canoe Ridge, Forgeron, Gramercy, Isenhower, K Vintners, L'Ecole 41, NxNW, Pepperbridge..." - Douglas Frost, MS, MW



We think NxNW (North by Northwest) wines are some of the most exciting Cabernet Sauvignons coming out of Washington. They also are currently available at very reasonable prices, especially considering the pedigree of these wines. That is why we are featuring their flagship wine, the Walla Walla Valley Cabernet Sauvignon, for \$29.99. This wine is, not surprisingly, of limited availability. So first come first served.



TASTING SCHEDULE JULY

- 10th - Chalk Hill/NxNW
- 17th - Bonterra
- 24th - Cupcake
- 31st - Maschio Bellini Demo

AUGUST

- 7th - Sun Imports?
- 14th - Summer Whites
- 21st - Summer Reds
- 28th - Danzante PG & Chianti/Chateau St Jean Chard "Window Specials"

A FINE WHITE TO COMPLEMENT ANY FRESH FISH!

2009 ACROBAT PINOT GRIS

REG. \$13.99 SALE \$11.99

89 POINTS WINE SPECTATOR BEST VALUE.

Light and juicy, delivering lively pear, honeydew and spice aromas and flavors that linger nicely.



2009 ANTERRA PINOT GRIGIO

REG. \$9.99 SALE \$7.99

Delicate and fruity with elegant floral notes. Drinkable with refined balance between sweetness and acidity.

2008 FLYING WINEMAKER CHARDONNAY

REG. \$11.99 SALE \$9.99

Golden center with a matching rim. Aromas of pear, fig, melon, and honey occupy the nose. Crisp, clean acidity holds great tension, with bold fruit and minerals offering stellar balance.

HALIBUT WITH SCALLOPS AND CILANTRO SAUCE

- 2 pieces halibut filet or other firm fleshed fish (8 oz. each)
- 1 c. seasoned flour (salt and pepper)
- 4 oz. clarified butter
- 1 tbsp. butter
- 1 shallot (chopped fine)
- 1/2 clove garlic
- 1/4 tsp. ginger (dried)
- 6 oz. bay scallops (smaller size)
- 1/2 c. heavy cream
- 1/2 tbsp. cilantro, chopped
- Salt and pepper to taste



Dredge the halibut lightly in seasoned flour; saute in butter until golden brown on each side. Do not overcook at the risk of drying out the fish. Remove from saute pan; transfer to platter and keep warm. In a separate pan, melt butter and cook shallots, garlic, and ginger briefly. Add scallops and saute very quickly. CAUTION: Do not overcook as the scallops will become chewy. Add cream and cilantro; bring to a boil. Place each filet on an individual serving dish and lightly cover with the sauce. Garnish with lemon and parsley. minutes on each side. Let sit 5 minutes and slice against the grain. Serves 8.

CupcakeTM VINEYARDS

Chardonnay • Pinot Grigio
Mosel Riesling • Sauvignon Blanc
Cabernet Sauvignon • Malbec

Reg. \$11.99

SALE
\$9.99

750ml

