

BI-RITE WINE GUIDE NOVEMBER 2006

Wine is more than just a drink: it's a celebration of each year's harvest and an exclamation point to every gathering of friends and family. Each bottle exists in two places and times—the place and time it is enjoyed and the place and time it was created. We hope that as you celebrate this holiday season with the ones you love, you have a chance to not only to celebrate the present but to remember the past with one of our memorable holiday selections.

All of this year's Holiday wine selections are crowd-pleasers that you can afford to stock up on. They're the kind of wines that will please your brother from Manhattan and your Grandma from Des Moines. They're great on the dinner table, and perfect to bring to any of your holiday affairs.

**Stocking up on presents or getting ready for a party?
Buy any 12 or more bottles of wine...
receive 10% off your entire wine purchase!**

SPARKLING

N.V. Roederer Estate Brut **\$19.99**

WHITE

2005 Thomas Fogarty Gewurtztraminer	\$13.99
2004 Francois Chidaine Vouvray	\$19.99
2004 Domaine Serene Chardonnay "Clos Soleil"	\$39.99
2005 Robert Sinsky Pinot Blanc MAGNUM	\$77.99

RED

2005 Seghesio Sonoma Zinfandel	\$17.99
2002 Ici/La Bas Pinot Noir	\$22.99
2003 Lane Tanner Syrah "French Camp Vineyard"	\$20.99
2004 Domaine Vieux Telegraphe Chateaufeuf-du-Pape	\$51.99

DESSERT

2002 Amitv Late Harvest Gewurtztraminer **\$16.99**

PARTY WINES

RED

2004 Bishop's Peak Rock Solid Red	FULL BODIED CA RED BLEND	\$9.99
2005 Greenstone Point Pinot Noir	LIGHT AND FRUITY	\$9.99

WHITE

2005 McManis Viognier	AROMATIC AND LUSCIOUS	\$9.99
2005 Henri Bourgois Petit Bourgois	ELEGANT SAUVIGNON BLANC	\$9.99

SPARKLING

N.V. Roederer Estate Brut

\$19.99

70% Chardonnay, 30% Pinot Noir

When the Champagne producer Louis Roederer decided to expand in the late 1970's, they began a two year search around the famous winemaking regions of Oregon and California before deciding on Anderson Valley in Mendocino because of the cool temperatures and well-drained soil. After purchasing 77 acres of vineyard in 1981, they released their first sparkling wine in 1986, and now make over 70,000 cases per year exclusively from estate grown fruit. With beautiful small bubbles and tart apple/pear flavors, this sparkling wine is great for every celebration and also pairs well with spicy dishes and curries. Oh—and it's perfect with sushi.

WHITE

2005 Thomas Fogarty Gewurtztraminer

\$13.99

100% Gewurtztraminer

Originally a German grape varietal, Gewurtztraminer thrives in cool climates where it can slowly ripen to produce incredibly aromatic, round wine with a balance of fruit, spice, and freshness—often with a small amount of residual sugar. The grapes for the Fogarty Gewurtztraminer come from the foothills west of Soledad in Monterey County, where the fog and breezes from the Monterey Bay are able to chill the grapes and improve their structure. This is a floral, big white wine with a touch of sweetness that goes well with rich foods, but it can also hold its own with cheese, desserts, or even all by itself on a Sunday afternoon.

2004 Francois Chidaine Vouvray

\$19.99

100% Chenin Blanc

Maybe you know someone who 'doesn't drink white wine.' Often they're the person who's willing to pay twice as much as anyone else for a bottle at dinner. You know who they are because they say things like "I don't drink white wine." Buy a bottle of Chidaine Vouvray, make a nice dinner, and invite that person over—it will change their mind. Francois Chidaine's winemaking ethos is inspiring: biodynamic farming creates a vigorously healthy plant; low yields ensure concentrated high quality juice from each grape; and slow fermentation at low temperatures increases complexity in the wine as well as reduces the amount of sulfur necessary to stabilize the wine. The results are mindblowing—more than anything, it's the texture and balance that make this wine a standout superstar.

2004 Domaine Serene Chardonnay "Clos Soleil"

\$39.99

100% Chardonnay

Located in the Dundee Hills just to the southwest of Portland, Domaine Serene is renowned for their Pinot Noir, but it's their Chardonnay that stole the show at a recent tasting of Oregon wines. The Clos-du-Soleil Vineyard is located on the eastern slope of the hills, where it receives excellent sun exposure (hence the name), but never gets too

10% OFF MIXED CASES

10% OFF MIXED CASES

hot because of the elevation and the cool climate. Yields are kept incredibly low (less than 2.5 tons per acre), which results in an extraordinarily complex wine. Aged for 14 months *sur lees* (on the yeast) in French oak barrels, it develops an incredible full and round texture. There are never any right words to describe wine, but one that comes to mind here is harmonious—it's a perfect balance of mineral, fruit, and a light breath of oak. To fully enjoy the complexity and elegance of this wine, drink it at room temperature, or just slightly chilled.

2005 Robert Sinsky Pinot Blanc
100% Pinot Blanc

MAGNUM \$77.99

Rob Sinsky makes this wine in two sizes—half bottles and magnums. As he says, "You can either have a little, or a lot, but there's no in between." Once they taste it, most people seem to want a lot of it. It's got balance and structure, and it's just plain good to drink. Thanks to great acidity and incredible roundness, it goes well with anything from spicy tofu to pan-fried fish to roasted turkey. Plus, the bottle is just downright beautiful. Like all of Robert Sinsky's wines, the pinot blanc is biodynamically farmed in cool climate Carneros, and he gives a percentage of the profits to charities that support sustainable agriculture.

RED

2005 Seghesio Sonoma Zinfandel
98% Zinfandel, 2% Petit Sirah

\$19.99

At its best, Zinfandel is a fruit forward, jammy wine bursting with exuberance and spice. It's hard to find a better example of Zin than Seghesio. After all, they've been growing and making Zinfandel since 1895, when Edoardo Seghesio planted the Home Ranch Vineyard. The rest of the Seghesio story parallels the history of the California wine through Prohibition and jug wines to the current high quality estate wines. The Sonoma Zinfandel comes from five Seghesio vineyards in Dry Creek Valley and Alexander Valley. It receives the royal treatment—constant attention throughout the year, hand harvesting in the fall, ten months in American and French oak barrels—before the best lots are blended together to make this rich and wonderful wine.

2002 Ici/La Bas Pinot Noir
100% Pinot Noir

\$22.99

First off, don't buy too much of this wine. If it sells too fast, the producers will realize that this is actually one of the best Pinots in all of California, and you'll have to pay twice the price if you can find it at all. This is exactly what Pinot Noir should be—a beautiful balance between cherry fruit and earthy flavors backed with nice acidity. It's round, full, ready to go now, but wait five or ten years and you'll be blown away. Great wine should be a reflection of where it comes from—the soil, the sun, the climate (the *terroir* as wine snobs like to say). Maybe this wine tastes so good because it comes entirely from the organic Elke Vineyard in Mendocino County. Maybe it has to do with the winemaker—the well-known Jim Clendendon of Au Bon Climat. Yes, the label looks like it was designed by your hippy aunt in Santa Fe—but it's what's inside that counts. Just enjoy it.

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2003 Lane Tanner Syrah "French Camp Vineyard"
100% Syrah

\$20.99

Lane Tanner started out as a professional chemist for the air pollution industry. After being stationed in Montana for the winter, she started looking for a new career. Well known for making Pinot, she also makes a very small amount of this sensational Syrah. The first three words that come to mind when drinking this syrah are elegant, balanced, and refined. At the same time, it's juicy and full like a syrah should be, with blackberry flavors and a soft black pepper and smoke finish. The fruit comes exclusively from the French Camp Vineyard in San Luis Obispo County, "high up on a plateau in the middle of nowhere" according to Lane Tanner. The wine spends twelve months in French and American oak barrels—one or two of which are heavily charred to give the wine the signature smoky smell. As it says on the back of the label: "May you be as happy as Princess Sparkles." Couldn't agree more.

2004 Domaine Vieux Telegraphe Chateauneuf-du-Pape

\$51.99

60% Grenache, 20% Mourvedre, 15% Syrah, 5% other Rhone varietals

In 1792, Claude Chappe established a system of optical telegraph relay towers throughout France. Each tower was equipped with two telescopes, pointing up and down the line, to view incoming messages, as well as a set of mechanical flags to relay outgoing messages. Using this system, Napoleon was able to send and receive messages around the country faster than you can say 'carrier pigeon'. The big flaw, of course, was that the stations couldn't operate at night or in the fog. Indeed, the famous 'La Crau' vineyard on the plateau above Chateauneuf-du-Pape once had an old telegraph tower, before it was demolished to make way for the electric telegraph system which made use of cables. We mention the history of the vineyard to remind you that this is an historic wine—historically good, that is! Winemaker Daniel Brunier considers it his best wine since the historic (and historically hard to get) 1998 vintage. Chateauneuf is a powerhouse of a wine: big, red, tannic, and juicy. It's the kind of wine that really deserves five years (or maybe twenty five) in the bottle to develop into a complex taste extravaganza. In conclusion, this a perfect gift for a two year old: she'll enjoy drinking it in 2025. Unless Grandpa gets to it first.

DESSERT

2002 Amity Late Harvest Gewurtztraminer
100% Gewurtztraminer

\$16.99

Harvested at the beginning of November, nearly a month after the regular harvest, these lucky white grapes were allowed to develop a higher sugar content which results in a beautifully sweet wine. The best part is that this actually tastes like wine. It's bright and intensely concentrated, with a lingering aroma of lychee and hazelnut and just enough acidity to keep things interesting. Enjoy it by itself, or with pungent cheese at the end of a meal for an unforgettable experience.

10% OFF MIXED CASES