

## Corsini is in the House!

### Barolos

**07 'San Pietro'\*** – Elegant is the first word that comes to mind; not usually the opening line for a Barolo, I'll admit, but this one has a finesse & prettiness not unlike a Barbaresco. Its floral perfume, purity & structure even remind of Barbaresco, yet it still has the "power" of Barolo (vs. the delicacy of Barbaresco). I recently had this w/ wild mushroom risotto-stuffed quail; a perfect match. **\$32.99 93 pts WE:** "...excellent intensity & depth w/ what can best be described as a lively mouthfeel. Indeed, this wine exudes life, health & brightness." (9/1/11)

**07 'Bussia'\*** – This is what most people expect when they open a bottle of Barolo. Unmistakable "power" & intensity. Accents of tobacco & tar. Dark & extracted...& when it's been aged a while, velvety tannins. A no-brainer w/ seared lamb medallions & rosemary gnocchi, braised meats, game. **\$36.36**

### Barberas

**09 D'Alba\*** – Bright cherry, plum skin, hints of violet & dust. Delish w/ tomato based dishes, pizza, grilled Italian-inspired bird(s), grilled Portobello burgers. **\$13.99**

**09 'Armujan' D'Alba\*** – An "old vine" Barbera; vines planted in 1947. Rich & extracted (compared to most other Barberas out there). Loads of currant, black currant, ripe cherry, spiced plum, & dates. Long finish. A fuller-bodied Barbera that wants to be paired with richer dishes - think stews, grilled lamb, braised lamb shanks, meat sauces...This wine has the stuffing to last another 5 years (at least) & by all means is worth the extra \$\$\$\$. **\$22.99**

## Quarterly SNK Wine News

I love writing this newsletter. And I mean LOVE. At the same time, monthly is becoming a bit daunting. I will be moving to a quarterly publication with an occasional supplement to keep things up to date. This will give me more time to spend on the floor and to write more shelf talkers. ☺ CG



## The Sommelier

**09 Leitz 'Dragonstone' Riesling\*** – Extraordinary aromatics, incredible value. Screams Easter. **\$15.44** **06 Brandborg Syrah\*** – Smooth & rich, yet vibrant. Dark fruit, hints of pepper, glimpses of N. Rhone. A "yes" w/ lamb/rosemary. **\$16.35** **07 Poliziano Vino Nobile di Montepulciano\*** – I've had 2-375s & a 750 of this already. 750 is good, but needs a bit more time; the 375 on the other hand, is insanely perfect; get some before it goes away (or before I drink it all ☺ **\$25.99/750ml \$14.99/375ml** **09 Grimaldi Barbera d'Alba\*** – Barbera is often ho-hum. Not this one. One of the best I've had in a long time. **\$17.27** **07 La Gerla Rosso di Montalcino\*** – Elegant, subtle, yet big enough to stand up to Lark's Kobe burger, if you get my drift **\$22.73** **07 Hess 'Block 19' Mt. Veeder Cab – 90 WS:** "Bordeaux-like...firm, intense, complex, w/distinct mineral, dried berry, loamy earth..."(9/11) **\$29.22** **10 St. Pourcain Tressallier\*** – racy acid w/a mineral edge; slight grapefruit rind twist makes me want sashimi or ceviche; SAVE THE GRAPE! **\$14.27** **10 Santiago Ruiz Albarino\*** – apricot, sunshine, ocean breezes, grilled shrimp, lazy late afternoon, seaside bistro, white flowers on the breeze; marvelous Albarino **\$17.99** **09 Gysler Riesling Kabinett\*** – OG/BioD. Lemon curd, key lime, hints of passionfruit. Balanced sweetness/acidity. 8.5% alc. Consider w/a shrimp or chicken coconut curry. **\$17.99** **09 Casta Diva\* (500 ml)** – floral, honey, peach, apricot, ginger; long finish. Best w/fruit, ginger, or custardy desserts. **\$28.57**

## & The Everyday

**09 Alexander Valley Vnyds 'Homestead Red'** – 55% Cab, 30% Syrah, 15% Zin. Rich, dark, smooth. Dark chocolate, espresso bean, subtle dusty earth nuances. **\$15.44** **10 Villa Wolf Gewurz\*** – delicately aromatic, classic rose petal, spice, & pear on palate. Excellent w/Asian, ham, schnitzel, pate, smoked cheeses/Gorgonzola...**\$9.99** **08 Erales Malbec\*** – Great example of Malbec. Blackberry & damson plum jam w/a hint of tobacco leaf on finish. **\$13.62** **10 Chivite Gran Fuedo Rose** – Guaranteed to be a Summer staple. Guaranteed. **\$7.98** **09 Sobon Syrah** – Headline reads: Chocolate-Covered Cherry Collides w/Mounds Bar; OK, a bit of a stretch, but chocolate, cherry, & coconut are key notes in this one **\$14.48** **09 Chehalem DRY Riesling\*** – can't get enough...of this gorgeous stuff; citrus, allspice, mineral; great acidity; Mmm-mmm! **\$15.44** **10 Saviah 'The Jack' Cab (WA)** – black plum, cassis, cherry, & coffee; not over-oaked **\$14.77** **NV Dibon Brut Reserve Cava** – clean, lean, & fresh; star fruit & lime; another star in the Sunday Sipper corral **\$8.99** **08 Cana's Feast Two Rivers Red (WA)** – huckleberry, plum, warm spice, subtle licorice & cocoa **\$12.99** **10 Clos du Bois RSV Chard** – a step up from their "regular" Chard; richer mouthfeel **\$13.62** **08 Meia Pipa** – Castelao, Cab, & Syrah; made by the "Anfora people"; super tasty **\$9.99** **11 Azulejo Vinho Branco** – If you like Vinho Verde, give this a try; perfect for summer quaffing; fresh, light, 9.5% alc. **\$6.36** **09 Killka Malbec** – "...floral...w/jammy berry... snap & lift... plum, chocolate & herbal flavors..."(8IWE) **\$11.81** **11 Abacela DRY Grenache Rose** – It's BACK! & just as scrumptious as ever! **\$13.99** **07 Galuval Cotes du Rhone\*** – packed w/ black fruit, accents of tar & dark chocolate – yowza! **\$10.89** **10 Ciu Ciu Pecorino\*** – Marche, Italy. Crisp; mineral, stone fruit, dandelion & mache flavors. SAVE THE GRAPE **\$14.29** **08 Zen of Zin** – Made by Ravenswood **\$8.98**

