



Wines of the Month Club

How the club works

- Two bottles of specially selected wine each month
 - Free Delivery to your home or office
(within our delivery radius)
 - Tasting Notes and Food Pairing suggestions
- Members only discount on reorders of monthly selections

Our wine buyer Colin Southcombe, searches the international market place for wines that are new, different or highly rated. They are then evaluated by our tasting panel. The wines come from all over the world and the selections range from lesser known native grapes from the Old World to block buster varietals from the New World. They are always wines that are new to the store and are offered to members before they are put on the shelves. They are wines that you will not find in regular liquor stores.

Members can choose to receive one white wine and one red, or two reds. We even have some members who choose to have all three. The monthly charge is \$50 or \$75. The wines will fluctuate in individual price, however they will average out over a year to more than \$25 per bottle, so membership represents a distinct saving. Membership is normally for six months or one year and paid monthly by pre-authorized credit card.

It also makes a fabulous gift that provides the recipient with an ongoing experience of distinctive and hard to find wines delivered every month. You can give that special someone a trial membership of three months for only \$150!

July 2010

Welcome to the Wines of the Month for July.

For this month I have returned to the Old World and Italy. Most members will be familiar with the famous wine names that I have picked. What makes these wines interesting and different, is that they are all made using native Italian grapes. So we leave behind our familiar Merlot, Pinot Noir, Cabernet Sauvignon, Pinot Gris, Chardonnay, etc, and take an intimate look at grapes that express the terroir, the culture and the tradition of one of Europe's oldest wine making countries.

Italian wines are traditionally perceived as food wines, because that's how Italians drink their wine – with food. In North America we often drink wine pre dinner or as a delicious social drink. So each of the wines I picked from Italy are ones that will pair well with food or also can be enjoyed on their own. They are young wines, crafted for drinking now, but we found at our tasting panel that with the reds, it definitely pays to open the wine well ahead or even decant it.

People are sometimes stuck in the belief that decanting is purely for relieving wine of some unwanted sediment, but so many wines, mostly reds, can be quite "tight" when they are first opened and definitely benefit from some aeration. I have mentioned before that at the store we sell the Vinturi wine aerator which we have found time and time again to have opened the wine up and greatly enhanced the nose, palate and flavour.

I really appreciate getting feed back from our members on the wines we present each month. Please let me know what you think of them and also if you have suggestions for wines, styles, countries, etc that you would like me to explore in the upcoming months. I have to plan these several months in advance, as I spend a considerable time to research them and it can take the LDB a month or more to get the wines to me here in Victoria.

We are always keen to encourage new members and there is a nice reward if you introduce another person to our Wines of the Month Club.

Cheers,
Colin Southcombe
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Suavia - Soave Classico 2008, Verona Italy

Vinyard:

Azienda Agricola Suavia has 12 hectares of vineyards in Fitta at 296 m. above sea level in the heart of the Soave Classico DOC, which is the oldest white wine production area in Italy. Only two native white grapes are grown. Average age of the vines is 35 years in volcanic soil rich in trace elements, perfect slope aspect and hilly micro climate.

Background:

The name Soave dates back to the Germanic barbarian invasion of the Swabians, also known as Suaves and the area became known as "Terre di Suavia". In Roman times the town was a strategic point on the "Via Postumia" connecting the two ports of Genoa and Aquileia. In the 13th and 14th century the land was ruled by the Della Scalas and boasted a beautiful castle. In 1887 the Tessari family purchased land in Fitta and started growing native grapes, sold to the local cooperative winery. In 1982 Giovanni Tessari decided to make wine under their own brand, which they called Suavia, reflecting the history and culture of the land.

Grape:

95% Garganega and 5% Trebbiano di Soave. The former has a history going back over a thousand years and expresses fine flavours with decisive mineral structure. It has excellent yield and ripens late. The second grape is one of many Trebbianos grown all over Italy. This local strain is now only found on a few hillsides around Soave. Low yielding but with good acidity.

Wine Making:

Manual harvesting is followed by soft pressing of whole grapes and fermentation in steel vats. Matured in stainless steel with the fine sediment for 4 months and bottled after only one membrane filtration. The custom built winery was designed in 1990 to produce only white wines to obtain the very best from the native grapes.

Appearance:

Straw yellow with golden highlights.

Nose:

Notes of ripe yellow fleshed fruit and citrus fruit like lime. With a pleasant hint of nori.

Palate:

Rich and very juicy with very gentle acidity and tones of ripe pineapple. It has mineral notes with a nutty touch.

Ratings and Awards:

91 Pts Wine Spectator

Food pairing:

Makes an ideal aperitif and goes well with hors d'oeuvres as well as fish and vegetable first courses. Excellent with seafood mains, white meats and fresh cheeses.

Wine Buyer's Comment:

This is the epicentre for Soave, a world renowned white wine and this is the only wine the Tessari family makes on their farm. They only grow these two native grapes and produce about 8,500 cases a year. The micro zone where the farm lies, has unique and unmistakable characteristics that reflect in the wine in a way not found in Soaves produced in the wider Allagarta DOC outside the Classico area. CS



Marion - Valpolicella Borgomarcellise 2008, Veneto Italy

Vinyard:

Azienda Agricola Marion lies to the east of Verona, 100 m. above sea level in the valley of Marcellise, where vines were planted in 1990 in six hectares of the property. This is the heart of renowned Veneto. The vines are situated in a foothills area with plenty of sunshine and a pruning method known as Guyot has been used to achieve higher quality grape yield.

Background:

The estate and splendid fifteenth century villa once belonged to the Counts Marioni. The Campedelli family purchased the property in 1988, renovated the villa, cleared the land and planted the vines. Initially the harvest went to a cooperative, but in 1999 Stefano Campedelli released his first wine under the name Marion, taken from the name of the original owners of the noble estate. This is a small, family run winery operated by Stefano with his wife Nicoletta and brother Marco, producing just 2000 cases a year.

Grape:

This DOC Valpolicella is a blend of estate grown native grapes; 60% Corvina Grossa, 20% Rondinella, 10% Corvina Gentile and 10% Croatina.

Wine Making:

Assisting Stefano is Celestino Gaspari former winemaker at Quintarelli and consultant at Dal Forno. The wine is aged in second fill demi-muids, which are 400L French oak barrels made of thick staves. Then 20% spends 10 months in large bottis and 80% rests in stainless steel. A botti is the traditional large wooden cask of Slovenian oak that has been used for centuries in Italy. The Italian approach is to make wines that truly express the native grapes and terroir without the distraction of too much oak.

Appearance:

Ruby red colour with a hint of violet.

Nose:

Rich cherry nose with woodland notes, herbs, alfalfa and a hint of spices.

Palate:

Full mouth feel with supple texture on the palate, soft round and complex. There is red fruit at the front with just the right touch of dryness, followed by a hint of oak and very soft tannins. Plumy and persistent finish. This is a young wine and very drinkable now, but you will enhance your enjoyment by opening up or decanting well ahead of time.

Ratings and Awards:

Numerous awards in Italy including Duemilavini and Gambero Rosso. Rave reviews by Antonio Galloni in Wine Advocate.

Food pairing:

Pairs well with spicy foods or even thick spicy soups, also poultry, soft and slightly sweet cheeses.

Wine Buyer's Comment:

Stefano Campedelli of Marion is considered Veneto's next star producer in Valpolicella to join Romano dal Forno and Giuseppe Quintarelli at the pinnacle of quality. His vines are still young and he presents this wine at a very affordable level compared to his peers. But make no mistake; he makes wines of exceptional quality. This is a name to watch in Veneto wines. CS

