

The Twelve

FOR
SPRING 2010
SPEC'S

Spring for me means more time outdoors, more grilled foods, and lighter foods than I was eating in the winter and fall. This change in diet and habits dictates a change in the wines I drink. Here's my Spring 2010 go-to list. Think of it as this Spring's wine-by-the-glass-list for your house. - Bear Dalton, Spec's Fine Wine Buyer

GRUET Blanc de Noirs, New Mexico, NV \$13.55

A blend of 75% Pinot Noir with 25% Chardonnay aged 24 months en tirage and dosed to 0.8 residual sugar. Fine yeasty-toasty, minerally, darker fruit-flavored bubbly with a fine mousse. Long and flavorful with citrus and subtle red fruit. Toasty to the end. Excellent.

ALAN CHRISTOPHER Brut Blanc de Blancs

Sparkling, France, NV \$7.97

Fermented using Charmat process, this offers lively bright lemony fruit and a surprising level of toastiness along with a subtle mineral note with a long, clean finish. Lively and refreshing, it is much better than the price would indicate. Very Good.

Ch. BONNET, Entre Deux Mers, 2007 \$11.24

65% Sauvignon Blanc, 25% Semillon, and 10% Muscat tank fermented and aged on the lees with stirring for 9 months in all stainless steel tanks. Fresh and sweet lime and grapefruit along with tree fruit offering peach, pear, floral, and honeysuckle with subtle mineral terroir; no oak. accents of grass. Delicious. Focused, bright, and alive-in-the-mouth. Fine. (Several store already have the even better 2008.)

INDEPENDENT PRODUCERS Chardonnay, Columbia Valley, 2008 \$9.92

100% Sagemoor vineyard Chardonnay tank-fermented-and-aged using no ML. Juicy, lively, rich, focused, tropical fruit-stone fruit-and-citrus with subtle mushroomy earth and accents of floral. Very long finish. Elegant, refreshing, alive-in-the-mouth. Really Fine.

GUILBAUD "Cuvee du Lion" Muscadet Sevre & Maine 2007 \$8.99

100% Muscadet. Pale straw in color, bright and clear with good legs; dry, light-bodied with fresh acidity. Classic Muscadet. Lively juicy lemon fruit with salty minerally terroir. Very long finish. Fresh and lively, pure, focused. Really Very Good.

SELBACH Riesling QbA, Mosel, 2008 (Liter) \$13.59

This 100% Middle Mosel Riesling fermented in stainless steel tanks with no malolactic tastes and smells like fresh, crisp, refreshing, adult apple juice. There is a touch of mineral and floral underlying the juicy apple fruit followed by hints of peach and citrus. Long and delicious, alive with sweet fruit and flavor but finishes clean. This is how basic Mosel Riesling should taste. Fine.

Special for SPEC's KEY holders:

Buy a mixed case consisting of one bottle of each of the "Spring Wine-By-The-Glass" TWELVE for selections for only \$139.07, a savings of \$9.99 over SPEC's already low cash bottle price. This special price is good through 6/1/2010. All wines are 750mlx12 UPC: 00000656306

CLINE Cashmere, California, 2008 \$13.65

A blend of 39% Grenache, 38% Syrah, and 23% Mourvedre aged 9 months in French oak barrels (25% new). Not a big wine but has big flavor. Medium-plus weight, nicely balanced GSM offering more red than black fruit with notes of earth, black pepper, and garrigue. Long and focused. Delicious. Really Very Good.

PEGOVINO Red, Vin de Pays d'Oc, 2006 \$10.99

A balanced, medium-plus weight blend of 50% Grenache and 50% Syrah. Chewy, dusty, juicy dark red & black fruit with dusty earth, and accents of subtle garrigue, black pepper, and a hint of coffee grounds. Long, lively finish. A bit rustic, but elegant and quite tasty. Fine.

FRANCOIS LABET Pinot Noir, Bourgogne Rouge, 2008 \$11.99

100% Pinot Noir from the "Hautes Cotes" and the Cote Chalonnaise (two areas in Burgundy) fermented using open tops with punch downs. Offers lots of juicy-earthly cherry fruit with a note of black pepper and some spice. Clean and focused, the fruit is the thing here. Really Very Good. (Note: Some stores still have some of the 2007 which I rated just as highly.)

PERFECTA Red, Arroyo Seco, 2006 \$13.67

68% Grenache and 32% Syrah fermented in open tops with punch downs and aged 15 months in French oak. Rich, juicy, grapey dark mostly black with some red fruit with notes of coffee grounds, dry cocoa, and dusty earth. Rich, ripe, and quite satisfying but also very much in balance. Really Fine.

Ch. la BERNADOTTE, Haut Medoc, 2001 \$19.99

We really scored in getting this 2001 direct from the chateau. A blend of over half Cabernet Sauvignon with the balance made mostly of Merlot with some Petite Verdot and Cabernet Franc aged in French oak barrels (25% new). The chateau and vineyards are well located on the western edge of the Pauillac appellation and the winemaking is carried out by the team at Ch. Pichon Lalande. Offers nicely developed juicy red and black fruit with gravelly-stony-dusty-terroir; dusty with accents of tobacco, tea, spice, and pencil shavings. Lots of secondary bottle flavor development and a very long complex finish. Tastes more Pauillac than Haut Medoc. Excellent.

ST SUPERY Moscato, California, 2007 \$16.56

100% Muscat Canelli fermented in stainless steel with no oak and no ML. Yellow straw in color with good legs. Sweet, medium-bodied with fresh acidity. Packed with apricot, lemon, and lemon drop with accents of floral. Lovely ripe, rich finish; complete. Succulent but with a thrilling tension. It will make you smile. Really Fine.

