

Divine Wines, Inc.

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New Wine & Specialty Food Items (September 2010)



New Wines From France



DOMAINE DU COURON 2007 COTES DU RHONE RHONE VALLEY, FRANCE (\$14.99)

The Côtes du Rhône AC is a regional appellation that is used by wines produced in the Rhone Valley but outside any of the designated AOC's. This AC accounts for 80% of the wine produced in the Rhone Valley. These wines can be red, white or rose' and they must be produced from a blend using two or more of the 23 designated Rhone grapes, but most of the wines are produced from Grenache and Syrah for reds & rose' and Viognier and Grenache Blanc for whites. The Domaine Du Couron consists of Grenache and Syrah in nearly equal proportions. It is full of spice and black fruit, and dried herbs: full-bodied, but not heavy. Try it with fish of all sorts, ham, or poultry with heavy sauces or spicy stuffing's.

DOMAINE DE MONTMARIN 2009 VIOGNIER LANGUEDOC-ROUSSILLON, FRANCE (\$12.89)

One sniff of this wine and you'll know you're dealing with a Viognier! It offers great quantities of the expected white stone fruit aromas, but also has orange sherbet flavors with a touch of tropical fruit on the finish. Absolutely fresh and lively.



New Wines From Italy



LIS NERIS 2008 PINOT GRIGIO FRIULI, ITALY (\$29.99) 91 POINTS – WINE SPECTATOR

The grapes for this wine are grown in the town of San Lorenzo in Isonzo, Friuli which is located near the Slovenian Border. This 100% pinot grigio was fermented in stainless steel and matured on the lees for six months. Complex with herbal notes and tremendous length, this is not a wimpy, neutral Pinot Grigio. It is a crisp Pinot Grigio with aromas of exotic fruit, peach and nectarine. The wine's creamy density makes it an excellent companion to pasta or rice salad.

**LA FIERA 2009 PINOT GRIGIO
VENETO, ITALY (\$9.49)**

This outstanding white wine value from Italy's Veneto region exhibits ripe peach and apple flavors with a pleasing mineral finish, perfectly suited as a delightful aperitif or served alongside salads, grilled chicken and seafood.

**LIBRANDI 2005 DUCA SANFELICE CIRO RESERVA
CALABRIA, ITALY (\$20.99)
89 POINTS - ROBERT PARKER**

This riserva is produced from 100% Gaglioppo which is the most widely planted red wine variety in Calabria. It is a mature and full-bodied wine with a perfume of Mediterranean fruits such as figs and dates, followed by hints of chocolate. Spicy flavors come through on the palate and balanced tannins lend potential for aging. A perfect match for the spicier sausages of Calabria as well as with roasted meats, Pecorino and other sharp cheeses.

**LIBRANDI 2007 CIRO ROSSO CLASSICO
CALABRIA, ITALY (\$11.99)**

Ciró Rosso, produced from 100% Gaglioppo, offers a delightful bouquet of spice, dried fruit, wild berries and plums. Excellent texture and firm, ripe tannins are hallmark attributes of this wine. Incredibly rich and easy-going, Ciró Rosso is the wine of choice for spicy meat dishes, roasted baby goat or lamb, and roasted meat with peppers.

**LIBRANDI 2004 GRAVELLO
CALABRIA, ITALY (\$37.98)
89 POINTS - ROBERT PARKER**

A Super Italian of the south with 40% Cabernet Sauvignon blended with 60% Gaglioppo without dominating the native varietal. This wine has an intense and persistent perfume of cherry with subtle hints of citrus. A rich and velvety wine with soft tannins that would be an excellent match for game and beef dishes.

**LIBRANDI 2009 CIRO BIANCO
CALABRIA, ITALY (\$11.99)**

Pale green-tinged yellow in color with spicy, fresh aromas of peach, quince and pineapple that are complemented by floral honey and banana. Ripe and broad on the palate, the flavors take a tropical turn and picking up a sweet marzipan quality on the moderately long, clean and creamy finish. This wine is made from 100% Greco Bianco di Pergugia (i.e., Grechetto), which is unrelated to the very different Greco grape used to make Campania's famed Greco Di Tufo.

**LILIUM 2008 NERO D'AVOLA/SYRAH
SICALY, ITALY (\$11.99)**

The Lilium is an example of what Sicily has to offer today in class red wines. Its spicy and fruity aromas show the Nero d'Avola component as a characteristic scent of blueberry and other dark fruits. Ripe strawberries and a touch of fragrant Syrah pepper join the blueberries in the flavor. This wine would be fine with steaks or roast beef, and would pair very well with a simple pasta dish of chicken sausages and thick, peppery homemade tomato sauce over rigatoni.

**DANESE 2006 MONTEPULCIANO D'ABRUZZO
ABRUZZI, ITALY (\$9.99)**

Intense ruby red color with violet nuances. This wine has layered aromas of ripe blackberries and crushed black cherries, followed by spicy notes of cassis, leather and dried herbs. Its excellent structure is perfectly complimented by a silky, rich mouth-feel and a long, persistent finish. This wine would pair nicely with sharp cheeses, barbecued ribs, lamb, filet mignon or steak au poivre.

**ESCO PAZZO 2009 NERO D'AVOLA
SICILY, ITALY (\$9.98)**

Fresh from Sicily's Mediterranean coast, Esco Pazzo Nero d'Avola is a fruit forward and easy drinking expression of Sicily at its best. The wine is ruby red with scents of fruit and spices. A medium-bodied wine with a smooth and elegant structure along with a core of black fruits and a long finish.

**GRAN SASSO 2009 CHARDONNAY
TERRE DI CHIETI, ITALY (\$13.75)**

Made from 100% Chardonnay that receives 100% stainless steel fermentation. This wine has pear, lime, ash and minerals on the nose that continue through the crisp palate. Zippy lime and grapefruit acidity pumps through the lengthy finish, highlighting its green apple, pear, lime and mineral flavors. This wine has depth and is nicely balanced and has a ton of complexity for the price.

**GRAN SASSO 2008 SANGIOVESE
TERRE DI CHIETI, ITALY (\$13.75)**

Smoky beef and plum scents with some soy notes. Really interesting sour cherry flavors that are accompanied by chalky minerals and good acidity. Finishes dry and chalky with blueberry flavors emerging.

**SANT EVASIO 2008 BARBERA D'ASTI
PIEDMONT, ITALY (\$11.99)**

Barbera is an ancient variety with its historical roots in Italy, where today it remains the second most widely planted red variety, after Sangiovese. The highest quality Barbera's come from the Piedmont region, where fifteen times more acreage is devoted to it than to Nebbiolo. The three primary DOC areas are Barbera d'Asti, Barbera del Monferrato and Barbera d'Alba. The Sant Evasio Barbera has ripe aromas of red fruit, currants or blackberries that are enhanced by vanilla, smoky or toasty notes added by barrel aging. It's taste is fresh, with a perceptible sour black cherry flavor. This wine would pair well with risotto, second courses of meat and fresh or medium matured cheeses.



New Wines From Spain



**VINOS PINOL 2008 LUDOVICUS
TERRA ALTA, SPAIN (\$11.99)
90 POINTS - ROBERT PARKER**

The 2008 Ludovicus is a blend of 35% Garnacha, 30% Tempranillo, 25% Syrah and 10% Cabernet Sauvignon aged for three months in French and American oak. It is a cherry red colored wine that has aromas of ripe red fruit with hints of black cherries. On the palate it is well balanced fruity, youthful with mineral tones.



New Wines From The U.S.



FORMAN 2008 CHARDONNAY
NAPA VALLEY, CALIFORNIA (\$45.67)
90 POINTS - ROBERT PARKER

The non-malolactic 2008 Estate Chardonnay possesses delicate, crisp, lemon and lime-like fruit intermixed with a hint of honeyed white peaches. Medium-bodied with very good acidity, terrific aromatics, and excellent purity, this cuvee spends plenty of time in barrel, but you would never know that from its purity and absence of woody, smoky aromas. It should drink well for several years.

HALEY'S MILL 2008 MERLOT
CALIFORNIA (\$9.50)

This wine is a cherry fruit-oriented California merlot with a grapy character. It has some spice and a bit of earth along with good ripeness and a fine medium-weight feel. The medium-long finish hints at cherry candy. Finishes clean.

KENWOOD YULUPA 2007 ZINFANDEL
LODI, CALIFORNIA (\$10.99)

A blend of 94% Zinfandel and 6% Petite Sirah that is aged for 14 months in American Oak barrels. It has fruity aromas of blackberries and figs, followed by hints of toffee and mocha with some spicy notes. This rich flavorful wine has a supple mouth feel and a smooth, lingering finish. This fresh and vibrant wine is the perfect choice for pastas, grilled meats and anything off the barbeque.

GLORY DAYS 2009 ZINFANDEL
LODI, CALIFORNIA (\$10.99)

A 100% Zinfandel that is aged for 14 months in American Oak barrels. It has fruity aromas of blackberries and figs, followed by hints of toffee and mocha with some spicy notes. This rich flavorful wine has a supple mouth feel and a smooth, lingering finish. This fresh and vibrant wine is the perfect choice for pastas, grilled meats and anything off the barbeque.

SHADOW RIDGE 2008 MERLOT
CALIFORNIA (\$9.99)

This wine has fresh and intense aromas of blackberry fruit and is low in tannins to make it a light bodied wine. A good wine with any meat dish that has a light sauce also, it would be an excellent pairing for any pasta with pesto or basil.

ROCKBROOK 2008 SAUVIGNON BLANC
CALIFORNIA (\$7.99)

This wine is the last of the six new under \$10 wines that we brought in during September. It is light to medium-bodied with hints of citrus and melon and has a refreshing crisp finish. Pairs well with sushi, grilled vegetables or salads with vinaigrette dressings.



New Specialty Food Items



SONOMA GOURMET PASTA SAUCES

Sonoma Gourmet, located in Sonoma, California, is owned and operated by Chefs Roger Declercq and Bill Weber. The idea of producing restaurant quality sauces and condiments for the retail market was conceived while the two chefs were employed preparing fine foods in the ski resort restaurants around Lake Tahoe. The ambiance of the California Wine Country with its well-earned reputation for fine food and drink drew Bill and Roger to Sonoma County and to the founding of Sonoma Gourmet in the spring of 1990. All of the following pasta sauces are sold in 25 ounce jars.



TOMATO BASIL PASTA SAUCE (\$8.99)

Hand picked basil and vine ripened tomatoes, their flavor and aromas are captured in a classic European style pasta sauce. An all purpose sauce that brings the garden freshness of summer to your table year around. Enjoy this sauce with your favorite pasta, pizza or any other dish that calls for fresh tomatoes.

THREE CHEESE PASTA SAUCE (\$8.99)

Parmesan, Romano and Asiago cheeses are simmered into an already flavorful tomato sauce to produce a smooth, rich sauce that is right at home with any pasta. Try this quick menu idea: Pasta & Fagioli (pasta and beans), cook and strain short cut pasta, add cooked white beans and Three Cheese Sauce.

RED CLAM PASTA SAUCE (\$9.99)

This is serious get what you paid for clam sauce. A boat load of clams that entice with a healthy pinch of spice. Serve with linguini, spaghetti or fussilli. Add crab, mussels and fish for a fantastic cioppino. Also makes a great pizza sauce.

MARINARA PASTA SAUCE (\$8.99)

Marinara Sauce loosely translates to "the sauce of the sailors" because it was a meatless sauce extensively used on sailing ships before modern refrigeration was invented. Marinara sauce is a flavorful, versatile base for many great Italian dishes from pizza and pasta to meat, chicken and seafood.

VODKA CREAM PASTA SAUCE (\$8.99)

Vodka pasta sauce was fashionable in Italy for some time before becoming a popular 1980's food fad in New York City restaurants. This versatile sauce has long since passed fad status in the United States to become a mainstay. Delicious with any filled pasta such as ravioli or tortellini. Salmon with Vodka Cream served with your favorite pasta is scrumptious.