

# Little Sonoma's Wine of the Month

## April 2010

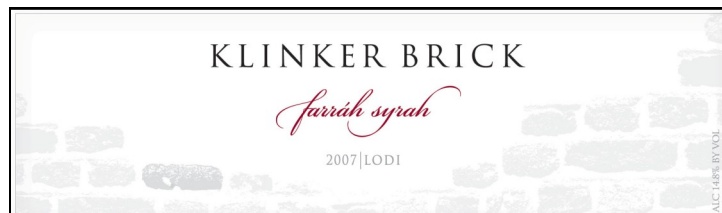


### Why the name Klinker Brick?

Klinker Bricks are highly prized bricks that grace many of the historical buildings in Lodi, including the Felten home. Chosen by craftsmen architects in the 1920's for their distinctive qualities, including unique shapes and dark, rich color, these bricks are "heavier" than regular bricks.

Klinker" refers to the sound that they would make when banged together, because of their increased weight. Rich, deep color, enormous density, unique and distinctive are the same qualities found in Klinker Brick wine. And, it is a name that you are not likely to forget!

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**The Wine:** 2007 Klinker Brick Farráh Syrah

**Producer:** Klinker Brick owners, Steve and Lori Felten are fifth generation grape growers in the Lodi region who continue the tradition of cultivating the vineyards that their ancestors planted in the early 1900's.

**Grape Varietals:** Syrah (See RAH) is the great vine of the northern Rhône, planted throughout southern France, and has acquired another altar, as Shiraz, in Western Australia, the two areas where it is most densely concentrated. Through DNA typing, it was found that Syrah is the offspring of two obscure French varieties, Dureza and Mondeuse Blanche.

**Country of Origin:** USA, California

**Region:** The *Lodi* Wine Country is nestled between the San Francisco Bay Area and the Foothills of the Sierra Nevada. Here you find a classic Mediterranean climate, featuring warm days and cool, pleasant evenings.

**Tasting Notes:** This single vineyard wine has a deep, rich garnet color and shows tobacco, mint and cherries on the nose. With dense silky layers of raspberry and chocolate, this full-bodied wine finishes long and smooth with hints of earth and spice.

**Food Pairings:** This flavorful, fruit forward wine complements roast beef or steaks.

**Aging Potential:** Drink now or thru the next 2-3 years.

**Current Retail Price:** \$17.99

**Accolades:** **91 Points**, Top rated choice for \$20 or less. "This wine is Fabulous!" *Wine Spectator*, November, 2009.

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### **The Wine:** 2008 Araucano Carmeneré

**Producer:** **Jacques y François Lurton S.A.** was created in 1988 by two brothers, sons of Andre Lurton, the famous winemaker of Bordeaux. Beginning with the concept that it is possible to create world-class wines, within regions of great quality potential, they began several projects — first in France, then in Argentina and Spain. In 1997, after years of investigation, they founded the JFL Chile partnership, Hacienda Araucano, within the Lolol area of the Colchagua Valley, a zone that offers great potential for the production of red wine.

**Grape Varietals:** 100% Carmenère - The Carmenere grape variety, found in certain appellations of the Bordeaux region, is little known and therefore much sought after in Chile. It is part of the Cabernet family but is often confused with Merlot, owing to its appearance and characteristics. Indeed, given these similarities, some Chilean winegrowers only became aware of the presence of the Carmenere variety in their vineyards a few years ago.

**About the Wine:** Hand picked in the morning, steel fermented then 50% is aged in French oak barrels for six months to soften tannins and add complexity to the wine.

**Country of Origin:** Chile is a long strip of land nestled between the Pacific Ocean and the Andes. This geographical location provides it with a climatic diversity that is particularly well suited to winegrowing. The summer heat is constantly tempered by the cool airstreams from the Pacific and the Andes.

Chile's vineyards occupy just over 100 000 hectares (over 247,000 acres) and remains one of the rare places in the world where the soil is unaffected by phylloxera, making it possible to plant vines without rootstock.

**Region/Growing Areas:** Colchagua Valley

**Aromas & Flavors:** The nose displays red berry and black cherry aromas. The palate is of medium weight, fruit driven and contains hints of black cherry, spice with a savory, gamey finish. Subtle oak use complements the fruit characteristics of the wine.

**Food Pairings:** Ideal meats (pork filet, lamb) and cheeses

**Ageing Potential:** Drink now or within the next two years

**Current Retail Price:** \$11.99

# Little Sonoma's Wine of the Month

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**The Wine:** 2008 Falesco Vitiano Bianco

**Producer:** Falesco was founded in 1979 by brothers Riccardo and Renzo Cotarella, two of Italy's most acclaimed winemakers. Falesco's philosophy is to strike a balance between the uniqueness and tradition of native varietals, and the versatility of 'international' grapes. The result is a complete portfolio of wines that consumers and critics alike have recognized as both extreme values and "Best of Class" offerings.

**Grape Varietals:** **Verdicchio** (Ver-dee-key-oh) The Verdicchio vine has been cultivated in the Marche region of east central Italy, to which it is probably native, since the 1300s, but virtually nowhere else. **Vermentino** (Ver-men-tee-noh) The origins of this vine are not entirely clear however it is widely planted along the Mediterranean coasts of France and Italy, from the Languedoc-Roussillon to southern Tuscany, and is an important vine on the islands of Corsica and Sardinia.

**About the Wine:** Vitiano Bianco was born from one of the many experimental vineyards Falesco has planted through its relationship with the University of Viterbo. The grapes all fare exceptionally well in the sediment and clay soils around the Marciliano estate. Harvested in late September, the grapes are crushed and vinified separately then blended together.

**Country of Origin:** Italy

**Region:** **Umbria** is one of the few regions in Italy that is entirely landlocked; walled in by the Apennines on three sides, it is bordered by Tuscany to the east, Le Marche to the west, and Latium to the south. The hilliest region in Italy, it is an extremely green and pristine area with dry, perfectly drained terroir which offers ideal growing conditions for textured reds and crisp, refreshing whites.

**Aromas & Flavors:** Vitiano Bianco is a balanced, delightful, and fresh wine that offers a rich bouquet of herbs, lime, and ripe pears.

**Food Pairings:** A great Italian value wine, it is the perfect accompaniment to pasta with shellfish, risotto, white meat casseroles, salads, and vegetables.

**Aging Potential:** Drink now thru 2011

**Current Retail Price:** \$10.99

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### **The Wine:** 2008 Licia Albarino

**Producer:** Jose Limeres, a native of the Galician town of Pontevedra and owner of several successful restaurants in Madrid, entered the wine business when he was searching for a reliable supplier of quality wines for his restaurants. He bought his first property in O Rosal and planted native varieties that flourished in its unique climate and soil. The resulting wines proved a hit, particularly his Albariño which strikes just the right balance of sugar and acidity.

**Grape Varietal:** *Albariño*: Intensely aromatic and high quality white grape, which is often likened to Riesling in its zesty, focused fruitiness. A low-yield grape of exceptional quality, native to northwestern Spain.

**About the Wine:** The name "Licia" is a shortening of the word Galicia, the name of the region in northwest Spain, from where this wine originates. This 100% Albariño is fermented completely in steel to preserve the fresh character of the variety.

**Country of Origin:** Spain

**Region:** Galicia, Rías Baixas—The vineyards for Licia's wine are located in the O Rosal and Condado de Tea subzones of Rías Baixas. The vineyards of O Rosal run inland and are terraced into the sides of the River Miño where it opens into a wide estuary. The topsoil is correspondingly alluvial, with clay and sand over granitic topsoil.

**Aromas & Flavors:** Straw yellow with greenish hues, the Licia Albariño has strong varietal characteristics with hints of citrus, such as grapefruit, candied fruit and quince jelly, along with notes of fresh herbs, green apples and minerals. It is full-bodied and well-balanced, highlighting the aromas of citrus and green apple with a long persistent finish.

**Food Pairings:** This wine pairs well with grilled fish, any kind of seafood, rice dishes, salads and vegetables.

**Aging Potential:** Drink now or within the next two years.

**Current Retail Price:** \$17.99

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