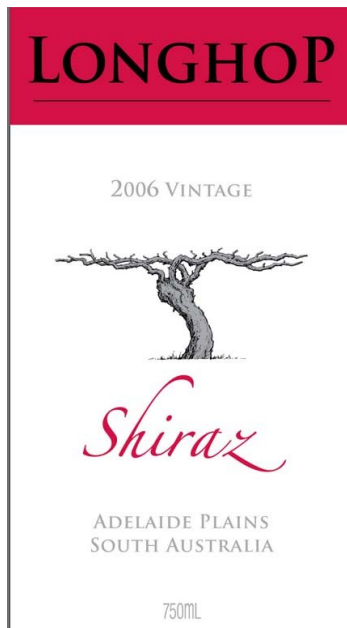


Little Sonoma's Wine of the Month

February 2010



***Why is this important?** All of the things mentioned here have a positive impact on the final product and can greatly influence the quality, flavor and richness of the wine.

6078 West Chester Road
West Chester, Ohio 45069
Phone: 513-942-Wine (9463)
E-mail: littlesonoma@fuse.net
Website: LittleSonomaWines.com

The Wine: 2006 Longhop Shiraz

Producer: **Old Plains** ~ Wines are produced by Domenic Torzi and Tim Freeland. The former Gawler high school mates first mooted the idea of making icon wines from the Adelaide Plains in 2002. Vineyards were secured, the requirement being old vines a priority. Their small band of growers have embraced the ideal of delivering premium grapes in order to showcase the power and rich fruit flavors the Adelaide Plains has to offer.

Grape Varietals: Shiraz 100% (She **RAHZ**) Called Shiraz in Australia and South Africa it is the same varietal as Syrah. Syrah is the great vine of the northern Rhône, planted throughout southern France.

About the Wine: Fermented in 70% American oak & 30% French oak. Vine age 14-50 years. Production is 2 tons per acre. Average winter and spring rains helped maintain adequate moisture levels for our deep-rooted old vines, moderate December and January temperatures allowed the vines to flourish for another excellent quality disease-free vintage.*

Country of Origin: Australia -The **Australian wine** industry is the fourth-largest exporter in the world, exporting almost 106 million gallons a year to a large international export market that includes "old world" wine-producing countries such as France, Italy and Spain.

Region: *Adelaide Plains* ~ *Soil in vineyards is red clay over limestone.* In the Adelaide Hills, you'll find South Australia's oldest wine region. And more than 50 wineries continuing a tradition that started way back in 1845.

Tasting Notes: Deep and dark red/black color, rich and powerful. Blackberry, raspberry, kirsch, cherry liqueur and leather. Fine grained tannins, excellent texture along with a plumped out core. Only 2500 cases produced.

Food Pairings:

This well balanced wine complements barbecued foods, roasted meats and hard cheeses.

Aging Potential: Drink now or thru the next 5 years.

Current Retail Price: \$14.99 (sale priced, regular price is \$19.99)

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The Wine: 2007 M5 Monastrell (Robert Parker, 91 Points)

Producer: *Vinos Sin-Ley*—"Wines Without Law" in translation. Composed of a group of young winemakers from different regions in Spain, the twofold objective of Vinos Sin-Ley is to create "new wines" that are value oriented. The concept, driven by creative innovation using nonconventional methods of harvesting, fermenting, blending, ageing and labeling, results with wines processing new fresh fruit driven flavors that are different from those achieved in the past. Araceli Gonzalez is the winemaker.

Grape Varietals: Monastrell—Native to Spain, Monastrell is believed to have originated either near the town of Mourviedro in Valencia or Mataró in Cataluña. The variety is planted throughout southern Spain and France, where it has been present at least since the late 1500s. It has not been conclusively shown to be related to any other variety.

About the Wine: This wine comes from Senorio de Barahonda. It is produced from some of the oldest Monastrell vineyards in Spain. The vineyards are all estate family owned. Only 2100 cases produced.

Country of Origin: Spain ~ Spain is the third largest wine producing nation in the world, occupying the majority of the Iberian Peninsula with vast diversity in climate, culture, and of course, wine.

Region/Growing Areas: Murcia—Yecla
Located in Southeastern Spain, the "lost" region of Yecla lies to the east of Jumilla and to the west of Alicante. Fortunately, this region was spared much of the wrath of the phylloxera plague, and many ungrafted and extremely old vines remain. The Yecla region's progressive leader, Bodegas Castaño, has long been an advocate of the Monastrell varietal, also known as Mourvèdre. The varietal is best regarded for its influence on the wines of Châteauneuf-du-Pape where the terroir and climate is not dissimilar to that of Yecla. Both benefit from a very warm, Mediterranean climate with warm days and nights.

Aromas & Flavors: The wine is deep red-purple in color with a nose of fresh blackberries, black raspberries and kirsch. It is rich and dense on the palate with expressive ripe fruit showing youthful texture.

Food Pairings: Ideal with roasted chicken, grilled lamb, steak and aged cheeses.

Ageing Potential: Drink now or over the next 5 years.

Current Retail Price: \$13.99

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The Wine: 2008 Hopper Grüner Veltliner

Producer: Hopper Winery

Grape Varietals: **Grüner Veltliner** is a white wine variety grown primarily in Austria and in the Czech Republic. It has a reputation of being a particularly food-friendly. It is made into wines of many different styles - much is intended for drinking young, a little is made into sparkling wine, but some is capable of long aging.

Country of Origin: *Austria*—**Austrian wines** are mostly dry white wines (often made from Grüner Veltliner) with some luscious dessert wines also being produced. About 30% of the wines are red, made from Blaufränkisch (also known as Lemberger, or as Kékfrankos in neighboring Hungary), Pinot Noir and locally bred varieties such as Zweigelt. 4000 years of winemaking history counted for little after the “antifreeze scandal” of 1985, when it was revealed that some wine brokers had been adulterating their wines with diethylene glycol. The scandal destroyed the market for Austrian wine, but in the long term has been a force for good, compelling Austria to tackle low standards of bulk wine production, and reposition herself as a producer of quality wines that stand comparison with the best in the world. The country is also home to Riedel (Ree-del), makers of some of the most expensive wine glasses in the world.

Region: Burgenland—the 7th largest of Austria's 9 provinces. Burgenland and Hungary share the Neusiedler See, known for its reeds and shallowness, as well as the mild climate throughout the year. The Neusiedler See is Austria's largest lake serving as a large tourist attraction. The loamy south-facing slope where the vines are grown has a great capacity to store water and is situated directly by a forest, resulting in considerable temperature differences.

Aromas & Flavors: Attractive pale lemon with bright lights. Crisp and dry finish with clean citrus flavors. This wine has a lingering, fresh fruity flavor with very good balancing acidity.

Food Pairings: Particularly good when served with cold appetizers, pastas, delicate salads or perfect as an aperitif. (This was the white that Nordstrom used last year for their Grand Opening party!)

Ageing Potential: Drink now. This wine is not meant to age, drink young.

Current Retail Price: \$13.99