

# SML-Uncorked



The Wine Newsletter of Supermarket Liquors  
Fort Collins, Colorado

Vol.1 No. 9, June 2006

## Wine-of-the-Month

### Finca Luzon Jumilla 2005

reg. price \$8.99

sale \$7.49

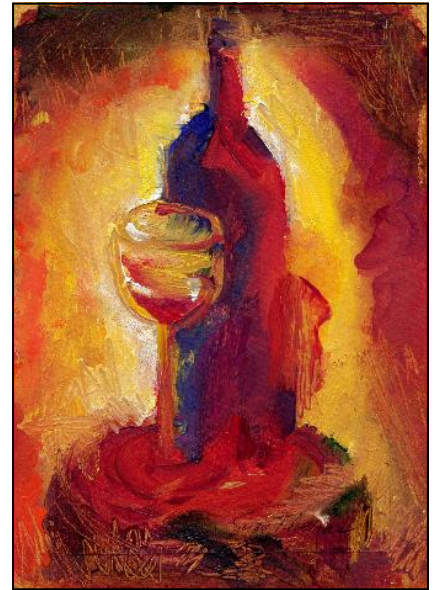
Spain continues to be an amazing source of wine values that are among some of the best bargains in the world today. We see more inexpensive, appealing wines coming from Spain right now than virtually anywhere else. For quality, you might be reminded of Australia; for price, Chile; and in terms of variety only France and Italy exceed. But in 2006, none consistently offer more choices for the wise consumer than Spain.

Three of this month's featured wines, in fact, are Spanish, including our June wine-of-the-month, a head-turning Monastrell from Jumilla, in the southeast corner of the country. You may recognize Monastrell by its French name, Mourvedre. This is the leading red grape of Provence, a supporting actor in many of the wines of southern France and the main player in Jumilla, as well as several other Spanish regions. Capable of thriving in a torrid climate, its small berries and thick skin yield wines that are fleshy, deeply colored, aromatic, and intensely flavored with a ripe blackberry, blueberry accent.

The organically farmed 2005 Finca Luzon, a blend of 65% Monastrell and 35% Syrah, is a bulldozer of a red, the epitome of the terms "full bodied" and "fruit bomb." Deep, soft in texture, and intensely concentrated, it offers a jammy mouthful of ripe blueberry/blackberry/raspberry preserves, along with touches of sweet licorice and coffee providing added complexity. Robert Parker gave the last vintage 90 points, and this is easily as good, trust us. By the time the 2005 is reviewed the supply will probably be gone, so stock up on this blockbuster now.



\* newsletter prices on all wines are in effect through June 31 and limited to stock on hand



Wine Glass & Bottle by Suzie Thomas  
courtesy [www.suziethomas.com](http://www.suziethomas.com)

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Finca Luzon



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## Featured Wines

### **Aragonia Campo di Borja Crianza 2000**

**reg. price \$8.99**

**sale \$7.99**

This delicious Spanish red is a counterpoint to the almost overwhelming clout of the Finca Luzon. It hails from a region, Campo de Borja, whose fruity reds are renowned for their easy drinkability and outstanding value. A blend of Grenache and Tempranillo, the wine's fruitiness and texture have been tempered by almost six years of age into a charming medium-bodied red brimming with dark cherry fruit, smooth tannins, and a surprising level of flavor complexity given its bargain price. If power and weight are the hallmarks of our June wine-of-the-month selection, elegance and grace are the calling cards of this red whose silkiness will keep you returning to the glass again and again.

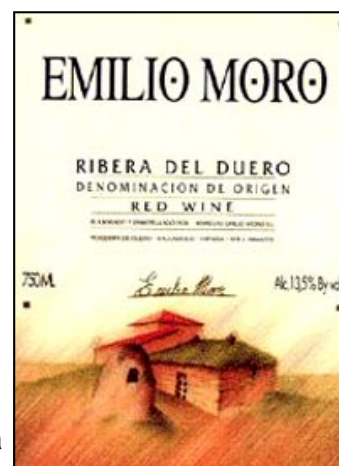
### **Emilio Moro Ribera del Duero 2003**

**reg. price \$30.99**

**sale \$26.99**

The Spanish region of Ribera del Duero, which has but a short history of producing fine wines, was granted official status only in 1982, but now ranks among the most prestigious of all Spain's wine zones. The favored grape here is the local version of Tempranillo, a variety probably brought to Spain by returning Crusaders, and which, in these relatively high altitude vineyards, seems to have a bit more steel in its structure than is usually the case.

Over the last several years the Moro family modernized their cellars, so now we're seeing wines that display a previously unseen clarity. Their 2003 Ribera del Duero is so impressive, in fact, that the Wine Spectator included it among their Top 100 wines of the year for 2005 (#71): "Ripe fruit and solid structure marry in impressive harmony in this balanced red. It offers blackberry, chocolate and mineral notes, with herbal and smoky accents. Has an appealing sweetness, but stays fresh though the finish. Drink now through 2012. 1,000 cases imported. 92 points."



### **Fleur D'Or Sauternes 2002**

**reg. price \$12.79**

**sale \$11.49**

The name Bordeaux is synonymous with world class red wine based on Cabernet Sauvignon and Merlot. Bordeaux is, in fact, the home of both of these world famous grapes, yet within the township of Graves, located just south of the city of Bordeaux, there is an enclave of vineyards that produce some of the world's finest sweet white wines. This small slice of wine heaven is called Sauternes and its wines are made from the Semillon and Sauvignon Blanc grapes. In the finest years these grapes are attacked by a beneficial fungus, botrytis cinerea, which dries the grapes, concentrating the must and imparting a honey-like bouquet to the wines. Needless to say, Sauternes, like any of the world's premier sweet wines, does not come cheap. Even in the priciest wine neighborhoods, however, you'll occasionally find an unexpected little gem. Such is the case with the 2002 Fleur D'Or, a wine blended by broker Bill Blatch of Vintex from fruit purchased from several sources. Moderately sweet, this is very well-made Sauternes that shows a bouquet of apricots, sweet pineapple and grapefruit zest, carried through to a complete finish—nothing short here. A core of acidity adds balance and finesse to the wine's richness. This is a delight to drink and is a perfect light, summertime desert by itself or to match with ripe peaches or honeydew melon.

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## From the Wine Cellar

### **Chateau d'Issan Margaux 2000**

**reg. price \$79.00**

**sale \$64.00**

This Third Growth Margaux estate is owned and managed by the energetic young Emmanuel Cruse of the historically renowned family of Bordeaux chateaux owners and negotiants. The estate boasts one of the finest winery dogs ever, a beautiful Yellow Lab who greets all guests arriving at the moated, castle-like fortress that is d'Issan. This estate has undergone many changes in the cellar and vineyards since the early 1990s in an effort to maintain the high quality standards that are expected of a Third Growth in Margaux. The wine from d'Issan has long been a consistently well made wine and a good value but has become a Margaux standard bearer in recent years. As one would expect from Margaux the wine is highly perfumed, more feminine and harmonious rather than powerful, more refined and graceful than full blown, though never vague or light bodied. The 2000 is dense and ripe, modern in approach, though full of finesse and gracefully expression. The wine is 70% Cabernet Sauvignon, 30% Merlot and comprises about 60% of the estate's production, the remainder going to their second label Blasson d'Issan (also is stock). Buy now, hold for another 4-6 years, drink for another 6-8 after that. This is a gem. Regularly priced at \$79, newsletter priced for this month at \$64.



### **La Rampa di Fugnano Merlot "Gisele" 1999**

**reg. price \$49.00**

**sale \$42.00**

This wine provides some strong evidence as to the capacity of the Merlot grape to thrive in Tuscany. La Rampa di Fugnano is a fine producer in the San Gimignano area and make excellent wines from the traditional Sangiovese and Vernaccia varieties. But here is a wine that has the shadings of good Pomerol: full, dark, rich, multi-layered, showing flavors of blackberry and cedar, earth and coffee, smoke, tobacco and leather. This is very impressive, and given the prices of top drawer Pomerol these days, is also a good value. Drink now, and over the next six years or so with steaks, chops and fine cuts of beef or veal. Regularly priced at \$49, now available for \$42.



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## From the Wine Cellar

### **Muller-Catoir Haardter Burgergarten Riesling Spatlese Pfalz 2004**

**reg. price \$31.99**

**sale \$27.99**

Muller-Catoir is one of the most highly regarded estates in Germany, if not all the world. Its reputation was guided and enhanced by the legendary Hans-Gunter Schwarz's 36-year tenure as vineyard manager and cellar master. His legacy is in good hands in the young and able Martin Franzen and the transition from one generation to the next has been remarkable successful at Catoir. Here is another of those confluences of great soil, great grape, great producer, great vintage. It has brought forth a truly great wine in this medium dry, queenly aristocrat. Citrus/lemon/tangerine flowers; minerals and ground stones; leesy/malty/creamy chewiness; incredible lift and deftness; apricot and pit fruits; more salty minerals, more and more facets. It is never overbearing or boisterous, but mannerly, hauntingly beautiful, composed and gloriously complex, with extraordinary class and elegance. This is a rare and incredibly beautiful wine that will really not be drinking its best for at least another six years. Although very enjoyable now, patience will reward some cellar time.



### **Faiveley Meursault 2000**

**reg. price \$32.99**

**sale \$27.99**

This venerable old producer of fine Burgundy is highly regarded for its reds, and generally undervalued whites. Here is a tremendously under-priced fine white Burgundy. Meursault produces an abundance of high quality white Burgundy, an appellation with generally less variability than other white AOC's of the Cote de Beaune.

The Chardonnay vine loves this cool climate, its mineral enhanced soils, and the appellation requirements of around 2.5 tons per acre yield (compare to commonly 4-6 tons for Chardonnay elsewhere). The wine has slight buttery hints, almond and hawthorn, along with melon, salty mineral, vanilla and cream hints. The wine is round, rich, polished, finely detailed, balanced and silky textured. It will make for excellent companionship with white fish filets, shell fish, chicken with creamed and buttered sauces, cheese (Roquefort, Munster, Bleu de Bresse) or as aperitif. Regularly priced at \$32.99, and comparatively low at that, now available at \$27.99.



**To place an order, contact us at:**

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