



Join us for Saturday afternoon wine tastings, 2 to 6:30 p.m.

**This Saturday, January 9<sup>th</sup>**

## **Wildcard Weekend**

### **Whites**

#### **Chateau Ste. Michelle Riesling, Harvest Select, 2009**

The Columbia Valley of Washington is the place in America for the Riesling grape, followed by the Finger Lakes of upstate New York, and Chateau Ste. Michelle is the leader in innovation and expertise with Riesling. Select Harvest is made in a slightly sweeter style than their Columbia Valley Riesling with rich flavors of apple, pear and peach with enough crisp acidity to keep the touch of sweetness in balance. A nice pairing with spicy Thai curry.

**Reg. \$9.99**

**Special \$8.99**

### **Reds**

#### **Carraia Aglianico, 2008**

Aglianico, the noble red grape of southern Italy, produces a full-bodied red with flavors of dark berries, vanilla and spice. In Campania where the Aglianico grape produces Taurasi, called "the Barolo of the South," there's an earthy minerality. In Sicilia with its ample growing conditions, Aglianico has flavors of dark berries, licorice and black currant with notes of spice and smoke.

A good deal in one of Italy's distinctive grape varieties.

**Reg. \$9.99**

**Special \$8.99**

#### **Valserrano Rioja Crianza, 2006**

Valserrano is a family winery begun in the late 1800's and located in the Rioja Alavesa subregion of Rioja. Now run by Juan Pablo de Símon and his sons Pablo and Jaime, Valserrano produces wines from the classic grape varieties of Rioja: Tempranillo, Graciano, Mazuelo, Garnacha and Viura. The Crianza is made from 90% Tempranillo and 10% Mazuelo and aged for one year in oak barrels, half of which are made from American oak and half from French oak. Robust and elegant, the Crianza has deep cherry fruit flavors framed by smooth oak that make Rioja so satisfying.

**Reg. \$16.99**

**Special \$15.29**

#### **Twenty Bench Cabernet Sauvignon, Napa Valley, 2007**

With the 2007 vintage being hailed as the best vintage for Cabernet Sauvignon and Merlot since 2002 and as prices of quality California Cabernet continue to creep up, it's a pleasure to find a well-made, well-structured, full-flavored Cabernet from Napa Valley that's actually a good value. Here's the Twenty Bench story:

In the fall of 2000 winery owner and viticulturist, Jim Regusci purchased 20 tons of exceptional Cabernet Sauvignon grapes from a vineyard that he planted and manages for a close friend. He brought the grapes to his winery and had them crushed and isolated from the rest of his own Regusci Estate grown grapes. Not having a specific plan for the grapes, he asked his winemaker, Charles Hendricks to make the wine and age it separately. Because the particular vineyard did not have a name one of his cellar hands, who also works from time to time

**Special pricing applies the day of the tasting only**

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in the vineyards, chose to label the barrels 'Twenty Bench'. The name was chosen to signify the 20 tons of fruit from the gentle rising bench land vineyard from which they were picked.

The following year Jim was approached by two of his close friends James Harder and Jim Gill, who together also happen to oversee the sales and marketing of Jim's own Regusci Estate wines. The two were interested in developing their own wine with one simple mission in mind: to make an exceptional Cabernet Sauvignon that could retail for around \$20 per bottle and 'over deliver' on quality for the price. Both men knew that besides owning the 290-acre Regusci Estate in the Stags Leap District, Jim Regusci was also the owner of Regusci Vineyard Management, which manages over 1000 acres of grapes in and around Napa Valley, surely he could somehow provide what they were after.

Regusci took them into his cellar and drew a barrel sample of the wine for the two to try. After one small taste both knew that this was the Cabernet Sauvignon they had in mind. When the three men also noticed the name "Twenty Bench" written in chalk on the side of the barrels they also discovered a great name for this special wine. A partnership was struck on the spot to offer an exceptional Cabernet Sauvignon at a very affordable price. (Nine North Wine Company, Napa Valley)

**Reg. \$20.99**

**Special \$18.89**

- Jeff Gledhill

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