



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

This Saturday, March 27<sup>th</sup>

## Spring in the Step

### Whites

#### Schloss Gobelsburg Grüner Veltliner, Gobelsburger, 2008

Schloss Gobelsburg is an old monastic estate in the Kamptal wine region along the Danube River west of Vienna that has found new life under the ownership of Michael Moosbrugger. With the guidance of Willi Brundlmayer and the aesthetic support of Martin Nigl, two of the biggest names in Austrian winemaking, Michael Moosbrugger is making wines of terrific purity, finesse and just plain deliciousness. All of this is on display with his "basic" Grüner Veltliner. Whether or not you are familiar with this versatile grape, this vibrant, energetic wine is a tonic for a tired palate and is so good with all kinds of vegetables (even asparagus and artichoke) as well as Asian cuisines.

Reg. \$15.99      Special \$14.39

#### Château Bertinerie, Cru Réserve, Côtes de Bordeaux, 2008

Bordeaux is certainly red wine country and just as Napa Valley has Chardonnay to complement its Cabernet, Bordeaux makes some brilliant and long-lived whites based on Sauvignon Blanc. From the Côtes de Blaye area of Bordeaux, Château Bertinerie Cru Réserve is an affordable example of this traditional wine. Fermented in oak, this has an uncommon richness and depth that isn't typically associated with Sauvignon Blanc.

Reg. \$25.99      Special \$23.39

### Reds

#### De Forville Barbera d'Asti, Cascina Buc, 2007

More humble than Barolo or Barbaresco, Barbera nonetheless offers a lot of satisfaction at a very modest price for this aristocratic wine region of Italy. Well evolved from its earthy, rustic origins, some top Piedmontese winemakers are giving it star treatment with aging in small oak barrels and special single-vineyard bottlings. While getting some oak barrel aging, Cascina Buc, De Forville's *cru* or single vineyard Barbera, is definitely traditional in style. With some classic earthiness, it has a vibrant core of dark cherry fruit lifted by natural acidity and polished by oak aging. Pass the hearty *ragù*, polenta and Parmesan, please.

Reg. \$16.99      Special \$15.29

#### Bodegas y Vinedos Maurodos Prima, Toro, 2007

While Spain has centuries of winemaking tradition, it is undergoing an accelerating renaissance, if not revolution in its wines. With a wealth of indigenous grape varieties and wine regions, new ideas, modern approaches and fresh energy are transforming the wine landscape. Toro is one the regions rising to prominence through the efforts of top winemakers from more established

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wine regions in Spain. One of these winemakers is Mariano Garcia, former winemaker of the famous Vega Sicilia winery in Ribera del Duero, and his sons Eduardo and Alberto. This is the fifth vintage of the Prima made by Mariano Garcia, owner of Bodegas Maurodos, from vineyards planted in sandy clay soils in three different areas in Toro. Unfiltered, made from 100% Tinta de Toro (a variant of Tempranillo) and aged 11 months in oak barrels, the Prima captures the dark color and juicy richness that are hallmarks of Toro reds.

**Reg. \$19.99**

**Special \$17.99**

- Jeff Gledhill

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