



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

This Saturday, April 3rd

Easter Goodies

White

Selbach-Oster Zeltinger Sonnenuhr Riesling Kabinett, 2008

Few wines, if any, express spring as well as Riesling with its freshness, purity, and the compelling lightness in the way it carries an essence of flowers and orchard fruits. This Riesling from the talented Johannes Selbach comes from a special place midway along the Mosel River.

Here the famous Sonnenuhr ("sundial") vineyard, cultivated since the Romans, extends downstream across from the village of Wehlen toward the village of Zelting. Steep slopes perfectly oriented to the southwest and the sun's strongest rays along with the unique blue slate formed during the Devonian Period, which has produced some of the world's most spectacular marine fossils, combine to create a place where Riesling sings.

Reg. \$22.99

Special \$19.99

Rosé

Mas de Gourgonnier Rosé, les Baux de Provence, 2009

In a valley in the heart of Provence, the Cartier family has been organically farming olives, apricots and wine grapes since World War II. Like most classic Provençal rosé, Grenache dominates the blend, with Syrah, Mourvèdre, Cabernet Sauvignon, and Cinsault rounding it out.

Charming and thoroughly quaffable, "Mas de G" has spicy aromas of bright raspberry and strawberry fruits, which echo on the vibrant palate. It refreshes like a white but drinks more like a red, and it's wonderfully versatile as any wine can be. Its fruit-forwardness makes it a perfect aperitif, while its gutsy flavors nicely complement an Easter ham.

Reg. \$16.99

Special \$15.29

Reds

Soter Pinot Noir, North Valley, 2007

Last month we had a superb wine dinner and master class with James Cahill, winemaker for Soter Vineyards in Oregon's Willamette Valley and the North Valley Pinot Noir was part of both. The North Valley is made from grapes sourced from multiple areas of the Willamette Valley from growers who are paid by the acre not by the ton, in other words for quality not quantity. The overall approach is to produce a Pinot Noir similar to the Etude Carneros Pinot Noir that Tony Soter made: supple and generous with an emphasis on fruit with little oak. And nice fruit it is with fine flavors of plum, berry and spice with a silky finish, all together it makes the North Coast a versatile partner in enjoying wine and food.

Reg. \$31.99

Special \$27.99

Special pricing applies the day of the tasting only

10 Raymond Road, West Hartford, 860-233-1241, staff@westsidewines.com

Domaine Cros de la Mûre Côtes du Rhône, 2007

Domaine Cros de la Mûre is located in Derboux, a small village in the southern Rhône valley surrounded by lavender fields and expanses of untamed brush and forest. The domaine is run by Eric Michel, who, along with his sister Miryam, took charge of his family's vineyards in 1990 after graduating from Bordeaux University transforming them to biodynamic agriculture. Many of the domain's vineyards are situated high up on the Massif d'Uchaux, an area that creates profound and silky wine due to its elevation. A blend of Grenache and Syrah, this wine is deeply colored and richly flavored with blackberry, black cherry, blueberry and spice and would go rather nicely with butterflied leg of lamb. Wine critic Robert Parker writes, "Eric Michel makes some of the sexiest Chateauneuf-du-Papes as well as Cotes du Rhones that money can buy. They are not easy to find in the marketplace, but should you ever see them, don't hesitate - they are bound to please just about anybody."

Reg. \$21.99

Special \$19.79

- Jeff Gledhill

Special pricing applies the day of the tasting only

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