



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

This Saturday, July 17<sup>th</sup>

## Summer Picnics

### Whites

#### Château Soucherie Anjou Blanc, Cuvée Les Rangs de Long, 2009

This dry, white Anjou is a classic Chenin Blanc from the Loire Valley. A brilliant pale straw color, the Anjou blanc has aromas of slate and lime zest. Its crisp acidity and minerality, along with the honeyed quality of ripe Chenin Blanc, make it a terrific wine with food and refreshing on its own. Littlenecks on the half shell, seafood salad, simply grilled fish, grilled summer squash, it all works. It's an exceptional wine for the price, from an estate that makes wines with a great price-quality ratio across the board.

Reg. \$16.99

Special \$15.29

#### Quattro Mani [toh-kai], 2008

While the name Quattro Mani is certainly Italian and the grape with the now EU-prohibited name Tocai (here toh-kai) is indigenous to northeastern Italy, this is the first Slovenian wine to come to West Side. Not that it's big leap geographically; the vineyards of Italy's Collio wine region are a matter of miles from the Exto Gredic vineyard that supplies the grapes for Quattro Mani and the Slovenian appellation of Brda is a natural extension of Collio. Ales Kristancic, the current star of the burgeoning Slovenian wine scene, makes this wine at his Movia winery. By all accounts this guy is a character: passionate, opinionated and iconoclastic, a large personality just in his 40s. Slovenia with its borders with northeastern Italy and Austria has a winemaking history just as long as they even if it's taken a new generation of winemakers to bring the wines of this place into the larger wine world. Quattro Mani [toh-kai] shows the best of place and grape at an amazing price with floral, green tea, spearmint and quince aromas and fresh flavors of melon and white peach with a brisk finish. Chicken salad with grapes and tarragon would work rather nicely.

Reg. \$11.99

Special \$10.79

### Reds

#### Le Claux Delorme Valençay, 2007

The Loire Valley is better known for its whites like Sancerre, Pouilly-Fumé and Vouvray, but its reds based particularly on Pinot Noir and Cabernet Franc are getting more attention. Located south of the Loire River near the Cher tributary, Valençay achieved AOC status (highest general wine classification) in 1994 and consists of only about 250 acres of vineyards. The red from Claux Delorme is a blend of multiple Loire grape varieties: Gamay, Malbec, Cabernet Franc, and Pinot Noir. Medium-bodied and fruit-driven, the Clos Delorme has bright flavors of red

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

10 Raymond Road, West Hartford, 860-233-1241, [staff@westsidewines.com](mailto:staff@westsidewines.com)

berries and cherries with a light touch of earth and herbs. Put a light chill on this and it's a no-brainer with grilled marinated chicken thighs, *saucisson* or pasta with olives and herbs.

**Reg. \$16.99      Special \$15.29**

### **Campo Liberto Tempranillo, 2008**

Navarra, the wine region between Rioja and the Pyrenees mountains, is becoming better known for its sturdy wines generally made from either *Garnacha/Grenache* or *Tempranillo*. No fancy pedigree here, this is straight-up, easy drinking red from Spain's noblest grape variety at a price that makes it an "anyday" choice. Fill up the picnic tote.

**Reg. \$8.99      Special \$7.99**

### **Domaine La Guinrandy Visan, Vieilles Vignes, 2007**

In the hierarchy of southern Rhone wines, certain villages or communes within the *Côtes du Rhône* appellation are permitted to put their name on the label because of the elevated status of their wines. Visan is one of these communes and Olivier Cuilleras of *Domaine La Guinrandy* is its star producer. Made from old vine *Grenache* (90%), *Carignan* and *Syrah*, this is quintessential southern Rhone red with deep, silky flavors of crushed dark berries and hints of spice. Rich without being heavy, this would be a great match with just about any smoky, lightly charred meat off the grill.

**Reg. \$19.99      Special \$17.99**

- By Jeff Gledhill

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

10 Raymond Road, West Hartford, 860-233-1241, [staff@westsidewines.com](mailto:staff@westsidewines.com)