



## July Wine Picks (Continued)

- (4) **'00 Sebastiani Chardonnay Sonoma County.** \$14.99. Sebastiani has got to be doing something right — fragrant, elegant style, with pretty fig, apricot and tangerine notes shaded by vanilla-scented oak that adds flavor on the finish.
- (5) **'02 Bonny Doon Big House White California.** \$9.99. An elegantly diverse blend of grape varieties; Riesling, Muscat, Chenin Blanc, Colombard, Pinot Blanc, Viognier, Sauvignon Blanc, Pinot Gris and Marsanne.
- (6) **'02 Porcupine Ridge Sauvignon Blanc South Africa** \$10.99. "Very clean light-weight and tasty. The nose has a lovely note of lychee along with citrus peel, fresh cut grass and a hint of basil that extends to the palate, finishing with toast and grass."
- (7) **'99 Kunde Merlot Sonoma Valley** Reg. \$16.99; Sale \$16.99. Ripe and full in the mouth this wine shows ripe cherry, plum, black tea and cedar flavors. Cabernet Franc adds elements of cassis and anise, while new French oak barrels contribute to the vanilla and toasty oak finish.
- (8) **'99 Coopers' Legacy Cabernet Sauvignon Sonoma County** \$12.99. The wine begins with delightfully rich, creamy and equally intense aromas of raspberry, currants and black cherries. It carries its fruit to the mid-palate with well integrated tannins for a long rich finish.
- (9) **'00 Cellar No. 8 Zinfandel North Coast California** Reg. \$13.99; Sale \$12.99. A North Coast Zin from an up-and-coming winery. Great spice and jammy fruit balanced by smoky oak notes. A great value! Try also their Merlot — delish!
- (10) **'02 Carmenet Sauvignon Blanc California** Reg. \$8.99 Sale \$7.99. Big California name, small California price. Refreshing with floral and citrus notes. Complex enough to pair with summer-time favorites but balanced enough to sip and enjoy on the patio!
- (11) **'01 Domaine Brock Cuvée Cecile Sancerre** \$14.99. 100% Sauvignon Blanc. This wine is dry, well balanced and elegant, and is noteworthy for the complexity of its pear, peach and lichee flavors with a fine mineral note.
- (12) **'00 Condado de Haza Rivera del Duero** \$19.99. A nose of toasted oak joined with ripe berry and orchard fruit unfolds to express rich blackberry ice cream with crushed vanilla wafers. The softness of the tannins just seem to back up this impression, but provide enough backbone.
- (13) **'00 Morgan Sauvignon Blanc Monterey/Sonoma Co.** Reg. \$14.99; Sale \$12.99. From the Salinas Valley north to Monterey is the source for this unique blend of Sauvignon and Semillion (14%). Add a touch of Pinot Gris and you've got something really special in this one.
- (14) **'99 Freemark Abbey Cabernet Sauvignon Napa Valley** Reg. \$35.99; Sale \$32.99. This wine of bright fruit aromas features rich, oaky, blackberry, currant and black cherry flavors. It is opulent and deep on the palate with clean and structured tannins.
- (15) **'00 Franciscan Cabernet Sauvignon Napa Valley** \$25.99. A 2000 vintage wine that stands tall with the '99. This wine will not stand in a corner. Rated 90 pts. by Wine Spectator they describe it as an impressively rich, intense, espresso-style of Cabernet at a very appealing price.
- (16) **'99 Chateau Le Queyrouse Cotes de Blaye Bordeaux** \$15.99. This wine received a Gold Medal in the International Wine Challenge. It is a Cabernet Sauvignon—Merlot blend that is full bodied and very complex.
- (17) **'99 Camelot Syrah California** Reg. \$10.99; Sale \$7.99. Part of the Kendall-Jackson Wine Estates Collection, this affordable wine gives you lush, ripe fruit that will complement any Mediterranean meal.
- (18) **'00 Chateau Le Bernet Graves Bordeaux** \$13.99. An oak aged wine that has a rich, supple texture supported by round tannins and an acidity that allows for a long finish.
- (19) **'00 Castello di Poppiano 'Il Cortile' Chianti Colli Fiorentini** \$10.99. Traditional product of the most favored part of the farm lying in the Chianti "Colli Fiorentini" (Hills of Florence) sub-area.
- (20) **'01 A-Mano Primitivo Puglia** \$11.99. Ideal for summer or just to enjoy with friends. A medium-bodied Italian red with lots of flavor and a lasting finish. 'Best Value' says Wine Spectator.
- (21) **'00 J. Lohr Paso Robles Cabernet Sauvignon Seven Oaks.** Reg. \$15.99; Sale \$13.99. This Central Coast winery has been on a hot-streak.. have you tried their Hilltop Vineyard Cab? Scrumptious! Think of this as a mini-Hilltop Cab!!
- (22) **'00 Belvedere Chardonnay Sonoma County** Reg. \$14.99; Sale \$11.99. Whether it be their Russian River or the Sonoma County, Belvedere has been synonymous with producing good chardonnay. Here's the perfect time to try!
- (23) **'01 Rex Goliath Pinot Noir Central Coast** Reg. \$8.99; Sale \$7.99. The story of the 47 lbs. rooster continues — nice balance of fruit and earthiness, good acidity level, and Burgundian texture make this a solid wine, and a solid value.
- (24) **'01/02 Wolf Blass Gold Label Riesling** \$14.99. A former Wine Spectator Top 100, the Gold Label in both the 2001 and '02 is poised to become another stellar wine. Wonderful Riesling character — fresh and aromatic but not too sweet!
- (25) **'00 Georges Duboeuf Cabernet Sauvignon Vin de Pays Prestige.** Reg. \$10.99; Sale \$8.99. A Wine Spectator 'Best Buy.' "Medium-bodied, with dark cherry and plum flavors. Roasted meat and leather notes on the crisp, lightly spicy finish. Focused and flavorful."
- (26) **'98 Chante Cigale Chateauf-neuf-du-Pape.** Reg. \$21.99; Sale \$19.99. Just had to squeeze this one in — could be the best-value Chateauf-neuf in a long time! This one is without fail ready to drink!!

## I-O-W-A — (Continued from p. 1)

All three Iowa winegrowers enjoy success in growing Marechal Foch, Cynthiana, Vidal and Norton grapes. Most of these varieties represent hybrids not viniferas — that is varietal wines like Cabernet Sauvignon and Merlot. Regardless of the types of wines produced Iowa winemakers are striving to achieve a ‘regional identity’ where someday Iowa wine-growing regions can be recognized as producing some of the best Frontenac or Edelweiss in the world. These are lofty goals but winemakers seem bent on working to achieve that level of success. Through various workshops and seminars sponsored by the Iowa Grape Growers Association more established wineries like Paul Tabor’s Tabor Home Vineyards and Ron Mark’s Summerset have been instrumental in making these programs a great success. As they say though the proof is in the pudding or in this case the wine glass!

## An Iowa Importer: ‘Wine Adventures’

Steve Gaucher has been importing wine for about five years now. His home base is in West Des Moines. You may have run across his wines in our stores or perhaps at a Hy-Vee Food Store. When Steve’s wines first appeared in stores other than wine stores I wondered whether this was one-shot attempt to get broad distribution through a large grocery chain? “Surely, these wines won’t be around much longer,” I told myself. “After all, how could you ship a bunch of wine to numerous outlets across Iowa and Nebraska and expect part-time high school kids to be explaining the virtues of a wonderful blend of syrah, grenache and mourvedre from the Languedoc, or tell anyone why this viognier vin de pays d’oc

is such a wonderful wine and terrific with summer foods?” I asked again. Years later, Steve’s wines have not only survived the chain-store dilemma but have also gained respect on our store shelves. A plethora of wines from the Rhone to Provence has showed that Steve’s wines are for real. Of course favorable write-ups in *Food & Wine Magazine* among other wine-oriented publications such as the *Wine Advocate* doesn’t hurt either. Recent discoveries from Wine Adventures include: ‘98 **Domaine De La Citadelle Cuvée du Gouverneur**; ‘99 **Ch. Le Queyroux Cotes De Blaye Bordeaux**; ‘00 **Domaine De La Citadelle Cuvée Le Chatainier**; and the ‘01 **Domaine De La Tour Boisee Merlot**.

## July’s Premier Tasting Events

### Let’s ‘Open That Bottle Night’ All Over Again — Ingersollwine-style!!

Following on the coattails of our first-ever ‘Open that Bottle Night’ we are pleased to announce OPN II — the culmination of fond memories and lingering flavors of our Thursday night event a couple weeks ago at the 50th Street store. Join us again for ‘Open that Bottle Night’ — Part II on Thursday, July 3rd at 7:00 p.m. 1300 50th Street in W.D.M. For more information call 327-9191.

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### Update: More News On Riesling from the Mosel-Saar-Ruwer

Your wine store is pleased to announce the arrival more 2001 and 2002 vintage Riesling from Germany’s premier winegrowing region — the Mosel Valley. By no

means is this the complete list but a taste of new arrivals include: ‘01 **Bernkasteler Badstube Riesling Kabinett**; ‘01 **P.J. Valckenberg Wormser Liebrauenstift-Kirchenstuck Riesling Spatlese**; ‘02 **Deidesheimer Paradiesgarten Riesling Kabinett**.

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### A Night of ‘Adventure’ with Steve Gaucher of Wine Adventures at 1438 Tulip Tree Lane in Glen Oaks

Join your fearless wine merchant and local wine importer Steve Gaucher on **Saturday, July 19th from 6 to 8:30 p.m. for a night of fun and “heavy hors d’oeuvres.”** Eight wines will be poured including four French and Italian wines evenly split between reds and whites. Steve has recently added a line of Italian wines to his portfolio and you will be the first to try them!

Space is limited so don’t delay.

Please reserve your place by calling 327-9191. Cost is \$10 per person which may be redeemed toward purchase that night.

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### Planning on Joining Us for Open that Bottle Night — if so then please read this!!

Due to the high caliber and the diversity of the wines shown at our first Open that Bottle Night, we are increasing the glass charge to \$15 per person. If you are bringing your own bottle there is no glass fee. This is to encourage people to bring their own wine. In addition, we are requesting that you ‘register’ or list your wines with us before you bring them so that we may provide a more complete list of wines brought that night. Let’s keep a good thing going!!

# Ingersoll Wine & Spirits

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## IWS First-Ever 'Open That Bottle Night' A Success!

Thank you for making our first BYOB night (that's Bring Your Own Bottle) a memorable one! Approximately 30 of you turned out to taste a **1988 Chevel Blanc Grand Cru Classe; 1987 Diamond Creek Rock Terrace Napa Valley; 1996 Piave Merlot Ornella Molon; 1994 Gallo Barrelli Creek Vineyard Cabernet Sauvignon; 1995 Dunnewood Barrel Select North Coast Cabernet Sauvignon; 1997 Joseph Phelps Delice Napa Semillon Late Harvest; 1999 Secret House Umpqua Valley Doerner Vineyard Pinot Noir; 2000 Schug Sonoma Valley Merlot; 2000 De Loach Russian River Zinfandel OFS; 2000 Cambria Katherine's Chardonnay Santa Maria Valley; and 2001 Arbanta Rioja**. Indeed the wines were as diverse as they were tasty. Having a Grand Cru Bordeaux is always a treat and how often do you pop an '88 Chevel Blanc? Needless to say the

wine was every bit what you'd expect from a fifteen-year bottle! Thank you 'MD20/20' for

*"How often do you pop an '88 Chevel Blanc?! Needless to say the wine was every bit what you'd expect from a fifteen-year bottle!"*

sharing both your wines! Mark also brought us the magnum (Yes, **MAGNUM!**) of the '87 Diamond Creek Rock Terrace. The '94 Barrelli Creek simply sang out of the glass; the '95 Dunnewood was seamless; the '99 Secret House is no secret anymore; the '96 Piave exploded with fruit; and the '97 Joseph Phelps Late Harvest was simply scrumptious! Two

white wines brought the perfect palate cleanser to the table. The '00 Cambria Katherine's Chardonnay is consistently one of the more buttery and richer Chardonnays. Your wine merchant finally got his chance to open some Schug Family wines from California. The '00 Merlot Sonoma Valley and '01 Chardonnay Carneros were equally impressive. Axel Schug — please send us more of your wines!! Finally, we wouldn't want to leave out the '01 Arbanta which I feel is one of the better values in the store right now. This Rioja red does not quit even when he is paired up against a 16-year old Diamond Creek Rock Terrace or some of the other great wines we tried that special night. Join us for the next OTBN!

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**Open That Bottle Night — Thurs., July 3rd from 7 to 9 p.m. 1300 50th Street W.D.M.**

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