Malbec is the “rock star” grape of Argentina. The flavors are unique and many think better than French Malbec, the grape variety’s original home. The best, such as Altos Las Hormigas tangos across your palate with ripe blueberry flavor followed by flavors of cherry, plum, raspberry, coffee or chocolate. This bright, fresh, but velvety wine fills your mouth and is a mouthwatering delight. It shows the concentration and character expected from mountain wine. Altos Las Hormigas is one of the best of its kind, and is extraordinarily versatile as a companion to almost any dish.

The cuisine of Argentina is a fascinating amalgamation of influences from Spain, native Indians, German and Italy as the most dominant. Most Argentine meals will include pasta and lots of meat, especially their famous beef. It’s all washed down with lots of wine and smiles. To finish you may get some rich gelato. Not only do the Argentine wines complement their complex cuisine, but also shine with most cuisines from a simple steak, to meaty fish with complex sauce, to spices, fresh vegetables and cheeses.

Wine was first introduced to Argentina by the Spanish. Then in 1868 a French man, Professor Pouet, brought Malbec, Cabernet Sauvignon and Merlot cuttings from Bordeaux and found that they flourish in South America.

Argentina is now the largest wine producer in South America and the fifth largest producer of wine in the world. The industry is getting more sophisticated every day with internationally trained winemakers and viticulturists, the latest in equipment, and huge international investments in Argentine wine. At the same time the country maintains the stability of established Argentine wine estates that have nurtured and treasured the land over generations.

The Mendoza region is the prime producer of Malbec with 60 percent of Argentina’s production and 84 percent of the exports by value. A large part of the wines are farmed organically. Argentine Malbec is now firmly established all over the world.
"Here Is Where It All Began" reads the archway entering the original Buena Vista vineyard in Sonoma. It was here that Augustin Haraszthy, an emigrated Hungarian nobleman, who made the first commercial plantings of Chardonnay vines in America. Count Haraszthy's 1857 vineyard plot, near the marvelous Buena Vista stone winery which was to follow, remains today a legacy that is literally the roots of fine California winegrowing.

But the rich soils and warm climates of Napa and Sonoma were much different than the austere limestone soils and cool weather which made Burgundian Chardonnay wines some of the most sought after dry white wines in the world. It wasn't until the Carneros district was pioneered in the early 1970's that California Chardonnay could rival the wine quality fine Burgundy. Los Carneros is the shoreline rim of San Pablo Bay north of San Francisco where cool breezes and poor pastureland-quality soils yield shy crops of tiny berries packed with regal character.

This award-winning Buena Vista Reserve was grown in the Carneros in the Carneros - now celebrated as perhaps the finest terroir for Chardonnay vines in all of the U.S. It is a blend made from wines reserved from individually selected oak aging barrels in the Buena Vista cellars. A truly classic dry white wine - hefty in texture, enticing golden color, exuberant layers of delicious fig-melon-citrine flavors tamed with a touch of vanilla-oak.
Chateau Batailley Grand Cru

This grand vineyard estate was created out of the Hundred Years War between the English and French during the 15th century. Various parcels of prime vineyard land amidst where a great *bataille* was waged were merged to become the now esteemed Chateau Batailley.

Succeeding many owners, it is now owned by the Casteja family who have preserved the chateau's rich heritage. Indeed, under the leadership of Emile Casteja, vintage after vintage has built a quality reputation for Batailley which compares favorably with all of the classic chateaux in the renowned Medoc region of Bordeaux.

At the 1855 Paris Exposition, Chateau Batailley was declared a *Grand Cru Classe* vineyard with a highly coveted "Fifth Growth" ranking - high praise as it became, and remains, one of only 62 chateaux so recognized among several thousand Bordelais estates.

This dark, heavy red wine is a fine example of Bordeaux which has matured early and is ready to enjoy years in advance of vintages more tannic and austere. An enticing bouquet of cedar and black currants is followed on the palate with bold bramble and tobacco-briar flavors, along with mellow vanilla tannins extracted from classic Limousin oak *barriques*. 
Bordeaux is a port city built along the Gironde estuary that flows northwestward into the Atlantic Ocean. Wine was already being made there when Crassus delivered the Pax Romana from Rome in 56 B.C. Under Roman influence the Bordeaux region, then called Gascony, prospered - forming the foundation of the world's richest winegrowing history.

Eleanor of Aquitaine gave all of the Bordeaux wine region as dowry in marriage to Henri Plantagenet. He became King Henry II and they became the parents of Richard Lionheart. Louis XIV, the famous "sun king" of the eighteenth century, called Bordeaux red wine the "nectar of the gods." Subsequently, wealthy French families commenced building grand chateau wine estates along the Gironde. As U.S ambassador to France, Thomas Jefferson loved Bordeaux and made several visits there.

Thousands of these chateaux still remain in magnificent testimony to the grandeur of Bordeaux wine - some long since classified as grand cru, or great growth, estates.

Unlike other top quality Bordeaux chateaux in the Medoc or Graves or Sauternes districts, those in the scenic serenity of the Pomerol are not heralded by French classification fanfare. The nobility of Pomerol is stated quite simply by massive red wines grown there from classic merlot vines. Media accolades and consumer demand often exceed that of the highest ranked grand cru.

Chateau Bonalgue is truly superb Pomerol - dense ruby-garnet color, full body structure, with black cherry, truffle and cedar complexity of flavors. Rated 90/100 in Wine Spectator Magazine.
The Cantemerle site was once a fortress in the Middle Ages and later the pride of titled noblemen. With its perfectly preserved 16th century tower, the chateau is Bordeaux grandeur in every way, including its magnificent vineyards and regal red wine.

Chateau Cantemerle is situated in the Haut Medoc, one of the most highly regarded winegrowing townships in the Medoc peninsula northwest of the city of Bordeaux. Its combination of ideal Garonne gravel soil and long growing season is a terroir which produces classic Cabernet Sauvignon, Cabernet Franc and Merlot grapes.

At the 1855 Paris Exposition, Chateau Cantemerle was awarded the highly prestigious rank of Fifth Growth among the "Grand Cru" or "Great Growth" estates - one of only 62 chateaux so recognized and classified among several thousand estates in Bordeaux.

Prime vintages of Chateau Cantemerle are full-bodied, ruby-red wines blessed with rich cedar, truffle and ripe vanilla-plum flavors - wines which year after year win high praise from the media and medals of excellence from international competitions.
Chateau Lynch-Moussas Grand Cru

It was Count Jean-Baptiste Lynch, a young Catholic exiled from his native Ireland in 1691, who acquired Moussas in the mid 1700’s. Ever since his ownership this magnificent vineyard manor has been known as Chateau Lynch-Moussas.

At the now famous 1855 Paris Exposition Lynch-Moussas was declared a "Fifth Growth" Grand Cru Classe vineyard - high praise as it was one of only 62 chateaux so recognized among several thousand Bordelais estates.

Chateau Lynch-Moussas was purchased in the 1919 by the Casteja family, who have since transformed this exceptional domaine into one of the very finest red wine estates in the entire Bordeaux region. Indeed, with years of investment and leadership by family patriarch, Emile Casteja, the chateau, chai and vineyards have been completely redone. Recent vintages are building a quality reputation for Lynch-Moussas which is gaining the attention of wine lovers worldwide.

The dark, moderately heavy red wine from the Chateau Moussas estate vineyards is a fine example of Bordeaux which is now maturing for years of pure red wine pleasure. It offers an enticing bouquet of cedar and black currants - priming the palate for rich, bold bramble and tobacco-briar flavors, along with mellow vanilla tannins extracted from classic Allier oak barriques.
The first to transplant prime European wine grape varieties in the ideal vineyard environs of northern California was Agostin Haraszthy - an emigrated Hungarian nobleman whose legacy has become, literally, the roots of fine Napa Valley winegrowing.

Cabernet Sauvignon is one of those. A vine native to the famous Bordeaux region in southwestern France the principal Grand Cru chateau estate vine where it thrives in gravel soils and long warm summers. The rich soils and sunny climate of the Napa Valley in northern California are arguably even more ideal - thought by many to be the single finest winegrowing district in America.

The Clos du Val winery is an elegant structure situated in regal prominence along the rugged Stag's Leap foothills in the southeastern quadrant of the Napa Valley. This celebrated winegrowing estate was founded in 1972 by John Goelet and Bernard Portet. Portet's upbringing in a famous Bordeaux winemaking family and his formal training in two French wine institutes brought unique viniculture expertise to the beginnings of Clos du Val - regarded now as one of the premier vintners in all of California.

This is Cabernet Sauvignon expressing stunning quality - deep ruby color, ripe fruit nose integrated with toasty oak and lush with bell pepper-cedar-plum flavors. Truly exceptional wine - indeed, as Decanter Magazine declared Clos du Val Napa Valley Cabernets as their "Red Wines of the Year" in 2002.
Conte Brandino Brandolini’s family has owned their magnificent historic estate, located about 25 miles north of Venice, since 1780. It has landscaped gardens, a park, and is dripping with antiques, art and Venetian Murano glass. But the master of all you survey, an Italian count, is a straight forward modern winemaker, trained at America’s Texas A&M University and the University of Bordeaux in France. He is also the President of Chateau Greysac in Medoc, Bordeaux. He works with his close friend and consultant Georges Pauli, who happens to be the winemaker at Chateau Gruaud-Larose in St-Julian, Bordeaux, to make incredibly delicious merlot.

The family has another estate northeast of Venice. From this land he makes the superb Pinot Grigio we are serving on board. Pinot Grigio, also known as Pinot Gris in the Alsace region of France, was at one time ignored. But in the last decade as the style of food gets leaner and fresher, there is nothing better than a quality Pinot Grigio to complement the food and cleanse the palate. It is now one of the most popular type of white wine in the world.

The Conte Brandolini d’Adda Pinot Grigio is a dry, white, classic wine from Italy’s northeast region, Friuli-Venezio-Giulia. Brandolini Pinot Grigio is delightfully crisp and bright. There are aromas of very delicate flowers, crisp citrus fruit and tart green apple with a mineral finish that shows the quality of the terroir. The vineyards are 325 acres in Cordignano in Venice’s neighboring region of Treviso in northeastern Italy. The area is know for having remarkably elegant wine and more rated DOC wines than any other part of Italy. You will enjoy this exquisite refresher as an aperitif as well as with salads, seafood and fish, or other first courses.
Sparkling wines owe their heritage to the famous Champagne region in northeastern France. And, in turn, Champagne winegrowing shares an ancient history with most other major fine wine regions in Europe.

It was in Champagne during the 1600's that winemakers discovered that young wines bottled during the cool winter "rest" continued to ferment after the spring warming. When these wines were uncorked, the carbon dioxide gas trapped during the resumed fermentation was released and the wine bubbled to the great joy of the French aristocracy.

Several centuries of refined winemaking techniques evolved into traditions. This legacy was brought to the Napa Valley in 1973 by Champagne vintner Moet & Chandon - makers of the esteemed "Dom Perignon." Chardonnay and Pinot Noir vines were planted and cultivated according to classic Champagne methods in order to yield small grape clusters packed with rich flavor - and vinified in much the same manner as the exalted bubbly from mother France.

Domaine Chandon California Brut is distinguished by a savory fruity-vinous bouquet, toasty-apple flavors and delicate acidity - all delivered by tiny tingling bubbles. Ranked 87 points by Wine Spectator Magazine in 2003.
Sparkling wines are generally considered to be the most luxurious of wines. The reason, of course, is those marvelous bubbles which are elemental to grand celebration and festivity.

The first sparklers were made during the 1600’s in the Champagne district of France. A Benedictine monk, Don Perignon, discovered that young wines bottled during the cool winter “rest” continued to ferment after the spring warming. When uncorked, the carbon dioxide gas trapped during the resumed fermentation was released and the wine bubbled to the great joy of the French aristocracy. Perignon was an expert in “assemblage” or the blending of various wines into a final cuvée. He was also the first vintner to use cork stoppers to seal wine bottles. Years later a young French widow, Madame Veuve Cliquot-Ponsardin, developed Perignon’s pioneering into a commercial process now known as the honored, méthode champenoise.

This great tradition lives on in Washington. The Domaine Ste. Michelle cellars situated near Seattle, continue to build on a quarter-century sterling reputation for making fine sparkling wines. Each bottle is an individual fermentation of carefully blended cuvée, aged and finished into a delicate white wine expressing enticing toasty ripe apple flavors in the popular dry brut style – all briskly delivered upon vigorous tiny bubbles. Truly tasty bubbly.
Gekkeikan Horin Daiginjo Sake

Sake is the national pride of Japan, its most famous beverage - a pale but hearty white wine unique in all the world.

It was originally a sort of homemade fermented mash consumed more like soup than drink. Skilled modern-day brewers employ automation and technology with Sake having evolved to become an integral part of Japanese cuisine. Made from rice grains it is more like a special beer than wine from grapes. Indeed, a sake producing facility is referred to as brewery - not a winery.

Horin Daiginjo Sake is considered by Japanese connoisseurs as the ultra premium rice wine. It is made from two specially selected rice varieties "Yamada Nishiki" and "Gohyakumangoku" which are cultivated especially for brewing. These rice grains are polished to less than half of their original size, then added to pure water and slowly fermented at cool temperature during cool winter months to conserve the delicate and elusive nut-like flavors of the rice.

One of the major factors in determining sake quality is the extent to which these precious flavors linger on the palate - the best having a long "shiripin," or "tail," for which Gekkeikan Horin Daiginjo is esteemed - well known around the world as one of the leading Japanese sake brewers.
Graham's Six Grapes Port

There can be little question that the Roman aristocracy enjoyed wines from the Alto Douro - now the source of the world’s most famous dessert wine, Port. Development of winegrowing through the Middle Ages produced dense dark red wines - some exported to England in the 17th century as inexpensive quaffs which proved unsuccessful in replacing the British thirst for embargoed Bordeaux.

Determined to improve quality, British wine masters went to Portugal and developed a process whereby brandy was added at a precise time - arresting fermentation which preserved some of the natural sweetness in the wine. It quickly became the supreme after-dinner wine in London.

Grapes for Port wine are grown far up the Douro river - harvested from the most breathtaking cliffside terraced vineyards in the world. Crushing and fermentation of each vintage takes place at small *quinta* cellars with the young wines later sent down river to Port lodges, or wine storage warehouses. These were established along the riverfront in the cities of Vila Nova de Gaia and Oporto for convenient blending, aging, bottling and shipping.

Founded in 1820, W. & J. Graham & Co., has become one of the oldest and most prestigious names in fine Vintage Port wines - indeed, Graham's was declared the "Most Popular Port" brand by *Wine & Spirits* magazine for seven consecutive years. Graham's Six Grapes, as the name suggests, is a master blend of six highly esteemed grapes authorized for Port production - among them Tinta Francisca, Touriga Nacional and Tinta Roriz. It is a brilliantly clear, sweet ruby red dessert wine of unequaled character and charm - boldly aromatic and flavorful with essences of bramble berries and plums. A Double Gold Medal winner at the International Wine Challenge.
Grahams Vintage Port

While all genuine Port wine is grown in Portugal, most of the brand names found on Port labels are decidedly English. This exists because the English actually 'invented' Port wine as we know it today.

When war broke out between the British and French in the mid-17th century, Louis XIV embargoed Bordeaux wine to England. British wine merchants turned to Portugal to fill their demand but Port wine at that time was strong and harsh dry table wine. Determined to improve quality, British wine masters went to Portugal and developed a process whereby brandy was added at a precise time during fermentation. This arrested further yeast activity and preserved some of the natural sweetness in the wine. It quickly became the supreme after-dinner wine in London.

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Young Vintage Ports are vinified completely naturally, without benefit of clarification or filtration. The best generally take at least a decade to age sufficiently during which sediment precipitates in each bottle. Careful decanting results in a brilliantly clear, sweet ruby red dessert wine of unequaled character and charm. Graham's is typical of truly fine Vintage Port - boldly aromatic and flavorful with essences of bramble berries and plums. With more than a dozen years aging in the bottle, it has mellowed to a velvety soft texture.

*Decanter* gave this wine a "5 Star Decanter Award" - the magazine's very highest rating.
Grove Mill New Zealand Sauvignon Blanc

Grove Mill was founded in 1988 within the magnificent Marlborough landscape at the top of New Zealand's South Island. Vineyards situated in prime Wairau and Waihopai Valley locales prove excellent soil and climatic conditions for yielding truly superb grapes from the classic white Sauvignon vine.

New Zealand has emerged as one of the world's premier producers of Sauvignon Blanc - arguably eclipsing the great wines grown in the Loire and the Graves in France. The New Zealand style is typically bold in fresh citrine flavors and heavier in body - big wines that are refreshing and pair perfectly with seafood dishes which are equally expressive. Worldwide marketing success of these tasty wines has led to Marlborough becoming the largest winegrowing locale in the country.

This dry white wine is light yet very expressive in tasty herbal-kiwi-lime flavors. Among its many awards and accolades is a very prestigious Four Stars from Decanter magazine.
Heidsieck Monopole Champagne

Unlike much of European winegrowing heritage, the sparkling Champagne wines of modern times did not exist in the Middle Ages. The vineyards surrounding Reims and Epernay, the capitol cities centering the Champagne region, then produced white and red table wines similar to those grown in Burgundy.

Dom Perignon, a Benedictine monk, is credited with inventing an enticing sparkling white wine in the latter 1600's - a wine now world-famous as Champagne. Perignon was an expert blender and the first to use cork stoppers to seal wine bottles. It was the great efficiency of cork that kept carbon dioxide gas remaining from fermentation inside bottles - causing effervescence when the wine was uncorked and poured. Ever since, Champagne has been the wine of Kings and the King of wines. Indeed, every French King was crowned at the Cathedral of Reims in Champagne.

Florens-Louis Heidsieck founded the first of the Heidsieck Champagne houses in 1785 and thus began a truly remarkable French tradition. Family heirs later divided the company into the now famous Charles Heidsieck and Piper-Heidsieck houses, along with the original Heidsieck-Monopole estate. Prime Chardonnay, Pinot Noir and Pinot Meunier vineyards yield grapes expertly vinified in the historic Heidsieck caves - some dug by Romans more than 1,700 years ago. The result is truly fine Champagne, dry, tart, an enticing toasty-apple bouquet and rich citrine-vanilla flavors - ranked a lofty 87 points by Wine Spectator magazine.
Chablis is in the Yonne, the northernmost district in Burgundy - a magnificent countryside of rolling hills centered by the charming medieval city of Auxerre. The village of Chablis is situated a dozen miles or so east of Auxerre, on the banks of an aptly named small river, *Le Serein* (the serene), which empties in the Yonne River to the north.

The Cistercian monastery Pontigny was founded in Chablis in 1114 and is thought to be the site where the first plantings of the great Chardonnay vine were made in this part of Burgundy. Four years later the monastery acquired vineyards from the Benedictines of St. Martin - from which this wine was grown. It was to Pontigny, in 1164, that Thomas a Becket was exiled from England. A glorious church built there at that time still serves as a seminary and remains the oldest surviving Cistercian sanctum in all of France.

Genuine Chablis can only be dry white wine - and must be grown exclusively from the traditional Chardonnay. Domaine Laroche is a fifth-generation Chablis *negociant* - a firm which blends, ages, and bottle young vintages of Chardonnay wines from many small private growers into grand wines attracting the attention of enophiles worldwide. The Laroche estate also has one of the largest holdings of its own classified vineyards.

Fine Chablis is distinguished from other white Burgundies in that oak barrels have given way to glistening stainless steel for both fermentation and aging. This technique, pioneered by Michel Laroche, expresses a brilliant greenish-gold lustre, a delightful fresh apple and creamy butter bouquet, and rich honey-vanilla flavors - and winner of many media accolades. Truly superb dry white wine in every way.
Murphy-Goode Sonoma County Chardonnay

Sonoma County is the largest of the five winegrowing districts in California comprising the famous North Coast region just north of San Francisco. It shares a world-class reputation and keen rivalry with neighboring Napa, Mendocino and Lake counties, as well as the Carneros.

The Sonoma appellation is diverse in its terroir. Rich soils and warmer seasons in the valleys make for ideal conditions for Sauvignon Blanc and Cabernet Sauvignon vineyards - austere soils and cooler climes on hillsides nearer the Pacific best for Chardonnay and Pinots.

Murphy, Ready and Goode names were known as topnotch grape growers long before deciding to found their own winery in 1987. Traditions of quality were immediately borne in the new facility and the Murphy-Goode brand has since become one of the most prestigious labels in all of California.

This delicious Chardonnay is no exception - dry and tart with a generous lemon-olive bouquet and savory butterscotch-vanilla flavors - perfect in every way. Awarded 90 points by Wine Spectator magazine.
Penfolds Koonunga Hill Australian Shiraz

It was during the late 1840's that Dr. Christopher Penfold, an ardent believer in the health benefits of moderate wine consumption, founded the now famous Penfolds wine estate located at Magill near the city of Adelaide in South Australia.

His attention to detail created a tradition of uncompromising and innovative winemaking resulting in wines of the finest quality and particularly bold expressions of flavor complexity. This philosophy is perhaps best exemplified by the renowned Penfolds Grange - a massive red wine created by the late Max Shubert. Grange remains as perhaps the finest Bordeaux-style red wine in all of Australia - thought by some wine experts as the finest in the world and perhaps surpassing even the grand chateaux.

Penfolds highly coveted reputation for world-class quality has become equally world famous in wine markets around the world. Their Koonunga Hill Australian Shiraz is one of their benchmarks which is boldly expressed in this full-bodied dry red. It offers delicious berry-plum-cassis flavors, mellow tannins and an enticing spicy aftertaste. Selected by Wine Spectator magazine as an essential in "A Connoisseur's Guide to Wine Collection."
Florens-Louis Heidsieck worked as a cloth merchant in Reims - the capitol city of the Champagne wine region in the northeastern part of France. He developed a passion for the regal sparkling wines made there and began making his own - founding his commercial Champagne House in 1785.

Heidsieck passed away in 1828 leaving a business which had gained an exceptional reputation for rigorous quality standards to his nephew, Christian Heidsieck. Young Heidsieck joined in partnership with his cousin, Henri Piper, a gifted businessman and entrepreneur. Piper traveled the world successfully promoting Heidsieck Champagne - during which 14 royal and imperial courts appointed Heidsieck as their official Champagne. The brand became known as "Heidsieck from Piper" which evolved to become the now famous Piper-Heidsieck mark.

Individual blanc de noirs wines made from Pinot Noir and Pinot Meunier grapes, along with white wines from Chardonnay, are blended in a "house" style - and further blended with similar reserve wines from previous vintages. Once the blend, or "cuvee" is finalized it is fermented a second time in sealed bottles which captures the vigorous bubbles. Further aging in bottles results in complex apple, pear and citrus flavors maturing with a regal toasty character.

Piper-Heidsieck Brut Champagne is truly grand bubbly - rated 91 by Wine Spectator Magazine.
Although the genesis of sparkling Champagne must be given to friar Dom Perignon in the 17th century, the commercialization of this glorious wine must be credited to the intuition, ambition, and vision of three remarkable widows two centuries later.

Madame Cliquot-Ponsardin was widowed at age 27 and took the reins of her company with dynamic zeal. The young veuve pioneered more efficient and profitable methods of producing sparkling wine - in particular, the now time-honored methode champenoise.

It was the widow Olry Roederer who developed the notion of Grand Marque Champagne. Czar Alexander II of Russia had demanded a Champagne of peerless quality. The house of Roederer responded by creating just that, a small lot of creme-de-la-creme Champagne bottled in crystal glass. Today, Roederer's best is the famous Grand Marque Cristal available to those who can afford its price.

Madame Louise Pommery was widowed in 1858 and thrust into directing the future of Champagne Pommery soon envisioned that a vast latent demand for luxury Champagne existed with the aristocracy in export markets. She acquired 150 acres of land in Reims under which were some of the most spectacular Gallo-Roman caves in the region. The marketing genius of Madame Louise resulted in Pommery Champagne becoming the rage throughout Europe and America.

Today, the house of Pommery is one of the largest owners of precious Champagne vineyards, and a recent renovation of methode champenoise facilities has brought the original 1700-year old caves into prominence as one of the single finest vintners in all of Champagne. This brut is their traditional benchmark - a grand wine of golden hue, vigorous bubbles and enticing toasty-apple-vanilla flavors.
It was during the 1840's that Cyrus Alexander recognized that some of the superb soils and moderate meso climates of California's Sonoma County were ideal for fine wine vineyards. In particular was his namesake Alexander Valley situated further inland from the Pacific - where the terroir echoed the renowned chateaux wine country in southern France.

Grand Cru Bordeaux estates wines are limited to the cultivation of only five varieties of classic vines - Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot, all producing red wines which are blended to achieve individual "house styles" each vintage.

In the Alexander Valley row upon row of these same French vine varieties are perfectly manicured - yielding precious red wine grapes which compare with the best grown anywhere else - even in their native Bordeaux.

This Rodney Strong Alexander Valley Symmetry is a "meritage wine" or a blend made in much the same manner as the grand chateaux. The late Rodney Strong founded his winery in 1961 - one of the first of the now famous "boutique" vintners in northern California. His cellars are now owned by the Klein family who continue the esteemed tradition. They present this dark ruby red wine with rich mouth-filling texture. An opulent tobacco leaf and berry-plum bouquet is followed by soft tannins on the palate and lingering cedar-truffle flavors.
Some of the most picturesque vineyards in the world are found in the magnificent Mosel-Saar-Ruwer region in southwestern Germany. They are so steep in some places as to defy vine culture, although vineyards have been tended there for centuries.

The capital of the district is generally recognized as Bernkastel, a large village with a Brothers Grimm storybook charm and home of the legendary Berncasteler Doctor vineyard.

In 1360, the 'Doctor' wine was, according to the most widely accepted version of the story, offered to the seriously ill Archbishop Boemund II of Trier by Herr Ritter von Hunolstein, a local winegrower. Von Hunolstein was a personal friend of the archbishop and, feeling desperate to help in some way prepared a bottle of the best wine from his Bernkastel vineyards and presented it to the ailing prelate. The archbishop eagerly drank the wine, doubtlessly assuming that drinking it could give pleasure while it eased his pain. After consuming several glasses, Boemund fell asleep. Upon awakening the next day he proclaimed full recovery from his illness, beckoned to the Bernkastel wine and rejoicing that, "This splendid doctor cured me!"

Since then, the Berncasteler Doctor vineyard has received countless accolades regarding its healing powers. Eventually the property was acquired by Dr. H. Thanish who is often mistakenly thought to have been the original Bernkasteler Doctor.

The Doctor vineyard remains a modest 12-acre plot, today with divided ownership - a major share belonging to Rudolf Muller GmbH and Company, one of the oldest and most respected of Mosel vintners. The centuries-old cellars underneath this Doctorberg slope are protected with massive bronze doors engraved with a pictorial which recounts the famous legend to visitors.

In top vintages the Berncasteler Doctor yields the epitome of wine grown from Johannisberg Riesling vines - light golden wine of intense floral-apricot flavor - perhaps the single finest wine grown in all of Germany.
Santa Rita Valle De Lontue Chile Carmenere

Winegrowing was introduced in Chile during the 1500's by Spanish clergy who cultivated native vines. Vina Santa Rita was one of the first estates to import classic vines from Europe and is thus one of the oldest wineries in Chile founded over 120 years ago. Today this historic estate situated near Santiago is a major cultural, artisan and spiritual center.

The Valle de Lontue is considered by many wine experts as rivaling the Bordeaux for red wine quality. Carmenere is one of the lesser-known vines native to Bordeaux, but equally regal to its noble cousins, Cabernet Sauvignon, Cabernet Franc and Merlot. This superb fruit, vinified with the Santa Rita sensitivities to tradition and technology, results in one of the very finest red wines grown in all of Chile.

Also exceptional is the tandem of both Old World and New World influences involved in the crafting of Santa Rita vintages. Winemaking is under the co-direction of Cecilia Torres and Andres Ilabaca, with consultation from the renowned Jacques Boissenot who advises Chateau Margaux and other Grand Cru Bordeaux estates.

Santa Rita Carmenere is a red wine of sturdy structure, dense ruby color, expressing tasty berry-plum flavors, with just the perfect touch of oak aging.
Chablis welcomes visitors to a rolling countryside of manicured vineyards embracing medieval villages along the river Serein - aptly named for an enchanting serenity taming life to a slower, easier pace. Miles of historic caves under the village of Chablis contain the magic touch of negociants - firms which blend, age, and bottle young vintages from many small private growers into grand wines in great demand by enophiles worldwide.

Pontigny, a Cistercian monastery was founded in Chablis in 1114 and soon after acquired adjacent vineyards. A glorious church was built at Pontigny several decades later and Thomas a’ Becket was exiled there from England in 1164. Pontigny still serves as a seminary and remains the oldest surviving Cistercian church in all of France.

Today the French Government permits only Chardonnay vines to be cultivated for Chablis - the finest vineyards classified as Grand Cru "Great Growth" and Premier Cru "First Growth" rankings. On rocky limestone hillside slopes these vines, barely reaching a meter in any direction, struggle to produce tiny clusters of precious greenish-gold grapes with crisp acidity and savory character.

In stark contrast to the traditions of Chablis vineyards are the Vincent Sauvestre cellars. Here, gleaming stainless steel, truly remarkable winemaking ability and new technology encourage young vintages of Chablis to fully express their world-famous character.

The Premier Cru Beauroy vineyard consistently expresses a brilliant greenish-gold lustre, a delightful fresh apple and creamy butter bouquet and rich honey-vanilla flavors - truly a first growth in every way.
The remarkable leap of New Zealand's popularity in the world wine marketplace during the last decade must be credited, for the most part, to the truly delicious world-class Sauvignon Blanc produced there.

While this recognition is new, winegrowing in New Zealand commenced in the early 1800's with the planting of the Reverend Samuel Marsden's vineyards. Vineyards were first established in the Hawke's Bay region in the 1850's - most of these planted by European settlers who brought with them the expertise for making fine wine.

In the 150 years since, the Marlborough region has become recognized as one of the premier vineyard appellations in New Zealand. Well drained gravel soils and a warm climate are perfect terroir to encourage the Sauvignon to yield its vigorous flavors and firm structure.

Sileni Estates takes its name from the Sileni who enjoyed good food and fine wine with Bacchus in ancient Roman mythology, and fully appropriate as the shiny new Sileni winery also features a center for food and wine education.

Bursting with fresh gooseberry and tropical fruit flavors this very tasty dry white wine won a Blue-Gold Medal at the Sydney International Wine Challenge.
In the opinion of many wine experts the Napa Valley rivals all other classic winegrowing regions for top quality wine from the regal Sauvignon Blanc vine - even from its native France. This superb fruit, vinified with St. Supery sensitivities to tradition and technology, results in one of the very finest white Sauvignons grown anywhere.

Its founding in 1987 makes the St. Supery winery comparatively new in the Napa Valley although its vineyard history precedes it by more than century. The Skalli family first visited the Napa Valley in the early 1970's. As French winegrowers, the beauty of this magnificent terrain, and the quality of its wines, were fascinating. They purchased several hillside vineyards and then in 1986 acquired the 1881 Atkinson family homestead which had subsequently been owned by Edward St. Supery. A state-of-the-art winery was constructed next to the old home (which has been renovated into a museum) and the St. Supery winegrowing estate has since become one of the leading vintners of fine wine in all of California.

Vintage after vintage of St. Supery Napa Valley Sauvignon Blanc have won gold medals - and once declared by Wine Spectator magazine as one of the "Top 100" wines of the world. More recently it has garnered 3 Stars - the highest ranking awarded by the San Francisco Chronicle. This is truly delicious Sauvignon Blanc - crisp dry white wine bearing a bountiful bouquet of melon and tropical fruit with expressive fresh pear and citrus flavors.
The Sonoma name summons the rich history of northern California. In 1823 construction commenced on the Sonoma Mission - last of the Franciscan sanctuaries built on the El Camino Real trail up the coast from San Diego.

It was in Sonoma that California declared its independence from Mexico in 1846. Subsequently pioneers such as Cyrus Alexander planted vines - thus beginning what has become a reputation for truly superb winegrowing in the serene travelogue landscape of Sonoma County.

While the coastal and mountain vineyards of Sonoma County are well known for cool climate viticulture, the warmer terroir of the inland valleys are the hallmark of Sonoma's great wine tradition. Vineyards of perfectly manicured vines of Merlot vines thrive - producing grapes which compare with the best grown anywhere else - even in their native Bordeaux.

Founded in 1979, the St. Francis estate is situated in the heart of California's celebrated Sonoma wine country. Amidst manicured vineyards the neo-mission style winery is namesake to its early Franciscan heritage.

This perfectly structured Merlot expresses a rich bramble-cassis and truffle bouquet amidst a myriad of spicy-fruit flavor complexity tamed with patient aging in finest quality oak barrels. A Silver Medal winner at the Indy International Wine Competition.
There is evidence that both the Greeks and Phoenicians introduced vines and wines in northwestern Spain perhaps as early as the 7th century B.C. Far greater documentation remains from the Romans, who followed eight centuries later, that they advanced the winegrowing art in the norther Iberian provinces, and particularly so in Catalonia.

The provincial charm of Barcelona vents the assertive character of the Catalans - people who have for centuries held steadfast to their independent ideals. While other Spanish vinicultural regions continue cultivating standard red wine varieties, such as Carinena and Garnacha, there are breaks with tradition in Catalonia. In the Penedes district west of Barcelona vineyards are increasingly planted to Syrah and other classic European vines.

The Torres family has become world famous vintners of world-class quality table wines. Since the 1870's beginning of their winegrowing estate, founded amidst a picturesque medieval landscape in the Penedes, they have become highly innovative pioneers in the planting of the world's most celebrated vine varieties. The resulting grapes have made fascinating wines - stated by many experts to be the very finest grown in Spain.

The highly acclaimed Torres Gran Sangre de Toro is a blend of red wines made from Carinena and Garnacha, along with Syrah. It is dense red wine both in color and texture. An opulent berry-plum bouquet is followed by soft tannins on the palate and lingering cedar-truffle flavors.
Treana is a small winery in the Paso Robles region of California, an area famous for deep, concentrated wines made from grapes that are original to France’s Rhone Valley and the Bordeaux region. The vineyards are located halfway between San Francisco and Los Angeles and 25 miles inland from the Templeton Gap. Entering at the Gap, cool evening breezes from the ocean blown through the Santa Lucia hills to cool the nights as much as 40-50 degrees from the daytime. This is the perfect wine microclimates. The warm days ripen and deepen the fruit flavors, while cool nights avoid over ripening and maintain a firm acidity and structure.

Winemaker Austin Hope is a third generation grape farmer who, with formal viticultural training at university, has become the first generation in the family to make the wines. He apprenticed with Chuck Wagner of Caymus Vineyard and has collaborated on Liberty School wines and Conundrum with the Wagner staff.

The Hope family has created fabulous and unique wine since 1978 under the Hope Family label. In 1996, they began Treana Winery, which only makes two very special multi-award winning wines, one white and one red. The showcase wine is the red Treana, and the 2001 shows the elegance and depth of this exceptionally fine vintage. Winemaker Austin Hope has created a jewel in this wine, which has received rave reviews from most wine publications including a 90 points rating from the Wine Enthusiast Magazine and great praise from the Wine Spectator, Sante Magazine and Food & Wine Magazine.

Treana is a blend of Syrah, Merlot and Cabernet Sauvignon, with cabernet dominating. Although the only Rhone based grape in the blend is the Syrah, it adds exotic aromas and flavors including spice, fine leather, and a nuance of black pepper. The very smooth and delicious Cabernet Sauvignon and Merlot bring black fruits, chocolate sweet tobacco and a hint of mocha, all of which is delivered in the chewy, dense but satiny texture of fine tannins, and toasty flavors from the 14 month oak aging.

The Treana is delicious now with food and may be easily kept and enjoyed through 2010. It’s perfect to show off any red meat dish or complex sauces on pasta and chicken.
The tiny village of Montalcino is situated south of Florence. Etruscans cultivated vineyards in this part of Tuscany in the 9th century BC and the Romans who followed them established commercial winegrowing.

During the ensuing millennium Christian monks advanced the art and craft of Tuscan winegrowing. It was here that the Renaissance movement commenced under the influence of the de Medici family, and is remembered by the timeless works of Leonardo da Vinci, Michelangelo and Galileo who is quoted as having said that, "Wine is light, held together by water." Prophetic indeed, as wine is about 85 percent water and the remainder originating chiefly from photosynthesis generated by sunlight - this, however, not discovered until several centuries after Galileo.

Perhaps the most noble red wine grown in Italy has the highly acclaimed Brunello di Montalcino of Tuscany. Viticulturists believe that the Brunello vine is a superior clonal selection of the esteemed Sangiovese - the classic vine cultivated for fine Chianti. The hilltop town of Montalcino overlooks a travelogue panorama of manicured Brunello vineyards. Every bottle from these vines carries the Italian governmental guarantee of authenticity on the label - the highly prestigious *denominazione di origine controllata garantita*, or DOCG.

Great vintages of Brunello rank with the most massive red wines in the world and surely among the longest lived.

Visitors in the Val di Suga cellars find the gleaming stainless steel presses, regiments of new oak barrels, and 21st-century quality assurance in stark contrast to the profound history and nobility embracing the Brunello di Montalcino district. It all makes for perfect red wine exemplifying such distinction. This is dark red wine that offers a deep cordovan color and a bold bramble-elderberry bouquet. On the palate it is heavy, yet mildly tannic, with complex cherry and vanilla oak flavors - truly delicious.
There are several individuals who could be considered founders of grape growing and winemaking in Australia. It is, however, John MacArthur who most Aussies consider the true father of their wine industry. He was exiled in 1809 by the infamous Captain Bligh of the Bounty, then Governor of New South Wales. During this exile, MacArthur toured French vineyards and returned to Australia with classic vine stocks which literally created the roots of the fine wine industry which now ranks Down Under wines some of the finest in the world.

Most of the notable vineyard regions of Australia have since developed in the southeastern part of the continent - a bit closer to the equator than the Old World winegrowing locales in Europe. Thus, Australian vines are blessed with abundant sunshine yielding grapes bursting with color and flavor.

Giuseppe and Maria Sergi migrated with their young family to Australia more than 50 years ago - bringing several generations of Pinot Grigio winemaking expertise from their native Italy. Their Warburn County area vineyards in the Southeastern reaches of the country are a collection of small carefully selected parcels cultivated to yield small crops of intensely flavored grapes. This Warburn Pinot Grigio is truly exceptional dry white wine asserting rich pear and mango flavors structured upon a fresh crisp acidity.
Some of the most picturesque vineyards in the world are found in the magnificent Mosel-Saar-Ruwer region in southwestern Germany. They are so steep in some places as to defy vine culture, although vineyards have been tended there for centuries.

The capital of the district is generally recognized as Bernkastel, a large village with a Brothers Grimm storybook charm and home of the legendary **Berncasteler Doctor** vineyard.

In 1360, the 'Doctor's wine was, according to the most widely accepted version of the story, offered to the seriously ill Archbishop Boemund II of Trier by Herr Ritter von Hunolstein, a local winegrower. Von Hunolstein was a personal friend of the archbishop and, feeling desperate to help in some way prepared a bottle of the best wine from his Bernkastel vineyards and presented it to the ailing prelate. The archbishop eagerly drank the wine, doubtlessly assuming that drinking it could give pleasure while it eased his pain. After consuming several glasses, Boemund fell asleep. Upon awakening the next day he proclaimed full recovery from his illness, beckoned to the Bernkastel wine and rejoicing that, "This splendid doctor cured me!"

Since then, the Berncasteler Doctor vineyard has received countless accolades regarding its healing powers. Eventually the property was acquired by Dr. H. Thanish who is often mistakenly thought to have been the original Bernkasteler Doctor.

The Doctor vineyard remains a modest 12-acre plot, today with divided ownership - a major share belonging to the estate of Weinguter Geheimrat J. Wegeler Erben, one of the oldest and most respected of German vintners.

In top vintages the Berncasteler Doctor yields the epitome of wine grown from Johannisberg Riesling vines - light golden wine of intense floral-apricot flavor - perhaps the single finest wine grown in all of Germany.
Wente VS Sauvignon Blanc, Livermore Valley

Many fans of wine say that Sauvignon Blanc is the “new black”, as they say in the fashion world. It has made its place on the table secure by being one of the most versatile white wines. Sure, we all love a sensuous, commanding and complex Chardonnay from time to time, but today’s lighter, fresher, more healthy way of eating can be overcome by a beating from an oaky Chardonnay. Sauvignon Blanc has a lean, elegant style with fresh, citrus-herbal flavors and aromas.

The Wente wines keep getting better, as can be seen in this crisp, fresh, perfect example of Sauvignon Blanc. The vineyards get cool ocean breezes rushing through the valley that produce a balanced white wine with gooseberry – grapefruit highlights, a nuance of fresh herbs and ripe citrus fruit. These flavors enhance and expand salads, vegetables, cheeses, white meat dishes, and with fish and seafood the wine is culinary magic.

Wente Vineyards is the oldest California family owned vineyards and winery. It has been operating continuously since 1883 under the guidance of the Wente Family. Fifth generation winemaker Karl D. Wente now combines formal training with the old family method of learning by apprenticing under the last generation master. Everything is the same 125 years later, but there are a few differences. The emphasis is still on the land and on quality. But the equipment is state of the art and the winery grounds now boast a world class golf course, a highly rated restaurant, cooking classes, concerts and lots of special events. The Wentes celebrate not just the gifts of the land from their winery, farm, and cattle ranch, but they celebrate life.
William Hill has been a prestigious name in Napa Valley wine for decades. The William Hill Estate Chardonnay is the classic epitome of what the world thinks a California Chardonnay should be, and more. First produced in 1978, the golden nectar continues to receive awards and high ratings every year.

The grapes are cool climate fruit. This means that the cool nights allow the grapes to develop complexity and maturity before they reach ripeness. Grapes that ripen quickly in the heat are not very interesting – just fruity. But these grapes come from the Buchli Vineyard in Carneros/ Napa and from mountain vineyards on Napa’s Atlas Peak. This type of cool vineyard microclimate will produce a white wine that is elegant and structured, even when the wine is loaded with delicious flavor. Legendary vineyard manager Tony Fernandez uses smart sustainable farming methods to protect the land and enhance the grapes. Combine that with the sensitive, “watch and see” actions of winemaker Richard Sowalsky and you have a special treat for everyone from wine novices to connoisseurs.

Indulge yourself in ripe, tropical aromas and flavors showing bright Meyer lemon and mango. These are supported by a bit of butter flavor and a creamy texture from resting in oak barrels, intriguing hints of mineral from the terroir, and pear aromas and flavors that are lush on the palate. All this has that elegant Hill accent and is standing tall with the firm acidity and balance from the cool vineyards.

Relax and enjoy a glass with seafood, meaty fish such as salmon or halibut with lemon butter, fresh crab cake, shrimp, pork or veal, cheeses or pasta with light cream sauce.