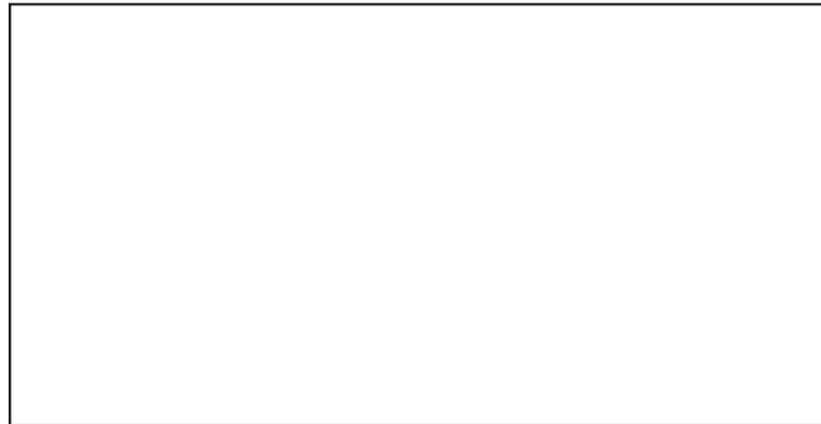


RETURN SERVICE REQUESTED



“LAFITE”  
the cellar cat  
11/81 - 3/99



COLLIER'S CASE \$99.99. Twelve wines to please your palate and your pocket.



BULLES DE ROSE SPARKLING \$21.99 with flavors of strawberry and cassis.  
NOVALIA VILLA CRESPIN FRANCIACOTA \$29.99 - 100% Chardonnay.  
CHATEAU DE L'AULEE BRUT \$18.99 - Chenin Blanc and elegant. The winemaker worked at Bollinger for 15 years.

New beers:  
LIEFMAUS FRUITESSE.  
YETTI GREAT DIVIDE IMPERIAL STOUT  
ROGUE CHOCOLATE STOUT



FREE WINE TASTING EVERY SATURDAY FROM 1:00 P.M. TO 5:00 P.M.

Look for Kristin Collier Van Riper's column in County Lines Magazine.

Shop Hours: Monday - Saturday 10 - 9 closed Sunday  
Shop Website: [www.collierswine.com](http://www.collierswine.com)  
Kristin - [www.colliers-concierge.com](http://www.colliers-concierge.com)

## UPCOMING WINE EVENTS

- |          |   |
|----------|---|
| March 3  | The wines of the Central Coast=Paso Robles, San Luis Obispo, Santa Cruz, Monterey, etc. |
| March 8  | Introduction to Wine – Getting to know the grapes.                                      |
| March 15 | American Meritage vs Bordeaux   |
| March 17 | In-Shop Special for Saint Patrick's Day – Vinho Verde                                   |
| March 24 | The Reds of Australia and Whites of New Zealand   |
| April 7  | The Classic Grapes of Oregon and Washington   |
| April 12 | Piedmont and Tuscany – Top legendary Italian Wines                                      |
| April 19 | Languedoc-Roussillon and Provence – most exciting and innovative areas of France        |
| April 23 | In-Shop Specials for your Easter dinner.  |
| April 28 | Spain's five most important wine regions  |
| May 2    | Zinfandel – America's special grape   |
| May 7    | In-Shop Specials for Mother's Day   |
| May 12   | South Africa – Taste three centuries of vinification                                    |
| May 16   | The Charm of Alsace – the land and the vineyards  |
| May 24   | Compare Sauvignon Blanc: Loire, California, Chile, New Zealand, South Africa, etc.      |
| May 28   | In-Shop Specials for Memorial Day BBQ   |
| June 9   | Bubbly around the World   |
| June 14  | Chile and Argentina – Wonderful wine values   |
| June 18  | In-Shop Specials for Father's Day   |
| July 2   | In-Shop Specials for your 4th of July picnic  |
| Sept. 3  | In-Shop Specials for your end of summer party   |
| Sept. 12 | A Tour Around the Mediterranean and the wines of the different countries                |
| Sept. 20 | Pinot Noir ---- Beyond Burgundy – some lovely offerings                                 |

All events, unless otherwise stated, are \$20.00 per person and run from 6:30 to 8:30. A credit card is required to reserve space. We have a 24 hour cancellation policy. Please refrain from wearing scents.

Volume 129 – January 2011



Linda Collier-Cellar Mistress

"Wine drinking is not a luxury but a part of every day culture"

RAATS MR 2008 is a deep dark intense Bordeaux blend from Stellenbosch with lots of blackberry fruit and dark chocolate which will warm your insides on these cold nights accompanied by a rib eye roast with chestnuts and brussel sprout leaves. \$59.99

MUGA RIOJA 2006 \$14.99/375ml from Spain. Unfiltered 70% tempranillo 30% garnacha. Powerful intense red berry and toasted oak. Serve with spicy Rioja potatoes.

MAURITSON ZINFANDEL 2009 \$24.99 is dark fruit, minerals, black pepper, and oak. Seared venison loin with root vegetables. This is a Roger Morris Selection and as such will earn you points in the RMS Upper Case Club. Please ask for details when you come in regarding the special dinners, tastings here and in California and other events purchases of his wines will entitle you to receive.

ALBINO ROCCA BARBERA D'ALBA 2007 \$29.99. Gorgeous, blackberries, road tar, minerals and graphite. Richness in a bottle. Braised rabbit ragout.

LOTE 44 MALBEC 2009 \$11.99 Argentina. Ripe berry, tar, smoke and black pepper. Spice rubbed t-bone steak.

UPSTART CROW CABERNET 2008 Meritage from Napa showing crushed berries with a touch of oak and lush soft tannins. Grilled skewered Squab.



PREDATOR OLD VINE ZINFANDEL 2009 \$16.99. Deep, dense packed with red and black fruit, silk tannins. Boned turkey breast with peanut sauce.

CAMPO ALLE ROSE CESANESE \$14.99 Italy. Perfumed nose and chocolate covered cherries. Grilled quail with pine nuts and currants.

MULDERBOSCH FAITHFUL HOUND 2006 \$23.99. A Bordeaux blend from South Africa. Supple, blackberry, cherry, coffee, tobacco, herbs and spice. Elegant.

CLARAVAL 2006 \$14.99 Spain. Garnacha, tempranillo and cabernet. Dried dark fruit and spice. Spicy chicken with Spanish rice.

WALLIS LITTLE SISTER CABERNET 2006 \$34.99. Creme cassis, graphite, mocha, earth, velvety and elegant. Peppered beef tenderloin with roasted garlic herb butter.

CLOUDY BAY PINOT NOIR 2006 \$39.99 New Zealand. Medium bodied, dark fruit, cherries, dried herbs. Duck with a wild mushroom risotto.

SAINT JOSEPH COURSDON 2005 \$39.99 Rhone. Exotic, cinnamon, mocha, blueberries and blackberries. Syrah braised lamb with olives and cherries.

LA PODERINA BRUNELLO DI MONTALCINO 2004 \$72.99. Italy. Spends three years in Slavonian oak. Vanilla, wild berries, concentrated. Roasted game.



BELL WINE CELLARS BIG GUY 2007 \$21.99. RMS California blend of many red grapes. Medium bodied, rich, complex fruit and tasted oak. Full flavored spare ribs right off the grill.

DUCKHORN DECOY CABERENT 2008 \$22.99. California. Currants, cherries, plums and olive. Filet of beef stuffed with roasted garlic and herbs.

Beaujolais is not just Nouveau. Try some of the 2009 Crus with wasabi flanked steak, scallion and pecan crusted catfish or buttermilk fried chicken.

HENRY FESSY MORGON \$17.99, DOMAINE PAVILLON DE CHAVANNES COTE DE BROUILLY \$19.99 and THIBAUT LIGER-BELAIR MOULIN A VENT \$24.99 for lovely current, blackberry, lilac and lavender.

BONARDA COLONIA LAS LIEBRES \$9.99. Second most planted red in Argentina. Red berry, tobacco, light tannins. Grilled meat.

ATTECHA OLD VINES GARNACHA 2008 \$16.99. Spain. Blackberry, indian spices, long finish. Honey tamarind baby back ribs.



KARLY WARRIOR FIRES ZINFANDEL 2008 \$27.99. Reminiscent of a barolo or barbaresco with its raspberry flavor and rich core of truffles and mineral and earth. Red beans and rice with andouille sausage.

CHATEAU GAUDIN PAUILLAC 2005 \$39.99. This is a Pauillac with 70% merlot and 30% cabernet. Cherries and red current. Now or leave in the cellar a bit.

TERRA SAVIA 2006 \$23.99. Estate grown, organic, Meritage. Smooth easy mouthful of flavor. Roasted lamb with a cabernet sauce.

GRAYSON CELLARS PINOT NOIR 2009 \$12.99. Bright fruit, strawberries, violets, good texture, a hint of leather and toasty oak. Your every night pinot. Mixed mushroom strudel or risotto.

PANZANELLO LE PIAZZOLE 2007 \$14.99. Baby super Tuscan. Organic. Moroccan spiced chicken stuffed with couscous.

FOUR VINES BIKER ZINFANDEL 2008 \$24.99. "Big, bold, outrageous--not the one you bring home to mama, this is the hot steamy affair." Duck with zin sauce.

LES TROIS TOURS COTE DU RHONE 2008 \$9.99. Gaucho pizza = tomato, lamb, scallions, cheese, etc.

LA MAIALINA CHIANTI 2008. \$12.99. Great pedigree at such a reasonable price. Rich dark berries and minerals. Complex. Pan roasted sea bass with porcini crust and mushroom-leek ragout. When you are in the mood for white, there is plenty to chose from as well.



CEDRICK BARDIN SANCERRE 2008 \$23.99. Tiny family vineyard and 20 year old vines. A nose of elder flowers. Citrus peel, gooseberry, butter and mineral. Grilled lemon bay shrimp.

VINCENT MOREY SAINT-AUBIN LES CHARMOIS 1ER CRU 2008 \$44.99. Honey, smoke, apricot fruit, creamy and refined. Sea scallops in a zesty lemon butter sauce.

Gruners are perfect food wines having the flintiness of sauvignon blanc and the floral trait of viognier. SETZER 2009. \$14.99/liter and WACHOVER 2009 \$15.99. Chicken breast with spinach, leek and saffron sauce.

WILLI SCHAEFER GRAACHER TROCKEN RIESLING 2009. \$19.99 Grapefruit, slate, floral, crisp and dry with long acidity. Stripped bass with sweet carrots and a cider glaze.

DOMAINE DU REY 2009 \$9.99. SW France. Ugni blanc 40%, 60% colombard gives green apple, white flowers and lemon zest. Salmon sashimi with ginger and hot sesame oil.

CUNE MONOPOLE RIOJA 2009 \$14.99 Spain. Viura is the grape. Fresh lemons on the nose. Spicy pepper stuffed with shrimp and mushrooms.



LAMUA BLANCO 2009 \$10.99. Sicily. Organic, fresh, crisp, floral. Spaghetti with clams and garlic.

EUGEN MULLER GEWURZTRAMINER SPATLESE 2009 \$24.99. Beautifully elegant and refined. This needs to be experienced.

