

## UPCOMING WINE EVENTS












- September 12 A tour around the Mediterranean.
- September 20 Pinot Noir - Beyond Burgundy.
- October 11 Bordeaux - Red, white and rose'
- October 17 Argentina - The wines of Mendoza. (ljc just back)
- October 24 Walk-about tasting aboard the tall ship Gazela in Penns Landing--\$25 per person - 15 wines.
- October 27 Loire, Alsace, Germany and Austria.
- November 4 NEW - Beer tasting with our in-shop expert and brewer.
- November 7 Experience a dinner party--  
taste the wine, see the preparation and receive the recipes to duplicate at home.
- November 10 Spain - Priorato, Rias Baixas and Penedes.
- November 14 California and Oregon - experience the stylistic differences.
- November 16 Which wine with roast duck and why.
- November 21 Big, bold, hearty reds for the season.
- December 5 CELEBRATE: Bubbly Walk-about at Centreville Cafe.  
December 5, 1981 Collier's grand opening - 30 years and counting - \$30.
- December 8 The love of Northern Rhone.
- December 12 NEW - Scotch - so many levels and styles - \$25.
- December 13 Great wines on a budget.
- January 9 Food friendly winter whites.
- January 10 Wines around the clock (as it should be) - the perfect wine for breakfast, lunch and dinner.
- January 17 Organic and biodynamic wines.
- January 23 Wines of Australia.
- January 26 Cabernet - same grape different countries.
- February 2 The annual Port experience.
- February 6 How well do you know your grapes - blind tasting.
- February 9 Wine pairings - it is not the food - it is the preparation.
- February 13 Northern and Central Italy.
- February 14 "Wine is Love" Shop specials all day for those important people in your life.
- February 20 New Zealand - World's most southerly wines.

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 130 – September 2011



Linda Collier-Cellar Mistress

 Happy fall. The excitement of the change of weather:  
 New classes, new wines and menus and putting  
 them all together with friends and family is the per-  
 fect way to begin the season. November will be Col-  
 lier's 30th anniversary - how exciting is that?  
 Collier's opened November 26, 1981 and the grand  
 opening that year was December 5th. This year we  
 will celebrate at the annual bubbly walk-about which  
 will be held at the Centreville Café on December 5th.  
 Look for a really special bottle. See events page for  
 signup - limited space.

Tuscany brings us Il Ghizzano 2008 \$14.99 just south of Pisa and blessed with a great location, buffeted by the gentle Mediterranean breezes and the unique Tuscan sun. This woman winemaker allows the warm breezes and sweet hills to do the talking through her wines. A 85% sangiovese/15% merlot blend. Balsamic and rosemary marinated Florentine steak.

LALAMA RIBEIRA SACRA 2006 \$33.99 Spanish - mostly mencia and full of raspberry fruit with a solid mineral base. A big mouthful of flavor.

BODEGUS BORSAO BEROLA 2008 \$14.99 shows black cherry and vanilla and ATOPE monastrell \$9.99. Moroccan spiced lamb patties with roasted red peppers and halloumi or feta cheese.

WALDEN 2007 \$14.99. Rich with jammy fruit and silky texture, this wine is an homage to Henri David Thoreau his life and his beliefs. It is syrah and grenache from Roussillon. Braised beef with herbs de Provence.

From Greece: KIKONES IPPEAS 2007 \$18.99 cabernet and merlot blend . Great plum, red fruits and smoke - lamb skewers and DIAMANTAKIS DIAMOND ROCK 2008 \$ 17.99 is syrah and mandilari and shows rich, intriguing wild bunches of aromas with blackberry, pepper, hazelnut and dark chocolate. Great with game.

DOMAINE SERENE ROCKBLOCK SYRAH 2007 \$28.99 soft, plush and generous with coffee accented plum, berry and exotic spice. Syrah braised short ribs.

CHATEAU BELLEGRAVE 2009 \$14.99. Medoc. Cabernet 92% cabernet franc 8%. Opulent depth with elegance. Well extracted with good fruit and oak. Coming in October.

REMHOOGTE 2004 \$19.99 from South Africa is a cabernet sauvignon, merlot, pinotage blend that gives really earthy dark fruit for your umami burgers with port and stilton.....sooo good.

DOMAINE THEVENOT LE BRUN BOURGOGNE HAUTES COTES DE NUITS \$19.99 – cassis, spice and earth. Grilled spiced duck breasts with blackberries.

COLDLIGHT PINOT NOIR 2008 \$24.99 The light of the coast is crisp, silvery and cool. This pinot reflects its maritime vineyard. Wild mushroom and red wine risotto.

PAUL HOBBS CABERNET 2007 \$84.99 "...a blockbuster. Classic notes of charcoal, subtle smoke, black currants, black berries, lead pencil shavings and earth. Will drink well for fifteen years...."

COMING SOON IN LIMITED QUANTITIES:  
 MONGEARD-MUGNERET 2009 Bourgogne Hautes  
 Cotes de Nuits les Dames Huguettes  
 MONGEARD-MUGNERET 2009 Echezeaux Grand  
 Cru  
 MATROT 2009 Volnay Santenots Premier Cru  
 VINCENT GIRARDIN 2009 Emotion Pinot Noir

Paul Hobbs' CROSSBARN NAPA CABERNET 2007 \$39.99 Full bodied black fruits, mint, licorice and tobacco. Good depth. PH says of the name "Crossbarn was nestled in the middle of our 150 year old family farm in upstate New York—a favorite place for my siblings and me. It took on a life of its own and remains in all our memories a place of great mystery and adventure."

GABRIEL MEFFRE LONQUE GIGONDAS 2008 \$32.99 Elegant, spicy with intense red fruit. A beautiful cassoulet on a cold winter night.

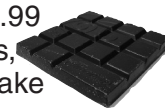
ZINGARI 2008 \$ 19.99 Interesting label with a spiral theme which represents the cyclic nature of evolution and is a symbol of the fertility of the earth. This Tuscan red is a blend of equal parts of merlot, sangiovese, syrah and petite verdot

CHATEAU BLOUIN-BORDEAUX 2009. \$14.99 Berries burst from the glass as well as spice and vanilla. New world exuberance in the bright forward fruit and old world structure in the grippy firm tannins. Coming in October.

MASTROJANNI ROSSO DI MONTALCINO 2009 \$27.99 – A baby brunello for your apricot, raisin and brandy stuffed roasted pork loin.

VEGAN CABERNET 2008 \$15.99 from California (also have a sauvignon blanc from them as well) Moroccan tagine with cherries and olives .

LUIGI BOSCA PINOT NOIR 2008 \$19.99 from Mendoza. Fruity, velvety, strawberries, violets and chocolate. Salmon with shiitake and red wine sauce served with wild rice.



VIETTI BARBERA D'ASTI 2009 \$19.99. In the heart of Piedmonte we find this fourth generation family. Lots of cherry here --- duck with a cherry glaze or pork loin with an orange herb sauce.

RIGLOS (Argentina) 2006 \$34.99 Malbec, cabernet sauvignon and cabernet franc. Inspired by their ancestors, they decided in the same brave spirit to risk it all giving back to the world a product born in the land that was worked by those immigrants. Argentinian beef would be a natural

PINK AWARENESS SHIRAZ 2010 \$14.99 by Michael Hope the Australian winemaker is deep, plum colored, complex with plum and pepper on the palate yet silky tannins—percentage of each bottle will benefit cancer. Also do have the 2011 chardonnay as well.

UCCELLIERA ROSSO DI MONTALCINO 2008 \$29.99 This plush, deep wine sets the benchmark for a fresh contemporary take on rosso. Character, depth, richness, length and balance with classic cherry fruit and supple tannins. Osso bucco.

TEXTBOOK CABERNET 2009 \$27.99 Rutherford bench, Oakville district. Organic farming. Bright violet, black currant and licorice aromas. Silky with smooth tannins. This is truly a “textbook” Napa cabernet.

FELINO MERLOT 2009 \$19.99 Crushed plum, boysenberry and licorice notes backed by sweet toast...long finish with accents of earth and spice. Cornish hens with plum and leek stuffing.

LUNTA MALBEC 2008 \$19.99. Intense aromas of dark fruits follow through on the palate in this light bodied, easy to drink malbec with soft tannins. Pizza, pasta and bbq.

For your winter white cravings:

PICPOUL POMEROL 2010 \$10.99. Dry, clean and fresh from the Languedoc. Perfect as an appetizer or with crab stuffed avocados or shellfish.

Sauvignon blanc :

ROTH 2010 \$18.99 from Alexander Valley. Fresh crisp tropical notes of kiwi and limes.

MERRY EDWARDS 2010 \$44.99 melon and pear explode from the glass. Serve with giant snow crabs, cucumbers and wasabi.

LE GRAND CAILLOU PATIENT COTTAT 2009 \$11.99 is bright citrus, mineral and eucalyptus. A Sancerre style at half the price.

Greek 9 MUSES ESTATE 2010. Assyrtiko, trebbiano, sauvignon and salmon salad will make for a lovely refreshing lunch.

VIN DE SAVOIE MONTMELIAN 2010 \$14.99 reminds me of living in Switzerland. It is 100% Jacquere and I can just taste the cheese fondue as I write.

VILLA SOLAIS VERMENTINO 2010 \$14.99 from Sardinia. Briny like the sea with mineral, apple, citrus and canteloup. Lemon stuffed grilled branzino.

FREEMAN CHARDONNAY 2007 \$39.99 This Russian River fruit is a handcrafted Burgundian style with rich lush fruit and bright acidity. Lobster.

HONEYPOT 2010 \$14.99 A blend of semillon, sauvignon blanc, and viognier. Lots of tropical fruit and citrus. Sesame crusted tuna with ginger cream.

The red wine in a pink dress moments come to all of us: LA GRENOUILLE ROUGANTE'2010 \$16.99 California zin and Napa gamay blend. Peach blossoms, strawberry, jasmine, cranberry and raspberry. Hot nicoise salad is wonderful with this delightful rose' from Frog's Leap.

MUGA ROSE' 2010 \$12.99. Bouquet of cherry blossoms, strawberry and rhubarb. A crisp, vibrant, dry and well balanced tempranillo from Spain. Serve with a tomato-based seafood stew.

Bubbles are truly the answer to all of life's situations:

DOMAINE DU MARGALLEAU \$19.99

sparkling vouvray from the Loire. CHATEAU

D'OSCHWIHR CREMANT D'ALSACE

\$24.99 Both are pure elegance for your

chicken and leek pie or just when you need

some bubbles to perk up your spirit.



DR. L RIESLING BRUT \$14.99. Alone or with a cheese stuffed chicken cutlet with mustard sauce. “G” \$21.99 is a French sparkling gamay. Very different and fun with turkey tetrazzini with wild mushrooms. HENRIOT BRUT SOUVERAIN. Family owned since 1808. This Champagne is 40% chardonnay and 60% pinot noir. Fine mousse, green apples with hints of fresh apricots.

BILLECART SALMON BRUT \$49.99. The tiny mousse tells a lot about the quality of this impressive Champagne. Flavors of white currants and a rich bone dry creamy, elegant and refreshing after taste.

BILLECART SALMON ROSE' in both 750's and magnums - when it is this good you just might need the bigger bottle. For lovers of Rose' this is THE house. Fresh cut flowers, berries and mineral. Gorgeous inner perfume along with persistent notes of chalkiness for that long finish. What could be more civilized than this light salmon colored creamy elegant offering.

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.



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

COLLIER'S is not just wine: Other fun things to enjoy:

BEERS; Schlafly and Saranac Pumpkin  
Austrian Samichlaus at 14% this is pretty powerful and great.  
Southern Tier Creme Brulee Stout  
Hob Goblin Dark English Ale, Anchor's Liberty Ale



SPIRITS; Glenlivet Nadurra cask strength, High West Whiskey, Whistle  
Pig Rye, Effen Cucumber Vodka, Charby Pomagranite Vodka, 360  
Chocolate Vodka, Hibiscus and Jasmine Liqueur, Jose Cuervo Famiglia

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)

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