

UPCOMING WINE EVENTS

February 20 - New Zealand

March 8 - The Classic reds = cabernet, merlot, pinot noir, syrah

March 13 - Chile and Argentina

March 22 - Languedoc and Provence

April 3 - Rose'

April 30 - Full Flavored Zins

May 8 - The Classic Whites – Char, CB, Riesling, SB, Semillon

May 17 - “Le Nez du Vin” – make scents of wine – develop your sense of smell

May 21 - Summer beers

June 5 - Champagne (\$25)

September 6 - Bordeaux Blends around the world

September 17 - Chardonnay around the world

September 25 - Reds of Spain and Portugal

October 9 - American Cabernet (\$25)

October 18 - Dessert wines with tasty samplings (\$25)

October 30 - Burgundy – red and white(\$25)

November 5 - Big Bang for the Buck

November 15 - Blind tasting – How well do you know your grapes?

November 27 - Oregon and Washington

December 3 - Bubbly Walkabout (\$25)

January 22 - Northern and Southern Rhone

February 7 - The annual Port class

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 – February 2012



Linda Collier-Cellar Mistress



Time to look forward to Spring as it is just around the corner. So many new wines coming in to accompany the last full flavors of the cold weather and work our way into Spring and Summer just over the horizon.

TENUTA DELLE TERRE NERE ETNA ROSSA 2010 \$19.99. Sicily. Classic Burgundian techniques are used for the vinification of this nerello which is like a combination of pinot noir and nebbiolo. Elegant. vegetable lasagna, roasted lamb or veal.

COUDOULET DE BEAUCASTEL 2009 \$29.99 Mouvedre, grenache, cinsault, syrah is full bodied, complex with layers of pepper and fruit. Cassoulet.

DOMAINE BAUDRY 2009 \$20.99 Chinon. A beautiful cabernet franc of "mulberry and beet root... savory salinity akin to shrimp shell reduction, nut oils, and crushed stone.." Delightful now but will last six to eight years.

L'AVVOCATA BARBERA D'ASTI 2009 \$17.99 Intense aromas of ripened cherry and strawberry. Full-bodied and balanced with a spicy finish of cola and ripe berries. Rich pasta with meat sauce.

MOSHIN ZIN 2008 \$29.99 Raspberries, vanilla and wild brambleberries. Venison with a fruit salsa.



MATROT MONTHELIE 2009 \$38.99 Elegant nose, rich and attractive textured finish with good length on this Burgundy. Grilled quail.

NUGAN VISION SHIRAZ 2009 \$10.99 Plum, dark chocolate, earth, spice, rhubarb and oak.

CAIN 5 2007 \$89.99 Beautiful Bordeaux style from California. Subtle, rich and complex. Limited availability. Korean short ribs.

BLOCK 9 PINOT NOIR \$13.99 2010 is an easy drinking every day pleasure. Oven fried chicken.

PARLAY 2009 \$19.99 The Bookmaker is a cabernet, petite syrah, petite verdot and zin blend which made me think of brunch. The raspberry jam style would be perfect with French toast and raspberries.

JIM BARRY THE COVER DRIVE 2009 CABERNET SAUVIGNON \$19.99 from the "cigar strip" in the heart of Coonawarra in Southern Australia. Palate of boysenberry, cassis, star anis and menthol. Long flavor.

PSH malbec 2009 \$11.99. Fruity, juicy. Beef and veggie pot pie.

CANTALE PRIMITIVO 2009 \$11.99 Cherries, plums and minerals. Blueberry-glazed ribs.

HONORO GRENACHA \$9.99. Cherries, dark plum and white pepper. Apricot or cherry stuffed pork shoulder with a soy honey glaze for this Spanish bargain.

MUZARD SANTENAY 2009 \$39.99 Iron, mineral, juicy and earthy. Duck breasts.

BANDOL LA BASTIDE BLANCHE 2008 \$19.99 A blend of mouvedre, cinsault and grenache. Roast lamb with garlic and rosemary.

BIG GUY 2008 \$15.99 is syrah, merlot, malbec +++ from California. Moroccan lamb stew with noodles.

ZUCCARDI MALBEC 2010 \$10.99 Cherries, plums, blackberry and chocolate. Osso buco.

FINCA LA ANITA PETIT VERDOT 2007 \$37.99. Rich and spicy from Argentina. Duck breast with a pomegranate sauce.

VOLVER TEMPRANILLO 2009 \$16.99. Deep color, full flavored, ripe plums, black cherries and sweet exotic spice. Herb roasted leg of lamb.

LUCKY COUNTRY SHIRAZ 2009 \$16.99. Rich ripe fruit. Game and barbeque.

GIRARD PETITE SIRAH 2008 \$24.99 Massively intense, blueberry, coffee, and lilac with a silky finish.

CHATEAU L'HOSPITALET LA CLAPE 2009 \$18.99 is grenache, syrah and mouvedre. Roasted wild rabbit with truffled celery or short rib meatballs.

FEDERALIST DUELING PISTOLS 2009 \$34.99 Syrah and zinfandel blend. Bright cherry. The socially acceptable way to solve differences. Pan roasted lamb chops with olive fig relish.



MONGEARD-MUGNERT ECHEZEAUX GRAND CRU 2009 \$94.99 Big bold concentrated flavors brimming with extract and a seductive mouth feel. For that special evening: venison, game, roast meats in rich wine sauce with mushrooms and truffles.

BRIZIO ROSSO DI MONTALCINO 2008 \$26.99
Classic elegance from Italy. Also in the same vein, DOMUS BRUNELLO DI MONTALCINO 2004 \$49.99 Bursting red fruit stands opposite sophisticated oak-driven aromas of spice, coffee and tobacco. Rich and smooth.

CHATEAU LES VIELLES PIERRES \$15.99
Delicious blend of 70% merlot and 30% cabernet franc. Ripe fruit aromas dominated by plum and cassis. Lots of charm and fullness. Rib eye roast with chestnuts and brussel sprout leaves.

SERRAS DEL PRIORAT 2009 \$29.99 Garnacha, mazuela and syrah. Pomegranate jalapeno glazed ham.

KATHY GOLDSCHMIDT cabernet sauvignon 2009 \$19.99 A good example of cab that is meant to be shared and enjoyed with friends.

MILLEGRAND 2008 \$14.99 Grenache, syrah, and carignan. A perfect minervois as you cruise the Canal de Midi.

SHARECROPPER cabernet \$17. Short ribs braised in red wine.



CHATEAU LAPLAGNOTTE-BELLEVUE \$29.99 Saint Emilion Grand Cru. Coriander crusted rack of lamb with shallot jus.

WAGNER STEMPEL SILVANER \$22.99 A little earth, smoke and mineral from Germany. Apple, sage and walnut risotto.

ZESTOS MALVAR \$9.99 produces a wine that is bright like a sauvignon blanc but with the body of an unoaked chardonnay.

LA ROCCA GAVI 2010 \$18.99 Crisp, light and dry with balanced acidity and a delicate finish. Great with antipasto and lightly grilled white meats.

GUILLAMAN 2010 \$9.99 Colombard and ugni blanc blend is a refreshing zesty offering from France that is great by itself or will accompany your Asian fusion foods.

GERARD BERTRAND VIOGNIER 2010 \$14.99 is bright rich and elegant reminiscent of white flowers, dried apricots and hazelnuts. Serve with lobster sausage with curry sauce and ginger crystals.

HUGH HAMILTON VIOGNIER 2010 \$15.99 Family owned from 1837 Nectarines, honeysuckle, orange blossoms and quince. Peking duck.



ZEEPAARD SAUVIGNON BLANC 2010 \$10.99
Bursts of citrus and tropical fruit. Clean and crisp. Fish tacos.

MACON-PERONNE DOMAINE DE GRANDINES 2010 \$19.99 White Burgundy mineral and stone, berries and dried herbs. Mustard seared tuna with shallot cream.

HIEDLER LOESS GRUNER VELTLINER 2010 \$17.99 Lovely and different for a gruner. Pork schnitzel with warm potato salad --- and yes it works in all seasons.

COLOMBO COTES DU RHONE BLANC 2010 Les Abeilles (bees) \$12.99 Clairette and rousanne. Floral, fruity and supple. Braised halibut with mushroom and shrimp.

LES TROIS DOMAINES GUERROUANE GRIS 2010 \$13.99. This cinsault from Morocco is a fresh, fruity, dry easy to drink rose'. Seared scallops with pinot gris butter sauce.

MIRABELLE ROSE' \$19.99 is Schramsberg and a blend of chardonnay and pinot noir made in the traditional champagne method. Smoked salmon scrambled eggs on country bread.

JANSZ BRUT \$19.99 Tasmania.
Vibrant, creamy baked bread aromas and flavors of lemon and fruit. Chardonnay, pinot noir and pinot meunier as it should be..... invites a second sip.



ZINCK'S CREMANT D'ALSACE \$21.99 - Pinot noir, pinot blanc and chardonnay. Crispness, fruitiness and finesse. Bubbles are for every day.

LAURENT PERRIER VINTAGE 2002 \$59.99 The value of Champagne. Only when grape quality is exceptional is a vintage released and this captures the signature style of lightness, freshness and elegance. It is 50% pinot noir and 50% chardonnay. Bottled and aged for almost eight years before being released. Complexity and depth. You must take one home, you owe it to yourself.



DELAMOTTE - "sister" winery of Salon....
"one of the best buys in exquisitely crafted Champagnes" need I say more - I opened my last two shops on Salon.

RETURN SERVICE REQUESTED



“LAFITE”
the cellar cat
11/81 - 3/99



CENTREVILLE CAFE PRIVATE DINNERS: March 1st and March 20.

Check Susan's website www.centrevillecafe.com for menu and 302 425-5808 for reservations and then call Collier's for the perfect wine selection 302 656-3542 to make the evening complete.

SUMMER GARDEN TASTINGS: May 22nd, June 21st, July 24th, August 16th, September 13th

Reserve by calling Centreville Café 302 425-5808 – six wines and foods to go with them. Collier's will be there and will select the wines – a lovely way to spend an evening in the countryside.

BUCKLEY'S NEWS: Yes it is closed. No, it is not permanent.
It is expected to be reopened about June 1st after much needed renovation.

Collier's case \$99.99 Twelve wines to please your palate and your pocket

Private events planned especially for you in our shop or in your home.

Free wine tasting every Saturday from 1:00 p.m. to 5:00 p.m.

Shop hours: Monday - Saturday 10 - 9 closed Sunday

Shop website: www.collierswine.com

Kristin: www.colliers-concierge.com

Collier's of Centreville: (302) 656-3542

Please like us on Facebook.