

Gift Guide for the Upscale Drinker and In Between: Fine Spirits and Selected Wines

2011 Edition

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Disclosure & About This Gift Guide

This gift guide is a list and descriptions of each product and its brands/companies that aligns to my website and personal beliefs.

The brands mentioned on this guide and on my website are **not** paid or sponsored. They are all my personal opinions and photographs for your viewing pleasure and consideration to purchase and try or to give as gifts to friends, co-workers and loved ones. It is not listed in any particular order of preference.

Prices listed are approximate, as retailers price according to their own standards and its location.

For information as to how to purchase any of the listed items, at the end of each guide's section there will be a list of sources.

Happy Browsing & Happy Holidays!

HINE

The Hine company is named for its proprietor Thomas Hine, an Englishman from Dorset, England. Following his arrest during the French Revolution, Thomas Hine married a young maiden, Françoise Elisabeth, whose father owned a cognac house in Jarnac. Hine took the company to new heights, and eventually renamed it Thomas Hine & Co. in 1817.

It is still a family-run business with Bernard Thomas Hine currently running the operation. It is the smallest producers sourcing its *eaux-de-vie* exclusively from the best areas in the region.

HINE Rare VSOP Cognac (SRP \$50) is Hine's entry-level Fine Champagne cognac, but is the house's signature drink. As a VSOP, by law the youngest brandy in the blend must be wood-aged for at least four years. To taste, the twenty-five brandies used in RARE must certainly be older. Gone is all trace of the harshness you have experienced in store-brand cognacs. If you're a wine drinker, you'll find the taste of fruit to be intense and, unlike wine, with a very long finish in the mouth (a signature of Fine Champagne cognacs). Hine's use of both young and old casks for aging produces a finely-balanced and mellow drink with delicacy and finesse instead of raw power.

HINE Homage Cognac (SRP \$129) is one of their newest releases (it just released on December 1st in NYC). It is a delicious blend of Early Landed vintages of 1984, 1986 and 1987 Cognacs. ("Early landed" are specially selected casks are matured in Bristol (the cool, humid chalk cellars give a light, fruity character to the brandy, unlike the complex, woody and powerful character arrived at in the warmer cellars of Cognac)). Despite its zesty citrus notes and hints of spice, it is satisfyingly soft and mellow and soothes rather than kicks as it goes down. Don't waste it in a cocktail. Sip it neat.

HINE Antique XO Cognac (SRP \$189) is the other new addition to the Hine range, the classic Antique is now "Premier Cru". The new edition is a blend of over 40 different cognacs from the Grande Champagne region, aged for over a minimum of a decade. On the nose, it's spicy and peppery, fruity, and rich of cinnamon, nutmeg, and gentle floral aroma. It has a full and supple body; a particularly spicy cognac with zinging top notes.





In 1738, King Louis XV issued the Accord Royal, which decreed that only Rémy Martin could plant new vines on his land. Rémy Martin's 1738 Accord Royal Cognac (SRP \$60) was created to commemorate the year and the honor. Rémy Martin 1738 Accord Royal is a Fine Champagne Cognac, which means that the *eaux-de-vie* selected come from the two best growth areas of the Cognac region – the Grande Champagne and the Petite Champagne. The cognac is a blend of nearly 240 *eaux-de-vie* aged between 4 and 20 years in Limousin oak barrels.

The Cognac is definitely on the young side, with strong wine flavors and big apricot and peach notes. Woodiness comes into play on the finish, with a lightly astringent bite. At the same time, it is balanced throughout with notes of cinnamon, baking spices, and a light dusting of chocolate.

A good entry-level Cognac, if not remarkably different from standard Remy Martin VSOP.

The Remy Martin V (SRP: \$40), pronounced “Vee” (derived from the French word “Vie” for “life”), is a 100% distilled grapes spirit, and at 40% ABV. It isn't a Cognac since a Cognac needs to be aged at least for 2 1/2 years in oak barrels. It is a spirit of it's own kind by definition.

It's exclusively made of Ugni Blanc grapes of the Champagne regions of Cognac, France. The spirit is double distilled in copper pots and filtered.

The taste is fresh and clean, with a superb smoothness. Sophisticated fruitiness and nuanced flavors are perfectly balanced. The finish is subtle, warm and easy to drink. The nose has sophisticated aromas of subtle fruit notes with hints of pear and nuances of fresh mint. It is strikingly fresh with an immediate impression of smoothness and appeal. It's great for mixing in cocktails.



Jack Daniels

Jack Daniel's is a brand of sour mash Tennessee whiskey that is among the world's best-selling liquors. It is known for its square bottles and black label. It is produced in Lynchburg, Tennessee by the Jack Daniel Distillery, and it is the oldest registered distillery in the U.S. (licensed in 1866).

Jack Daniel's Black Label (\$30) also known as Old Number 7, is one of the best selling whiskies in the world. Made in the Tennessee Sour Mash style, it is very similar to bourbon with the additional step of dripping the fresh make spirit through a vat of sugar maple charcoal to "mellow" the whiskey before going into barrel, resulting a "mellow" whiskey. On the nose, it offers gentle aromas of caramel, vanilla, wood, and butterscotch. On the palate, Jack Daniel's has a smooth smoky sweetness. There's so much complexity and depth there is hidden under the blanket of vanilla at the front of the palate.

Gentleman Jack (\$35) Gentleman Jack is the middle child in the Jack Daniels family, falling between the Black Label #7 and the higher end, Single Barrel. It differs from #7 by way of a second charcoal filtering after maturation. On the nose, it has lots of vanilla scent with a little nuances of spices and baked apple. Nice, warming nose, caramel and burnt orange as well. It's very smooth on the palate. That extra run through the charcoal really takes the sharp edges off. It's mellowed here by smoother vanilla, caramel and apple notes.

Jack Daniel's Tennessee Honey (\$33) is made from a blend of its Old No. 7 and a proprietary honey liqueur. This spirit looks a lot like a bottle of clover honey. The nose is sweet and spicy, with cinnamon notes and a light floral undertone. The entry opens with clear honey notes which is quickly backed up by a perfect level of cinnamon. There's more spice here than heat and the spice is absolutely dialed in. The cinnamon fades in the mid-palate and gives way to a subtle milk chocolate note which lingers after a fairly swift finish. There's absolutely no heat in the finish, and for a sweet honey liqueur, it impressively light on the palate. Very drinkable neat.





Maker's Mark Bourbon whiskey is one of America's iconic brands, made in Loretto, Kentucky. Famous for its red wax dipped bottles and sweet flavor profile, Maker's Mark for many years was also known for producing just one style of whiskey (it recently introduced a second extension to its line, the brilliant Makers Mark 46). Eschewing rye in the mashbill for wheat, the soft, rich sweetness of Maker's Mark has made it one of the most popular bourbons in the world.

Maker's Mark (\$35) offer up warm aromas of rich soft caramels, a touch of oak, honey and vanilla. Maker's flavors of creme brulee with huge caramel and vanilla notes on the forefront before giving way to soft notes of burnt sugar and molasses at the end.

The Maker's 46 (\$39) isn't designed to replace the standard Maker's Mark, it's meant to expand their offerings. The nose is infinitely more complex with notes of butterscotch, vanilla bean, baked apple, bran cereal and maple syrup. It is very smooth with a fantastic mouth feel. The taste is huge cinnamon with bran cereal, maple and undertones of caramel, and sweet oak. The finish is longer and much sweeter than Maker's Mark and cleans up leaving your mouth very cool.



Pappy Van Winkle

Pappy Van Winkle has three generations of Van Winkles to run this Kentucky Bourbon whiskey business. His grandfather, who was known as "Pappy", started the family in the business back in the 1870s when he was a salesman for the W.L. Weller & Sons liquor wholesalers in Louisville. Currently, it's run by Julian Van Winkle, III.

This particular brand has a huge following - and no wonder, as their bourbon is excellent (and that's an understatement). To get your hands onto this glorious bourbon, you'd have to be on a waitlist.

The Pappy van Winkle Family Reserve 20 Years Old Bourbon Whiskey (\$109 and up) has an unusual aging period for two reasons. First, few bourbon-makers have yet to invest the substantial amount of time needed to establish a bourbon recipe that needs 20 years of aging to bring the best out of it. Second, the "angel's share" for bourbon is huge after 20 years in the warehouse *vis-a-vis* scotch, due to the steamy summers of Kentucky. The latter is a big part of why 20 year old scotch is almost normal, while 20 year old bourbon like Pappy Van Winkle's Family Reserve 20 Year is a rarity. Even so, Pappy Van Winkle 20 Year is still only the middle-aged member, as it has an older 23 Year bourbon.

On the nose, the 20 Year is smooth and velvety, with a musty woodiness meeting vanilla and a sweet, spicy fruitiness. The flavor of the bourbon is soft and delicious, retaining the sweetness and woodiness from the scent. It goes down just as smooth as it tastes, with a long, leathery finish.

Characteristics like these make Pappy Van Winkle 20 Year the best after dinner bourbon around. Take it neat, as this bourbon is too smooth and majestic for water. Drinking it any way other than straight is a sin.



The Balvenie distillery was founded by the Grant family in 1892. The family also started the Glenfiddich distillery and the Kininvie distillery. The Balvenie distillery is in the Highlands region.

The Balvenie Double Wood 12-Year Single Malt Scotch Whisky (\$45) is matured in two woods. During maturation, it goes from a traditional oak whisky cask to a first-fill Spanish oak sherry cask.

This two-stage process is evident in the Doublewood's character. The oak cask previously held bourbon (according to their website), which softens and adds character. The sherry cask, on the other hand, lends depth and complexity to the malt's flavor.

The nose is big and somewhat sweet, with hints of vanilla. On the palate, it is smooth with lots of spice.



anCnoc is a distillery at the Knockdhu distillery in Speyside and began bottling a single malt in the early 1990s. The distillery had previously been making malt for blending for the hundred years since its construction in 1894. Several streams arise on Knock Hill and provide water for the town of Knock, and for the distillery. Knockdhu uses traditional worm tubs instead of condensers, which is said to promote weight and body to the spirit, along with sulfur and vegetable notes.

The anCnoc 12-Year Single Malt Whisky (\$35) is an entry-level single malt for this house. Initially peppery smell with a faint orangeness and honey in the background. Light and floral. Later, I get a bit of peaches. In terms of its body, it's very light. Upfront are bananas in caramel sauce, developing into dry haw or straw, and finally some bitter notes: not citrus but woody: green sap or freshly-cut pine or birch logs. A dash of water may amp up the sweet honey character. Interesting spirit.



Glenfiddich 15-Year Old Single Malt Scotch Whisky (\$48) has scents of warm honey, green apples, and cinnamon-raisin; very nice. On the palate, intense but very leathery, oaky, and earthy was my first impression; but then on my second sip, a bit of that honey returned to coat the spices (cinnamon, cacao), some fruit like mellow bananas. On the palate, it's medium bodied with a round, honeyed flavor in the front but a very drying mouthfeel (with some heat) by the end. It's kind of long, spicy finish with bitterness continues; a touch of heat develops.

The Glenrothes Speyside Single Malt 1994 Vintage (\$75) is very bright and lively. Nice balance of flavors too. Zesty fruit (lemon, peach, and ripe pineapple) and layered sweetness of creamy vanilla, light honey, lightly toasted marshmallow, and a hint of coconut. Gently dry, delicately spicy, dried citrus finish. Light enough and with enough zing to enjoy before dinner, but it should stand up well enough after dinner, too.

The Alba Reserve (\$50) was matured exclusively in former bourbon barrels (American Oak) and no sherry casks (and certified Kosher). It's a softer, gentler version of Glenrothes. The bourbon oak influence is very evident, showing creamy vanilla and coconut, with additional fruit (orange creamsicle, pineapple, black raspberry, and blueberry). Soft, creamy vanilla finish. A pleasant, easy-going, seamless dram—and perhaps the most approachable Glenrothes whisky.

The 1998 Vintage (\$56) is the differences in personality from one vintage to the next. This 1998 vintage was released shortly after the 1994 vintage. The 1994 vintage was elegant and bright in personality, this 1998 is more viscous and heavier in weight. It shows bright fruit (citrus and caramelized pineapple), honeyed vanilla with a peppering of cinnamon and ginger. More of a digestif than an aperitif (re: 1994).





Hendrick's Gin (\$45, 1 Liter) made in a 19th century Carterhead still (one of four still in existence in the world) this "Most Iconoclastic Gin" is infused with Bulgarian roses and cucumbers among many other ingredients to give it a unique aroma and flavor profile. It's medium to light body aromatic blend of spices and floral scents, mild tingling on the lips and tongue lingering finish. Very clean distillation. Slight warming burn on the way down. Lingering finish with floral and citrus notes and the smoothness of cucumber.

The 'No. 3' in the name of the gin is a reference to No. 3 St. James Street, London, the home of Berry Bros. & Rudd since 1698. The key on the stylish green bottle was inspired by the key that unlocks the Parlor door which is at the heart of the shop at No. 3 St. James Street. The key, therefore is symbolic of being granted entrance into the heritage and tradition of Berry Brothers & Rudd (the company who owns this brand).

No. 3 London Dry Gin (\$35) has juniper leading out strongly into the mouth and can knock the tastebuds, if take in too much. But other botanicals each leave their mark as well. A lightly sweet orange flavor, the angelica root gives the gin an earthy quality which is no doubt strengthened by an herbal and pungent cardamom. A dry, peppery spiciness is carried forward by the grapefruit and orange peel and this spiciness is strengthened by the cardamom and coriander spices.



Tequila

Corzo Tequila is a luxury tequila brand. Each bottle is 7-12 years in the making. They use twice the agave compared to most other tequilas. Though more expensive, they cut down to the purest heart of the distillate. The tequila is from the Los Altos de Jalisco area and their tequilas are triple distilled for purity.

Fabien Baron, the French designer whose work includes some of the most iconic perfume bottles, was hired to design a bottle for this brand. Baron created a singular bottle fashioned in a strong, tall rectangular with an angular spout, that perfectly reflects the contemporary style of Mexican buildings. The perfume bottle shape hints at the fragrant and full-bodied tequila contained inside.

Corzo Silver (\$57) is an exceptionally elegant and flavorful Tequila with notes of citrus and vanilla, Corzo Silver is best enjoyed as a sipping tequila or when prepared with the highest quality of mixers.

Corzo Reposado (\$45) - Aged in small white oak barrels for additional smoothness and flavor, Corzo Reposado combines the elegance of Corzo Silver with hints of oak and honey. To best savor the full flavor of this carefully crafted tequila, it's recommend sipping it neat.

Corzo Añejo (\$68) - Aromas of warm caramel and golden raisin aromas. A round supple, entry leads to a delicately sweet, oily medium-to full-bodied palate with rich flavors of honeyed toast, brown spice, and dates. Finishes with a long sweet fade of baked fruits, spice, and toffer



Dulce Vida

Dulce Vida Tequila Añejo is 100% Agave, 100 Proof, and aged for 24 months in American oak, Kentucky Whiskey barrels. Dulce Vida Tequila sources its organic Agave from the Pacific Coast Highland region near Tepic, Nayarit. The soil and geography are very different from the better-known lowland tequila areas, and this particular region - surrounded by both ocean and mountains - yields more flavorful and larger agave plants.

Dulce Vida Añejo (\$45) is aged 24 months in single-barrel oak Kentucky Whiskey barrels producing a wonderfully rich añejo. The añejo has a more balanced nose of spicy agave, a hint of anise, and, after a bit more exposure to the air, some wonderful vanilla and oak aromas. This is a full-bodied, strong-flavored añejo that offers a totally unique tasting experience. There is an initial astringency due to the high proof, but even on the first sip it is not difficult to taste that mellow, spicy agave flavor. It is backed with notes of almond, a hint of hazelnut, and rich caramel. The finish is long and has a wonderful herbal quality that borders on sweet and is almost floral. A full breath in and the finish continues with a nutty caramel aftertaste that is a wonderful finale from this complex añejo.

Dulce Vida Blanco (\$35) - The tequila seems to adhere to the glass and it takes a few moments before thick legs make their way down the sides. The aroma is quite astringent and, at first, is characterized by a somewhat off-putting smell of paint thinner; not a bad sign and is a scent inherent in many great blancos. Allow it to breathe a bit and the astringent nose gives way to an earthy agave scent that is quite nice. This tequila attacks the palate with a very strong flavor of spicy agave. The strength of the high proof is detectable immediately, but there is obvious care with the triple distillation of Dulce Vida to ensure it is not harsh. After the initial attack, it warms the throat and leaves you with a very smooth, long-lasting finish. It is in the finish where additional flavors made themselves known. The real treat, however, is the second sip: a slight hint of cinnamon upon entry and hints of citrus and mango.



St. Germain

The St. Germain Elderflower liqueur (\$33) has heavy deep notes of flowers and berries with a sweet scent as thick as a fog. Hints of grapefruit with a mix of Asian fruits like lychees. On appearance, it's thick-bodied but pristine in appearance. On swirling, leaves a oily even coat on the glass with long legs developing. Thick, rich taste and mouthfeel like candy, spice and velvet but without the cloying stickiness of many lesser liqueurs on the market. Candied grapefruit slices with grenadine, pineapple notes- slight nip at the end and a lingering finish of lychees.



Crème Yvette

Originally produced in 1890, Crème Yvette (\$50) is a American proprietary form of Crème de Violette (a French liqueur) made from freshly picked wild that are combined with grape eau-de-vie and pressed in hydraulic bag distills that extracts the maximum flavor without the usual pressing of the berries that can cause over extraction and bitterness. More sweet, slightly heavier and in a way more concentrated with a wider variety of flavors in flavor than Crème de Violette, it dominated the American market for violet liqueurs until it's disappearance in 1969. Now it's being resurrected as an upgrade from Chambord and other berry liqueurs, perfect for the amateur mixologist who wants to step up his game.





pür • likör williams (\$39) is a Poire Williams is a classic expression of pear liqueur: The company says 35 pounds of pears go into every standard bottle. The flavor is authentic and expressive: Big pear character with that distinct crispness on the finish that distinguishes it from apples. A touch of astringency mars an otherwise moderate body, but on the whole this is as solid a pear liqueur as you'll find on the market.

The King's Ginger (\$30) is a liqueur it created in 1903 for King Edward VII, "to stimulate and revivify His Majesty during morning rides." It's made not in the UK but rather in Holland.

The King's Ginger packs much more of a punch at 82 proof. When tasted, it has bright ginger beer aromas with a silky fruity sweet medium-to-full body and a warming, peppery, honeyed pickled ginger finish.



Bols Barrel Aged Genever

The Bols Barrel Aged Genever (\$50) is a Dutch brew and Bols Genever's tall, dark, and mysterious older brother. Brewed from a 19th-century genever recipe, the malt wine-based spirit is infused with juniper, among other botanicals, rested in new and old French Limousin oak, and bottled in hefty earthenware jugs. This tasty concoction is a rye, wheat and corn distillate triple distilled in copper pot stills, which is then blended with a potpourri of botanicals including cloves, anise, licorice and juniper. From there, it's aged in a mix of old and new French barrels for 18 months.

If you're one of those super cocktail geeks who likes to make cocktails from books published in the 19th Century, then this spirit will help you out because London Dry Gin wasn't really around then. Gin drinks then were made from Genever or sweetened Old Tom Gin, like the one James Hayman makes. You'll be getting a lot closer to the original taste of the drinks you make.

If you're a lover of young whisky's or bourbons, then this'll be right up your alley because of the spice and mouthfeel. The malt-flavor gives it a full taste but still light enough to match up to a London Dry. As a matter of fact, it'd be a fun replacement for almost any drink calling for a London Dry.



Pisco Portón

Pisco Portón (\$45) is made from a blend of Quebranta, Torontel and Albilla grapes. It's a mosto verde pisco, which means that it's distilled from grape juice that has not completely fermented into alcohol. This is an expensive process, as it yields less pisco per batch, but it helps maintain the original essence of the grape.

At first whiff, Pisco Porton is very earthy – almost musty – with a background of fermented fruit. Take a sip, and the pisco unlocks some sweetness and more fruit. It has a rich and silky mouthfeel, with a mildly dry finish. The pisco is rested 5 to 8 months before bottling and has a young spirit quality that's more rustic than harsh.

Overall, it's interesting and quite good. Like most piscos available today, it will likely find its mark as a mixer in cocktails rather than a straight sipper. But with its strong flavor backbone, it works in more than just a pisco sour.



TY-KU

TY-KU is the leader in Premium Sake & Spirits. They are based on the premise that ingredients matter. By combining the finest quality all natural ingredients, age-old Japanese distillation/brewing techniques, modern flavor profiles and award winning packaging, TY KU produces the best tasting sake portfolio and all natural low calorie Asian spirits.

TY-KU Junmai Ginjo 'Black' Sake (black bottle; \$30) has a very delicate, pear or lychee type notes. Very mild, slightly fruity with some spice to it. Much more understated and delicate compared to most commercial sakes.

TY-KU Junmai 'Silver' Sake (gray bottle; \$20) is authentic Junmai-grade sake at cheaper prices. Though it's no longer required by Japanese law, TY-KU Silver features rice polished away by 30% and all-natural ingredients. So what you're getting for a decent price is a tasty sake, enjoy it chilled (the way good sake should be enjoyed).

TY-KU Soju (or Shochu; \$25) blue-bottled soju (the actual spirit is clear) is a crisp and pleasant spirit that I like a lot. With fresh melon notes like the best sakes, this soju is brisk and easy to drink on its own or with mixers. Distilled from barley and made in Japan (not Korea), a touch of sweetness is evident in the body, but it fades fast, leaving behind that honeydew character that begs you to take another sip. Very easy to drink and worth a try in any vodka-based cocktail.



Olivier Leflaive

The Leflaive family has been rooted in Puligny Montrachet since 1717. In 1984 Olivier Leflaive launched his own company Olivier Leflaive Frères with the help of his uncle Vincent and his brother Patrick. He quickly established his own reputation amongst Burgundy's finest.

Olivier Leflaive Bourgogne 'Blanc Les Setilles' 2009 (\$20) The color is so light it's almost clear. It has an aroma of apple, citrus and woodiness. On the palate, it's light and tart with a short to medium finish. It was oaky in the way we expect of Chardonnays but not so much I felt like I was chewing on bark. It held together as a fairly balanced wine and is a good example of a French Chardonnay.

Olivier Leflaive Puligny Montrachet 2009 (\$55) is full bodied and elegant on the palate. Scents of white fruits on the perfumed nose, and a creamy, bright, clean, well-balanced acid palate with a smooth finish. The wine finishes with crisp, balanced acidity.



Madeira



Blandy's

John Blandy, the founder of the family business, arrived in Madeira, Portugal in 1811. The Blandys are still the remaining original owners, running the operation in Funchal. Their wines are still aged in cask using the traditional *cantiero* method. They still make excellent Madeiras and celebrated its bicentennial anniversary earlier this year.

The Blandy's 10-Year Old Malmsey (\$40) is a full-bodied and rich wine, flavors of raisins, caramel and honey. Great both at room temperature or chilled.

Blandy's 5-Year Old Alvada (\$20) is a new, different style created by the Blandys. The Alvada is the first Madeira to combine two grape varieties, Malmsey and Bual, equally, achieving a nutty, molasses-like flavors.

Vinhos Barbeito

Vinhos Barbeito was founded in 1946 by Mário Barbeito de Vasconcelos at Câmara de Lobos, Portugal. Like the Blandy's, Barbeito is a family run winery.

They aged their wines in 3 distinct warehouses, all with different climatic characteristics and different exposures to the sun. It enables them to obtain an enormous variety of wines aged by the *canteiro* method. All of these characteristics contribute to the Barbeito's unique style: the long and fresh acidity after taste.

Single Harvest 2000 Colheita originates from the same single vineyard of Tinta Negra that's produced the 1997 bottling. This wine was aged along the last 9 years by the *canteiro* method in old French oak casks. In June of 2010 they bottled 3,061 bottles all individually numbered. Flavors of lemon-gold. Clean pure aromas of dried apricots, slightly smoky; soft, gentle, clean lime marmalade character, lovely crisp acidity on the finish.

The Colheita 1995 Canteiro Single Cask 23 made of Tinta Negra Mole, these high quality grapes from selected vineyards with careful vinification. I tasted dried cherries, a whiff of toffee and spices. Fine acidity framed the wine and provided excellent palate cleansing lift. An enjoyable wine with lots of character. This was the first single-vintage Tinta Negra Mole that ever created by this winery.



Wines

Chehalem is a local Calapooia Indian word best translated as "gentle land" or "valley of flowers," phrases that capture a long-standing, almost religious reverence for the land. Chehalem was started by Harry Peterson-Nedry in 1980 at Ridgecrest Vineyards, the pioneering wine operation on Ribbon Ridge, northwest of Newberg, Oregon. Bill and Cathy Stoller joined Harry in the winery in 1993 and subsequently began Stoller Vineyards—a densely planted, 125 acres on Stoller family farmlands at the southern tip of the Dundee Hills. Corral Creek Vineyards, adjacent to the winery facility, is Chehalem's third estate vineyard.

Chehalem Stoller Pinot Noir 2009 (\$48) This dark red colored Pinot is medium bodied, balanced, and very approachable. The flavor profile is a mild black cherries, plum, and old oak on the back palate. The finish is dry and its subtle oak tannins are gentle. It's great to have for a holiday meal as it can stand up to hearty flavors.

Dry Riesling Reserve 2010 (\$24) On the nose, is an intense lime peel and asian pear focus on the nose, with a hint of jasmine and rose. It has bright acid, great structure with flavors of spice and ginger, candied orange peel, and stone fruits.

Pinot Blanc 2010 (\$28) White flowers and white pepper accent the smooth palate of this Pinot Blanc. There is a lovely richness and full palate weight, as well and hints of citrus and candied ginger.



2008 Ian's Reserve Chardonnay (\$36) is their attempt to create fine white Burgundy, complete with richness, balance, and great acid structure for aging. Essence of candied ginger, lime, white flower and grapefruit pith complement the biscuity notes with a creamy, voluptuous texture.

Robert Mondavi Winery

The Robert Mondavi Winery was founded in 1966 and is considered one of the pioneer winemakers of the Napa Valley.

Robert Mondavi Fumé Blanc (2009) was first developed by Robert Mondavi many years ago (and makes this relatively rare wine). While others have tried to imitate this wine, it is the quality of consistency of this Fume Blanc from the Robert Mondavi Winery that has made it a classic - and the 2009 is no different. The 2009 vintage is made of 90% Sauvignon Blanc and 10% Semillon, resulting in striking aromas of citrus fruit, mango, vanilla and peaches. The mouthfeel is very creamy and well balanced, providing flavors of peach, nectarine, sweet vanilla cream and just a hint of lime. This is a classic warm summer wine, but can be paired well with a variety of light dishes. (Retail \$20)

Mondavi's Oakville Cabernet Sauvignon 2008 (\$45) is made of 88% Cabernet Sauvignon, 8% Cabernet Franc, 2% Merlot, 1% Malbec & 1% Petite Verdot. This opaque and dark purple colored Cabernet opens with a fragrant black currant and blueberry pie bouquet with hints of mint. On the palate, this wine is medium bodied, balanced, and very smooth. The flavor profile is a tasty black cherry with notes of oak and plum. The finish is dry and its moderate tannins are dusty and show moderate length. It's great with red meat dishes like lamb, steak, or venison.



Sources

Fine Spirits

Cognac

HINE

<http://www.hinecognac.com/>

Remy Martin

<http://www.remy.com/>

Genever

Bols Genever

<http://www.bolsgenever.com/>

Gin

Hendrick's

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No. 3 London Dry Gin

<http://www.no3gin.com/>

Pisco

Pisco Portón

<http://piscoporton.com/home>

Sake

Tyku

<http://www.trytyku.com/>

Tequila

Corzo

<http://www.corzo.com/>

Dulce Vida

<http://www.dulcevidatequila.com/>

Whiskeys/Whiskys

anCnoc

<http://www.ancnoc.com/>

The Balvenie

<http://www.thebalvenie.com/>

Glenfiddich

<http://www.glenfiddich.us/>

The Glenrothes

<http://www.theglenrothes.com/uk>

Jack Daniel's

<http://www.jackdaniels.com/>

Maker's Mark

<http://www.makersmark.com/>

Old Rip Van Winkle

<http://oldripvanwinkle.com/>

Liqueurs

Crème Yvette

<http://www.cremeyvette.com/>

The King's Ginger Liqueur

<http://thekingsginger.com/>

pür•likör

<http://www.purspirits.com/>

St. Germain

<http://www.stgermain.fr/>

Wines

Chehalem

<http://www.chehalemwines.com>

Olivier Leflaive

<http://www.olivier-leflaive.com/sommaire.php3?lang=en>

Robert Mondavi

<http://www.robertmondavi.com/>

Madeira

Blandy's

<http://www.blandys.com/>

Vinhos Barbeito

<http://www.vinhosbarbeito.com/>

Some reputable NYC-based wine & spirits shops

Astor Wines & Spirits

399 Lafayette Street (at East 4th Street)

New York, NY 10003

Telephone: (212) 674-7500

<http://www.astorwines.com/>; [Map](#)

Beekman Liquors

500 Lexington Avenue (between 47th and 48th Street)

New York, NY 10017

Telephone: (212) 759-5857

<http://beekmanliquors.com/index.html>; [Map](#)

Sherry Lehmann Wine & Spirits

505 Park Avenue (at East 59th Street)

New York, NY 10022

Telephone: (212) 838-7500

<http://www.sherry-lehmann.com/>; [Map](#)