

THE SEABOARD WINE EXPRESS



Summer, 1998

"Largest Wine Warehouse Selection in NC"

Volume 1, No.4

COOL SPANISH WINES

... at Seaboard Wine Warehouse.

OK, so it's 95° and 100% humidity outside. What wine should you sip on your deck, or serve with your favorite grilled foods? Spanish wines are perfect in the summer. They complement a wide range of foods; pork, chicken, fish and seafood, and they're delicious to drink on their own. Each region has its own distinct style, from the smooth silky reds of Rioja to the muscular wines of Priorat.

We also received a very limited quantity of older Lopez de Heredia Riojas from the 1981, 1976, 1973, and 1968 vintages. These are very special wines, and they are still showing an amazing amount of complexity and structure, even the 1976 white Gran Reserva.

Expansion update: We have just started the upfit on our adjacent space, and should have the first phase open by September, which will include a large case stack area and greatly expanded import and micro-brew beer selection. Our tasting bar and temperature controlled fine wine storage will be completed by next spring. Stay tuned...

SEABOARD WINE WAREHOUSE

Our Evening with André

Would you like to taste some of the wines described on the following pages? Then join us for a fun evening with André Tamers of DeMaison Selections for an informal tasting of his great Spanish wines here in our warehouse. Light hors d'oeuvres will be offered, since Spanish wines really shine when paired with food.

Date: Thursday, July 23rd
Time: 7:30 pm
Location: Seaboard Wine Warehouse
Cost: \$17.00 per person

Call 831-0850 for reservations and payment.
Cancellations accepted through July 21st only.

THIS MONTH'S FEATURE ... THE SPANISH WINES OF ANDRÉ TAMERS AND DE MAISON SELECTIONS

André Tamers has been involved in all aspects of the wine business since 1983. After spending three years living in Spain, he founded De Maison Selections, Inc., a wine brokering and importing company. De Maison is his mother's maiden name. His mother's family sold wines at the beginning of the century in France, and the tradition now continues with André.

Through his extensive travels in Europe, André has put together a portfolio of innovative French and Spanish producers. The Spanish producers in his portfolio represent the "new wave" of Spanish wines made today.

This new wave is made up of producers whose focus is on making wines that retain freshness and purity of fruit flavors (i.e. no oxidation). They also have in common the respect for the "terroir" where their vines are planted and are not concerned with making wines that play into fads, but they make wines for themselves because it is their passion.

Here are some of the wineries and regions we are featuring:

Bodegas Piqueras, Almansa

Located in the south of Spain near Valencia, this region is home to a handful of cooperatives and this one family owned winery. The young Juan Pablo Bonete runs his family's domain which dates back to the 19th century. Planted to Mourvedre, Tempranillo, Grenache and Grenache Blanc, these wines have naturally low yields because of the limited rainfall in the region. Legend has it that some of the buildings are red in color because wine was cheaper than water and therefore used in the mixing of the cement. Through careful temperature controlled fermentation and judicious use of oak, Juan Pablo makes some delicious, inexpensive wines.

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Joan D'Anguera, Tarragona

The latest find from André and one of the most exciting producers to come out of Spain, Josep D'Anguera is "Mister Syrah". With over 30 acres planted to Syrah, this gentleman is producing wines to rival the Cote du Rhone region of France. Introduced to Syrah by a Spanish enologist who had traveled to California in the 1970's, Josep started planting the grape anywhere he could find vineyard space in his native region of Tarragona. Tarragona is located just south of Barcelona, and the region surrounds the now famous D.O. of Priorat.

He released two new wines this year in addition to his Vino Joven, which sells out every year. La Planella is mostly Syrah with a small percentage of Cabernet and Grenache. It receives extended maceration time in addition to a lengthy fermentation. Finca L'Argata is the top wine which is aged in oak for one year. In 1996 it was made up Syrah, Grenache and Cabernet in equal proportions.

Joan D'Anguera Vino Joven 1997 7.49

One third each Syrah, Grenache and Cabernet. Rich youthful color and aromatics. Round lush fruit followed by a yummy finish filled with spice and cassis. Drinks like an excellent Cote du Rhone. Worth twice the price.

Joan D'Anguera La Planella 1997 8.49

70% Syrah, 15% Grenache, 15% Cabernet with no oak. Deep purple color, ripe fruit nose with fresh white pepper, unctuous, juicy black fruit flavors and a long lingering finish. Tremendous value for a big style red.

Joan D'Anguera Finca L'Argatà 1996 12.49

My first tasting notes on this wine simply said "Wow". Layers of rich chunky fruit with surprisingly soft tannins rounded by some sweet vanilla oak. Try it with grilled lamb, game, or beef.

Rotllan Torra, Priorat

This winery was founded in 1984 in a region that had been forgotten by Spain and the wine-making world. These mountainous vineyards made up of slate produce some of the most exotic wines in the world. Where else do you find 100 year old vineyards of Grenache and Carignan whose yields are less than a half ton per acre? Jordi Rotllan, the young winemaker and founder along with his brother Albert, passionately run this winery.

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Terra Grande Blanco 1997.....5.49

100% Grenache Blanc. Bright clean lively fruit with a pretty copper color and a refreshingly crisp finish. Great with fish, seafood, and chicken.

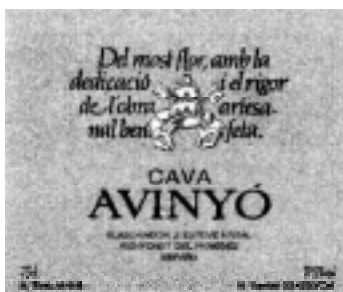


Terra Grande Reserva 1993.....6.49

A blend of Mourvedre and Tempranillo. Rich and round with gobs of black fruit and cocoa. A mouthful for the money.

Cava Avinyo, Penedes

The patriarch, Juan Esteve Nadal, decided thirty years ago that he wanted to have sparkling wine for his own consumption, so he started planting the traditional grape varieties: Xarello, Parellada and Macabeo. His cava is one of the finest in the region and is aged for a minimum of 18 months in the bottle. Another key to quality is the fact that it is mostly made of free run juice. His sons have taken over and recently planted Merlot and Cabernet, taking the winery in a new direction.



Cava Avinyo Brut NV 8.99

Traditional method champenoise, cellar aged for two years. Full-bodied with persistent bubbles, good balance and a lingering finish. Good value.



DE MAISON SELECTIONS, CONTINUED

Constantly innovating, their top wine Amadis was rated this year by the top two Spanish publications as one of the top ten wines of Spain.

Rotllan Torra Gran Reserva 1987 15.99

Dark youthful color for a 10 year old wine. Rich, almost port-like nose with concentrated layers of rich fruit and moderate tannins. Drinkable now, but could easily cellar for another 10 years. A good example of the structure and longevity from the new wave of Spanish wines.

Rotllan Torra Amadis 1995 26.99

Here's one strictly for the cellar. Dark inky color with lots of black fruit, spice, and tannin. A monster wine to be enjoyed sometime in the next millennium.

Herencia Remondo, Rioja

A relatively small winery (60,000 cases per year), this bodega founded 50 years ago is now being guided by the very young Rafael Palacios. In addition to his good looks, Rafael brings to the winery his travels throughout the winemaking world. He worked at Penfolds in Australia and also apprenticed at Chateau Petrus in France.

His first vintage at the winery was the legendary 1994

vintage. Because of the amazing quality of the fruit, he convinced his family to let him make the best wine he could from two outstanding plots. The wine, which will be released in the fall, will be called "Dos Vinedos". It is an exotic wine outside of the Rioja regulation since it contains 20% Merlot. All of his wines have freshness of fruit without losing sight of the appellation's characteristics. A winery to watch.

Herencia Remond Viura Blanc 1996.....6.99

Fresh floral nose with lemony mineral flavors and a clean crisp finish. A deliciously dry, light summer white wine perfect with fish and seafood.

Herencia Remondo Tempranillo 1996.....6.99

Bright cherry nose and soft easy drinking fruit flavors will complement simple grilled foods, mild cheeses, or delicious on its own. Great value.



Herencia Remondo Crianza

1994.....8.49

A pretty, smoky vanilla nose with soft silky black cherry fruit rounded by oak One of our favorite Riojas, at an unbelievable price.

**LOPEZ DE HEREDIA VIÑA TONDONIA:
VERY SPECIAL, VERY LIMITED RIOJAS**

We are pleased to offer some older vintages from one of the finest wineries in Spain. They all show amazing complexity, and will even benefit from further cellaring. Have you ever wondered what a thirty year old bottle of wine tastes like? Now you can experience a fine old wine without shelling out hundreds of dollars with these Gran Reserva Riojas from Lopez de Heredia.

Founded in 1877, Lopez de Heredia Viña Tondonia is the oldest bonded winery in Rioja. The art of winemaking there has not changed much in their 120 year history, and they are the last winery there that still makes its own barrels. All the Gran Reservas are aged a minimum of seven years in oak (unheard of in France or California), and further aged up to seven years in bottle before



release. The bottles are stored in solid limestone caves nearly two miles long and 75 feet deep, which allow for excellent temperature control year round.

The tradition here continues with Maria Jose Lopez de Heredia, a dynamic young lady who attended high school in Greensboro, NC, then returned to Spain to obtain a degree in oenology, and is now working as winemaker for her family's business. In a time when most wineries are only concerned with pumping out wine into the market as soon as possible, it is refreshing to find a winery dedicated to crafting exceptional wines, and releasing them only when they are

truly ready to be enjoyed, up to 20 years after the vintage date!

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Limited Riojas from Lopez de Heredia Viña Tondonia continued from page 3

Lopez de Heredia Viña Tondonia

Gran Reserva Blanco 1976 34.99

The vintage is no typo. This is a 21 year old white wine still showing incredible complexity and structure, with a heady aroma of mature sweet fruit and floral notes. On the palate, there's a hint of dry sauterne with honey, lime, and roasted nut flavors. A blend of 85% Viura, 10% Malvasia, and 5% Garnacho Blanco. There isn't a California Chardonnay on the market today that can age this gracefully and develop into such a beautiful wine of depth and character.

Lopez de Heredia Viña Tondonia

Gran Reserva 1981 36.99

Sweet vanilla nose with a hint of Bing cherry and coffee. Rich and round with firm structure and concentration of fruit makes this a good candidate for additional cellaring. This is the winery's most recent Gran Reserva release. Not to sound like I'm California bashing, but most reserve Cabernets currently being

released are '94 & '95's. All the red Gran Reservas are a blend of 75% Tempranillo, 15% Garnacho, 5% Mazuelo and 5% Graciano.

Lopez de Heredia Viña Tondonia

Gran Reserva 1973 48.99

A delicious wine that will continue to improve with proper cellaring. Aromas of soft oak and dried figs with tinge of tangerine. Layered velvety fruit with some coffee and almond flavors, and a soft smooth finish. Will pair well with pork, lamb, tuna, chicken, or grilled salmon.

Lopez de Heredia Viña Tondonia

Gran Reserva 1968 67.99

One of the most elegant red wines I've tasted. Brickish color, youthful nose with aromas of vanilla, dried apricot and orange peel. Shows surprising fruit for its age round and soft flavors of figs and tea framed in oak with a delicate lingering finish. An incredible wine that could go 10+ years in the cellar, but why wait? Drink it now with salmon, trout, cornish hen, pork tenderloin, or your favorite cheeses.

SIZZLIN' SUMMER SPECIALS

So you just sprung for a beautiful 1973 Rioja, now what do you drink the rest of the week? Try some of these delicious summer wines perfect for patio sipping or outdoor grilling.

von Kesselstatt Sommerpalais 1997 7.79

Refreshing apple and pear flavors with a clean crisp finish. Great with grilled fish, chicken, pork or seafood.

Valckenberg Madonna Kabinett

1996 6.99

A Wine Spectator "Best Buy". Aromas of apricot and pineapple with lots of fruit balanced with crisp acidity, and lingering hints of honey and apricot on finish. Yummy.

Rafael Estate Trebbiano 1997 5.49

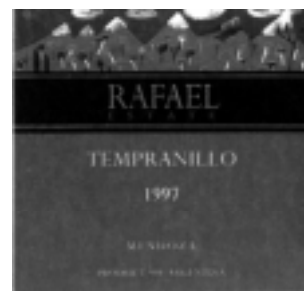
New from Argentina, this is a soft round white with pretty citrus and herbal notes and floral aromatics. Great value!



Rafael Estate Tempranillo

1997 5.49

Spicy plum and cherry nose with silky ripe fruit and a touch of vanilla oak. Drinks like a \$10 Rioja.



Tinto Zamora 1996

(1 liter) 5.99

Robert Parker rates this a "Best Buy". Lots of rich berry fruit with peppery spice flavors and a soft round finish. One of the best values in Spanish wine.

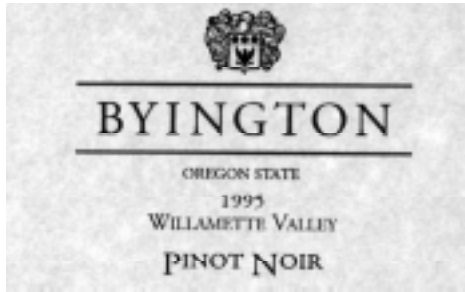
Byington Napa Chardonnay

1995 7.99

Our best value in the full-bodied Chardonnay category. Ripe tropical fruit wrapped in soft buttery oak with a creamy smooth finish. Worth twice the price.



**MORE SIZZLIN'
SUMMER SPECIALS**



**Byington
Willamette
Valley Pinot
Noir
1995 10.99**
*Smoky black
cherry fruit,
very silky with a
long soft finish.
Great with*

grilled salmon, tuna, pork or duck. Excellent value.

**Meadow Glen Red
1.5 liter
.....6.99**
*Here's a great
"party" red
made by Rabbit
Ridge.
Soft smooth
blend of mostly
Merlot and
Zinfandel in a magnum, perfect for serving a crowd
at a crowd-pleasing price.*



Domaine Boudinaud Marsanne-Viognier 1997 9.49
*A juicy white Rhone blend, beautifully perfumed
with ripe spicy citrus, honeysuckle and tropical fruit,
and a lively crisp finish. Very refreshing.*

Chateau Grande Cassagne Rosé 1997 7.49
*The word is out: Rosés are in! We have a good
selection of fine Rosés to choose from, and here is
one of our favorites. A deliciously dry blend of
Grenache, Syrah and Mourvèdre. Clean fresh spicy
fruit and a dry finish make this a great wine to serve
with spicy dishes, salmon, seafood, and poultry.*

**Chateau Grande Cassagne Grenache/Syrah
1997 7.49**
*One of the best reds I have tasted under \$10.
Bursting with fruit flavors of cassis and raspberries,*

*silky tannins and a long spicy finish. Serve this with
grilled anything!*

Maison L'Aiglon Saint Chinian 1995 5.99
*Rhone style blend of Grenache, Syrah and Carignan
from the Languedoc.
Lots of blackberry, currants and spicy fruit rounded
by oak. A terrific "house" red.*

Maison L'Aiglon Chardonnay 1996 5.99
*Another great value from the Languedoc. Fresh full
flavored un-oaked Chardonnay with a crisp, clean
citrus & apple finish. Very refreshing.*

George Duboeuf Sauvignon Blanc 1996 4.99
*A balanced, well rounded French white with citrus
and passion fruit aromas and a long clean finish.
There isn't a California Sauvignon Blanc that can
touch this in value and quality.*

Hugel Gentil 1997 8.49
*Rated "Best value Alsace Wine" by Wine Spectator.
A delicious and unique blend of Gewurztraminer,
Riesling, Pinot Gris, Muscat and Sylvaner. Lovely
perfume and honeysuckle nose, ripe spicy apple,
pear and apricot fruit, and a crisp clean finish.
Try it with Pacific Rim cuisine and cold salads.*

Domaine de Pouy 1997 5.99
*This is our best selling non-
Chardonnay white wine. 100%
Ugni Blanc from the Gascogne
region. Juicy ripe citrus fruit with a
floral bouquet and crisp refreshing
finish. The Quintessential summer
wine, and a steal at this price.*



Querceto Chianti 1996 6.99
*An easy to drink Chianti with good
fruit structure at a low, low price.
Pairs well with red and garlic
sauces, simple grilled foods. Very
pleasant.*

**Mezza Corona
Pinot Grigio 1997 5.99**
*The best deal in Italian Pinot Grigio. Clean crisp
flavors with lively fresh fruit and a bright finish will
complement fish, seafood, pasta, and chicken dishes.*

Di Majo San Giorgio Sangiovese 1997 5.49
*Surprising depth and fruit in such an inexpensive
Italian red! Lots of rich earthy fruit and good*

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structure. Pair with roasts, pastas, wild mushrooms, grilled foods.

Frog's Leap Sauvignon Blanc 1997 13.99

A perennial favorite, with consistently high quality every vintage. Juicy citrus and herbal fruit softened by a touch of oak, with good balance and a surprise on the cork.

Frog's Leap posters, totes, and sweatshirts available in our store.

McDowell Syrah Mendocino 1996 8.99

Succulent in flavor with spicy ripe blackberry and bright plum fruit. Sweet oak and black pepper notes with a hint of fresh violet. Smooth and well focused. Goes with just about anything!



Toad Hollow Chardonnay 1997 10.99

Dr. Toad's best effort to date. Lots of lush peach and green apple fruit with a touch of citrus and a long lingering finish. A classy summer chardonnay at a great price.

Toad Hollow Russian River Pinot Noir 1997 15.99

Grown in the highest appellation in America for Pinot Noir. The long ripening season produces a wine of considerable depth, concentration and balance. Makes you wonder why the other Russian River Pinot Noir producers can't deliver a wine of this quality for under \$20.

GET VERTICAL!

Here's an opportunity to start instant verticals with some of the finest California Cabernets.

Quantities are limited, so stock your cellar now!

Jarvis Napa Cabernet 1992, 1993, 1994 (2 bottles each, packed in wood case) 299.00

A unique opportunity to purchase the first three vintages released from this prestigious estate. The wine starts with excellent quality estate grown fruit from low yielding vineyards, and expertly crafted by Dimitri Tchelistcheff, son of André Tchelistcheff, winemaker at BV for 35 years and founding father of the modern California wine industry. Tasting notes for all three vintages are available in our store.

Grgich Hills Napa Cabernet 1990, 1991, 1992 (4 bottles of each) 450.00

Mike Grgich has a reputation of making sturdy, long-lived Cabernets, and here is a vertical from three excellent vintages, including the stellar 1990.

**Spring Mountain Vineyard 1993 25.99
Spring Mountain Vineyard 1994 29.99**

The first two vintages from this historic vineyard site on Spring Mountain. The wines show great structure and depth of fruit, yet there is an underlying grace and elegance, not unlike a fine Bordeaux. If you're looking for a rich, fruity "slap you in the face" Cabernet like Caymus, then this is probably not your

style. However, I would rather have a bottle of Spring Mountain in ten years than any bottle of Caymus, and at half the price!

**Chappellet Napa Cabernet 1979 29.95
Chappellet Napa Cabernet**

"Signature Series" 1980 32.95

This is what aged Cabernet is all about, and look at these prices! For those of you who appreciate older Cabs, you need to jump on these while supply lasts. And for those who have little experience with them, now is the time to try two delicious wines at very affordable prices, and see how a well made Cabernet can taste after almost 20 years.

The 1979 is still showing dark color, with concentrated aromas of ripe fruit, coffee and currants. The flavors are supple and round leading to a long smooth silky finish.

The 1980 is a little lighter in color than the 1979, but shows more mature fruit with some fig, licorice and spice flavors and a little more backbone.

Drink it with grilled steak, game, or lamb.



HOW TO READ A GERMAN WINE LABEL

Due to the Wine Law of 1971, German wine labels are very confusing, and at times misleading. The law does not classify the vineyards as do the French; rather, the law specifies exactly the degree of sugar the grapes should contain to qualify for each quality grade. So in theory, all a grower has to do to make the highest quality wine is to grow the ripest grapes, even if the grape varieties are inferior. No emphasis is given to vineyard location like in France, but change is on the way.

The VDP has been instrumental in pushing the German government to classify the vineyard sites, and they have even come up with their own “unofficial” classification of the best vineyards. They have also pioneered a simplified labeling system, emphasizing the producer, vineyard, and varietal. Most quality producers are now stressing the information that is most important to the consumer, and including formal information on the back label or in small print.

German wine classification is basically divided into two categories:

1). Wines in which sugar must be added to increase the alcohol content during fermentation are classified (in ascending order of quality) as Tafelwein, Landwein, or Qualitätswein. All have some degree of added sugar (Chaptalized), and are restricted to some degree as to grape varieties, natural sugar, grape source, and label information. Only Qualitätswein (Qba) can list its specific origin on the label including a vineyard name, if at least 85% of its grapes come from that vineyard. Qualitätswein must also be government tested to verify sugar and alcohol content, and carry a test number on the label. Sometimes they are labeled “Troocken” (dry) or “Halbtrocken” (medium dry), but these wines are never sweet.

2). Qualitätswein mit Prädikat (QmP) is the top category. The grapes must have enough natural sugar to complete fermentation; no sugar may be added. The grapes must be of a certain variety, they must come from a specific area, and they must be quality tested. This grade is divided into five sub-categories, listed in ascending order of body and ripeness:

Kabinett - The lightest and usually driest of the QmP wines. They make great aperitifs, and pair well with ham, chicken, fish and seafood. May be labeled Troocken or Halbtrocken, but again are never considered sweet.

Spätlese - means late picked, and the grapes are harvested about a week later than the less ripe grapes. They have more body and are richer than Kabinett wines due to a higher sugar content, but are sometimes made in a Troocken style that pairs well with spicy cuisine and heartier chicken, pork, or seafood dishes. They are also delicious on their own, showing great balance of spicy fruit and crisp acidity.

Auslese - Made from selected bunches of ripe grapes, these wines tend to be on the sweet side, yet still exhibit some crisp acidity on the finish. The grapes are often

“botrytized”, lending rich honeyed flavors. These are among Germany’s finest and most characteristic wines, and should be enjoyed on their own. Some growers distinguish their finer “reserve” bottlings by using a Goldkapsel or Lange Goldkapsel over the cork, indicating richer, rarer, and more expensive Auslese. They can cellar for decades.

Beerenauslese - A rare and very ripe Prädikat wine made from individually selected overripe grapes usually affected by botrytis. It is not made in many vintages because conditions need to be ideal for the grapes to ripen to this extent, so these wines are very hard to find and very expensive. They are packaged in 375ml bottles, and are incredibly rich with creamy honey and raisin flavors. An unforgettable experience to drink!

Trockenbeerenauslese - Also known as TBA for short, this is the ripest and rarest of the Prädikat wines. The grapes have been shriveled to raisins by botrytis. This wine is not produced in many vintages because conditions need to be near perfect to allow the grapes to stay on the vines long enough. Ultra-rich and deep golden orange in color, this is liquid gold in a bottle!

Eiswein - A special Prädikat in the QmP category, made from grapes literally frozen on the vine. The grapes are harvested usually in the early morning while they are still frozen, and pressed immediately so that the ice remains in the press and only the sweet juice is fermented. Since the grapes are not botrytized, the juice is very high in sugar and acid, which makes a sweet yet refreshing wine. They are rare and expensive, but worth seeking out.

So to get back to the original question, what do you look for on a German wine label? First, make sure it is at least a Qualitätswein (Qba). If you like dry Riesling, look for Troocken on the label. If you like it a slightly fruity, look for Halbtrocken. If it’s a Qba and doesn’t specify either, chances are it will be off-dry.

If you would like a little richer wine, look for one of the Qualitätswein mit Prädikat (QmP) wines described above. If you want dry or medium dry, try a Kabinett. Want something fruity or sweet, try a Spätlese, Auslese, etc...

The color of the bottle also indicates what region the wine is from. A green bottle designates the Mosel region, where the wines tend to be lighter with more apple and pear flavors. A brown bottle designates the Rhine region, where the wines are typically more full-bodied with apricot, nectarine and honey flavors. The QmP Rhine wines will generally cellar longer than the Mosel wines.

Lastly, look for the VDP insignia on the capsule to insure a wine is made under strict quality regulations. The growers of the VDP are working hard to raise the quality and consciousness of fine German wine, so consider a Riesling next time you want to try an “ABC” wine (Anything But Chardonnay).