



A corner post of the new wine bar.

Oenoteca

The oenoteca is proceeding well. The old river keepers room is cleaned out and a bar made of bits from the Old House Parts next door has been put in. This will become the tasting and events room after we put the kitchen in.

Just a note to everybody who notices that my wine stock is low. I know it is. I want to roll out new products for the opening of the oenoteca.

The wine bar will provide a much more flexible venue than a retail wine shop. Through the increased volume, I will be able to afford close outs and take advantage of special multi-case sales on the part of the vendors.

This should result in significant savings to you the client while providing much more flexible, exciting stock.

Turning Leaves

For those you are interested in nature and the annual turning of the leaves, the **colours have just really started to run riot** here in the valley. Come pick up a picnic lunch from me and enjoy the scenery.

Tempranillo Weekend

Tempranillo is Spain's premier grape. This weekend I thought it would be amusing to show you 2 from Spain and another 2 from Argentina.

Legado, Mendoza, Argentina. Shows a deep red color with elegant blackish tones and an exuberant nose of berries,



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chocolate, and spice. Full bodied and complex with notes of cassis and vanilla spice in the mouth, and a well balanced finish of soft tannins. **\$7.99**

Tittarelli, Mendoza, Argentina. Deep red with aromas of ripe blackberries, this richly textured, concentrated and well-built wine shows the amazing potential of the Tempranillo grape in Argentina. Hints of leather and over-ripe berries mingling with the smooth tannins and sweet oak could overcome your expectations for a wine of this price. **\$11.99**

Valdijimena, Rioja, Spain. Cherry red with ruby hues and a violet rim. On the nose it reveals a surprising and harmonious blend of fruit and wood, showing us from the start the lovely, intense aromas of its ageing: new oak, toasted wood, vanilla and spices, before giving way to very ripe, jammy fruit and dark berries. It has a meaty mouth-feel, long and rich, with lots of body and a pleasant finish marked by very ripe tannins. Medium aftertaste again marked by the balance between fruit and oakiness. **\$14.99**

Aicara, Ribera del Duero, Spain. The six months this elegant Ribera del Duero spent in French and American oak is a supporting undercurrent for the smooth tannins, bright, high tone fruits, and calcerous minerality. **\$15.99**

Sunday Beer

Winter Wheat Ale, Bell's Brewery, Michigan.

A Wheat Ale brewed with American Wheat and a proprietary blend of Hefe and classic Belgian-style yeasts. A refreshing winter alternative created from the subtle fusion of two classic flavors. **\$2.19**

Genesis Ale, He'Brew, NY. Crisp, smooth and perfectly balanced between a west coast style pale and amber ale, with a supple malt sweetness and a pronounced hop flourish. **\$1.99**

Messiah Bold, He'Brew, NY. A deep, bold nut brown ale beautifully balanced with rich dark malts and a complex hop character converging to reveal a simply enchanting elixir. **\$1.99**

Two Hearted Ale, Bells Brewery, Michigan. India Pale Ale style well suited for Hemingway-esque trips to the Upper Peninsula. American malts and enormous hop additions give

this beer a crisp finish and incredible floral hop aroma.
\$2.39

Sincerely,

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