

**CHAMPAGNE & SPARKLING WINE  
15 PERCENT OFF**

**On all purchases of three or more bottles**

**THREE SUPERB SPARKLING WINE BARGAINS**

**BLANQUETTE DI LIMOUX "CARTE NOIRE" (VERGNES)**

This delicious blanc de blancs sparkling wine comes from the eastern foothills of the French Pyrenees, south of Carcassonne in the Languedoc. Its nothing new. In fact, locals believe sparkling wine production here dates back to the 1500s, well before it began in Champagne. This "Carte Noire" bottling from Maison Vergnes is simple but lovely, with fine bubbles and a creamy texture. Its fresh aromas and flavors combine fruit and floral elements. It's a great choice when you are looking for quality on a tight budget.

REGULAR PRICE: \$16.50      15% OFF PRICE: \$14.03

**PROSECCO DI VALDOBBIADENE (ADRIANO ADAMI)**

Prosecco is the sparkling wine of Northern Italy's Veneto region, and the favorite wine of Venice. The Valdobbiadene district is the source of Veneto's finest Proseccos. At its best, it is a lighter, fresher, more delicate drink than Champagne, with light apple and almond flavors. Adriano Adami's "Bosco di Gica" is one of the best. It is properly brut and fully sparkling, and very elegant, stylish and refined. Adami's is on the drier end of the brut spectrum, and at just 11 percent alcohol, it is light on the palate with a bone-dry finish.

REGULAR PRICE: \$20.00      15% OFF PRICE: \$17.00

**LOIRE MOUSSEAUX ROSÉ "REVERIES" (BELLIER)**

Looking for a value-priced alternative to rosé Champagne? Quality versions are hard to come by, but we have a gem here from the Loire Valley. Made by Pascal Bellier of Cheverny, this "Reveries" bottling is 100 percent methode champenoise Pinot Noir. Its fruit is dry, brightly-flavored, and delicious, with a subtlety that is very classy. Its mousse is fine and persistent. It may not have the soil-inflected complexity of a great rosé Champagne, but it is very tasty, and at a fraction of the price, it's a great buy.

REGULAR PRICE: \$19.00      15% OFF PRICE: \$16.15

**RED WINE VALUE OF THE MONTH**

**2009 Vin de Pays "Cabernet-Syrah" (Mas de Guiot)**

This is a killer bottle of everyday red wine, with as much depth and character as most \$30 Bordeaux and California reds. It comes from the countryside near Nimes, where the Rhone Valley, Provence, and the Languedoc converge, Van Gogh country. Similar to Mas Champart's fabulous Cabernet Franc-Syrah blend, Mas de Guiot uses Cabernet Sauvignon and Syrah. It has superb balance, and a constantly interesting interplay of flavors. We got a great deal on it, and are introducing it at 25% off on half-cases, making it a compelling bargain.

**2009 Vin de Pays du Gard "Cabernet Sauvignon-Syrah (Mas de Guiot) \$18.00**

**HALF-CASE SPECIAL 25 Percent Off \$81.00**

(\$81.00/6 bottles = \$13.50/bottle)

**DELICIOUS RED BURGUNDY UNDER \$20**

**2009 Cote-de-Nuits Villages (Joseph Drouhin)**

This wine is often a star in the best vintages, and in 2009 it combines stellar quality with an amazing price. Inexpensive Burgundies rarely have any depth, and often come across as thin and tart. Not this beauty. Within minutes of pulling the cork, it displays fabulously pure and dynamic Pinot Noir flavors, with the blueberry and blackberry accents typical of the Cote de Nuits, and they continue to gain intensity and depth as you empty the bottle. Its delicious from start to finish, and the best Burgundy buy on the market right now.

**2009 Cote-de-Nuits Villages (Joseph Drouhin) \$22.50**

**HALF-CASE SPECIAL 15 Percent Off \$114.00**

(\$114.00/6 bottles = \$19.00/bottle)

A SENSATIONAL VINTAGE FOR AN AUSTRIAN SUPERSTAR  
**ALZINGER'S 2010 WACHAU WHITES**

**DECEMBER SPECIAL - 15 PERCENT OFF**

**on purchases of six or more bottles of Alzinger 2010 whites**

	Regular	15% Off
<p>2010 <b>Grüner Veltliner Federspiel "Mühlpoint" (Alzinger)</b>..... \$ 38.00    <b>\$ 32.30</b>  <i>"This is the hillside below the Steinertal, where the slope moderates and you don't need terraces. The soil changes too, and we're into the lentil and green-bean side of GrüVe now. But where this wine is usually soft and elliptical, this '10 is remarkably forceful; steel-spined, mizuna and maitakes; length and even minerality, unusual for the site. Almost craggy, and demands oxygen. ((+))"</i> - Terry Theise, Importer</p>		
<p>2010 <b>Grüner Veltliner Smaragd "Mühlpoint" (Alzinger)</b>..... \$ 55.00    <b>\$ 46.75</b>  <i>"More belly-richness now but still with an iron backbone; great force of aroma, great force period, with secret-sweetness, classic vetiver and green bean but so focused and buzzing, like someone shot a taser at the extract. (+)"</i> - Terry Theise, Importer</p>		
<p>2010 <b>Grüner Veltliner Smaragd "Loibenberg" (Alzinger)</b>..... \$ 70.00    <b>\$ 59.50</b>  <i>"More elegant and silky and lössy – you really taste it this year. Rye dough and caraway, less exotic than usual. But aristocratic elegance to go with its adamant force. (+)"</i>                      - Terry Theise, Importer</p>		
<p>2010 <b>Grüner Veltliner Smaragd "Steinertal" (Alzinger)</b>..... \$ 80.00    <b>\$ 68.00</b>  <i>"Swollen green. Less crazy-lime and hyssop and mint, and more balsam and boxwood. But the palate is iridescent and charged, really spearminty and wonderfully juicily mineral; you feel the 14% alcohol but there's great mass to support it. (++)"</i>                      - Terry Theise, Importer</p>		
<p>2010 <b>Riesling Federspiel "Dürnsteiner" (Alzinger)</b> ..... \$ 45.00    <b>\$ 38.25</b>  <i>"By far the best this wine has ever been; sleek and feline with complex multi-nuanced mid-palate interplay of sweet green herbs and citrus and aloe-vera, and a marvelous dialogue of delicacy and force, lime and creaminess. As good as "small" scale Riesling ever gets. (+)"</i>                      - Terry Theise, Importer</p>		
<p>2010 <b>Riesling Smaragd "Liebenberg" (Alzinger)</b> ..... \$ 68.00    <b>\$ 57.80</b>  <i>"And again, the best <b>this</b> wine has ever been! Just amazingly fine this vintage; radishy aromas, but wow, the fruit; pure apricot, and with air the fragrance is also steeped in it, but what's brilliant is the orange-green interplay between apricot and wintergreen, and of course the dynamism and focus. At its relatively moderate price, this endlessly long masterpiece is not to be missed. My highest praise? I couldn't spit it. (++)"</i>                      - Terry Theise, Importer</p>		
<p>2010 <b>Riesling Smaragd "Loibenberg" (Alzinger)</b> ..... \$ 75.00    <b>\$ 63.75</b>  <i>"Purest noblest Riesling aromas yield to a palate that is in no way yielding and yet still seems to melt into a creamy swoon, exquisite and mysterious, and seeming to get shadier and cooler as it lingers; begins by singing and ends by murmuring. Begins by kissing and ends by falling asleep in your arms, breathing blissful and soft and dozy. (++)"</i>                      - Terry Theise, Importer</p>		
<p>2010 <b>Riesling Smaragd "Steinertal" (Alzinger)</b>..... \$ 85.00    <b>\$ 72.25</b>  <i>"At first only the highest notes of its classic aromas. The palate is firm, cool, sharply detailed. All silver, sun on rocks, <b>moon</b> on rocks, almost a shriek of mint. It bores into your palate with its precise attack. Only on the finish does an herbal juiciness emerge, and then with air it grows more prominent as the wine opens its arms. Right now it is nearly supernal, but in 1-2 years I'd approach it with awe. (++)"</i>                      - Terry Theise, Importer</p>		

**PRE-ARRIVAL SALES**

**DÖNNHOFF'S 2010 NAHE RIESLINGS**  
**MAUME'S 2009 GEVREY-CHAMBERTINS**

Please inquire in the shop or visit [vinvinowine.com](http://vinvinowine.com) for details

## LAST CALL ON A GREAT VINTAGE 2002 CHAMPAGNES

We thought last year would be the last one where we could offer a strong selection of 2002s. We were wrong. It must be the recession.

2002 is easily the best vintage for Champagne between 1996 and 2008. Its greatness is both the high quality of its best wines, and the large number of them. We started the season with eighteen 2002 selections. One is already gone. Some we cannot get more of, and will sell out quickly. Others we can continue to acquire, and will have through the end of the year. But don't count on there being anything like this selection next year. This is the season to buy 2002s, wines you can continue to enjoy until the 2008s begin to arrive in earnest. Please refer to our VVW News 2011 Holiday Extra for tasting notes. Many will be open at our tasting bar this month.

*"This superb classic vintage is the most compelling year since '96. You should take this vintage very seriously, and buy it as a great vintage. Let's don't repeat the mistake we made with the '96s, which slipped through our hands before we noticed how stellar they were, and let's don't wait for the press to notice the '02s. If past is prologue, they won't. Until they're gone!*

*"2002 takes its place as a great vintage because it is scrupulously inside-the-lines; not as powerful as 1990, not as otherworldly as 1996. The growers liken it to great years like '82, '79 and even '66. At the moment it is ablaze in flowers, white and purple lilacs, white irises, but with splendid underlying chalkiness and a measured power that doesn't really show as 'strength' or 'intensity' but rather as expressiveness. It should age wonderfully.*

- Terry Theise, Importer

*One of the most highly regarded vintages of recent times, 2002 was a year of outstanding weather conditions, resulting in a healthy crop of grapes that combined both quality and quantity.*

*This was clearly a rich year: 2002 boasted the highest alcohol levels since 1990, averaging 10.5 degrees. In addition, Pierre Larmandier of Larmandier-Bernier notes that 2002 saw a "maturation by concentration that we usually don't have," as a north wind dried the grapes in the period before the harvest, concentrating both sugars and acidity. This sort of concentration, where the grapes begin to shrivel and lose weight on the vine, is extremely rare in Champagne, and in 2002 this served to reduce the yield by 10 to 20 percent.*

*Jacques Diebolt of Champagne Diebolt-Vallois, who has been making champagne since 1959, calls 2002 "the best vintage I have seen in my lifetime." There is certainly a sense of richness and depth in the 2002s, reflecting the warmth of the vintage and the concentration in the grapes. Yet there is also a remarkable balance and harmony that is found in these wines, and rather than emphasizing their ripeness, the 2002s consistently demonstrate a feeling of clarity, finesse and poise.*

- Peter Liem, ChampagneGuide.net

<p><b>HOLIDAY SPECIAL - 15 PERCENT OFF</b> on purchases of three or more bottles of bubbliies</p>
---

	Regular Price	15% Off Price
2002 Champagne "Bouzy Grand Cru" (Paul Bara).....	\$ 68.00	\$ 57.80
2002 Champagne "Ambonnay Grand Cru" (Eric Rodez).....	\$ 70.00	\$ 59.50
2002 Champagne (Chartogne-Taillet).....	\$ 72.00	\$ 61.20
2002 Champagne "Premier Cru" (Gaston Chiquet).....	\$ 78.00	\$ 66.30
2002 Champagne "Ambonnay Grand Cru" (R.H. Coutier).....	\$ 78.00	\$ 66.30
2002 Champagne "Spécial Club" (J. Lassalle).....	\$ 88.00	\$ 74.80
2002 Champagne "Le Mesnil Grand Cru" (Pierre Moncuit).....	\$ 88.00	\$ 74.80
2002 Champagne "Spécial Club" (Gaston Chiquet).....	\$ 88.00	\$ 74.80
2002 Champagne "Henri III Grand Cru" (R.H. Coutier).....	\$ 88.00	\$ 74.80
2002 Champagne "Fiacre" (Chartogne-Taillet).....	\$ 90.00	\$ 76.50
2002 Champagne "Spécial Club" (A. Margaine).....	\$ 98.00	\$ 83.30
2002 Champagne "Spécial Club" (Paul Bara).....	\$ 98.00	\$ 83.30
2002 Champagne "Spécial Club" (Henri Goutorbe).....	\$ 110.00	\$ 93.50
2002 Champagne "Cuvée Nicole Moncuit" (Pierre Moncuit).....	\$ 115.00	\$ 97.75
2002 Champagne "Millésime de Collection" (Pierre Gimonet).....	\$ 125.00	\$ 106.25
2002 Champagne "Blanc de Blancs" (Veuve Fourny)..... MAGNUMS	\$ 160.00	\$ 136.00
2002 Champagne "Blanc de Blancs d'Aÿ" (Gaston Chiquet)..... MAGNUMS	\$ 190.00	\$ 161.50

# CHAMPAGNE MAGNUMS

Magnums are always special. Their grandeur elevates any occasion. But Champagne magnums are especially special. Champagne from magnum is demonstrably better than the same wine from a regular bottle, presumably from its fermentation in the larger vessel. Whatever the reason, make a point to celebrate with a magnum or two this holiday season. Here are our current offerings.

**HOLIDAY SPECIAL - 15 PERCENT OFF**  
on purchases of three or more bottles of bubbles

	Regular Price	15% Off Price
Champagne “Cramant Grand Cru” (Lancelot-Pienne).....MAGNUMS..	\$ 98.00	\$ <b>83.30</b>
Champagne “Grand Reserve” (Veuve Fourny) .....	\$ 98.00	\$ <b>83.30</b>
Champagne “Le Mesnil Grand Cru” (Pierre Moncuit) .....	\$ 105.00	\$ <b>89.25</b>
Champagne “Terroirs Grand Cru-Extra Brut” (Agrapart).....	\$ 115.00	\$ <b>97.75</b>
Champagne “Ambonnay Grand Cru” (Henri Billiot) .....	\$ 140.00	\$ <b>119.00</b>
2002 Champagne “Blanc de Blancs” (Veuve Fourny).....	\$ 160.00	\$ <b>136.00</b>
2002 Champagne “Blanc de Blancs d’Äy” (Gaston Chiquet)....	\$ 190.00	\$ <b>161.50</b>
2000 Champagne “Grand Cellier d’Or” (Vilmart) .....	\$ 275.00	\$ <b>233.75</b>

## 2004 BAROLO SUPERSTARS

“My enthusiasm over the 2004 Barolos hasn’t changed. I began tasting the wines just after the harvest and have followed them regularly since then. Tasting these wines every six months or so has been an education, and it has been thrilling to watch their evolution. Quite frankly, I have never tasted young Barolos with this level of sweet, perfumed fruit and silky, ripe tannins. These are wines of extraordinary elegance, balance and finesse that may come as a pleasant surprise to readers used to the tannic behemoths of the past. Quality is outstanding from top to bottom. Readers will find everything from a number of superb entry-level wines to utterly profound luxury bottlings and everything in between. The vintage coincides with a growing sense of maturity among growers, especially those of the younger generation. A number of producers have made their finest wines yet.”

- Antonio Galloni, *The Wine Advocate*

**DECEMBER SPECIAL - 15 PERCENT OFF**  
on purchases of three or more bottles of 2004 Barolos

	Regular Price	15% Off Price
2004 Barolo (Elio Altare) .....	\$ 115.00	\$ <b>97.75</b>
<i>“Altare’s 2004 Barolo is a sweet, dense wine loaded with considerable fruit that hides the tannic structure that lurks underneath. Licorice, menthol, baking spices and dark red fruit all make an appearance in this superbly well-proportioned Barolo. Sweet, ripe tannins, and a lingering note of mint give this wine a beautiful sense of lift on the finish. Altare’s Barolo was once quite representative of La Morra, but the recent addition of vineyards in Castiglione Falletto and Serralunga in the blend make this a very different – dare I say it – almost traditional expression of Barolo. It is a lovely wine and is not to be missed. 2009-2024 (93/100)”</i>		
<i>- Antonio Galloni, The Wine Advocate</i>		
2004 Barolo “Vigna Rionda” (Luigi Pira) .....	\$ 140.00	\$ <b>119.00</b>
<i>“Pira’s 2004 Barolo Vigna Rionda (aged in 100% new French oak) opens with captivating aromatics that lead to a silky-textured palate of ripe red fruit. This medium to full-bodied Barolo offers exquisite purity and delineation with finessed tannins and an extraordinary sense of harmony. It shut down quickly in the glass and will require patience, but this is a stunningly pure Rionda in the making. 2014-2024 (96/100)”</i>		
<i>- Antonio Galloni, The Wine Advocate</i>		
2004 Barolo “Ciabot Mentin Ginestra” (Domenico Clerico) .....	\$ 150.00	\$ <b>127.50</b>
<i>“The 2004 Barolo Ciabot Mentin Ginestra sweeps across the palate with stunning depth and expansiveness in its dark cherries, menthol, spices, chocolate and sweet toasted oak. It offers exceptional length and delineation, with a note of freshness that provides lift on the close. It is a profound effort from Domenico Clerico. 2012-2024 (97/100)”</i>		
<i>- Antonio Galloni, The Wine Advocate</i>		

- 2004 Barolo “Cannubi” (Paolo Scavino) ..... \$ 165.00    **\$ 140.25**  
*“Scavino’s 2004 Barolo Cannubi is an imposing effort. It possesses a lovely inner perfume with layers of ripe fruit, menthol and spices that caress the palate, showing superb grace and purity. The tannins are sweet, ripe and round, adding to the wine’s stylish, elegant personality. This is a surprisingly big Cannubi from Scavino. 2014-2024 (94/100)”*  
 - Antonio Galloni, *The Wine Advocate*
- 2004 Barolo “Campe” (La Spinetta) ..... \$ 165.00    **\$ 140.25**  
*“The 2004 Barolo Campe has put on quite a bit of weight since it was bottled. This massive, powerful Barolo flows from the glass with its signature over-ripe aromatics and masses of dark fruit, tobacco, leather and spices. The tannins build impressively on the long finish. Buckle your chinstraps, this is not a wine for the timid. Anticipated maturity: 2014-2024 (93/100)”*  
 - Antonio Galloni, *The Wine Advocate*
- 2004 Barolo “Le Vigne” (Sandrone) ..... \$ 195.00    **\$ 165.75**  
*“The 2004 Barolo Le Vigne is a phenomenal effort. Sweet, long and pure, it reveals an expansive core of perfumed ripe red fruit, flowers and spices. Despite its notable concentration it is made in a restrained style, showing remarkable elegance as well as harmony, with superb length and finessed tannins on the close. Le Vigne is made from the Ceretta, Vignane, Merli and Conterni vineyards. I have tasted the wines from these plots separately on many occasions. Curiously, I have never been particularly impressed by any of the wines on their own, yet when they are blended the results can be extraordinary, as is the case with the sublime 2004 Le Vigne. 2008-2019 (96/100)”*  
 - Antonio Galloni, *The Wine Advocate*
- 2004 Barolo “Percrestina” (Domenico Clerico) ..... \$ 195.00    **\$ 165.75**  
*“The 2004 Barolo Percrestina sweeps across the palate with masses of silky, dense fruit framed by firm, yet almost impossibly elegant tannins. This is an utterly captivating Barolo for its sheer power, richness and opulence. Despite the wine’s size, there is plenty of detail and nuance to explore in this utterly sensual, captivating Percrestina. Readers lucky enough to find the 2004 Percrestina should not hesitate, it is superb! Anticipated maturity: 2014-2029 (97/100)”*  
 - Antonio Galloni, *The Wine Advocate*
- 2004 Langhe “Sperss” (Angelo Gaja) ..... \$ 375.00    **\$ 318.75**  
*“Gaja’s 2004 Langhe Sperss is an infant. Still incredibly primary, it exudes the essence of Serralunga black fruits, smoke and tar. The new oak is still very evident here and the wine seems to be at an awkward phase of its development. Still, it offers stunning concentration as well as length, with soft, caressing tannins that frame the fruit all the way to the long finish. This wine is in need of serious bottle age and may very well merit a higher score once it emerges from its temporary period of dormancy. 2014-2029 (96/100)”*  
 - Antonio Galloni, *The Wine Advocate*

#### WHITE WINE VALUE OF THE MONTH

### 2010 Grüner Veltliner “Gobelsburger” (Schloss Gobelsburg)

*“Subtly floral scents; nips of cress and citrus peel; fresh French green bean; and low-toned coffee and lentil combine for a delightfully multi-faceted 2010 Grüner Veltliner Gobelsburger whose brashly juicy palate leads to a finish of impressive length, wherein salt, stone, and iodine convey dynamic and complex interaction with fruits, vegetables, and flowers. As has often been the case, this fine value offers an ideal introduction to the wiles of Austria’s national grape.”*  
 - David Schildknecht, *The Wine Advocate*

**2010 Grüner Veltliner “Gobelsburger” (Schloss Gobelsburg) \$20.00**  
**HALF-CASE SPECIAL 15 Percent Off \$102.00**  
 (\$102.00/6 bottles = \$17.00/bottle)

#### TASTING BAR SCHEDULE - DECEMBER 2011

##### DROUHIN’S RED BURGUNDY VILLAGES

THURSDAY 12/1

We first were impressed with the Drouhin villages bottlings back with the 1985s. Drouhin threw a trade tasting in San Francisco, and among other things, had a dozen 1985 villages bottlings open. The most memorable part of the tasting was how classic these villages wines were. We ended up buying eight of them for our tasting bar. After all these years, we continue to respect Drouhin for the textbook quality of their villages bottlings. This tasting showcases four 2009s, two 2006s, and two 2005s.

2009 Cote de Nuits Villages (Drouhin); 2009 Cote de Beaune (Drouhin); 2009 Volnay (Drouhin); 2009 Gevrey-Chambertin (Drouhin); 2006 Gevrey-Chambertin (Drouhin); 2006 Chambolle-Musigny (Drouhin); 2005 Volnay (Drouhin); 2005 Gevrey-Chambertin (Drouhin).

**ARTISAN CHAMPAGNES****FRIDAY 12/2 & SATURDAY 12/3**

Small growers make the best Champagnes. Here's proof. Four non-vintage Bruts, one lovely Rosé, and three sensational 2002s comprise this holiday season lineup.

Champagne "Grande Reserve" (Veuve Fourny); Champagne "Verzenay Grand Cru" (Jean Lallement); Champagne "Ambonnay Grand Cru" (Henri Billiot); Champagne "Cuvée de Reserve Grand Cru" (Pierre Peters); Rosé Champagne "Bouzy Grand Cru" (Paul Bara); 2002 Champagne "Bouzy Grand Cru" (Paul Bara); 2002 Champagne "Spécial Club" (Gaston Chiquet); 2002 Champagne "Henri III Grand Cru" (R.H. Coutier).

**ALZINGER'S 2010 WACHAU WHITES****TUESDAY 12/6 & WEDNESDAY 12/7**

The Wachau is Austria's greatest white wine district, an unbelievably gorgeous stretch along the Danube, upriver from Vienna. Alzinger is among the top handful of producers. Their 2010s are stunning in this freakishly great vintage. Here are four Grüner Veltliners and four Rieslings.

2010 Grüner Veltliner Federspiel "Mühlpoint" (Alzinger); 2010 Grüner Veltliner Smaragd "Mühlpoint" (Alzinger); 2010 Grüner Veltliner Smaragd "Loibenberg" (Alzinger); 2010 Grüner Veltliner Smaragd "Steinertal" (Alzinger); 2010 Riesling Federspiel "Dürnsteiner" (Alzinger); 2010 Riesling Smaragd "Liebenberg" (Alzinger); 2010 Riesling Smaragd "Loibenberg" (Alzinger); 2010 Riesling Smaragd "Steinertal" (Alzinger).

**ARTISAN CHAMPAGNES****THURSDAY 12/8**

This week's bubbly flight features a classy Blanc de Blancs, three Brut Rosés, and two superb vintage bottlings.

Champagne "Blanc de Blancs" (Veuve Fourny); Rosé Champagne "Grand Cru" (Pierre Moncuit); Rosé Champagne "Ambonnay Grand Cru" (R.H. Coutier); Rosé Champagne "Rubis" (Vilmart); 2000 Champagne "Bouzy Grand Cru" (Paul Bara); 2002 Champagne "Spécial Club" (J. Lassalle).

**NORTHERN RHÔNE SUPERSTARS: 2007 & 2008****FRIDAY 12/9 & SATURDAY 12/10**

This is our favorite sort of tasting. Some of the greatest wines in the world, but ones that aren't victims of hype, because they aren't in vogue and are too scarce. The region in question is the Northern Rhône, as obscure as great wine districts come. The two 2007s are the premier release of Chave's negotiant Hermitages. The 2008s are new arrivals from Clape and Gangloff, along with stunning wines from Allemand and Chave.

2007 Hermitage Blanc "Blanche" (J.L. Chave); 2008 Cornas "Renaissance" (Clape); 2007 Hermitage "Farconnet" (J.L. Chave); 2008 Cote-Rotie "La Barbarine" (Yves Gangloff); 2008 Cornas "Chaillot" (Thierry Allemand); 2008 Cornas (Clape); 2008 Cornas "Reynard" (Thierry Allemand); 2008 Hermitage (J.L. Chave).

**SPARKLING WINES****TUESDAY 12/13 & WEDNESDAY 12/14**

How much fun are we allowed to have? Here are seven well-priced European sparkling wines, running through an almost unbelievable gamut of styles. Dry Proseccos, sweet Moscatos, red Lambruscos, come on in and join the party.

Blanquette di Limoux "Carte Noire" (Vergnes); Prosecco di Valdobbiadene "Bosco di Gica (Adriano Adami); Cremant de Bourgogne (Terres Secretes); Rosé Prosecco (Ca Vittoria); Loire Mousseaux Rosé "Reveries" (Pascal Bellier); 2010 Lambrusco "Salamino di S. Croce" (Saetti); 2010 Moscato d'Asti "Bricco Quaglia" (La Spinetta).

**BRUNELLO DI MONTALCINO: 2005 & 2006****THURSDAY 12/15**

If you love Tuscan reds, you've got to lay down some 2006 Brunellos. This flight includes four, including the first release from a new venture of Uccelliera's Andreas Cortonesi called Voliero. The three impressive 2005s are less expensive, and will be ready sooner.

2005 Brunello di Montalcino (La Serena); 2005 Brunello di Montalcino "Pertimali" (Livio Sassetti); 2005 Brunello di Montalcino (Uccelliera); 2006 Brunello di Montalcino (La Serena); 2006 Brunello di Montalcino (Brizio); 2006 Brunello di Montalcino (Voliero); 2006 Brunello di Montalcino (Uccelliera).

**ARTISAN CHAMPAGNES****FRIDAY 12/16 & SATURDAY 12/17**

Bubbly, bubbly, and more bubbly. Three sensational but stylistically diverse non-vintage bottlings, followed by four rockin' 2002s.

Champagne "Cramant Grand Cru" (Lancelot-Pienne); Champagne "Blanc de Blancs Brut Nature" (Veuve Fourny); Champagne "Ambonnay Grand Cru" (Eric Rodez); 2002 Champagne (Chartogne-Taillet); 2002 Champagne "Premier Cru" (Gaston Chiquet); 2002 Champagne "Spécial Club" (Paul Bara); 2002 Champagne "Cuvée Nicole Moncuit" (Pierre Moncuit).

**OLD VINE SONOMA ZINFANDELS****TUESDAY 12/20 & WEDNESDAY 12/21**

Old vine Zinfandel is unique to California. There is something very special about the produce of these head-pruned, widely-spaced, gnarled old vines. This tasting showcases three Sonoma producers who specialize in old vine Zins—Bucklin, Bedrock, and Ridge.

2009 Zinfandel "Bambino" (Bucklin); 2010 Zinfandel "Sonoma Valley Old Vine" (Bedrock); 2007 Zinfandel "Old Hill Ranch" (Bucklin); 2009 Zinfandel "Lytton Springs" (Ridge); 2009 Zinfandel "Geyserville" (Ridge); 2010 Zinfandel "Heirloom" (Bedrock); 2008 Zinfandel "Pagani Ranch" (Ridge).

**SUPERSTAR CHABLIS: 2007 & 2008****THURSDAY 12/22**

Chablis is not just a summertime wine. It is excellent holiday and winter fare as well, especially with fresh seafood. Here are six superb examples from the classic 2007 and 2008 vintages, from producers Seguinot-Bordet, William Fèvre, and Francois Raveneau.

2008 Chablis “Fourchaume” (William Fèvre); 2007 Chablis “Vaudesir” (Seguinot-Bordet); 2008 Chablis “Vaulorent” (William Fèvre); 2008 Chablis “Vaillons” (Francois Raveneau); 2007 Chablis “Montée de Tonnerre” 2008 Chablis “Montée de Tonnerre” (Francois Raveneau).

**2009 COTE DE BEAUNE RED BURGUNDIES****FRIDAY 12/23**

With a bit of a lull in new arrivals this month, we’ll scratch our 2009 Red Burgundy itch with this lineup of seven superb Cote de Beaune bottlings that arrived earlier this year—the best of Beaune, Volnay, Pommard, and Corton.

2009 Beaune “Les Greves” (Joseph Drouhin); 2009 Volnay “Les Caillerets-Ancienne Cuvée Carnot” (Bouchard); 2009 Corton “Les Renardes” (Marius Delarche); 2009 Beaune “Clos des Mouches” (Joseph Drouhin); 2009 Le Corton (Bouchard); 2009 Pommard “Les Jarollières” (Pousse d’Or); 2009 Volnay “Clos de la Bousse d’Or” (Pousse d’Or).

**CHRISTMAS EVE****SATURDAY 12/24**

If you are out and about on Christmas Eve, we’ll have this sampler of favorites to entice you to stop by for a tasting. We’ll close early at 3 p.m. today.

Champagne “Le Mesnil Grand Cru” (Pierre Moncuit); 2007 Chardonnay “Estate” (Kumeu River); 2010 Dolcetto d’Alba (Paolo Scavino); 2008 Châteauneuf-du-Pape “La Crau” (Vieux Télégraphe).

**2009 COTE DE NUITS RED BURGUNDIES****TUESDAY 12/27**

Almost our entire allocation of 2009 Dujac and Comte de Vogue Burgundies sold out during our pre-arrival sale. We held back a few bottles so we could pour some of them here, three wines from Dujac and one from Comte de Vogue. Rarities from Faiveley and Arlaud round out this flight of high-end 2009 Cote de Nuits.

2009 Chambolle-Musigny (Dujac); 2009 Morey-Saint-Denis (Dujac); 2009 Nuits-Saint-Georges “Les Porrets-St.-Georges” (Faiveley); 2009 Gevrey-Chambertin “Cazetiers” (Faiveley); 2009 Chambolle-Musigny (Comte de Vogue); 2009 Charmes-Chambertin (Arlaud); 2009 Gevrey-Chambertin “Aux Combottes” (Dujac).

**2004 CHATEAUNEUF-DU-PAPES****WEDNESDAY 12/28**

In Châteauneuf-du-Pape, 2004 was a good, not hyped, vintage. The kind of year it pays to stick with the best producers, the type of fanatics who make great wines in good years. If you like Southern Rhône reds, here are seven superb 2004s, now seven years old.

2004 Châteauneuf-du-Pape (Clos du Caillou); 2004 Châteauneuf-du-Pape (Pierre Usseglio); 2004 Châteauneuf-du-Pape “La Crau” (Vieux Télégraphe); 2004 Châteauneuf-du-Pape “Reservée” (Pegau); 2004 Châteauneuf-du-Pape “Les Quartz” (Clos du Caillou); 2004 Châteauneuf-du-Pape (Beaucastel); 2004 Châteauneuf-du-Pape “Laurence” (Pegau).

**MAUME MAZIS-CHAMBERTIN VERTICAL****THURSDAY 12/29**

We are selling Maume’s promising 2009s on pre-arrival this month. Here is an exceptional opportunity to explore Maume’s style and longevity, ten vintages of their iconic Grand Cru Mazis-Chambertin.

2007 Mazis-Chambertin (Maume); 2006 Mazis-Chambertin (Maume); 2005 Mazis-Chambertin (Maume); 2004 Mazis-Chambertin (Maume); 2003 Mazis-Chambertin (Maume); 2002 Mazis-Chambertin (Maume); 2001 Mazis-Chambertin (Maume); 2000 Mazis-Chambertin (Maume); 1999 Mazis-Chambertin (Maume); 1995 Mazis-Chambertin (Maume).

**2002 CHAMPAGNE ALL-STARS****FRIDAY 12/30**

This is our lineup of 2002 All-Stars. Some of these will be sold out by the time of this tasting, but we will hold back bottles to pour. If you are in the mood for a holiday Champagne fest, this will be the most interesting lineup of bubbly available in the Bay Area.

2002 Champagne “Spécial Club” (Gaston Chiquet); 2002 Champagne “Fiacre” (Chartogne-Taillet); 2002 Champagne “Blanc de Blancs d’Ây” (Gaston Chiquet); 2002 Champagne “Spécial Club” (Paul Bara); 2002 Champagne “Spécial Club” (Henri Goutorbe); 2002 Champagne “Cuvée Nicole Moncuit” (Pierre Moncuit); 2002 Champagne “Millésime de Collection” (Pierre Gimonet).

**2004 BAROLO SUPERSTARS****SATURDAY 12/31**

These may be the greatest red wines in the world. They are expensive, for sure, but they are a fraction of the price of similar collectibles from Bordeaux, Burgundy, and Napa Valley, and they are arguably better. Enjoy New Year’s Eve with this collection of 2004 superstar Barolos. We’ll close early at 6 p.m. today.

2004 Barolo (Elio Altare); 2004 Barolo “Vigna Rionda” (Luigi Pira); 2004 Barolo “Ciabot Mentin Ginestra” (Domenico Clerico); 2004 Barolo “Cannubi” (Paolo Scavino); 2004 Barolo “Campe” (La Spinetta); 2004 Barolo “Le Vigne” (Sandrone); 2004 Barolo “Percristina” (Domenico Clerico); 2004 Langhe “Sperss” (Angelo Gaja).