



**TOWNE  
LIQUOR  
STORE**

September 2018



**SEPTEMBER SELECTIONS**

**BORGO MAGREDO PINOT GRIGIO 2015**

This wine is from the region of Friuli and is made with 100% Pinot Grigio and is from the winery’s own vineyards that are 15 to 20 years old. This is the kind of Pinot Grigio that one would find at a higher price point. It is full of fruit that is rich and full. It is the perfect September wine.

\$13.99 regular      \$12.99 club

**COLONIA LAS LIEBRES BONARDA 2017**

If Malbec is the star of Argentina then Bonarda is its under-study. Colonia Las Liebres, with this vintage, has attained a goal it has been working on since 2012: an organic certified wine. The wine has notes of “crispy red fruit with soft tannins on the palate and intense flavors”.

\$10.99 regular      \$9.99 club

**GRIFALCO ‘GRICOS’ AGLIANICO DEL VULTURE 2014**

The winery here is Grifalco and the red grape is Aglianico—a grape that does particularly well in the southern Italian region of Basilicata. Gricos is the young wine offering from this winery. It is perfect for the grilling we are still doing in September and according to importer Oliver McCrumm it is made in a “forward, drinkable style but still ample, very flavorful red wine with a deep plummy color”.

\$16.99 regular      \$15.99 club

**The Threesome \$38.97**

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**SPECIAL POINTS OF INTEREST**

- Planning a party? Let Betsy help you select just the right beverages for your event.
- [winetowne@sbcglobal.net](mailto:winetowne@sbcglobal.net)
- [www.towneliqurstore.com](http://www.towneliqurstore.com)



### LE FRAGHE BARDOLINO CHIARETTO RODON 2017

If you think of Bardolino the same way you think of Lambrusco we invite you to come back to the category. This particular Bardolino is a beautiful rosé from the Veneto region. It is made from the Corvina and Rondinella grapes. The maceration is only done for about 7 hours—just enough to give it the color you see here. Also know that this wine is not sweet—that is a misconception that too often hampers the trying of rosé wines. There is nothing sweet about this wine. It is produced in stainless steel tanks and there is no oak or any other wood to hinder the beautiful fruit flavors that come through. The winery describes it as having “Seductive notes of wild rose are the first to emerge, followed by nuances of wild strawberry and red currant that linger... The palate displays an emphatic crispness and full body, the happy result of a perfect balance between ultra-savoury flavours and a tasty minerality”.

\$17.99/bottle

### TESSERON COGNAC LOT NO. 90

Would people enjoy Cognac a bit more often if we just called it “distilled grape juice”? Because on a very basic level that is exactly what it is. On another level of course it is something else altogether. The beauty of Cognac comes from the aging that turns it from a blend of distilled spirit into the beautifully hued liquid that we sip n after a great dinner.

Of course Cognac is a region in France and this is a brandy that comes from the Cognac region, which follows rules and regulations (and tradition) that turns it into what we know today. This Cognac is not just one big region but composed of Grande Champagne, Petite Champagne, and Fin Bois (the champagne here has nothing to do with bubbles but that’s another story).

If you are looking for a quality Cognac that won’t break the budget and is not one of the big brands this is it. Tesson describes it as having “fresh pear and quince notes” followed by “herbaceous elements, dried fruits and nuts, fresh with intriguing hints of almonds”. On the palate it “reflects the aromatics”. It can be consumed straight, on the rocks or in a cocktail—break with tradition.

\$76.99/bottle



## HIGH WEST DOUBLE RYE!

Whiskies are all the rage and rye has been rising in popularity. Spicier than bourbon, it makes for great sipping or mixing. The story behind this double rye is that it is a blend of two different aged ryes—one is a 2 year old rye that is “feisty” and a 16 year old that obviously is way smoother. The blend has very little barley in it—making it perfect for those who like a rye with a lot of flavor. The combination of the two has “just enough caramel sweetness and woody vanilla richness to calm the ‘bite’ of the younger rye for a relationship that works”.

\$36.99/bottle



## The Manhattan

According to an article by David Wondrich, the Manhattan may now be more popular than the martini. If we took a poll on how to make a Manhattan we would find that people have preferences on the spirit (rye and bourbon have been used) and vermouth.

We think the High West Double Rye works really well when you put it in conjunction with the richness of the Carpano Antica Formula Vermouth. Of course no Manhattan is complete without the cherry and the Luxardo ones add another dimension still to the drink. Cheers.

2 oz High West Double Rye

.75 oz Carpano Antica Formula Vermouth

2-3 dashes Angostura Bitters

Luxardo Cherries

Combine all ingredients in a mixing glass with ice and stir until chilled. Strain into a chilled martini glass and garnish with Luxardo Cherry (or 2).

## CARPANO ANTICA FORMULA VERMOUTH

Vermouth is having its moment right now and perhaps none more so than this one. This vermouth is unlike the lighter style of say Martini & Rossi. It is rich, and deeply layered with tons of flavor. Carpano likes to describe it as having a nose of “vanilla with spicy, citrusy and dried fruit notes of almond, raisins and cloves”. On the palate the aromas carry through in combination with “bitter orange, dates, cocoa beans and saffron flavors”. It is great on its own over ice, as part of a Negroni or in a Manhattan with the other products on this page (see side bar).

\$16.99/375 ml bottle



## LUXARDO THE ORIGINAL MARASCHINO CHERRIES

Forget everything you know about those neon hued cherries from when you were a kid. These cherries are the real thing—they are dense, flavorful and tasty. They come packaged in a jar with syrup that you can use to sweeten cocktails, pancake syrup or pour over ice cream (whatever flavor you want). There are no thickening agents, preservatives or colors added.



\$17.99/14.1 oz jar



#### VILLA SPARINA GAVI DI GAVI 2016

The first thing you will notice about this wine is the bottle. Its unique shape was inspired by one found during the restoration of the estate. The second thing you may notice is the color of the bottle which is inspired by the Cortese grapes that this wine is made from . Also the color of the bottle protects the wine from sunlight. Like many other classic Italian white wines, Gavi was once very popular until it was over taken by Pinot Grigio. This wine has a “delicate bouquet of flowers and fruit with a scent of peach. ..full rich flavor...soft on the palate”. We think this should replace Pinot Grigio as your “go to” wine for at least the month of September.

\$16.99/bottle



#### SIESTA MALBEC 2014

Does it feel like we write about a Malbec every month? Maybe it does because Malbec is so popular and so good. This wine from the famous winemaking family Catena is one of the latest offerings. This single vineyard 100% Malbec comes from Vista Flores in the Uco Valley—an excellent location. The Wine Spectator describes it as “alluring with notes of hot stone to the dried cherry, raspberry ganache and red plum flavors. Fresh and minerally on the finish”. This wine is showing all the great things we love about Malbec...it is at a good point in its development.

\$27.99/bottle



#### FLORA SPRINGS SAUVIGNON BLANC 2016

This is a classic Napa Valley winery that continues to evolve and not rest on its reputation. This Sauvignon Blanc comes from vineyards farmed by the family and while 100% Sauvignon Blanc, it contains two different clones (Soliloquy and Musque). Aged in a combination of stainless steel and French oak barrels, the result is a wine that has an expansive mouthfeel with body, concentration and richness that is rare for this varietal.

\$19.99/bottle

Towne Liquor Store  
Established in 1948, has  
been the premier supplier  
of excellent wine, craft  
beer and spirits in South  
Eastern Connecticut. We  
are located close to both  
Foxwoods and Mohegan  
Sun casinos.  
We can provide help ad-  
vising you on your spirit-  
ed beverage needs.

## ICE

One of the most important aspects of making drinks and serving wine is temperature. We don't often think about temperature unless the temperature is in some way not right.

Think about the cube of ice you need for the shaken martini or the block of ice you need for the summer party punch. Either way you want ice that is pure, clean and brilliant.

While at many other places you are buying ice made by someone else, at Towne we have our own icehouse. We make our own beautiful ice.

The ice is available in cubes. Not only is Towne your source for fine spirits, excellent wine and craft beer of all types, we are the place to ensure that all of those things are at the right temperature.

Ice. Ice. Baby.

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