



March 2019

MARCH SELECTIONS

AIA VECCHIA LAGONE TOSCANA 2016

There was a time when super-Tuscan-blend meant expensive wine, but not any more. This mélange of Merlot, Cabernet Sauvignon and Cabernet Franc has been aged in oak barrels for about 12 months and then spends an additional 6 months in bottle before being released—in other words it is ready to drink. It is “dry...with flavors of plum, ripe cherries, wild berries and a hint of spice”.

\$17.99 regular \$14.99 club

LA CARRAIA ORVIETO CLASSICO 2017

As we’ve said before...Italy does not lack for options when it comes to wine. Orvieto used to be more popular and it should be again! This wine comes from central Italy where it is made of 40% Grechetto, 30% Procanico, 20% Malvasia, and 10% Verdello. All these grapes aged in stainless steel tanks keep the fresh “aroma of Mediterranean flowers, citrus fruits and apples”.

\$10.99 regular \$9.99 club

CUNE RIOJA CRIANZA 2015

Spain. Is. The. Land. Of. VALUES!!! This blend of Tempranillo, Garnacha Tinta and Mazuelo from this great winery is hard to beat. They say “aromas...which reminds us of vanilla and cocoa with some caramel”. Need we say more?

\$13.99 regular \$12.99 club **The Triplet \$ 37.97**



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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
- www.towneliquorstore.com

ALTOLANDON MIL HISTORIAS GARNACHA 2017



Mil Historias means a thousand stories and of course this is a great name for a wine. After all, how many stories have been told about wine while drinking wine? Made from the Garnacha grape, this wine is organic, hand harvested and spent about four months in French oak barrels. While a lot of times Garnacha is easy drinking—and we absolutely think this is, it also has the right amount of acidity and tannin. It is grown at high elevation on poor soils which is a great environment for this grape. This winery is all about focusing on the vineyard—their motto is “the wine is made in the grape”.

\$14.99/bottle

COCCHI STORICO VERMOUTH DI TORINO



The cocktail revolution certainly has its star players and vermouth has gone from a supporting role to a star. There are a lot of vermouths on the market now and they can each play different roles in cocktails. First, this one is from Piedmont Italy and is a sweet vermouth or what has traditionally been called Italian vermouths. The recipe for this one is the original Giulio Cocchi recipe and produces a beautifully clear liquid. They brown the sugar for it so it gives it a “crunch and cotton candy...” taste to play against the bitter flavors without the addition of vanilla. This is a classic and would play well in a Negroni or a Manhattan.

\$23.99/bottle

CHERRY HEERING LIQUEUR



As you are already aware, the world of mixology has expanded not only to bring in new brands but to also bring back brands we may have forgotten about. One of those brands is the Cherry Heering liqueur made with “dark red sour cherries called ‘Stevns’ that grow on the island of Zealand, Denmark”. Peter Heering inherited a recipe for this liqueur and somewhere along the way it became a key ingredient of the cocktail Singapore Sling. Per Cherry Heering the recipe is 15 ml Cherry Heering, 30 ml Gin, 120 ml pineapple juice, 15 ml lime juice, 7.5 ml Cointreau, 7.5 ml Benedictine, 10 ml Grenadine, a splash of Angostura Bitters. Shake it all together and serve over ice. Enjoy.

\$27.99/bottle

PODERE LA CAPPELLA CHIANTI CLASSIC ORISERVA QUERCIOLO
2011

Tuscan wine is one of the most popular categories of wine and Chianti is certainly very popular. The grape in Chianti is the popular Sangiovese that you sometimes see on labels. Podere La Capella is a subtle and quiet producer; no big fanfare except when it comes to talking about their quality. Initially known for just growing grapes and selling them, they transitioned to making wine and are now well established and respected winemakers. This wine spent time in young French oak barriques and was aged in the bottle at least 10 months before being released. The importer describes the wines of Podere as “massive and powerful without being at all international in style”. Old school.



\$34.99/bottle

RICKSHAW CHARDONNAY 2016

The photo on the label of this wine kind of says it all...goes well with seafood. Yet, it does so well on its own. Such deliciousness here, “peach and pear aromas...on the palate, the wine is full of lemon curd, tropical fruit and honeysuckle flavors that convey a sense of richness...seamless bright, fruity, delicious Chardonnay to be enjoyed on its own or with an array of foods from popcorn to lobster”. This Chardonnay strikes a nice balance between fresh and rich.



\$14.99/bottle

CUVAISON ESTATE CARNEROS CHARDONNAY 2015

Once upon a time this winery was very much in demand. As the wine industry has grown it kind of fell off the radar. We are here to help you see how excellent this winery is. Carneros is partly in Napa and is an excellent growing area for Chardonnay. There is no cutting corners with this wine, it is 100% of the following: Chardonnay, Estate Grown, Napa/Los Carneros and 2015 vintage. It was aged for 14 months in French oak barrels of which 20% were new; that means the oak is not an overwhelming flavor. The Somm Journal described it as “round and lush; chamomille , spiced apple, and acacia blossom wind through this opulent wine. Orange peel and white peach streamline the elegant finish”. Meanwhile the Wine Enthusiast said that it “ shows a balance of fleshy peach and mango settled on a light-bodied frame. There’s a backbone of oak and a stony texture that offers support to the broad fruit flavors”.



\$23.49/bottle



HUGEL GEWÜRZTRAMINER 2015

Maybe its because the name is so long and to some it feels unpronounceable; yet this lovely wine from a very reputable and well-known producer of wine from Alsace is a great late winter/early spring white wine. According to Hugel 2015 was a great year for all of France. One of the World's Best Sommelier, Serge Dubs, describes this wine as "perfumed, expressive, fruity and floral...with delicate hints of Muscat, white peach, lemon balm, rose, hawthorn, jasmine, freesia, lime tree and cherry blossom, lychee and pear". On the palate, "fresh and refreshingly dry...with a wonderful heady and rounded generosity...it has a full and delicious flavor..."

\$23.99/bottle



CROWN ROYAL BLENDERS MASH

Crown Royal is arguably one of the most popular Canadian whiskies. Typically Canadian whiskies have been known for their dependence on rye. Yet, the renaissance of bourbon with its corn base has sparked a corn whisky movement. Our neighbors to the north have taken notice and are now bottling this corn heavy whisky from Canada but aged in American oak. It is described as having aromas of "ripe apple and buttery toffee". On the palate it "opens with creamy vanilla flavors followed by hints of dried orchard fruit, allspice, and toasted oak". It lingers on the palate offering a finish that has "a touch of sweet caramel and smoothness that is still unmistakably Crown Royal".

\$29.99/bottle



BRUERY TERREUX OUDE TART

Are you a sour beer fan? Are you a red wine fan? If you said yes to both of these questions then this beer is for you. While the trend these days is towards more bitter IPAs, there is another trend that is happening and that is the Belgian beers that are a little sour but with intense flavor. This "bruery" is based in Orange County California and was started by a law student who seemed to need a distraction from the legal studies. It is a "Flemish-Style Red Ale aged in red wine barrels. It's pleasantly sour with hints of leather, dark fruit and toasty oak". This is the kind of beer that goes well with food—the "bruery" suggests "steak tartare, rack of lamb, homemade black cherry ice cream".

12.99/25 oz bottle

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erage 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.

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Towne Liquor Store
32 Town St.
Norwich, Connecticut 06360

www.towneliquorstore.com

Phone: 860-889-4637
E-mail: winetowne@sbcglobal.net

