



# Tom's Top Ten for Jan./Feb. '12

Tom Caufield, Coralville New Pi Specialty Department Lead

## 10 MYSTERY WINE

It shall please you.

**9 WITHER HILLS SAUVIGNON BLANC**  
We flipped for this. Here are the winemaker's tasting notes: "Supple aromatic intensity of kaffir lime, brambly tomato leaf, clementine, sweet Meyer lemon, fennel leaf, with underlying gooseberry and red capsicum held with tropical guava and a slight tease of 'sweat' enter your aromatic receptors. This fills your senses and melds with salty seamlessness, textural acidity, stinky herbaceousness, and fruit weight." Suggested retail is only \$15, how about \$11.99 while supplies last? We LOVE New Zealand Sauvignon Blanc around here. I'm going to drink several gallons of this stuff before spring arrives – and you should too.

**8 BIELSA GARNACHA "VIÑAS VIEJAS"**  
Another gem from José Pastor. On the nose this is all about berries, herbs, and cocoa, and in the mouth I get blueberries and a nice streak of minerality. The finish is silky and elegant, with just a whisper of tannin. This is as good as a lot of \$30 Grenache I've had, no fooling. An added bonus? It's from mostly old vines AND they are farmed **organically**. Another? Normally just \$15, on sale for \$12.99 for January and February.

**7 PRIMITIVO QUILES "CONO 4"**  
We're thrilled to have access to José Pastor's portfolio. He specializes in NOT mucking things up, which isn't a back-handed compliment – his wines are true to their *terroir* AND their varietal makeup. This 100% Monastrell is lovely – light purple with a hint of brick at the rim, and cherries and a cornucopia of spice on the nose. In the mouth it's soft yet focused, with bright cherries and a hint of sour cherry underneath. Just fruit forward enough as well as rustic, even new world folks might find it interesting. Normally \$15, now just \$12.99.



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**6 ROARING ROCK SPRINGS BIG ROCK RED**  
A blend of Syrah, Sangiovese, and Zinfandel, this is the definition of gulpable. It's dark, dark, dark ruby in the glass, with baking spice and black fruits on the nose. If you want to call it packed and stacked, go right ahead. North Berkeley Imports calls it a berry bomb – blackberry, black cherry, and raspberry mingle and it finishes smooth and lush. If you're looking for subtle or twigs and dirt, do NOT apply here. If you want delicious, fruit forward, right tasty juice, you have found your bottle. \$11.99 while supplies last.

**5 ACCADEMIA DEI RACEMI ANARKOS**  
This wine is MADE for joyous drinking and smiling. Deep ruby red, the nose is fresh and juicy with some really sexy violet tones. It's lush to the point of silliness – 'lip smacking' comes to mind. I tried to count the number of "fresh" and "juicy"s in Steve Tanzer's review and lost count at 371... well, more like 5 or 6. This isn't a complex wine and you aren't meant to ponder the meaning of the universe while you drink it – though, you can if you want, I suppose. A real treat and on sale for just \$11.99.

**4 STELTZNER CLARET**  
Another repeat performer for us here at New Pi – and why not, when a wine is this flat out delicious? The color is a dark ruby to the rim and on the nose I get a really magical blend of spice and sage. The mouth feel is generous and smooth, the tannins on the finish mild and fine grained. Tim refers to this as Steltzner's "everyday drinking wine" and I certainly can't imagine anyone but a curmudgeon not enjoying a glass of this wine. Suggested retail is \$20 but just for you... \$14.99 while supplies last.

**3 BONANNO NAPA CABERNET**  
We've featured this wine in the past and we were thrilled when Matthew Bonanno dropped by a month or so ago to taste the new vintage with us. The nose is classic Napa – cassis and black cherry. It's fleshy and expansive in the mouth (Matthew and Steltzner wine maker Tim Dolven craft this wine to be approachable right out of the bottle) and the tannins are supple and polished. I really can't imagine anyone not liking this wine. Normally \$20, for January and February just \$17.99.

**2 JOLLY PETIT CHABLIS**  
We tasted this at The Chef's Table a while back and were really taken with it. This is classic Chablis – no oak influence whatsoever, just beautiful stone fruit and white flowers on the nose. It's ripe enough in the mouth but also features the trademark steeliness and chalky minerality that we've come to expect from the region. I'd be happy to sell this for \$25 – and am thrilled to be able to offer it to you for just \$17.99.

**1 DOMAINE GRAND VENEUR  
CÔTES DU RHÔNE RESERVE**  
I'll crib from Robert Parker here as his review covers it: "The 2010 Grand Veneur displays loads of ripe flavors. It is very concentrated for a Côtes du Rhône, and is actually an amazing wine. Classic garrigue, black cherry liqueur, lavender, licorice, and spice box are all present in this full-bodied, intense, and rich Côtes du Rhône that sells for a song. This is a sensational effort to drink over the next 4-5 years, although it might last even longer." Only \$17.99 while supplies last.

