

Explore the world of Spirits with Campbell's

Vineyards Less Traveled

So what are vineyards less traveled? All of us tend to stick with what we are familiar with and with words that are easier to say. No one wants to walk into a wine store and ask for Kékfrankos or Assyrtiko and pronounce them incorrectly. So this is our chance to introduce you to some wines from grapes and areas that don't normally come to mind, and aren't easy to say.

Some of these areas have been making wine for centuries, though usually for political reasons emphasis was always placed on 'quantity' not 'quality'. Thankfully there have been dramatic changes in this philosophy over the last couple of decades.

As always, we hope that you enjoy this weekend's selections, and hopefully you get to try something you have never had before. Who knows, you might even find a new favourite.

GRÜNER VELTLINER MESSWEIN

CSPC: 740333 PRICE: \$17.95*

The Benedictine Stift Göttweig monastery is situated on the eastern edge of the well-known Danube valley area, the Wachau, and is perched 449 meters above sea level on the southern banks of the Danube, just opposite of the town of Krems. Because of its unique setting on the Göttweiger Berg mountain, it is also called the „Austrian Montecassino“.

Stift Göttweig was founded in 1083 by Saint Altmann, the bishop of Passau, and was given to the Benedictines in 1094. Since that time, forestry and wine-growing have been the basis of the local economy, with wine-growing under continuous development.

The baroque buildings were constructed according to the plans of architect Johann Lukas von Hildebrandt following a great fire that destroyed the old cloister in 1718. The particularly special sights here are the museum in the imperial wing; the imperial staircase under an outstanding ceiling fresco painted by Paul Troger in 1739; the imperial and princes' rooms, and the monastery church with crypt and cloister.

Weingut Stift Göttweig Since the 11th century, Stift Göttweig has been engaged in winegrowing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

Messwein The Göttweiger Messwein, or Altar wine, has been an institution in this Benedictine monastery for centuries. Grüner Veltliner and Rosé (from Pinot Noir) are vinified as light, dry wines. From the nature friendly cultivation of the vineyards to the care and processing of the

grapes and wine, the „Reinheitsgebot“, or purity law, of the church must be obeyed. Messwein cannot be produced without the permission of the bishop, and it must be only natural and unaltered. Messweine is the lightest wine – very easy and drinkable.

Tasting notes Dry, fruity and light with classic – though subtle – Veltliner spice. Animated in the nose; multilayered with notes of citrus fruit, red apple and rosewood. Fresh and elegant on the palate; expressive, with good length.

Analysis Facts: alcohol content: 12.0 %, acidity: 5,4 g, residual sugar: 1,8 g (dry)

Ageing potential: We recommend this light, animated Veltliner for drinking within the next 1-2 years.

Ideal temperature: 8 – 10°C

Food references: Grüner Veltliner is ideal for the Austrian kitchen, and goes wonderfully with spicy Far Eastern cuisine as well. We recommend this wine especially for starters, baked foods and Asian dishes.

SULA DINDORI RESERVE VIOGNIER

CSPC: 487561

PRICE: \$16.95*

Situated 180 km northeast of Mumbai, Nashik is India's largest grape-growing region, but had traditionally never been used to grow wine grapes. Wondering why, an enterprising, Stanford-trained engineer named Rajeev Samant quit his hi-tech Silicon Valley job in 1993 to do some investigating.

A little research quickly showed that the Nashik climate was not only perfect for wine grapes, but was also on par with winegrowing regions in Spain, California, and Australia. His determination doubled, Rajeev returned to California in search of a winemaker. In Sonoma County he found Kerry Damskey, an eminent Californian winemaker, who enthusiastically agreed to help start a winery on Rajeev's 30 acre family estate.

In 1997, the duo took the revolutionary step of planting French Sauvignon Blanc and Californian Chenin Blanc, varieties that had never before been planted in India. The first Sula wines, released in 2000, were widely acclaimed as India's best white wines.

Grown on the distinctive red soil of our Dindori estate. The Reserve Viognier is showing exotic apricot and lychee aromas followed by a lengthy mineral presence and fresh acidity on the palate.

Tasting Notes: Good as an aperitif and also with food such as oysters and shellfish. Serve well chilled, 6-8°C.

DOMAINE SIGALAS ASSYRTIKO-ATHIRI SANTORI CSPC: 749083 PRICE: \$19.95*

Domaine Sigalas was founded in 1991 by Paris Sigalas, Christos Markozane and Yiannis Toundas. Initially, Sigalas winery was accommodated at the traditional winery of Paris Sigalas family. Later on, in 1998, a new wine production, bottling and maturity unit was built and activated in a privately owned area, in Oia, the northern part of Santorini Island. Today, after constant investments on technology modernization and expansions the current productive structure is formed, which allows the elaboration and bottling of 200,000 bottles a year.

The company cultivates 19 hectares of vineyards with local varieties and produces quality wines, in which you can see the potential of the varieties and the unique 'terroir; of the volcanic island.

Varieties:

In the 1980s, 53 varieties were catalogued, both white and red, many of which are ancient.

- **Assyrtiko** is the dominant variety of the vineyard. It is found in 90% of the white wine varieties, with white wine varieties constituting 80% of the viticultural region of the island. It is an indigenous variety, grown since antiquity and is in complete harmony with the harsh conditions of the island. It is linked to the Santorini soil with its mineral taste, its pronounced acidity and the firm structure that the wines of this variety have. For quite a few years now, Assyrtiko has been cultivated not only in Santorini but throughout Greece.
- **Aidani** is also a white wine variety which is indigenous to the island. It is a floral-scented variety, with relatively low acidity. Traditionally used in Vinsanto, in order to contribute to the scent bouquet of this great and renowned sweet Santorini wine. Today, Aidani, along with the other ancient Aegean variety of Athiri, are used in up to proportions of 25%, in the making of wine with Appellation of Superior Quality "Santorini", with the rest of the 75% being covered by Assyrtiko.

PDO Santorini, Greece

Grapes: Assyrtiko 75%, Athiri 25%

Vinification: Fermentation in stainless steel tanks under controlled temperature. Can be enjoyed for up to 3+ years under proper storage conditions.

Tasting Notes: Bright straw-blond color with nose of ripe citrus fruit. Refreshing acidity and a delightful finish. Can be enjoyed minimum 3 years.

Food Pairings: Serve at 10-12°C, with traditional Mediterranean cuisines.

HUNGAROVIN SZEKSZARDI VOROS

CSPC: 794 PRICE: \$11.95*

Hungary is a landlocked country in Central-Eastern Europe. Hungary is located in the Carpathian Basin and is bordered by Slovakia, Ukraine, Romania, Serbia, Croatia, Slovenia, and Austria. The Capital of Hungary is Budapest, which is also its largest city. There are six wine regions in

Hungary: Észak-Dunántúl (North Transdanubia), Balaton, Dél-Pannónia (South Pannonia), Duna (Alföld), Felső-Magyarország (Upper Hungary), and Tokaj. Hungary also has within these six regions, 22 sub regions.

Torley is a major wine producer with cellars in Budafolk, a district of Budapest traditionally associated with the wine industry. Hungary's tradition of fine wine production was somewhat neglected during the communist years but the fall of the Eastern Block has changed that. In the last 10 years, Hungary has seen modernization. It is keeping up with Western standards and is also re-establishing its own style of wines. A new pride is emerging amongst winemakers.

Kékfrankos refers to the varietal more commonly known as Blaufrankish in the west. Additionally, Szekszardi refers to the region to which the Kékfrankos grapes were harvested from.

Tasting Notes: Ruby red colour, cassis, cedar, plum, liquorice and earth aromas, dry, warm, raisiny flavours with crisp acidity and lively finish.

Serving Suggestion: Grilled meats, medium cheeses, cabbage rolls, stews.

Blaufränkisch (German for blue Frankish) is a dark-skinned variety of grape used for red wine. Blaufränkisch, which is a late-ripening variety, produces red wines which are typically rich in tannin and may exhibit a pronounced spicy character.

The grape is grown across Central Europe, including Austria, Czech Republic (in particular southern Moravia where it is known as Frankovka), Germany and Washington State (where it is known as Lemberger, or Blauer Limberger), Slovakia (where it is known as "Frankovka modrá"), Croatia ("frankovka") and Slovenia (known as "modra frankinja"). In Hungary the grape is called Kékfrankos (blue Frankish) and is grown in a number of wine regions including Sopron, Villány, Szekszárd, and Eger (where it is a major ingredient in the famous red wine blend known as Egri Bikavér (Bull's Blood) having largely replaced the Kadarka grape). It has been called "the Pinot Noir of the East" because of its spread and reputation in Eastern Europe.

DNA profiling has shown that Blaufränkisch is a cross between Gouais blanc (Weißer Heunisch) and an unidentified Frankish variety. One of the candidates for the Frankish parent is Blauer Silvaner

CABERNET SAUVIGNON DE PURCARI

CSPC: 742742

PRICE: \$29.95*

The inhabitants of these lands have known the taste of good wine since history can remember. In ancient times a Roman colony was established here. The Romans had an immense influence on the traditions of local winemaking and consumption.

During the centuries, these traditions not only developed but also improved a lot. Our country became the home of splendid wines.

Purcari estate is located 120 km from Chisinau, in the vicinity of the Nistru River, and only 30 km from the Black Sea. Here you will find the legendary Purcari cellars, remaining unchanged

since 1827; in its storages you can find a part of the countries heritage – the famous collection of vintage wines – Purcari.

Origin And Character Of The Soil: Micro-region Purcari (South East of Moldova, 30 km from the Black Sea, next to the river Dniester);

Soil: black carbonate, heavy-loamy

Grape Variety: 100% Cabernet-Sauvignon

Harvest: Hand-picked in October

Vinification: Grapes hand-picked, alcoholic fermentation in wooden tanks, malolactic fermentation, oak aging in French barrels, stabilization, bottling, bottle aging.

Color: Brick garnet colour

Tasting Notes: A Vintage red wine aged in oak barrels and finished in glass exhibits aromas of peppermint and wild berry as well as a velvety texture with lovely spicy notes and vanilla, contribute to a long lingering ending. Wild fruit aromas mix well with oak notes.

Accompaniment: French cheeses and dishes from beef, lamb or mutton will taste even more savoury and delicious paired with Cabernet-Sauvignon de Purcari. The whole complexity of the Cabernet-Sauvignon palate is felt more powerful when the wine is served at the temperature of 18°C.

HETSOLO TOKAJI ASZU 5 PUTTONYOS

CSPC: 744364

PRICE: \$44.95*

This prominent dülö is situated on the southern slopes of Tokaj Mountain. Like Disznókő, Hétszölö was included among the eight most well known dülö-since 1963. Its name means "seven vineyards", which refers to the seven families which owned plots on this land, until the Garai family brought them together to found the Hétszölö estate in 1502. Several renowned owners have headed the estate over the years, including Gaspár Károlyi, the famous Calvinist preacher, the first person to translate the bible into Hungarian, and Gábor Bethlen, Prince of Transylvania from 1613 to 1629. From 1646 on, the Rákoczi princes owned Hétszölö until 1711, when Prince Rákoczi II has been banned. The Hétszölö estate then became Imperial Property and was under the control of the Treasury and the Austro-Hungarian crown for nearly two centuries. Today, this vineyard is property of the winery Imperial Domaine of Hétszölö.

Mysterious Mount Tokaj, it rises above the autumn mists, its slopes gleaming with golden grapevines, and its summit overlooking the vast Hungarian plain into the distant southern horizon. In fine weather, you can even see Slovakia and Ukraine. The undisputed king of Hungarian vineyards, Mount Tokaj is located to the North of the country, 200 km east of Budapest.

This legendary location produces exceptional wines, protected since 1772 by the first appellation of origin awarded in the entire world - 83 years before Bordeaux wines were officially classed.

There is a jewel in every crown. To the South side of Mount Tokaj, the Royal Imperial Estate of Tokaj-Hétszolo owns the most fertile land and the best vines, and since 1502 Nature has given more generously of its fruits here than anywhere else. No surprise, then, that it has attracted the attention of the greats of the wine world for over 5 centuries!

Borytris cinerea is a microscopic fungus that in the autumn causes noble rot on grapes, naturally increasing their sugar content. These overripe grapes lose the water they contain and become dry, or aszu in Hungarian. Becoming increasingly rare due to global warming, *Botrytis cinerea*'s dependable and changeless presence in this area more than in others has contributed to the reputation of the Tokaj-Hétszolo Estate for 500 years. If only one terroir graced by *Borytris cinerea* were to remain, it would have to be here.

Grapes infected with *Botrytis cinerea* and intended for use as Aszu used to be harvested in wooden baskets called puttony, each of which held 25 kg of grapes. This measure is still used today to indicate the quantity of aszu grapes added per barrel during winemaking. The higher the number of puttonyos, the sweeter and closer to a dessert wine the final product. Aszus are classified as 3, 4, 5 or 6 puttonyos.

Adding more than 6 puttonyos produces Eszencia, a very sweet elixir with a scarcely noticeable alcohol taste, made exclusively from botrytised grapes.

Tokaji Aszú

Tokaj white dessert wines are uniquely made from 100% Furmint grapes at the Tokaj-Hétszolo Estate, and are famed throughout the world. The incomparable richness of the Aszú nose comes from the *Botrytis cinerea*, which considerably increases the sugar content. These overripe grapes lose the water they contain and become dry, or aszu in Hungarian. Aszú grapes are thus harvested as late as possible, by hand, with each person picking 6-8 kilos per day. After one month's fermentation in barrels, the wine is aged in oak cases for two years, followed by one year in bottles.

Tokaj Aszú is characterised by notes of honey, spices and ripe fruit. With age, its pale colour takes on shades of amber. Their structure and balance are remarkable and subtly different flavours emerge depending on the vintage and on their classification as 3, 5 or 6 puttonyos. Over time, the acidity mellows in favour of tobacco, dark chocolate and truffles.

Score: 94

Release Price: \$47/500ml

Country: Hungary

Region: Hungary

Issue: Jun 30, 2010

A gorgeous dessert white, now showing some maturity, with butter, spice, salted caramel and mulled citrus flavors. It all hangs together beautifully on the supple texture, its acidity well-integrated, with a long, satisfying aftertaste. Drink now through 2025. 2,800 cases made. –BS