

Explore the world of Spirits with Campbell's

Hearty Wines

So what are Hearty Wines? The wines in this week's tasting were chosen because they will pair well with a nice hearty stew or a chili that is not too spicy. Of course they will also pair with other wholehearted fair as indicated with each wine. Also don't be afraid to experiment with other fair, you just might find a 'perfect' match.

INCREDIBLE RED

CSPC: 946376

PRICE: \$23.95*

Peachy Canyon Winery is a small family owned winery in the beautiful wine country of Westside Paso Robles on the Central Coast of California; near Hearst Castle and Big Sur. Peachy Canyon Winery specializes in estate Zinfandels and has been family owned and operated by the Beckett Family since 1988. Experience the best the Paso Robles Westside has to offer.

After almost 25 years of little change to the face of Incredible Red, we have decided on a new package... This zinfandel stands out like nothing before! Vibrant red packaging now matches the lush, berry notes found inside the bottle. A fan favorite for years, the Incredible Red just got even better!

Appellation: Paso Robles, California

Varietal Composition: 76% Zinfandel, 24% Petite Sirah

Tasting Notes: Aromas of sweet oak and smoke mingle with ripe strawberries, raspberries and vanilla, merging into flavors of black cherry and caramel. Mild tannins, spice, and a hint of menthol give the wine character and complexity.

Vinification: Hand harvested in the early morning hours, then gently destemmed into stainless tanks. The grape must was kept cold for 3 days for a slow pre extraction of aromas and flavors. Each tank was then gently pressed. Barrels were made up of 40% New American and Hungarian oak and the remainder being neutral 3-5 year old barrels. After 18 months the final blends were made and the wine was bottled.

Technical: 15.35% Alcohol and Residual Sugar: 0.57



Peachy Canyon is now SIP certified! The Sustainability In Practice (SIP) Vineyard Certification Program requires growers to farm in a way that protects both natural and human resources. The program addresses several interrelated elements of the farming system such as habitat conservation, energy efficiency, pest management, water conservation and human resources. We recognize that how we farm affects the land beyond our fence line. Learn more at www.sipthegoodlife.org

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* Price correct at time of printing. Price subject to change without notice.

LUIGI BOSCA DE SANGRE

CSPC: 745106

PRICE: \$24.95*

Bodega Luigi Bosca, owned by the Arizu Family, is located in Lujan de Cuyo, 25 Km. from Mendoza, Argentina.

Vineyards: Finca Los Nobles, Las Compuertas, and Finca El Paraíso, Maipú (Mendoza).

Age of the vineyards: 90 years.

Altitude: 1050 / 800 m.

Variety: 70% Cabernet Sauvignon, 15% Syrah and 15% Merlot.

Winemaking: Handpicking, selection of clusters, de-stemming and grain selection. Fermentation is conducted in stainless steel tanks at a controlled temperature of 28°C with selected yeasts. After the alcoholic fermentation is completed, the wine is transferred to new 70%-French 30%-American oak casks, where it rests for 14 months. Blended and lightly filtered while bottled.

Ageing in barrels: 14 months.

Tasting notes: Marked by a deep red colour with violet nuances, it achieves strong complexity and structure through the limestone soil. It is a vigorous, robust, and highly intense blend with exuberant aromas. Prolonged palate, great volume, sweet tannins and velvety texture.

Ageing potential: 15 years.

Recommended wine serving temperature: 16°C to 18°C.

Recommended pairings: A perfect match for rich preparations such as lamb stew, spiced chicken and pasta Bolognesa.

Technical data: Alcohol: 14.2° - pH: 3.6 - Total acidity: 5.4 g/l - Residual sugar: 2.3 g/l

SIGNOS DE ORIGEN SYRAH

CSPC: 740606

PRICE: \$19.95*

The Emiliana winery firmly believes that using sustainable, organic, and biodynamic agricultural practices results in better-balanced, healthier, and more productive vineyards, which in turn results in better quality grapes and therefore better wines.

Our mission is to provide our consumers with the highest quality wines with a unique expression of terroir achieved through the benefits of using organic and biodynamic agriculture.

To meet this objective, we at Emiliana base our work on two essential principles: care for the environment and respect for our workers and community.

Signos de Origen is a special project created to craft unique wines of the highest quality by selecting the best varieties from our vineyards. Each wine is represented by unique symbols that emphasize and reinforce the important relationship between it and its place of origin.

Vineyards: Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 16 and 27.

Composition: 95% Syrah, 5% Viognier

Vineyard Description: Located 380 m asl and vertically positions, the vineyards have an northeast-southwest orientation. Clone 174 grafted onto SO4. Drip irrigated.

Aging: 13 months in oak barrels, 80% French and 20% American.

Aging Potential: 8–10 years

Tasting Notes: Deep violet red in color, with intense aromas of red fruits such as cranberries, strawberries, and currants, complemented by elegant notes of vanilla and cloves with a touch of cedar and smoke. The palate presents good balance and concentration, soft, velvety texture, well-rounded tannins, and a long finish. This is an elegant wine with a pleasing palate.

Food Pairing: Ideal with grilled meats, lamb curry, roast pork with plum sauce, or duck magret with spices.



TARAPACA GRAN RESERVA CARMENERE

CSPC: 894253

PRICE: \$19.95*

Viña Tarapacá was founded in 1874, at the foot of the Andes Mountains, making wines that are a reflection of its over a hundred-year-old tradition and contemporary elegance.

Our vineyards are located in Maipo Valley, the most traditional valley in Chile which also has the best qualities for the production of premium wines. A unique ecosystem for the development of wines of excellence, where a careful selection of the grapes from the right terroir for each variety, favors obtaining high quality, complex and balanced wines.

Due to its noble and long course in time, it is a faithful representative of New World wineries, delivering excellent quality and consistence in each of its bottles.

Varietal composition: 95% Carmenère; 5% Petite Verdot

Origin: 100% Valle de Maipo.

Winemaker Notes: The 2009 Gran Reserva Carmenera is a blend of 95% Carmenère of four lots from Isla Maipo, Huelquen and Cholqui subregions of the Maipo Valley of Chile. The 5% Petite Verdot is from Cholqui area of Maipo. The 70 % of the component wine was aged in French and American oak barrels with 56% new oak for 8 months prior to blending and bottling.

Colour: Deep Purple.

Aroma: Black olive and green pepper with wild berry and mocha, vanilla with toasty notes.

Flavour: Fig and dried cherry and black fruits with dried herbs, cinnamon, black pepper and ripe cherry. Middle weight on mouth with soft rich tannins and a spicy finish.

Wine Analysis: Alcohol - 14.4°, Total Acidity - 5.09 g/l (Tartaric Acid), Residual Sugar - 3.20 g/l

Aging Potential: 10 years.

VILLA CAFAGGIO CHIANTI CLASSICO RISERVA CSPC: 733079 PRICE: \$27.95*

Villa Cafaggio comprise 68 hectares in Panzano, in the "Conca d'Oro" (golden basin) area of Chianti Classico. The Conca d'Oro is blessed with a perfect microclimate, with a high altitude of 400 meters and majority of south facing vineyards. There are 40 hectares of vines at Cafaggio, approximately 85% of which are Sangiovese and the remaining 15% are Cabernet Sauvignon.

The grapes are destemmed and crushed gently to create the least possible damage to the skins allow optimum extraction of colour and soft tannins.

Alcoholic fermentation of sugars is done in steel tanks at controlled temperature not exceeding 30° c.

The micro-oxygenation, fixing the anthocyanins and makes it more stable colour, occurs on multiple stages of winemaking. The wine is left in contact with the skins for 2-3 weeks.

Grape Variety: 100% Sangiovese.

Production area: Panzano in Chianti.

Exposure and altitude: South, 450 m.a.s.l

Tasting Notes: The Riserva is made exclusively from top quality Sangiovese grapes grown on south facing slopes. We age the wine for 18 months in French oak barriques, followed by a further 3-4 months in the traditional large Slavonian oak casks, and we do not release the wine for a further 5-6 months after bottling to ensure that it is in top condition. An intense dark red, there are firm ripe fruit aromas with blackcurrant undertones on the nose. The palate is bursting with deeply concentrated morello cherry flavour, with a backbone of tannin giving the wine great concentration and ageing potential.

Food Pairings: We suggest to serve at 19° C. Good with stuffed game, pot roast meat.

LE VOLTE ORNELLAIA CSPC: 431155 PRICE: \$32.95*

Tenuta dell'Ornellaia was founded in 1981, in a beautiful, unspoiled part of Tuscany. From the outset, the mission was to produce outstanding wines. Since then passion and dedication, coupled with a unique terroir and an extraordinary microclimate, have brought the Tenuta

dell'Ornellaia's prestigious labels great success and recognition as one of the most important wineries in the world.

192 hectares: the total area covered by the estate, including the vineyards and winery at Ornellaia and the adjacent Bellaria property northwest of Bolgheri. A rich and varied area that, thanks to a combination of alluvial, volcanic and marine terrains, produces superb Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot.

Toscana IGT

Variety: 50% Merlot 30% Sangiovese 20% Cabernet Sauvignon

Climate and Harvest: The 2010 growing season will be remembered for being one of the latest in recent years. From bud break on, in fact, the growth stages were some 10 days behind normal, and that slow pace continued through to the harvest. A rainy spring was followed by a hot, dry Summer, which favoured optimal development of the clusters. A few rain showers interrupted the harvest in September, but adequate dry, sunny periods allowed the fruit to fully ripen. Painstaking vineyard management and careful leaf-pulling in particular, ensured that the grapes were sound and healthy. Cool nights encouraged fine development of aromatic compounds, with the grapes displaying remarkably crisp fruit and floral qualities. Picking began in mid-September and concluded on 12 October with the late-ripening varieties.

Vinification and Ageing: The different varietals were fermented separately in small steel tanks to maintain their varietal characteristics intact. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months in barriques ranging from 2-4 years old which had already been used for the ageing of Ornellaia. The time spent in small oak barrels improved the wine's structure, and softened its tannins.

Le Volte is the expression of a carefully crafted blend. The cuvée brings together the best terroirs of Tuscany and combines the Mediterranean expression of opulence and generosity with structure and complexity. The softness of Merlot, the firm structure and depth of Cabernet Sauvignon supported by the vivacious personality of Sangiovese, create a unique blend which reflects the integrity and style which inspire the philosophy of the Ornellaia Estate.

Winemakers Notes: The 2010 harvest was late, but it was characterised in particular by clean, crisp aromatics. Le Volte dell'Ornellaia 2010 appears a rich, intense ruby, and offers fragrant red berry fruit, with subtle spice and flowers. It has a rich mouth feel, with glossy tannins that are smooth and lively at the same time. It progresses through crisp fruit and spice in the mouth, to a rich, savoury finish of near-endless length.