



2013 Tedeschi Soave Classico (Veneto, Italy)
Wine - White \$18.99 (750mL)

The Tedeschi family began their family business in 1824 and have been making wine and tending their vineyards in Valpolicella ever since. Soave, named after the hilltop town in the Veneto, is made from Garganega grapes which are harvested by hand in early October.

The bouquet is very clean with notes of dry fruits such as almonds. The taste is rich and elegant. Lovely wine for the summer deck, paired with fish, seafood or chicken.



2012 Kenneth Volk Santa Maria Cuvée Pinot Noir (California - Central Coast, United States)
Wine - Red \$34.99 (750mL)

Kenneth Volk focuses on a smaller portfolio of exceptional wines sourced from some of the best vineyards in the Central Coast region. His "Santa Maria Cuvée", as the name suggests, is made from some of the best Pinot Noir vineyards in the north end of Santa Barbara County. A bit

darker and more powerful than his basic Santa Barbara Pinot, this wine has all the beauty and silky elegance that a great Pinot Noir should have. With lively fruit that evokes cherry, clove and black plum, it is a perfectly ripe wine that retains refreshing acidity and silky tannins. Outstanding Pinot at a relatively modest price.





2001 Corte Sant'Alda Recioto (Veneto, Italy)
Wine - Dessert \$74.99 (500mL)

Vintner **Marinella Camerani** started this winery and named it after her daughter, Alda. The estate owns about 10 hectares, and rents another 5, in the foothills near the town of Mezzane, about 30 kilometers North-East of Verona.

This zone, at the base of the Lessinia mountains, has exceptional soils and the perfect climate for producing excellent Amarone, Recioto, Valpolicella and Soave wines. No less than Gambero Rosso claims **Corte Sant'Alda** wines "reflect the warmth of the sunshine in the hills and then they temper it with the fresher, more elegant tones that derive from the altitude of the vineyards". Tiny production and meticulous care has given this a somewhat cultish status.

The predominant grapes for this dessert wine are Corvina and Rondinella, with some Molinara and Oseleta. The grapes are all hand-picked.

Grapes are left to dry in small crates until February or March, when they are pressed. A long, slow fermentation that is arrested when there is a certain amount of residual sugar (68 gr/l) contributes to the development of unique perfumes in the wine.

This semi sweet, perfumed wine has fresh flavours of sweet fruits and is best after a meal with cheeses or even semi-sweet chocolate.