



2005 San Leonardo Villa Gresti Vigneti delle Dolomiti (Trentino-Alto Adige, Italy)  
Wine - Red \$47.99 (750mL)

Antonio Galloni, The Wine Advocate

Rating: 92

The 2005 Villa Gresti (90% Merlot, 10% Carmenere) is elegant and harmonious as it caresses the palate with tons of super-ripe dark fruit, grilled herbs, minerals and new leather. The wine turns brooding on the palate, as notes of scorched earth, smoke and tobacco emerge, adding further complexity. This is a very serious and totally delicious wine from Tenuta San Leonardo. Anticipated maturity: 2010-2023.



2007 Cune Viña Real Crianza (Rioja, Spain)  
Wine - Red \$22.99 (750mL)

The Compañía Vinícola del Norte de España, better known as "Cune'," is one of the leading traditional Rioja producers. These wines are all highly reliable, and consistently rank among the best of the traditional-styled Riojas. They age well, and even the entry-level wines are interesting. The higher-end offerings are usually somewhat closed and inaccessible in their youth, but evolve immensely with proper cellaring.

Full aromas ripe, autumn, red and purple fruit, especially raspberries. The palate is very well-structured, with plenty of fine, lingering rich fruit and lively tannins. The finish is elegant and long.

## 2010 Siegerrebe

VARIETAL COMPOSITION 100% Siegerrebe (Gray Monk Vineyard)

APPELLATION Okanagan Valley

PH 3.17

TOTAL ACIDITY 6.30 g/l

RESIDUAL SUGAR 14.0 g/l

ALCOHOL 11.2%

CASES PRODUCED 699

BCLDB SKU# +321638

BC RETAIL PRICE \$17.99

UPC 7-78829-11025-4

WINEMAKER George Heiss Jr. & Roger Wong

PROPRIETORS The Heiss Family

WINEMAKERS COMMENTS *This wine is a personal favourite with Gray Monk co-proprietor Trudy Heiss. Elegant in appearance with honey blonde and light straw hues, the wine has a layered aroma of rose petals, spice and grapefruit with flavours of pink grapefruit*

*and tangerine.*

*"Fresh spicy, floral, ginger, muscat, peach skin, citrus, sausage aroma. Fresh, crisp, delicate, off dry palate with mineral, floral, honey, grapefruit, ginger, sausage and grass flavours. Elegant, fun style to have with sushi or Chinese food. This wine has been consistently well made for decades." -Tony Gismondi*

*WINERY BACKGROUND The Heiss family has been a pioneer of the wine industry since 1972, from growing grapes to supporting the promotion of British Columbia's world famous VQA wines. In 1998 the family was honoured with the Founder Award from the Okanagan Wine Festival Society for the winery's outstanding contributions to this unique wine-growing region.*

*At Gray Monk Estate Winery, optimum growing conditions allow a range of cool climate grape varieties to flourish, including Pinot Gris, Pinot Blanc, Chardonnay, Gewurztraminer and Pinot Auxerrois. The Heiss family grew grapes for 10 years prior to establishing the winery. Today, some of the original surviving vines are now more than 25 years old and used to make Gray Monk's signature wines. Gray Monk also creates red wines of note, such as Pinot Noir and Merlot, from grapes that are grown in the Okanagan Valley.*

**Gray Monk Estate Winery: 1055 Camp Road, Okanagan Centre, British Columbia, Canada  
Phone: (250) 766-3168 or 1-800-663-4205 Fax: (250) 766-3390  
Email: [mailbox@graymonk.com](mailto:mailbox@graymonk.com) Website: [www.graymonk.com](http://www.graymonk.com)  
Represented across Canada by Charton-Hobbs. Website: [www.chartonhobbs.com](http://www.chartonhobbs.com)  
All our wines carry the VQA (Vintners Quality Alliance) designation with pride.**

## **Generations of Commitment**

For the Heiss Family, it is a decades-long tradition to produce exceptional wine made from grapes grown throughout the scenic Lake Okanagan Valley. The year 2007 marked 35 years of vineyard operations and 25 years of wine production, making Gray Monk the oldest family owned winery in British Columbia. To celebrate this milestone year, Gray Monk Estate Winery has expanded their Odyssey line of wines. The popular Latitude 50 Series and Estate Wine Series will still be offered.  
Okanagan Wine



NV Profumi della Costiera Limoncello (Ravello, Italy)  
Spirits - Liqueurs \$34.99 (700mL)

A sweet and acidic lemonade stand for grown-ups, ideal ending for a dinner of Southern Italian style seafood and pasta with a nearly frozen glass of this. Quite superb!

# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

## CASA WINES BY LAPOSTOLLE

### *Casa Chardonnay 2008*

#### GENERAL CLIMATE CONDITIONS OF CASABLANCA VALLEY

Casablanca Valley exhibits a cold Mediterranean climate. Located right next to the Pacific Ocean in the central part of Chile, the climate is moderated by the cold Humboldt current traveling from the Southern Pole. This current drops the temperatures and the coastal winds refresh the valley's climate. Winters tend to be mild with only a slight risk of frost. Summers are also fairly mild with moderate temperatures (a Region One according to the Winkler system). November to April, the critical harvest period in the Southern Hemisphere is usually dry.

Casablanca has the perfect combination of cold temperatures with a dry summer, so our Chardonnay maintains its acidity and ripens very slowly with very little risk of rain during the Fall.

#### THE SOIL

Soils are from granitic origin from the Chilean Coastal Mountains, with some layers of clay and sand. There is good drainage and low fertility.

#### VINTAGE CONDITIONS IN 2008

We will remember the 2007-2008 season to be perfect for our Chardonnay. No frosts and low yields along with a slightly cooler year in Casablanca assured their excellent quality. Its fresh and citrus character, good acidity and phenolic ripening stand out; while its full but balanced mouth-feel remain elegant in nature.

#### WINEMAKING

We hand harvested all the grapes in early hours of the morning in small plastic cases of 12 kilos and sent them in refrigerated containers to our winery in Colchagua. By pressing whole cluster as much as we could, we preserved the natural acidity in our grapes. This also maintains the purest clarity of the wine. We fermented 70% of the juice in stainless steel tanks in order to preserve the freshness of the fruit and 30% was fermented and aged for 8 months in used French oak barrels. No malolactic fermentation was pursued. We want to enhance the best fruit that Casablanca offers with bright acidity and the touch of complexity from the oak.

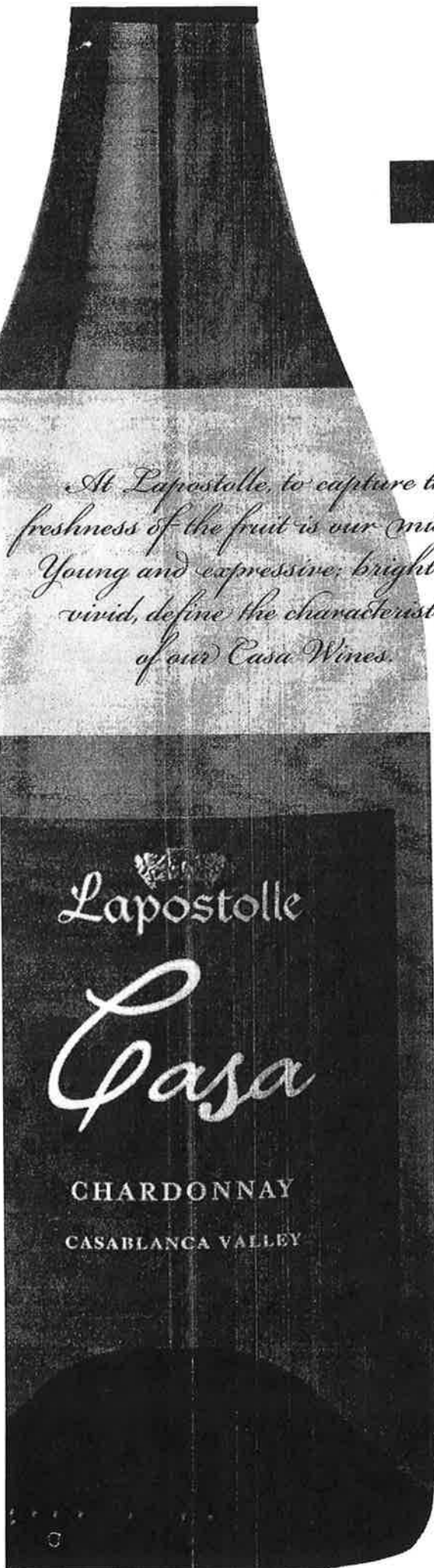
#### TASTING NOTES

**Color:** Bright light yellow with subtle lime notes.

**Nose:** Expressive aromas of tropical fruit and sweet citrus fruit. Touches of honeycomb and elegant sweet spices add an extra layer of complexity.

**Palate:** Good volume and density, with vivid acidity that presents in the mid palate and a long finish.

**Service and Food Pairing:** Serve cold at 10/12 C. The ideal companion for appetizers and sea food.



*At Lapostolle, to capture the  
freshness of the fruit is our mission.  
Young and expressive, bright and  
vivid, define the characteristics  
of our Casa Wines.*

Lapostolle

Casa

CHARDONNAY

CASABLANCA VALLEY

## BY THE NUMBERS

### APPELLATION

**Region/District:** Casablanca Valley, Chile.

**Grape Variety:** 100% Chardonnay.

### VINEYARD

**Growers:** 71% Long term contract growers in Casablanca.

29% Atalayas Vineyards, Lapostolle.

### AGEING

**Fermentation:** 70% Stainless Steel; 30% used French Oak.

**Ageing:** 30% of the blend French oak for 8 months.  
No malolactic fermentation.

**Barrel use:** Used French Oak Barrels 225 L.

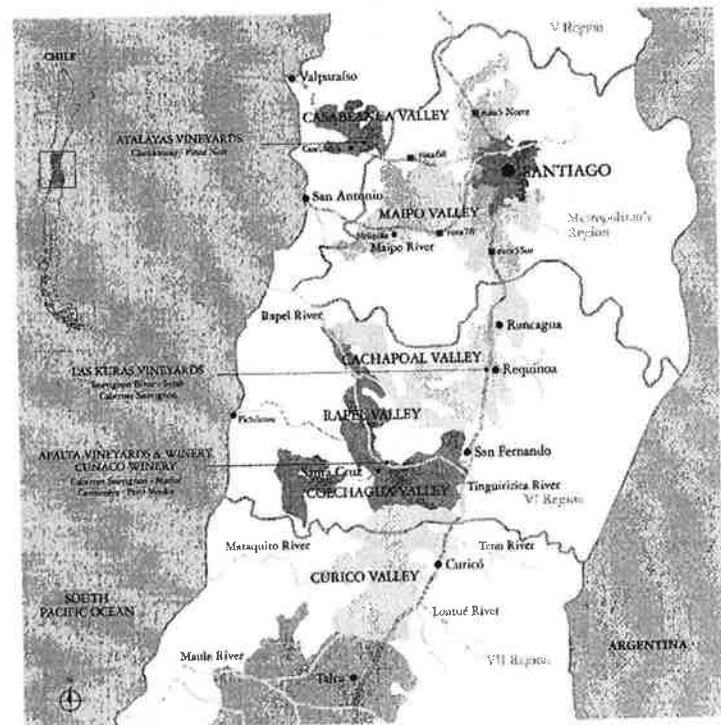
Coopers: Saury, Hermitage, Francois Frères.

Medium Toast.

### PRODUCTION

**Date of Bottling:** January and February 2009

**Cases produced:** 19,978 cases of 12 bottles 0.75 lts.



*"My home is Casablanca Valley. I think of the coastal breezes from the Pacific Ocean, the misty mornings and the granitic soils on the slopes of the Coastal Cordillera. A unique terroir for a unique young and vibrant Chardonnay."*

*Igor Jimenez,  
Atalayas Vineyard Supervisor.*

**Lapostolle**

FRENCH IN ESSENCE, CHILEAN BY BIRTH

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Raspberry Liqueur

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## Rioja Bordon Gran Reserva



Region :	RIOJA
Denomination of Origin :	RIOJA ( natural region)
Classification :	GRAN RESERVA
Vintage :	2001 (Excellent)
Varieties :	Tempranillo (80% ) , Garnacha red (10%), Mazuelo(5%) and Graciano (5%).
Vinification:	Traditional system, de- stemming and maceration in contact with the skin (90%), carbonic maceration (10%): fermentation of the whole bunch.
Ageing in wood:	selected barrels of American white oak. Ageing during 35 months. Traditional racking system from barrel to barrel every 5 months.
Ageing in bottle:	approximately 3 years in optimum conditions of temperature and humidity.
Characteristics:	Ruby red in colour with elegant brick – coloured highlights and bright mahogany meniscus. In the nose the bouquet from the reducing ageing in the bottle predominates, with hints of vanilla and spice. In the mouth it is velvety, polished and full with considerable body.
Serving temperature :	~ 18°C
Suggestions :	We recommend to combine RIOJA BORDON Gran Reserva with roasted meats and blue cheeses.

This is and ideal wine for wine lovers, first class restaurants and hotels and specialized wine shops.

RIOJA BORDÓN Gran Reserva is ready to drink but will improve in the bottle during 5 more years. We recommend to avoid changes in temperature (ideal 11-12°C) and humidity (ideal 75-80%).

**CSPC 735254**

**12 x 750ml**

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