

Harrogate Fine Wine Company

June 2011 Newsletter

Corn Exchange Cellars

The Ginnel

Harrogate

North Yorkshire

HG1 2RB

01423 522270

andy@harrogatefinewinecompany.com

It's with seasonal spring greetings that we welcome you to our latest newly-styled newsletter. We may embrace the old-fashioned nature of the wine trade but we're steadily catching up with modern technology, hence our snazzy new format. As we type the rain we used to shelter from in April is pounding down outside the shop and we're thinking about the delicious reds we enjoyed at our recent Portuguese tasting to warm us up. The curiously sunny April made our white wine sections take a hit but the place is now looking as comprehensively stocked as ever. If you feel the need to warm yourself with something rich and spicy from the Iberian peninsular we have just the thing, and when the sun appears again you'll find plenty of fresh and flavoursome whites with which to splash your palate. What's more there is a large shipment of fantastic Burgundies on the way - that's an event we're already getting very excited about.

ATA RANGI
MARTINBOROUGH

Ata Rangi instore tasting...

We still have a few places available for our very special instore tasting on the 8th June with Clive Paton from Ata Rangi and we will be showing all the available range. Tickets are £10 each and the tasting will start at 6pm and go on until 8pm. The tasting will be informal, relaxed and presents a wonderful opportunity to taste one of New Zealand's true greats and we are proud to be able to say this will be the first UK showing of Ata Rangi's single vineyard red **McCrone Vineyard 2008** - only 200 cases were made of which only 20 came to these shores.

G'Vigne Gin...

After a short while out of stock we are pleased to say we now have this wonderful wine-based French Gin back on the shelf - it's been a runaway success ever since we first got it in about a year ago. The Floraison £28.99 is distilled 4 times and is produced from wine made in the Cognac region before fresh botanicals are added and is so much softer than many of the English Gins on the market. The Nouaison £34.99 is made just a little stronger at 44%abv but still remains aromatic and is as every bit as delicious as the Floraison. If you love Gin and have not yet tasted this delectable spirit then a bottle of G'Vigne is a must on your next visit to the shop.

A selection of new wines...

Mara Martin Godello 2009 £10.99 Vastly underrated grape variety that, in the better examples, produces fresh-flavoured pear and apple driven wines - as in this fine bottle. Laden with minerals and taking on an almost Vouvray-esque style, this is a wonderful aperitif but makes a great foil for seafood, pasta and even milder oriental cuisine. **Soalheiro Alvarinho (Albariño) 2010 £15.99** This elegantly packaged bottle tastes as good as it looks. Classic Alvarinho aromas of fresh melon and pears with more than a fleeting nod towards Sauvignon-like grassy character. The palate is sumptuously rich - melon, pear skin and a prickle of honey spice. **Yves Cuilleron Viognier 2009 Vin de Pays des Collines Rhodaniennes £11.99** This legendary Rhone producer is famous for his extraordinary Condrieu, but even at a basic level the quality of fine winemaking shines brightly. Persistently flavoured and curiously powerful, this Viognier oozes peachy class with pronounced apricot and honey notes nicely set off by a spicy mineral-laden background with a nutty fennel character running through the wine. It's just the thing with your Thai noodles or spicy prawns but tasted quite delicious on a sunny spring lunchtime recently without any food at all. **Vinha do Mouro 2008 £11.99** Spicy baked fruit compote in a glass. There's some heady aromas here but when you think of just how much sun there is in the Alentejo region it makes sense. A solid structure of spiced plums, green peppercorns and a scrunch of zesty raspberries makes up a wine of tremendous character that couldn't have come from anywhere but Portugal. Cracking value and a real star on our list. **Quinta do Mouro 2006 £33.99** A wine of serious ripeness - bundles of red and black fruit in a wonderful leather-scented coating. Super rich palate with penetrating flavours of blueberry, violets and dark chocolate. This is a complex wine of considerable structure and complexity - full-bodied with pronounced yet melting tannins and a wonderful length. Major league for sure. **Turley Juvenile Zinfandel 2009 £23.99** Often regarded as the greatest Zinfandel producer in existence, Turley continue to produce wines that focus on fruit and body - and a great deal of both. There's immense power here, and with an alcohol level weighing in at a hefty 15.5% these wines aren't designed to be subtle. Yet somehow Turley can bury the alcohol in a heady mix of glycerol, intense fruit and pronounced yet melting tannins. There's also the spice element - you can taste crunchy black peppercorns and liquorice among the dizzy black fruit. Not for the faint of heart but the brave will be rewarded - Robert Parker describes them as 'thrilling' and we wouldn't disagree!

Burgundy 2009...

So we have made our final visit to Burgundy of the year and have now compiled the list of wines that particularly stuck out for us. From our perspective 2009 is clearly a fantastic vintage; many of the whites are ripe but by no means as ripe as the 2003's were and the lines we have selected are going to look great from the outset and will be fantastic to drink over the coming years. The reds show a little more fruit than normal and are very charming and the most delicious vintage for many a year. The top bottles are going to age very well but the lesser reds are going to drink straight away and offer incredible drinking as well as providing a real stepping stone into the joys of Burgundy. It's worth noting that a few of the wines we chosen have been rated as some of the finest of the vintage - we're inevitably rather pleased with ourselves about this as Burgundy remains our favourite wine growing area, so we obviously got our judgment spot on!

Please send us an email at andy@harrogatefinewinecompany.com if you are interested in seeing the full range of 'en primeur' wines we have selected. This in the form of an 'in bond' list so duty and VAT are yet to be included. A few wines are already on the shelf and the rest will be here over the next 3 months or so.