

SEPTEMBER / OCTOBER 2008

The WINE Club

Since 1976
FOR GREAT WINE
LOVERS... LIKE YOU!

NEWSLETTER

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We make serious wine, but we have fun doing it!

Pictured from left to right, The gang from Silverado Vineyards: Clint Wilsey - Director of Sales, Lara Miller - Director of Marketing, Randy Sparacio - Hospitality Manager, Lee Chapouris - Guest Relations & Treven Chapouris - Facilities Manager

**CALIFORNIA CABS
UNDER \$40**

Wines of the Month

Pg. 2

G'DAYMATES

*Great Aussie
Bargains*

Pg. 3

**THE DEPTHS
OF THE LOIRE**

Six Unique Wines

Pg. 30

UNDER THE RADAR

*Great Small Production
Wines You Should Know*

Pg. 31

**BLENDING TO BE
BEAUTIFUL**

Ferrari-Carano

Pg. 32

PRAISING THE PEOPLE OF THE HARVEST



As we approach another harvest, we are reminded that although a wine's character is sometimes the reflection of place or terroir and the particular varietals that comprise its cépage - a wine is also about the people who make it and their passion to produce it. One such person is Andrea Franchetti, renowned for his focus and obsession for crafting high-quality quintessential Italian food wines that intrigue the palate with distinct flavors coaxed from grapes grown in some of the most isolated vineyards of Tuscany and Sicily. Speaking of food, this month's recipe comes directly from Luisa Benicchi, the mother of Passopisciaro's logistics manager Enrico. From their family to yours - enjoy!

TENUTA DI TRINORO 2005 LE CUPOLE

TWC PRICE \$26.99

I am not quite sure whether this wine represents Franchetti's attempt to make a second wine to the highly touted collectible wine known as Tenuta di Trinoro or not. However, I do know it is not second in the winemaker's mind. A beautiful blend of predominately Cabernet Franc and Merlot, this wine while heavily fruit-driven has substantial nuance that left me thirsting for sip after sip. Ian D'Agata of Tanzer's IWC gave the wine 90 points and noted the wines "captivating red cherry aroma ... (and) very smooth texture." I thought it smelled like my mother's strawberry rhubarb pie and certainly tasted (well) almost as good.

David Reno
Vice President, Northern Territory

-DAVE RENO
VICE PRESIDENT,
NORTHERN TERRITORY

PASSOPISCIARO 2006 SICILY ROSSO

TWC PRICE \$32.99

From a very small town comes this intriguing wine crafted from the local grape of Passopisciaro - Nerello Mascalese. The vineyards planted on the slopes of Mt. Etna are some of the highest in Europe. Ian D'Agata of Tanzer's IWC gave the wine 93 points and noted "Bright ruby. Pure, expressive raspberry and red cherry aromas show a strong mineral underpinning. Huge red fruit and herb flavors are supported by a smoky, mineral quality. Has a texture of liquid silk, with high but harmonious acidity giving shape to the flavors. Conveys a deft touch, finishing with fine-grained tannins and persistent notes of milk chocolate, coffee and toffee."

David Reno
Vice President, Northern Territory

PASTA MEDITERRANEA By Luisa Benicchi aka Donna Luisa *Serve with Passopisciaro*

- Olive oil (preferably spicy from a warm climate, e.g. Sicily, Calabria, or Spain)
- 1 baby tender zucchini
- 1 firm eggplant
- 2 ripe plum tomatoes
- 1 clove of garlic
- 10 oven-baked pitted black olives
- 1 sprig of rosemary
- 2 pounds of bucatini (thick spaghetti)
- 1 juicy yellow pepper
- 2 Tablespoon of fresh or frozen green peas
- 1/2 onion (preferably a red sweet one)
- 1 teaspoon of salted capers
- 1 teaspoon of fresh oregano
- 3 tablespoon of ricotta salata (hard ricotta)

At first wash and chop the vegetables into 1/3 inch cubes, then marinate with olive oil, chopped garlic, washed capers, and rosemary (do not chop the rosemary as you will have to take it off halfway into the cooking). After 15 minutes warm 3 full tablespoons of olive oil into heavy bottom saucepan (if you use an aluminium one, pay attention to not burn your epicurean goal). Add the marinated vegetables and cook on a very low flame. After 15 minutes, take off the rosemary from the saucepan and add the chopped black olives. Continue cooking for 15 minutes making sure that the vegetables do not burn or stick to the bottom of the saucepan. Ultimately, add the tablespoon of oregano.

Aside boil 2 gallons of water with a fist of rock salt. Once boiling, add the bucatini, and cook al dente. Strain pasta and dive them into the vegetable mix, warming for few minutes while adding the grated ricotta salata.

The Wine Club

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