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Inside on Page 3
A Feast for
Truffle Lovers

Inside on Page 7
English-Cellared
Old Champagne

OCTOBER 24, 2006

Essence of Barbaresco


Three Decades of Majestic Produttori Riservas

Let there be no mistake about it: great Barbarescos rival great Barolos as profound expressions of the Nebbiolo grape—boasting a sweetness and sensuality of texture and bouquet virtually unique among the planet's red wines.

But the Barolo zone is far larger, with many more producers. While dozens of *barolisti* have made hundreds of great Barolos since the 1960s, just three producers stand out for the quality and quantity of Barbarescos made over this same period: Bruno Giacosa, Angelo Gaja and the Produttori del Barbaresco.

Of these, the largest number of great Barbarescos have come from the Produttori. Its existence also helps to explain the paucity of elite producers in the zone. For nearly six decades, most of Barbaresco's best growers, occupying its best sites, have pooled their fruit as Produttori members—allowing them to make the defining expressions of such crus as Asili, Rabajà, Montestefano, Ovello and Pora.

Amidst a worldwide explosion in domaine bottling,

 "There are a few producers making Barbaresco in the same class as the wines of the Produttori, but none who surpasses them."
Sheldon Wasserman

Produttori members have remained incredibly loyal. Over the past thirty years, only four growers have left, insuring that it remains the Langhe's most prolific source of rich, expressive, traditionally-made Nebbiolo.

Origins

Founded in the poverty of 1958 when the parish priest organized 19 struggling growers to make wine communally, the Produttori came to number about sixty members—owning the lion's share of Asili, Rabajà, Pora, Ovello, Montestefano, Pajé, Montefico, Moccagatta and Rio Sordo.

In lesser years, everything is blended, but in great vintages, up to ten magical Barbarescos can be made: the often-astonishing flagship Barbaresco plus nine single-cru Riservas. Because the Produttori's traditional methods—an 18-21 day primary fermentation with aging for up to three years in *botti*—yield gloriously transparent wines, its offerings afford a unique opportunity to explore the region's finest terroirs.

The Produttori's nine crus lie on steep slopes ►

Priceless Images: The Growers in the Historic 1978 Vintage



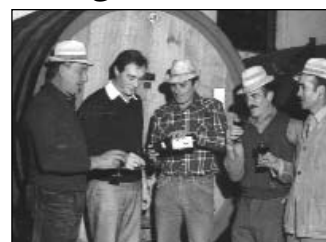
Asili



Rabajà



Ovello



Pora

PIEDMONT

► composed of the classic firm clay and limestone marl of the Langhe. Those from the northernmost chain of hills—**Montestefano**, **Montefico** and **Ovello**—have more clay and are known for their rich earthy, meaty flavors, full body and firm structure.

To the south are **Pajé** and **Moccagatta**, noted for their intensity, freshness and elegance. Still further south is perhaps Barbaresco's greatest slope, boasting **Asili**, **Rabajà** and **Pora**. Long, undulating and south-facing, it produces wines of soaring aromatic complexity and

exquisite balance. And below these three icons is the solitary southwest-facing slope of **Rio Sordo**, whose wine is rich and structured with characteristic aromas of black cherry and truffle.

Over the past half century, the Produttori has produced its coveted single-cru bottlings in a number of great vintages. It is a privilege to include some of the best of these in this remarkable, possibly unique, offering. All bottles have been beautifully cellared and are in superb condition. □

————— *The Beautiful 1990, 1996 & 1997 Riservas* —————

1997 Ovello Riserva**45.00**

Wine Spectator: "Full-bodied, with thick and chewy tannins ... long, fruity finish. Velvety texture."

1997 Pora Riserva**39.95**

Wine Spectator: "Extremely ripe red, yet complex, with cloves and cinnamon. Full-bodied with ripe and polished tannins and a long finish. A beauty."

1997 Rabajà Riserva**49.95**

Antonio Galloni: "Rich flavors, cherries in liqueur, menthol, cocoa, balsam and spice ... decadent wine"

Tanzer: "... fat and sweet in the mouth ... powerful wine ... Tannins are quite smooth."

1996 Ovello Riserva**45.00**

Parker: "This wine is evolved and elegant. It is purely made and merits considerable attention. The wine requires an additional two years of cellaring. The aging potential for this wine is approximately 15 years."

1996 Pora Riserva**45.00**

Tanzer: "Sweet on entry ... the red raspberry and red cherry flavors have very good delineation."

1990 Montestefano Riserva **89.95**

Parker: "Thick, jammy, sweet, corpulent ... The 1990s are full-bodied and concentrated, with excellent structure to go along with the massive size."

————— *1985 & 1989 Riservas in Rare Magnums* —————

1989 Asili Riserva Magnum**199.95**

Tanzer: "Spicy nose shows a chocolatey ripeness. Very rich ... quite stylish really, thanks to a lively juicy quality. Plenty of ripe tannins and lovely finishing fruit. Primo stuff!"

1989 Rabajà Riserva Magnum **199.95**

Parker: "A fabulously rich, dense, concentrated wine with a huge cigar box, cedary, black-cherry-scented nose, and expansive, full-bodied, viscously-textured flavors. The extraction is mindboggling and the finish lasts for almost a minute."

1989 Montestefano Riserva Magnum**199.95**

Parker: "Deeply-colored ... sweet bouquet of black-cherries and herbs, full-bodied, supple flavors, low acidity, great richness, and a wonderful, chewy, expansive inner-core of fruit that suggests old vines and/or low yields ... should drink well for 15 years."

1985 Rabajà Riserva Magnum **225.00**

A fabulous Rabajà just entering its prime. Wasserman: "★★(★) rating. Enormous richness and concentration, full of flavor and body."

————— *The Mythic 1971s & 1978s* —————

1978 Montestefano Riserva**185.00**

Antonio Galloni: "92 rating ... youthful, with notes of spices, minerals, and dark cherry ... promises excellent drinking for another 5-10 years, perhaps more ... one of the best wines I have tasted from this excellent producer."

1978 Rabajà Riserva**225.00**

Wasserman: "★★(★) rating. Richly fruited bouquet, not fully open yet ... has the weight and stuffing to carry it."

1978 Montefico Riserva**165.00**

Wasserman: "★★(★+) rating. Mushroom aroma, soft tannins, fruity, more open and rounder than the Pora."

1971 Pora Riserva**175.00**

Wasserman: "★★+ rating. Cherry-like aroma, well balanced, flavorful"

1971 Ovello Riserva**245.00**

Wasserman: "★★★★ rating. Great elegance and class, rich yet delicate and gentle, round, velvety, long ... heaps of style."

1971 Rabajà Riserva**245.00**

Wasserman: "★★★ rating. Lovely bouquet, complex and mellow, tannic grip, richly fruited center, chewy, long."

A Feast for Truffle Lovers

Five Ambrosial Ways to Savor Alba's White Truffles in America

Since the dawn of culinary history, Alba's white truffles, with their magical perfume, have been revered as possibly the greatest of all foods. Yet, few people ever get to experience them in their full glory. They grow only around Alba in the fall and early winter and must be used within hours to get the full impact of their amazing scent.



1950's truffle hunters with their prize

Gourmets and restaurateurs outside Italy have long sought ways around these natural facts. Each year, thousands of Alba truffles are shipped away by air, but after three or four days of being unearthed, many have lost their intensity. As for truffle oils, even high-priced oils are seldom more than a poor imitation of the real thing.

However, a few years ago we found two family-owned Alba businesses, TartufLanghe and Inaudi, who offer compelling alternatives. In addition to being major

truffle suppliers in the Alba market, both firms preserve part of their harvest to make creams, oils and butters. They've learned that by preserving fresh truffles in olive oil or butter—and then using them over warm dishes—the experience can be fantastic.

After extensive tasting, and experimentation in the kitchen, we settled on four TartufLanghe and Inaudi products that we believe capture the essence of fresh truffles: a truffle purée, a truffle caviar, an awesome truffle butter and what could be the finest truffle oil made. We also snagged the best *tagliolini* (Alba's classic thin egg pasta) we've tasted outside Italy.

We are pleased to offer all of these unique Alba products—individually and in gift sets that will wow any food and wine lover this holiday season. □



Inaudi Truffle Caviar 30g jar 29.95

Finely milled white truffle in olive oil. Offering an exciting visual accent to pasta or eggs, it works superbly on its own, or in combination with TartufLanghe's truffle butter

TartufLanghe Truffle Butter 300g can 25.95



A miraculous blend of 91% butter and 8% summer black truffle. Once open, these generous cans keep indefinitely in the fridge. Fantastic on meat, eggs, or pasta. For sheer versatility and value, this is a must-buy.



TartufLanghe "L'Oro in Cucina" White Truffle Oil 100ml19.50

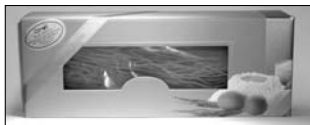
The white truffle oil a major German food magazine judged Alba's finest. With fine Lake Garda olive oil as its base, it is easily the finest truffle oil we've ever tasted ... possibly the best ever made.

TartufLanghe Truffle Purée 30g jar..... 39.95



Ninety-nine percent pure white Alba truffle in an olive oil base. On rich egg pasta with melted butter, this is the closest you'll get to eating *tajarin al tartufi* in Alba in November.

Inaudi Tagliolini all'Uovo Pasta \$6.95 250g



Artisanally made with 6 egg yolks per kilo of flour, and finely cut to 1/16" width, this pasta is so rich that one box produces three to four ample servings.

A Recipe Made in Heaven



To one box of egg *tagliolini*, cooked *al dente*, add one stick melted butter, 15 grams truffle caviar, 2 tbsp truffle butter, 4 to 6 drops of truffle oil (if desired), and salt to taste. Incredible!

Holiday Gift Sets

Share the experience. Each set ships with a booklet of recipes & product information. Available to ship Dec. 4-Dec. 18.

Truffle Fest \$84.50

- one 300g can TartufLanghe truffle butter
- one 30g jar Inaudi truffle caviar
 - one 100ml bottle L'Oro in Cucina truffle oil
 - two 250g boxes *tagliolini all'uovo* egg pasta

Truffles & Barolo \$134.50

The assortment at left plus one bottle of the great 1999 Giuseppe Mascarello Barolo Monprivato (*Piedmont Report 95+*) at a fantastic price.

The Merchant Prince

Campbell's Incredible Australian Dessert Nectar

Australia's Rutherglen district is world-renowned for its uniquely rich dessert wines. Jancis Robinson calls Rutherglen's Tokays and Muscats "two of Australia's great gifts to the world." And Robert Parker calls them unrivaled for "sheer complexity, decadence of flavor and hedonistic pleasure."

For four generations, the Campbell family has been steeped in this tradition, the jewel in their crown being the Merchant Prince Rare Muscat, named for the boat that brought patriarch John Campbell to Australia from Scotland almost 150 years ago.

Made from the tiny deposits of concentrated juice left in grapes that have been allowed to raisin on the vine and reach sugar levels of close to 50%, Rare Muscat is

fortified and aged in a solera of oak casks for more than 60 years. Profoundly rich, it is a monument to the Rutherglen tradition.

Campbells Rare Muscat Merchant Prince

98 Parker

\$69.95 half bottle



Parker: "... pure nectar ... virtually perfect ... an extraordinary perfume of toffee, caramels, prunes, and raisins with hints of maple syrup and soy ... the wine is not cloyingly sweet because of good underlying acidity as well as surprising tannin that frames this enormously endowed, sweet elixir."

Fondreche Cuvée Persia

"These wines are simply too good for their prices. Does anyone really believe such amazing quality exists at this price range?" Robert Parker

After working under Andre Brunel at Les Cailoux, the talented Sebastien Vincenti was ready for his own project. But it was not the storied vineyards of Châteauneuf-du-Pape that ultimately seduced him; it was the more remote Côtes du Ventoux.

Here, with 50 acres planted to Syrah, Grenache, Mourvèdre, Carignan and Roussanne, the 32-year-old Vincenti is making the best wines ever from here— setting a new standard for Ventoux and confounding those who had previously ignored the appellation.

Vincenti's vineyards are ideally located on a plateau above the town of Carpentras, where cool pockets of air produce stunningly rich and well structured Syrah. Vincenti's top cuvée, the Syrah-based Cuvée Persia, takes full advantage of these micro-climates, expressing a complexity and power that suggests a far more expensive wine. Don't miss it.

2004 Dom. Fondreche "Cuvée Persia"

93 Parker

\$21.95



Parker: "The inky ruby/purple-colored blend of 90% Syrah and 10% Mourvèdre from the coldest terroirs of the estate is represented by the 2004 Persia. This wine is fabulous, with a superb nose of blackberry, blueberry, crushed rocks, white flowers, and licorice. The wine has sweet tannin, huge fruit, a voluptuous attack and mid-palate, and a stunning finish."

2004 Beaucastel Blanc Nearly Half Price

2004 Ch. de Beaucastel Blanc Reg. \$85....49.95

Parker: "92 rating ... 80% Roussanne and 20% Grenache blanc ... It possesses dramatic notes of honeysuckle and apricot jam, beautiful full body, an expansive texture, good underlying acidity (a hallmark of this vintage), and a long, persistent finish. It should certainly drink well for 4-6 years."

SOUTHERN RHONE

Magnum Opus

An Astonishing Offer of Sought-After Châteauneuf Big Bottles

A few weeks ago, we heard from a friend of ours known for his vast collection of Châteauneuf du Papes. He knew that we had our eye on his big bottles—magnums and jeros—and so when the time came to part with some, he called us. When we saw the list we were floored—and the prices were no let-down either: at the bottom of the market for wines of such stature in these formats. We grabbed everything he offered us.

Pristine Mags of 1998 “Mon Aïeul” at an Amazing Price

2000 “Mon Aïeul”
\$175.00 Magnum

Parker: “95 rating ... profound ... from an old vineyard and cropped at 15 hectoliters per hectare, and aged only in foudre, it boasts a dense purple color in addition to an exquisite nose of violets, minerals, blueberries and blackberries. Pure and concentrated ... broodingly powerful.”

1998 Pierre Usseglio
“Cuvée Mon Aïeul”

98 Parker

\$225.00 Magnum

Parker: “Crème de cassis intermixed with minerals and blueberries are reminiscent of a Napa Cabernet Sauvignon from the likes of Bryant Family Vineyards ... Awesomely concentrated, extraordinarily pure, with moderately high tannin, fabulous length, and a youthful personality, it will ... drink well for 2-3 decades.”



2001 “Mon Aïeul”
\$395.00 Jero (3-liter)

Parker: “97+ rating ... vines averaging between 75 and 87 years of age ... aromas of blackberries, raspberries, crushed rocks, and kirsch liqueur. It possesses superb texture, enormous body, and tremendous purity as well as overall symmetry. The tannin is high, but it is largely concealed by the wealth of fruit and extract.”

Ch. de Beaucastel

1990 Ch. de Beaucastel Magnum399.00

Parker: “96 rating ... incredible perfume of hickory wood, coffee, smoked meat, Asian spices, black cherries, and blackberries. Lush, opulent ... will last another 15-20 years.”
Tanzer: “95 rating ... Fabulous, profound ... Velvety-thick in the mouth, with great sweetness and flavor intensity.”

2000 Ch. de Beaucastel Jeroboam (3L)295.00

Parker: “94/95 rating ... profoundly sweet perfume of melted licorice, blackberries, and black cherries backed up by loads of glycerin ... There is a seamlessness to the 2000 that will make it accessible early in life”

2001 Ch. de Beaucastel Magnum145.00

Parker: “96 rating ... a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, and blackberry as well as cherry fruit. It is a superb, earthy expression of this Mourvèdre-dominated cuvee. Full-bodied and powerful”

2001 Beaucastel “Hommage à J. Perrin” Magnum675.00

Parker: “99 rating ... nearly impenetrable ... new saddle leather, melted asphalt, camphor, blackberries, smoky, roasted herbs, and Asian spices ... Readers lucky enough to come across this cuvee should plan on waiting at least a decade.”

Vieux Donjon

1995 Vieux Donjon Magnum ... 150.00

Wine Spectator: “97 rating. Gorgeous nose of crushed berries and juniper draws you in, while a lush palate of still-youthful plum, red currant and blackberry fruit envelops you. Then an undertow of roasted game bird, soppersata, tar and well-aged balsamic with a touch of sweetness carry the finish. Awesome showing.”

1998 Vieux Donjon Magnum ... 189.95

Parker: “96 rating ... immense, concentrated, majestic, old style offering ... a gorgeous nose of licorice, tobacco, dried herbs, smoke, blackberries, cassis, and aged beef. Sensationally rich, ripe, full-bodied, and unctuous, with high levels of tannin, this is a classic vin de garde ... It should keep for 20-25 years.”

2004 Vieux Donjon Magnum 98.00

Wine Spectator: “94 rating ... a great beam of both red and black fruits, as well as hoisin sauce, olive, cocoa, tar and raspberry ganache. Long, lush finish pumps out darker and darker fruit. Has the racy profile of the vintage, but its range sets it apart.”

RHONE

Jamet 2003 Côte Rôtie for Hedonists

Quintessential classicists, the Jamet brothers are known for the nuance and finesse of their wines; if you're looking for blockbuster Côte Rôties, you should look elsewhere.

But then once every century or so, a vintage like 2003 comes along, forcing the Jamets to test their aesthetic boundaries, as well as their skill. In this year of meteorological extremes, lesser winemakers made unbalanced wines. But the Jamets made a masterpiece.

Though atypical for this domaine, the 2003 Jamet Côte Rôtie—masterfully blended, as always, from more than two dozen different parcels—is stunningly opulent, featuring New World richness allied to an Old World elegance. An extraordinary wine for all lovers of rich, expressive Syrah.

2003 Jamet Côte Rôtie
96 Wine Spectator
\$59.95 bt. \$139.95 mag.



Wine Spectator: "Terrific aromas of game, roasted plum and espresso lead into a ripe, full-throttle palate of black currant, fig and tar. Long and smoky, with a piercing minerality coming through the dark, lush fruit, that provides for a riveting finish."

RED BURGUNDY

Superb Grand Cru at an Incredible Price

In 1973, Denise Merme inherited 9 hectares of prime Côtes de Nuits vineyards—the crown jewel being 1.4 hectares of Charmes Chambertin. Her husband, Jean Taupenot became the *vigneron*, working traditionally with no chemicals or tractors, malolactic in tank instead of cask and little new wood. Though his wines had a lovely purity, they sometimes lacked concentration.

But things changed dramatically when Jean's son and daughter joined him in the mid-1990s, bringing fresh ideas. The new regime got off to a rocketing start with its great 1997 Charmes Chambertin (from 50-year-old vines)—a wine that secured Taupenot's reputation.

We are pleased to offer a few *ex-domaine* cases at a seriously low price. Don't miss it.

1997 Taupenot-Merme
Charmes-Chambertin
92 Burghound
\$89.95

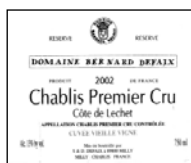


Burghound: "Wonderfully rich, intense, earthy, ripe and anise-inflected aromas that lead to medium weight, round, perfectly balanced and notably complex flavors that are sappy, long and coat the mouth. This is wonderfully rich but not heavy and is seriously impressive for the vintage."

Bernard Defaix's Superlative 2002 Chablis

Since 1959, Bernard Defaix has made Chablis from the premier cru vineyard, Côte de Léchet. Here, where the Southern exposure is tempered by Northern winds, the wines are intensely mineral and long lived.

Defaix, a fourth generation vigneron, has long been a great believer in the Côte de Léchet's potential, and over the years he became the Côte's largest vine owner.



He acquired an impressive nine hectares here, including 1.5 hectares planted in 1955 that are used for the sublime Côte de Léchet VV Reserve.

Now under the care of Bernard's sons, Sylvain and Didier, the estate has ratcheted up the quality of its wines, scoring big in the great 2002 vintage. In fact, *Burghound's* Allen Meadows calls the Defaix 2002s "the best set of wines they have ever made."

2002 Côte de Léchet21.95

Burghound: "91 rating. Intense, nicely complex and detailed citrus-infused aromas that offer plenty of style and elegance ... precise and persistent flavors that have all of the hallmark finesse of a classic Côte de Léchet."

2002 Côte de Léchet Vieille Vigne Reserve25.95

Burghound: "92 rating. Generous amounts of pain grillé frame stunningly pure and elegant, lemon-suffused aromas, leading to focused, chiseled, mineral-laden flavors of first rate density and length ... the underlying raw material is outstanding with almost painful intensity."

CHAMPAGNE

English-Cellared Old Champagne

“Old Champagnes are one of the very few wines to which the word ‘nectar’ can justly be applied.” Patrick Forbes in Champagne

Like great red wine, Champagne is transformed by age. The aromas evolve into rich scents of hazelnuts and crème brûlée. The mousse softens, becoming creamier and more sensuous. There is more flesh, as well as an opulence and persistence of flavor that young Champagnes don't have.



Pristine bottles of '70s-era Ayala and '69 Canard-Duchène Rosé

But where's the best place to age Champagne? Of course, the chalky cellars of the Champagne region are unrivaled for temperature stability, since many are a constant 49 or 50 degrees. But such cool temperatures can nearly suspend the aging process, making a 30-year-old wine taste like it's ten.

Many (including ourselves) believe that cellars in England—with their cool, even temperatures and high natural humidity—offer a compelling alternative. Here, Champagnes typically reach perfect maturity between age 25 and 30 and can hold for decades more. As for their taste, they achieve remarkable opulence, qualifying them among the world's great wine experiences.

Having been devotees of English-celled Champagnes—including well-aged non-vintage *cuvées*—for two decades, we buy what we can, although availability has diminished sharply in recent years. We are pleased therefore to offer the following meticulously sourced bottles. But you'll need to hurry.

<p>NV Ayala Released in the 1970s 59.95 Though the labels and capsules are like new, you'd instantly know the age from the "Extra Dry" designation, which in the 1970s meant "Brut" in England. Gorgeous condition: brilliant copper color; rich, meaty aromas and flavors; fresh citrus acidity, and a long finish.</p> <p>1964 Ayala Magnum495.00 Fabulous condition. Juhlin: "95 rating ... a wide spectrum of lovely aromas ... ultra-long aftertaste of butterscotch".</p> <p>1979 Bollinger Magnum 295.00 Juhlin: "93 rating ... elegant and nutty."</p> <p>1982 Bollinger "Grande Année" 165.00 Juhlin: "93 rating ... round and rich ... a good aftertaste."</p> <p>1985 Bonnaire "Special Club" 95.00 Juhlin: "94 rating ... I love this Champagne ... a Montrachet-like tone of nut and a crystal-clear mineral flavor."</p> <p>1969 Canard-Duchène Rosé 95.00 Richard Juhlin tasted a bottle from the same parcel as ours, writing: "90 rating. A perfectly preserved rosé Champagne that I'd like to show Michael Broadbent, who persistently claims that you can't store rosé Champagne. Beautiful orange color and fine, tiny bubbles. The bouquet is sweet and butterscotchy, with a fine note of cherry and raspberry. The palate is ... sweet, intense ... and a long aftertaste of orange chocolate. Balanced and refreshing"</p> <p>1969 Lanson Red Label175.00 Juhlin: "93 rating ... an 'evergreen.'"</p>	<p>NV Krug "Grand Cuvée" released early '90s175.00 A culture has formed around aging Krug "Grand Cuvée." The wine becomes even more spectacular with age.</p> <p>1978 Laurent Perrier129.95 Juhlin: "A mighty wine ... chocolate aromas"</p> <p>1969 Mercier "Empereur"175.00 A legendary special bottling. Fantastic.</p> <p>1975 Moët "Brut Imperial"145.00 Juhlin: "93 rating ... notes of coffee, cream caramels, peach, and jasmine."</p> <p>1983 Moët "Brut Imperial"79.95 Juhlin: "89 rating ... A successful vintage."</p> <p>1971 Piper-Heidsieck "Florens Louis"165.00 Juhlin: "94 rating ... very elegant."</p> <p>1980 Pommery "Cuvée Louise"125.00 Juhlin: "Expansive, like an '82 with polished and toasted bread tones."</p> <p>1978 Roederer Magnum295.00 Juhlin: "A rare vintage with great depth, delicious caramel flavor, and a soft afternote of honey."</p> <p>1966 Veuve Clicquot159.95 Juhlin: "95 rating ... aristocratic ... textbook clicquot"</p> <p>1969 Veuve Clicquot Magnum295.00 Juhlin: "93 rating"</p> <p>1973 Veuve Clicquot Magnum275.00 Juhlin: "92 rating ... chocolaty ... old-fashioned"</p>
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Hanzell

Ageless Chardonnays from a California Icon


In 1952, when industrialist James Zellerbach planted four acres of Chardonnay in the hills above Sonoma, there were less than 100 acres of the grape in all of California. Since then, Chardonnay has, of course, exploded; but *Hanzell*, the iconic winery founded by Zellerbach, remains a touchstone for those who prize Chardonnay of rich flavor, classic structure and unique ageability.

Under its first winemaker, Brad Webb, Hanzell joined Stony Hill, Martin Ray and Joseph Swan as one of California's earliest cult wineries. Some of Webb's Chardonnays became legendary; one was the 1962 Heitz "Lot C-22", which was actually '62 Hanzell. The ever-alert Joe Heitz had bought the wine in barrel from Zellerbach's widow after her husband died. The C-22 quickly became a sensation, selling for as much as '62 Le Montrachet.

A Unique Vision

Winemaker Bob Sessions' 30-year tenure (1973-2002) added further luster to the Hanzell legend. As technological and stylistic change swirled around him, Sessions never strayed from the Burgundian model created by Zellerbach and Webb.

Sessions' conviction that Hanzell Chardonnays could age for decades has been repeatedly validated. In a 1995 tasting, the *Wine Spectator* called the 27-year-old Hanzell '68 one of the greatest Chardonnays ever made. And Hanzell Chardonnays continue to dazzle patient collectors with a combination of ripeness and structure recalling great Corton Charlemagne.

 "Hanzell Chardonnay can age as well as any white Burgundy ... it does not merely endure, but transforms. It is a masterpiece." *Matt Kramer*

"Wines of subtlety and power that speak clearly of the vineyards ... year after year, Hanzell's Chardonnays have stood with California's best." *Eric Asimov, NY Times*

This Offer

Today, little has changed at Hanzell. Winemaker Michel Terrien works much as Sessions did, limiting barrel- and malolactic-fermentation and the use of new wood.

In 2004, Terrien has crafted another masterpiece. This is no surprise considering his raw materials, with 2004 potentially a legendary year for Sonoma Chardonnay, the tiny yields giving massive concentration.

With its small production, Hanzell Chardonnay remains scarce and is rarely seen in stores. So, we're honored to be able to present this special offering from one of California's mythic producers.

2004 Hanzell Chardonnay
"Sonoma Valley"
\$65.00 bt. \$750.00 cs.



This 2004 is classic in that it combines massive richness and a thick chalky texture, with sensational structure and minerality. There are no tricks here, just an effortless rendering of the superb raw materials of a great vintage. A palate-staining richness and intense, powerful flavor persistence mark this lavish, but remarkably graceful, Chardonnay.

2002 Hanzell Chardonnay Sonoma Valley69.95

We can also offer a few bottles of the excellent 2002, a vintage noted for its small production, superb concentration and intriguing marriage of ripe fruit and mineral. Like the 2004, it's one for the cellar.

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INSIDE

Produttori Barbarescos ... Page 1 *Châteauneuf Magnums ..Page 5*
Feast for Truffle Lovers ..Page 3 *'03 Jamet/'97 Taupenot Page 6*
Merchant PrincePage 4 *Defaix 2002 ChablisPage 6*
Fondreche "Persia"Page 4 *Old ChampagnePage 7*

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