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AUGUST 19, 2003

## PIEDMONT

# The Forgotten Traditionalist

## *Giuseppe Rinaldi & The Future of Barolo's 'Old School'*

For the past two decades, Piedmont has been divided by two competing schools of winemaking. Modernists like Altare, Corino and Clerico favor brief macerations and wood-aging, and the use of new French barrique. Traditionalists like Bruno Giacosa and Giovanni Conterno continue to make wine as their fathers did: aging them for years in large old oak casks after extended contact with the skins.


The modernists not only have a numerical advantage (they include dozens of the region's top winemakers), they are also young—generally in their forties or fifties. The traditionalists, meanwhile, are few in number and mostly in their seventies and eighties. So, while the Barolos and Barbarescos of Giacosa and Conterno may be the greatest of them all, one has to wonder if wines like theirs will be made 25 years from now.

### Giuseppe Rinaldi

In an eye-opening tasting this spring, we found much-needed reassurance in the Barolos of the least talked-about of the great old-style producers, Giuseppe Rinaldi. Until eleven years ago, this venerable domaine was run by Battista Rinaldi—regarded, along with

Giacosa and Conterno, as possibly Piedmont's finest winemaker. With prime parcels in Brunate, Cannubi and Le Coste, he made many great Barolos in his four decades, including legendary wines in 1958 and 1971.

When Battista died in 1992, and his forty-ish son Beppe took over, the domaine might well have joined the ranks of the modernists. But it didn't. Today, Beppe Rinaldi is producing some of the Langhe's most sublime old-style wines—and doing so exactly as his father had for decades.

 "Among the handful of four-star older-style producers, the least appreciated may be the low-profile Giuseppe Rinaldi. Rinaldi's wines offer near-magical retention of mouthfilling, velvety fruit to back up their Barolo perfume."  
Steve Tanzer

For Beppe, there was no reason to change. His family's "revolution" had occurred forty years earlier when his father took over from grandfather Giuseppe. Battista had preserved the essence of Giuseppe's methods: long macerations, *capello sommerso*, and aging in old *botti* of chestnut and Slovenian oak. But he was also aware of the older generation's problems, and worked obsessively to protect the Nebbiolo grape's noble, but fragile, perfume and fruit. His adjustments were largely the ones that Giacosa and Conterno made at the same time.

Today, Barolo at Giuseppe Rinaldi is made much the

*Continued next page*

# PIEDMONT

## Giuseppe Rinaldi

*Continued from Page 1*

same way it was forty years ago, with fermentation in open-top *tini*, punching down daily by hand and aging in large oak casks for three or more years.

### This Offering

Inspired by our tasting this spring, we set off in search of Giuseppe Rinaldi Barolo. Our quarry, of course, was Rinaldi's top cuvée which, through 1992, was the Brunate Riserva (100% Brunate). From 1993 on, this was replaced by Brunate-Le Coste, made

80% from Brunate and 20% from Le Coste.

Finding the wines wasn't easy: most of the estate's production is quietly sold to longstanding private customers in Italy, Switzerland and Germany. But we persevered and secured small, but pristine, caches of the four great vintages of the past 15 years: 1989, 1990, 1996 and 1997. All are quintessential old-style Barolos, with the intense, brooding fruit—and the compelling fragrance—that epitomizes great Nebbiolo.

If you love old-style Barolo, you won't want to miss any of these. Quantities are extremely limited.

**1989 Giuseppe Rinaldi  
Barolo Riserva "Brunate"**  
*94+ Tanzer*  
**\$110.00** *bt.* **\$220.00** *mag.*



Tanzer: "Superripe, expressive aromas of game, cherry, truffle. Terrific palate-staining sweetness and volume; dense, very complex, and totally ripe. A classic, clean, old-style Barolo, with outstanding flavor intensity. Finishes with fine, thoroughly ripe tannins ... One of the best '89 Barolos."

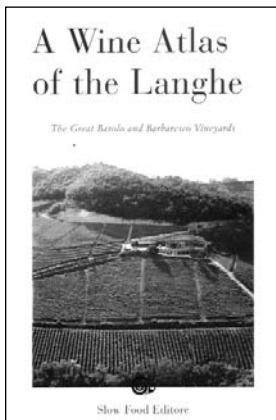
**1990 G. Rinaldi Barolo Riserva "Brunate" ...95.00**  
Textbook traditional Barolo, with tar, earth, and a hint of truffle. Great Nebbiolo aromatics and fabulous sweetness on the palate. Robert Parker even prefers the '90 to the fabulous '89 because of its "great richness, more aromatic and flavor dimension and because of its high extraction of fruit."

**1997 Giuseppe Rinaldi\*  
Barolo "Brunate-Le Coste"**  
**\$59.95** *bt.* **\$125.00** *mag.*



With its great size and weight, the '97 promises to evolve along much the same lines as the 1990. At age six it is a baby, but two or three hours in the decanter brings out an intoxicating perfume of cherries, licorice, *tartufi* and tar. Give it another five years and it will be even more magical.

**1996 G. Rinaldi Barolo  
"Brunate-Le Coste" Magnum .....125.00**  
Initially shy on the nose and palate, this wine *explodes* with time in the decanter, acquiring the aromatics and texture for which Brunate is noted. This is a very serious old-style Barolo that will evolve over the next 20+ years ... especially in these rare magnums. Patience will be required before this wine gives up its secrets.



### *The Greatest Book Yet on Barolo & Barbaresco*

Almost as frustrating as the scarcity of the best Barolos and Barbarescos is the dearth of good books on the subject. Finally, Italy's Slow Food has published an English language edition of *A Wine Atlas of the Langhe: The Great Barolo and Barbaresco Vineyards*. It has it all: a wealth of information on the producers, the individual crus and fabulous photographs of the vineyards. There are also a series of profiles of the Langhe's legendary winemakers (including Battista Rinaldi). Not well distributed in the U.S., we've acquired a few dozen copies at a great price. Do not miss this. Hardcover with dustjacket. 352 pp. Published 2002. **\$39.95**

# A Treasure Unearthed

## *Incredibly Rare Pre-Phylloxera Port of the 1853 Vintage*

From *Saintsbury* to Simon, every British wine writer of the early 20th century mourned the passing of the ports made before Phylloxera. The 1900's, 1908's and 1927's were awesome, but how could you compare them to the monumental "black-strap" wines made before 1868?



*The Pinhao Valley in 1876.*

These men were, in fact, the last generation to know these historic wines—famed for their deep color and powerful flavors. Few wine lovers born after World War II could even dream of drinking one of the legendary 1847's, 1851's, 1853's or 1863's.

### History's Gift

But due to the economic swings of the 1850's, one great pre-Phylloxera port *did* survive. It was brought to light a few months ago by Cristiano Van Zeller, whose family owned Quinta do Noval from 1923 to 1993. The wine was an 1853 vintage lying, still in cask, at Quinta da Salgueira, a neighboring Pinhao Valley estate.

Cristiano first tasted the wine twenty years ago—and could never get it out of his mind. In 2001, he went back, finding the wine much reduced in volume (due to evaporation), but also even richer as a consequence. Cristiano struck a deal to buy it all: 800 liters of pre-Phylloxera port from one of the greatest vintages ever.

### 1853

The 1853 port vintage was the historic predecessor to 1931. Both came on the heels of a highly touted year (1851 and 1927) and at a time when the market was in a downturn. As a result, little wine was bottled as Vintage Port. But as time went on, the greatness of both years became clear—as did the tragedy that so little vintage port found its way onto the market.

Oporto had shipped more wine the previous year, 1852, than ever before, setting a record that would stand until 1886. The 71,729 pipes shipped so saturated the market that few houses were willing to take the chance on declaring 1853 as a vintage. An ocean of '53 port was left in cask, most of it eventually going into lesser blends.

But what little 1853 was bottled as vintage port grew in stature, ultimately replacing the vaunted 1851 as *the* year of the fifties, and one of the four greatest vintages just prior to Phylloxera.

### A Providential Site

But there's more than just a great vintage behind this 1853 port. There's also Salgueira's great *terroir*—in the Cima Corgo, where Oporto sources the grapes for its greatest vintage ports. Salgueira is particularly well situated, with a steep, southwestern exposure on the eastern bank of the Pinhao (just across from the Quinta do Passadouro).

In fact, it is interesting to contrast this opulent 1853 with the more delicate 1880 port Cristiano discovered in 1999 at the Quinta do Sidrô (see our 10/27/99 newsletter). Sidrô occupies a higher-altitude site in the southern Douro—an area famed not for its vintage ports but its elegant tawnies.

### Your Chance

Cristiano entrusted the bottling of his find to Dirk van der Niepoort in Oporto. Under Portuguese law the wine couldn't bear the 1853 date, so Cristiano labeled it "Reserve King Pedro V" for the Portuguese King whose reign began that year.

This is a once-in-a-lifetime opportunity to experience a truly glorious pre-phylloxera port. Don't miss it.

## Reserve King Pedro V Vintage 1853\*

**\$395.00 bottle \$197.50 half bottle**

Exquisitely deep, luminescent mahogany color. The nose is deep and full, with ambrosial scents of walnuts, figs, crème brûlée and tar. Powerful and intensely concentrated on the palate, with superb thickness, weight and length. Very sweet, owing to years of evaporation in cask. Perfect balance. A marvel not just for its great age, but its all-enveloping richness.

# Sean Thackrey

## *The Brilliant New Releases of Orion & Pleiades*

Sean Thackrey, one of our favorite California wine-makers, also makes one of our favorite California wines: Orion. Made from a very old, once-forgotten Sonoma County vineyard, it is a wine that combines personality with power, in the same way that the greatest Rhônes do.

But when Sean isn't working on Orion—or his other vinous progeny, Pleiades—he immerses himself in the history of wine and winemaking. A collector of ancient texts on the subject, and the master of more languages than we can count, he has shared his schol-

arship with the rest of us, by turning his website, [www.wine-maker.net](http://www.wine-maker.net) into *The Thackrey Library: An Archaeology of Pleasures*. Here you can discover for yourself just how little—and how much—wine has changed over the centuries.

In the meantime, you can grab a few bottles (if you're quick) of the latest releases of Orion and Pleiades. Quantities are very limited, so hurry.

### Orion

Made entirely from Sonoma's Rossi Vineyard (planted in 1905 mostly to Syrah), Orion is so individual that Steve Tanzer calls it "one of the world's easiest wines to pick out in a blind tasting." The 2000 is fabulous.

**2000 Orion**  
**\$75.00 bt. \$160.00 mag.**



A wine of breathtaking opulence and individuality, notable for its vivid flavors of ripe blackberries and background scents of lavender. This Orion is a blockbuster—enormously powerful with vast hidden reserves. Though irresistible now, we expect even greater things to unfold with a few years in the cellar.

### Pleiades

Pleiades is made from a variety of Northern California vineyards—most of them old. Included in the blend is Syrah, Barbera, Petite Sirah, Carignane, Sangiovese, Zinfandel and Merlot "to name just a few."

Pleiades is never a vintage wine; Sean makes it in "editions," of which we are pleased to offer the eleventh ("XI"). There are few, if any, under-\$20 wines with as much character.



**Pleiades XI**  
**"Old Vines"**  
**\$19.95**

Our favorite Pleiades in years, with more black fruit and smoked meat character than is normal for this wine. As always the weight and complexity blows away anything else in its price range. A fabulous bargain.

## *A Hot New La Chapelle*

**2001 Jaboulet**  
**Hermitage La Chapelle\***  
**97 Wine Spectator**  
**\$79.95 very limited**



*Wine Spectator*: "... lovely fruit, polished and clean with all the attributes of a fine terroir—mineral and above all a lot of sweet ultraripe fruit. Full-bodied and long, with plenty of toasted, smoked bacon and blackberry notes. Easier to appreciate than many La Chapelles, but what hedonistic pleasure. **\$127**. Highly Recommended"

*... Plus a Legend ...*

**1989 Jaboulet Hermitage La Chapelle\* ... 149.95**

Parker: "96 rating. This fabulous blockbuster has been totally unevolved since bottling, but at the Jaboulet tasting, it was beginning to reveal some of its formidable potential. A saturated opaque purple color is followed by aromas of cassis, minerals, and hot bricks/wood fire. Super-ripe and full-bodied, with a massive mid-section, teeth-staining extract, and mouth-searing tannin, it is a monster-sized La Chapelle."

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# The Pingus Paradigm

## *A Great Young Flor de Pingus for the Cellar*

When Peter Sisseck discovered four forgotten old Tempranillo vineyards in 1995 and created Pingus, he changed the course of Ribera del Duero history.

A century earlier, Vega Sicilia had demonstrated Ribera's potential for making world-class wine; and more recently Alejandro Fernandez at Pesquera proved the region's broader potential. But Peter was the first to show that by pushing the native Tempranillo grape to the limit, and by exploring the region's priceless old vineyards, Ribera del Duero could make wines of simply heroic richness.

### Flor de Pingus

Some may think that this blueprint will only work with a high-priced wine like Pingus. Peter's Flor de Pingus has proven otherwise. He gets much of the same old-vine concentration by working with the owners of old Tempranillo vineyards scattered around the region—and by pushing them to slash yields.

The success of this formula can clearly be seen in the latest two vintages of Flor, 1999 and 2000. Robert Parker called the 1999 Flor "as good as the 1998 *grand vin* and unquestionably better than the 1997 Pingus."



Peter Sisseck

The 2000 is a worthy successor, with superb density and structure. The key was average yields of about 25 hl/H. Few red wines anywhere are made with yields that low.

Flor's low yields were particularly important in 2000, a year of generally high yields in Northern Spain. Aggressive green harvesting left plenty of fruit on the ground but insured that Flor de Pingus would have extraordinary intensity and concentration. Peter Sisseck's 2000 Pingus is well on its way to being viewed as the greatest Pingus yet made. The 2000 Flor should be yet another milestone. A must buy.

**2000 Flor de Pingus**  
**\$39.95 bottle \$475.00 case**



A blockbuster red in the Pingus tradition, with powerful blackcurrant and raspberry fruit, accented by exotic scents of licorice, coffee and grilled nuts. There is even a hint of Pingus' characteristic smoked bacon nuance. The fruit has great sweetness, thanks to the old vines, and the texture is thick and long. Another stunning wine from a very gifted winemaker.

## *A Seductive Louis Latour Corton-Charlemagne*

*"Potentially the finest Corton-Charlemagne Louis Latour has fashioned in years." Pierre Rovani*

If you buy early, a top vintage of Louis Latour Corton-Charlemagne is one of the great bargains in White Burgundy. The domaine owns an incredible 22 acres of vines in this *grand cru* site—from which they can produce a whopping 6,000 cases. But these 6,000 cases go quickly in a top year, and prices soon rise.

The 2001 is a good example. Just released, we can offer it at a fantastic \$56.50. But in a few months, a price like that will be just a memory. You'll have to hurry.

**2001 Louis Latour  
Corton-Charlemagne\***  
**91-94 Rovani**

**\$56.50 bt. \$119.95 mag.**  
**half bottles at \$29.95**



Rovani: "... the finest Corton-Charlemagne ... certainly since 1995 ... bursts from the glass with oak-laced spices and minerals. There is great depth and density ... Loads of minerals and gravel interplay with pears in its satin-textured, focused personality. **\$85**"

## BURGUNDY

# 1990 Red Burgundy

*For most red* Burgundy lovers, the 1990 vintage is magic. Yet, due to the wines' small production, it is now difficult to find well-cellared '90 reds from the best growers at reasonable prices.

Consequently, we were thrilled recently to purchase such wines from two private collections, one in the US, the other in the UK. The condition of all of the wines is impeccable.

**1990 Robert Chevillon Nuits St. Georges\* .....54.95**

Tanzer: "Spicy, pure red and black fruit aromas. Sweet, supple fruit offers very good intensity."

**1990 Maume Charmes-Chambertin .....85.00**

Tanzer: "Rich, palate-staining ... solid tannic structure for aging and strong finishing fruit."

## Comte de Vogüé 2001

Comte de Vogüé is one of the great domaines of Burgundy. Foremost among its red wines, Le Musigny is the archetype for the appellation. And its rare white wine is considered by many the finest of the Côtes de Nuits.

We are pleased to offer both from the domaine's fine 2001 vintage—at compellingly low prices.

### Musigny

**2001 Comte de Vogüé Musigny\* .....210.00**

Rovani: "94-96 rating ... A wine of amazing purity and elegance, it reverberates on the palate ... One of the stars of the vintage ..."

Tanzer: "92-95 rating ... Very sweet and wonderfully full ... My score may prove to be conservative ..."

### Bourgogne Blanc

**2001 Comte de Vogüé Bourgogne Blanc\* ..59.95**

Vogüé's contribution to white Burgundy—superb and very rare. Vogüé owns the only parcel of *grand cru* Chardonnay in the entire Côte de Nuits. Until the late 1980's, the plot was all very old vines. Having replanted it in the late '80's, the domaine changed the wine's name from Musigny Blanc to Bourgogne Blanc in 1994. When the new vines are fully mature a decade from now, the name will revert to Musigny Blanc. An incredible price for this wine (it normally sells for \$75-90).

**1990 Lafarge Volnay\* .....59.95**

Parker: "90 rating. Well made and subtle, with a sense of elegance despite the intensity from the deeply concentrated earth, ripe black cherry and plum flavors. The finish is beautiful and smooth."

**1990 Lafarge Volnay Clos des Chenes .....95.00**

*Wine Spectator*: "94 rating. Ripe and rich, bursting with currant and blackberry, then becoming a little chewy on the finish. Youthful, exuberant and flavorful without being heavy."

**1990 Mommessin Clos de Tart .....135.00**

*Wine Spectator*: "95 rating. Unique, fascinating and well structured, offering crushed black pepper aromas and flavors that run like a thread through the bright berry and smoke characteristics. A beauty of a wine ..."

**1990 Comte Armand Pommard Clos Epeneaux\* ...119.95**

Parker: "94 rating ... a monster wine. It is one of the most concentrated, massive Pinot Noirs I have ever tasted ... In the mouth, there is awesome concentration, a thick, glycerin-imbued, full-bodied, chewy texture, and mouthsearing tannins in the explosively long finish. This should prove to be a monumental Pommard..."

**1990 Gros Frere et Soeur Clos Vougeot Musigni ..110.00**

Parker: "93 rating ... Bernard Gros' parcel of Clos de Vougeot, which is situated next to the grand cru Musigny in neighboring Chambolle-Musigny, probably has the finest exposition in the entire Clos ... an exquisite wine. The dark ruby/purple color, huge, flowery, sweet, black-cherry aromas, and super-crammed, fabulously rich palate are the makings of Burgundy legends."

**1990 A.F. Gros Echezeaux .....165.00**

Parker: "94 rating ... profound ... one of the best examples I have tasted from this grand cru vineyard ... full body, a generous yet gentle, expansive richness, an unctuous texture, and an explosively long, lovely, impeccably well-balanced finish."

**1990 Domaine Leroy Nuits St. Georges Boudots ..275.00**

Parker: "94 rating ... The huge nose of roasted meats, pure black-raspberries, and herbs soars from the glass. Full-bodied, with layer upon layer of rich, unctuous Pinot fruit, this super-concentrated, voluptuously textured wine is so rich that the formidable tannin levels are nearly concealed. The finish goes on and on."

**1990 Domaine Leroy Nuits St. Georges Allots .....175.00**

Parker: "92 rating ... exhibits a licorice, black fruit, earthy character, a super-saturated, deep purple color, deep, thick, rich, fruity flavors, full body, and a sweet, long, moderately tannic finish."

**1990 Dom. Leroy Vosne-Romanee Beaux-Monts ..350.00**

Parker: "98 rating ... exceptional concentration of flavor in the mouth ... This profound wine is one of the super-stars of the vintage."

## NORTHERN RHONE

# Château Grillet

### *The Mystique of One of France's Greatest Vineyards*

We find ourselves drawn to different wines for different reasons. Some wines entice with their deep color and mouthfilling flavors, while others captivate with their elusive complexity. Some wines are alluring because they are painfully rare. Still others are intellectually compelling—an exploration of great history and unique terroir.



Grillet's 14th-century château with an amphitheatre of vines rising behind.

Château Grillet (*pronounced Gree-yay*) certainly fits the latter description. Along with Hermitage, it is the Rhône Valley's most historic vineyard. Only a mile from Condrieu, it too grows Viognier, yet its 3-hectare vineyard has its own *appellation contrôlée*.

Viognier has thrived here for a millennium. Two centuries ago, Grillet was one of France's most revered white wines. (Jefferson paid homage with a visit in 1787.) Its unbroken ownership—under the Neyret-Gachet family and its antecedents—dates back 350 years.

### Ups and Downs

Yet, the past century has been a time of turmoil for Ch. Grillet. By the 1930's, the estate had fallen into decay, with only three barrels of wine made in 1933. At least one unscrupulous merchant was selling counterfeit Ch. Grillet, unchallenged by the estate.

Things weren't much better in the 1940's and early 1950's: Grillet remained a property with an illustrious past, but seemingly no future. But the passionate André Canet married into the family and a gradual resurrection began. The flagship wine improved yearly and in 1969 and 1971 the remarkable *Cuvée Renaissance* was made. By the time of his death in 1994, Canet had trained his daughter Isabelle to take over, aided by famed Burgundian enologist Max Leglise.

### The Road Back

A century ago, merchant Charles Walter Berry marveled at the 1865 and 1869 Grillet, then in their fourth decade. Today's wines may not be quite at that level yet, but they are again showing the character and individuality that made Grillet's reputation. Aged in immaculate old oak *pièces*, it has always been a very different wine from Condrieu, a fact attributed to its

unique soil of decomposed mica. The wine has a raciness and minerality that sets it apart, along with a bouquet that is more flint and honeysuckle than peaches and tropical fruit. But it is on the palate, with its remarkable finesse, that Grillet really distances itself from Condrieu.

Grillet also differs in its aging potential.

While most Condrieu lovers argue for drinking their wine within a year or two of release, there is no hurry with Grillet. In our recent tasting of the 1997-2000 vintages, the '97 was the most satisfying for drinking now. And it has the potential to age for years more.

With its tiny production and high price (\$80-90), Grillet is a collector's item. So, we were delighted recently to acquire a stunning line-up of Grillet's best recent vintages at well below-market prices. The condition of all the bottles is pristine.

**1997 Ch. Grillet\***  
**\$65.00**



Our favorite recent Grillet, with the complex, mineral-infused fruit of classic vintages. The nose is extremely floral, with notes of flint, while the palate is firm and crisp, with excellent acidity. An open bottle continued to develop for hours, boding well for extended aging.

**2000 Ch. Grillet\* .....69.95**

In 1816, Jullien wrote in his *Topographie* that Grillet is "sweet" for its first two years and then becomes dry. Today, the 2000 is bursting with Condrieu-like sweetness and a glorious honeysuckle bouquet. Look for a more mineral wine to develop in a year or two.

**1999 Ch. Grillet\* .....65.00**

Now losing its baby fat, the '99 is showing more cut—and perhaps greater length—than the 2000. It offers delicious flavors of lanolin and a bracing mineral component, as well as terrific balance.

**1996 Ch. Grillet\* .....65.00**

The '96 Grillet is 1997-like in its marriage of fruit and steel. The palate is lush, with honeyed overtones and a long, crisp back end. Superb bottles from a fine French cellar.

THE VENETO

# Monuments

*Bussola's Newly Arrived, History-Making '99 Amarone & Recioto*

With his 1997 and 1998 Amarones and Reciotos, Tommaso Bussola joined the elite of Veneto winemakers. But with the arrival of his 1999's this month, Bussola's greatness truly comes into perspective. These are not only his most important wines to date; they set a new standard for the Veneto.

Bussola's success in '99 was preordained. The weather assured that it would be the greatest Veneto vintage since 1990. The grapes were as ripe as in 1997, but with better structure. The fruit that Bussola brought in was unlike anything he'd seen before.

Then, during the harvest, Bussola suffered a tractor accident which—while not incapacitating him—seriously restricted his activity. To make his work more manageable, he chose to sell off a significant percentage of the wine (despite its remarkable quality), keeping only the best.

## The Wines

Between his ruthless pruning and selection, and his accident, Bussola made less than half as much "T.B." Amarone in 1999 as he had in 1997. But the quality was so monumental that it will all be released as Vigneto Alto, his highest designation.

As for his Recioto, what can we add to what has been said before? His 1997 and 1998 Recioto "T.B." both received 98-point scores from Parker. Even without these ratings, one could make the case that these two wines were unprecedented in the Veneto.

Remarkably, the 1999 Recioto is an even more dramatic wine, with more of everything. Like Dal Forno, Bussola is pushing the limits with his wines, achieving an impact on the palate that is hard to comprehend. Bussola's 1999 must be the greatest Recioto ever made—and the closest one to perfection.

**1999 Bussola  
Amarone Vigneto Alto TB**  
**\$119.95 750 ml**



A wine of unbelievable depth, richness, power and majesty—and the finest expression of Amarone we have ever tasted. A fabulous nose of saddle leather, chocolate, black cherries and smoke is followed by a palate that is so massive in its weight and density that it tests the boundaries between liquid and solid. Yet, the texture is pure velvet. A monumental wine that will age for many decades.



**1999 Bussola Recioto TB**  
**\$89.95 500 ml**

With 50% more residual sugar (180 grams per liter!), and 30% more dry extract, than the now-legendary 1997 and 1998, this Recioto must be tasted to be believed. Its richness, sweetness and profound complexity are difficult to put into words. Like the Amarone above, we could imagine coming back to this wine in 2050. A miraculous achievement.

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