

# THE RARE WINE CO. NEWSLETTER

11/15/11  
ISSUE NO. 302

FOOD & WINE  
2002 AMERICAN  
WINE AWARDS  
BEST WINE  
IMPORTER

JAMES BEARD  
SEMI-FINALIST  
2008 & 2009



*Fred Schrader & Thomas Brown during harvest. Page 1.*

# THE RARE WINE CO.

21481 EIGHTH STREET EAST

SONOMA, CA 95476 800-999-4342/707-996-4484

[email us at sales@rarewineco.com](mailto:sales@rarewineco.com)

November 15, 2011 - ONLINE EDITION

## Schrader

*“There doesn’t appear to be a hotter Cabernet Sauvignon producer in the New World.” Parker*

Fueled by six 100-point ratings from Robert Parker, Fred Schrader’s Cabernets are arguably the most intensely collected new California Cult Cabernets of the past decade. And they could also be the best.

With the brilliant Thomas Brown as his winemaker, Fred Schrader has taken the uniquely compelling approach of making six different Cabernets, of which five are from the same vineyard—Oakville’s venerated To Kalon, owned by Andy Beckstoffer.

The difference in the five To Kalon *cuvées* is that each is from a different To Kalon parcel and from varying Cabernet clones: **Old Sparky** from Clones 4, 6 and 337; **Schrader** from Clones 4, 6 and 337; **CCS** all from Clone 4; **T6** all from Clone 6, and **RBS** all from Clone 337.

The sixth wine, **George III**, is from a site with very different soils in the nearby town of Rutherford.

Collectively, the strikingly diverse To Kalon *cuvées* are about as clear a lesson as you’ll find in the influence of clones. And of course George III, which shares the same clone as RBS, underscores the importance of soil.

### Been There Before

Fred Schrader is, of course, not new to being a cult star, having been co-producer of the legendary Colgin-Schrader Cabs of the early '90s. And for his second ride to the top, he couldn’t have picked a better winemaker than Thomas Brown, whose natural winemaking is ideally suited to the To Kalon fruit—as well as to Schrader’s predisposition to pure wine.

Antonio Galloni will soon be publishing final ratings for Schrader’s 2009s; but we have the barrel scores below from Parker. Apart from the scores, Parker didn’t comment on the individual wines, only noting this about the 2009s: **“these are profoundly great, world-class wines. If you can find any, don’t hesitate to buy them—you won’t regret it.”** He did not rate the rare magnum-only Old Sparky, but it’s been on a roll with three straight 100-point ratings.

Production for all six *cuvées* is famously tiny. Consequently, The Rare Wine Co.’s direct allocation remains unique among retailers. Yet, make no mistake about it: *it is small and it will go fast.*

### 2009 Cabernet T6

*95-97 Parker*

**\$295.00**

### 2009 Cabernet RBS

*94-96 Parker*

**\$250.00**

### 2009 Cabernet George III

*92-94 Parker*

**\$195.00**

### 2009 Cabernet Schrader

*95-98 Parker*

**\$295.00**

### 2009 Cabernet CCS

*95-97 Parker*

**\$275.00**

### 2009 Cabernet Old Sparky

*Not Yet Rated*

**\$695.00 magnum**

# The Essence of Finesse

## *Burlotto's Magical 2007 Barolo Monvigliero*

Each year hundreds of Barolos are released, but how many rise to greatness? And how many could be picked out in a blind tasting?

One that qualifies on both counts is Burlotto's Monvigliero—not so long ago a little-known Barolo from the little-known village of Verduno. But, thanks to recent reviews from Antonio Galloni, this extraordinary wine's days as the closely guarded secret of hard-core Barolo aficionados seem to be ending.

### A Unique Barolo

Since it was first made as a single-*cru* wine in 1982, insiders have prized Burlotto's Monvigliero for its intense, and instantly recognizable, perfume of Provençal black olive tapenade, cedar and truffle, and for its rich texture.

These qualities are the essence of Monvigliero's *terroir*: one of the highest elevations in the Barolo DOCG, and soils that are unusually rich in limestone. But it is also the essence of the way that it is vinified—a throwback to the early part of the last century, when grapes were tread



*Monvigliero*

by foot, not machines, and Barolos were macerated on the skins for up to two months.

In fact, that is exactly how Burlotto winemaker Fabio Alessandria makes Monvigliero, just as previous generations of his family did. The gentle foot treading produces eerily soft tannins because seeds and stems are not broken. This allows Fabio to leave the skins in contact with the wine for a full two months—a practice that is otherwise unheard-of today.

The combination of foot treading, long maceration and traditional *botte*-aging produces a Barolo with an ethereally delicate mouthfeel, providing not only incomparable pleasure when young but superb aging potential.

The newly released 2007 delivers the volcanic Monvigliero perfume, along with the sensuously rich mouthfeel that is its hallmark. We are pleased to offer it, along with a small amount of the equally great 2006, and an even smaller amount of Burlotto's classic 2007 Barolo Cannubi.



### 2007 G.B. Burlotto Barolo Monvigliero

**94 Galloni**

**\$54.95** *bt.* **\$275.00** *3-liter*

Antonio Galloni: "Sweet mountain herbs, crushed flowers and red fruit are layered into this finely-knit, chiseled Barolo. Here, too, the warmth of the vintage has given the wine a little more volume than is normally the case. Delicate floral notes wrap around the perfumed, ethereal finish. Anticipated maturity: 2015-2027."

### 2006 G.B. Burlotto Barolo Monvigliero

**94 Galloni**

**\$54.95** *bottle*

Antonio Galloni: "This sumptuous yet delicate, classically built Barolo flows with gorgeous layers of red berries, spices, flowers and herbs, showing superb harmony, plenty of depth and fabulous overall balance ... This is a fabulous effort from Burlotto, and is highly recommended, particularly for readers who appreciate a firm, classic style of Barolo."

### 2007 G.B. Burlotto Barolo Cannubi

**93 Galloni**

**\$59.95** *bottle*

Antonio Galloni: "The 2007 Barolo Vigneto Cannubi emerges from the glass with layers of sweet red fruit supported by the silkiest of tannins. Sweet floral and spiced notes follow, adding further complexity. The Cannubi captures the essence of the generous vintage in this site, in an expressive, open style that shows beautifully."

# Heidsieck for the Holidays

## *A Champagne Hat Trick from a Venerable Giant*



Charles Heidsieck is back to its former glory. In the 1800's, Charles-Camille Heidsieck ("Champagne Charlie") made his Champagne the dominant brand in the U.S., but by the 20th century, the brand was just another easily forgotten *grande marque*.

The return to form began in 1985, when Remy Martin purchased Heidsieck from Henriot and quickly hired the legendary Daniel Thibault as winemaker. With lavish financial support

from Remy, Thibault elevated Charles Heidsieck's vintage *cuvée* to elite status, while creating two outside-the-box wines that became the talk of Champagne: *Mis en Cave* and **Blanc de Millenaires**.

Sadly, Thibault died at age 55 in 2002. But we are honored in this offer to recognize three of his greatest achievements as Charles Heidsieck's winemaker: his legendary and rare 1996 vintage wine; an exceedingly rare early example of *Mis en Cave* in jero-boams; and the great 1995 Blanc de Millenaires.

### Charles Heidsieck Cuvée Privée Mis en Cave 1987

**\$495** 3-liter jero-boam



Thibault's idea was to create a luxury non-vintage *cuvée* with 40% of the blend very old reserve wines and to put the date the primary fermentation began on the label. The first "official" *Mis en Cave* releases were in the late 1990s. However, in 1987, Thibault created a test blend, which he put in jero-boam for eventual release for the millennium. But it was never released and ended up in the private reserves of Heidsieck's directors. (Was it too good to sell?!) By this year, when we bought all the remaining jeros, the wine had spent 22 years in Heidsieck's cold chalk cellars and was magnificent. It boasts vanilla-scented complexity married to Heidsieck's trademark creamy richness and finesse, magnified by the indefinable magic that only occurs in large bottles. A rare and a mind-bending bargain.

### 1995 Charles Heidsieck Blanc de Millenaires

**94 Juhlin 95 Wine Spectator**

**\$125** bottle Reg. \$250

Blanc de Millenaires represents a very different concept: a luxury *cuvée* listing at \$250 a bottle that is made just two or three times a decade entirely from Chardonnay from four villages: Cramant, Avize, Le Mesnil, Oger and Vertus.



It is a tour-de-force for lovers of great Blanc de Blancs Champagne. Richard Juhlin: "So silky-smooth and with such intensive nut toffee ... Pretty mousse and uplifting charm ..." *Wine Spectator*: "... shows complexity, refinement and intensity. Toast, vanilla, coffee and graphite aromas and flavors permeate the supple mousse, and the firm structure offers plenty of support and keeps it all focused. There's a creamy after-taste of toast and coffee."

### 1996 Charles Heidsieck

**94 Juhlin 98 Ed McCarthy**

**\$89.95** bottle



According to Ed McCarthy, (*Wine Review Online*), Heidsieck never released this in the U.S., because the production was tiny. It all stayed in France (where we

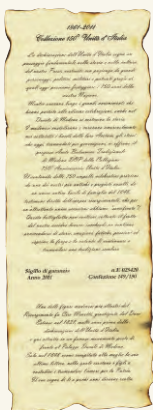
managed to find some).

Richard Juhlin: "... delightfully lovely and typically toasted. Everything is wonderful and Burgundy-like ... I exalt in the aroma ... a fleeting beauty!"

Ed McCarthy, *Wine Review Online*: "Why am I reviewing a Champagne that you can buy only in France? Because it's that good!"

# 1848-1861-2011

*Acetaia del Cristo Salutes Italy's 150th Birthday with an Incomparable Rarity*



Above, the "Collezione 150° Unità d'Italia" set, and at right the individually numbered parchment certificate inside.

In 2011, Italy celebrated its 150th year as a unified country. Until 1861, the Italian peninsula was a hodge-podge of independent kingdoms, like Sardinia-Piemonte and Sicily-Naples; duchies, like Toscana and Modena, and territories, like those belonging to Austria and the Vatican. It took a series of revolutions, beginning in 1848, to bring all the parts together.

To pay homage to 150 years of unity, the Barbieri family, of Acetaia del Cristo, has bottled a small amount of priceless Balsamic vinegar from a single vinegar barrel the family started in the year the revolutions began: 1848. Fittingly, 150 hand-numbered bottles were made, with bottle no. 1/150 given to the President of Italy.

The remaining 149 bottles were allocated to Cristo's best customers, with The Rare Wine Co. at the top, entrusted with a jaw-dropping fifty of the 149 bottles.

## With Love by Hand

Given the symbolic importance of each bottle of this precious nectar, everything has been done by hand. Each bottle comes in a wood box, whose lid features a hand-painted image of the Palazzo Ducale in Modena. Inside is a numbered parchment certificate explaining the vinegar's significance and attesting to its age. Also included is a ceramic tasting spoon, since the vinegar is too thick to use a pourer.

Needless to say, the vinegar is as amazing as any we've ever tasted, certainly rivaling the other contenders: Cristo's Nonna, Paradiso and Amelia, each of which is also more than a century old. Fifty bottles is a lot (compared to what everyone else in the world got), but it won't last long. Two-bottle limit.

**Cristo "Collezione 150° Unità d'Italia" .....275.00**

163 years in the making, this is history-in-a-bottle on many levels. Monumentally smooth, rich and ambrosially complex, just a few drops will captivate you for hours.

# Cristo's New 50-year-old "Black Diamond" Vinegar

For Balsamico connoisseurs, one of our most sought-after vinegars in recent years has been Cristo's 40-year-old. It may not have quite the mind-blowing concentration of the family's century-old vinegars, but it has richness and complexity to burn.

The bad news is that Cristo no longer makes it. The GREAT NEWS is that it has been replaced by an even more exciting 50-year-old vinegar, dubbed *Diamante Nera*, or "Black Diamond," at the same price.

Black Diamond comes smartly dressed in silver, with a silver label, and a silver and black box with an embossed *Diamante Nera* seal. It is extremely limited.

## Acetaia del Cristo Traditional Balsamico

**"Black Diamond" 50 years old .....149.95**

*For America's Greatest Selection  
of rare Balsamic Vinegars, including the following,  
visit [www.rarewineco.com/balsamico](http://www.rarewineco.com/balsamico)*

<b>Cristo Traditional 12-year-old</b> .....	<b>69.95</b>
Cedar, chocolate—a fantastic balance of sweet and savory.	
<b>Cristo 'Juniper' 12-year-old</b> .....	<b>75.00</b>
Intensely evergreen—amazing on grilled meats.	
<b>Cristo 'Cherry' 12-year-old</b> .....	<b>79.95</b>
Deep cherry flavors and a sweet, tangy finish. Its round opulence makes it heaven on vanilla ice cream.	
<b>Cristo 'Mulberry' 12-year-old</b> .....	<b>89.95</b>
The King of Woods for vinegar makers. Very rare.	
<b>Cristo Extravecchio 25-year-old</b> .....	<b>119.95</b>
Thick, rich, and deep. Phenomenal volume; <i>awesome</i> length.	

# Ben's Bottle

## *A Fabulous Madeira Honoring Franklin*

None of the Founding Fathers had a more lasting influence on America than Benjamin Franklin. Largely unschooled, he became one of the 18th century's towering figures, as printer and journalist; philosopher, scientist and inventor; public servant and diplomat, and leader of the American Revolution. And like other Americans of his time, he loved Madeira.

Last year, in conjunction with Philadelphia's Christ Church, where Franklin is buried, we set about to create a Madeira in Franklin's memory—and to financially support the ongoing restoration of the church and burying ground.

Just 45 cases of **Benjamin Franklin Special Reserve** were made, and in March, the Madeira was launched at a dinner of rare Madeiras at Philly's Fork Restaurant. Impressively, Ben's wine held its own against Madeiras more than 150 years old.

Most of Ben's Madeira was set aside for the Philadelphia market—where it is now essentially sold out—but we held back a few cases for this newsletter offering, just in time for Thanksgiving.

### **The Wine**

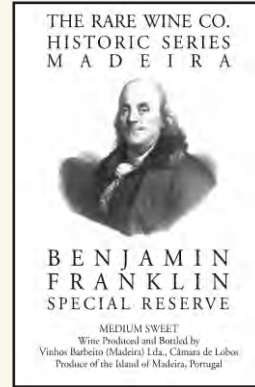
The wine itself is rich, powerful and long, with Bual predominating in the blend. The components have an average age of more than 20 years—all aged in barrel by the classic *canteiro* method. Yet, thanks to the masterful blending of Barbeito's brilliant Ricardo Freitas, the finished wine has the size and richness of a half-century-old Bual.

Even in Franklin's day, Bual was rare and prized, and this is a wine he would have loved.

### **Ben and Madeira**

Of the many stories about Franklin and Madeira, the most famous is one he wrote himself. Believing that science could one day resurrect the dead, he wished he could be laid to rest in a barrel of Madeira:

"... having a very ardent desire to see and observe the state of America a hundred years hence, I should prefer to any ordinary death, being immersed in a



cask of Madeira wine, with a few friends, till that time, to be then recalled to life by the solar warmth of my dear country!"

He also figured in Madeira's development, recommending in *Poor Richard's Almanack* in 1743 that wines like Madeira be fortified with brandy. Within a decade, the addition of a bucket of brandy to each cask of Madeira became a common practice among merchants.

### **Madeira to the Defense**

In his autobiography, Franklin credited Madeira with helping defend Philadelphia during the French and Indian War. In search of a battery of cannon to protect the city, and having exhausted other resources, he asked New York's Colonial Governor Clinton for the cannon, but was initially refused.

However, "at a Dinner with his Council where there was great Drinking of Madeira Wine ... (Clinton) soften'd by degrees, and said he would lend us Six. After a few more Bumpers he advanc'd to Ten. And at length he very good-naturedly conceded Eighteen. They were fine Cannon, 18 pounders, with their Carriages, which we soon transported and mounted on our Battery ...."

The Benjamin Franklin Special Reserve is a fitting tribute to a great American and a great Madeira lover—yet we must limit purchases to two bottles per customer. If you happen to be among the lucky buyers, try to get yours before Thanksgiving. It will be ambrosial with pumpkin or pecan pie.

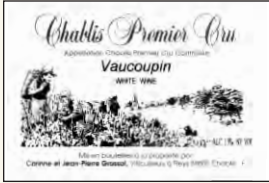
## **Benjamin Franklin Special Reserve Madeira**

**\$64.95** *two bottle limit*

Josh Reynolds: "93 rating ... Exotic aromas of burnt sugar, nutmeg and candied rose, with intense cherry and orange zest qualities and a hint of toffee. Chewy and penetrating, with intense citrus marmalade and brown sugar flavors braced by a salty note. Finishes long and sappy, with a resonating floral component and a suggestion of bitter chocolate."

# Grossot's Superb 2008 Chablis

The Brilliant Premier Crus—Mont de Milieu & Vaucoupin



Along with Vincent Dauvissat, Jean-Pierre Grossot's Avillage Chablis is considered one of the very best. But in Chablis, as elsewhere in Burgundy, the real measure of a grower's stature lies in its *crus*.

And so Grossot's superb 2008 *premier crus*, Vaucoupin and Mont de Mileu, are squarely in our wheelhouse. Jean-Pierre's minimalist routine of hand-harvesting, gentle pressing and long rests in *cuve* and used *barrisques* has given the wines incredible transparency and purity, along with superb aging potential.

Grossot told Allen Meadows that his 2008s are even "denser than their '07 counterparts with higher acidity as well which will give them the structural elements necessary to age extremely well."

The two *cuvées* in this offer are among Grossot's best. The stunningly expressive Vaucoupin is made from vines more than 40 years old, while the beautiful Mont de Milieu is always hugely impressive. And they offer *amazing* value for *premier cru* Chablis of such quality.

**2008 Grossot Chablis  
1er Cru "Mont de Milieu"**  
**\$29.95**

*Burghound*: "92 rating. A riper and more complex nose ... here the fruit runs towards the exotic and yellow side though with sea water hints that can also be found on the concentrated medium-bodied flavors that possess good mid-palate fat that buffers the firm structural elements on the powerful and balanced finish. This should age extremely well ...."


**2008 Grossot Chablis  
1er Cru "Vaucoupin"**  
**\$26.95**

*Burghound*: "91 rating. As it typically is, this is a wine of finesse and grace with elegant, pure and refined citrus, green fruit and oyster shell nuances introducing equally refined middle weight flavors brimming with a very fine minerality on the understated and tension-filled finish that offers admirable length. Lovely stuff and worth a look."

# 2009 Le Vieux Donjon

A Quintessential Vintage  
for a Châteauneuf "Original"

The Michels of Le Vieux Donjon make one of the great wines of Châteauneuf du Pape. Only one red *cuvée* is made for commercial release: a blend of 80% Grenache, and 10% each of Syrah and Mourvèdre that is traditionally vinified and aged.

 The fact that there is only one *cuvée* means that the juice from the oldest and best vines goes into it.

The fact that there is only one *cuvée* means that the juice from the oldest and best vines goes into it. It is not diverted, as at so many other estates, to higher-priced luxury bottlings. Just the basic bottling is a wine of prodigious proportions, boasting a high percentage of old vines. And it is a bargain.

Vieux Donjon's hallmarks include richness and generosity—and a texture of pure velvet, from the old-vine Grenache. The '09 has these qualities in spades. Fortunately, the Michels have again decided not to raise their prices. And so Le Vieux Donjon remains not only one of the gems of the Southern Rhône, but one of its greatest values.

**2009 Le Vieux Donjon\***  
**94 Parker**  
**\$59.95 bt. \$135.00 mag.**



Its dense ruby/plum color is followed by aromas of smoked meats, roasted Provençal herbs, a gamey character and lots of kirsch, black currant and blue fruits. Rich and full-bodied, it is softer than most young vintages of Vieux Donjon tend to be, and should drink well for 12-15 years.

# Jean-Marc Bouley

## *Thrilling 2009s from a Classicist on the Rise*

For a quarter of a century, the domaine of Jean-Marc Bouley has been one of the small jewels of the Côte de Beaune, with a loyal following for Volnays and Pommards of great expression and richness. But the domaine's star has risen since Jean-Marc's son Thomas arrived in 2002, culminating in splendid 2009s.

The purity and vibrancy of the '09s is due to organic viticulture, reduced yields and the use of minimal new wood. They beautifully express their *terroirs*,

but with ample structure for balance and aging.

Production is tiny, with many *cuvées* representing only about 200 cases. Hence, we are lucky to be able to offer the meat of Bouley's batting order—from the superb Volnay VV to the glorious Volnay Clos des Chênes and Pommard Rugiens. And the prices are a bargain for 2009 Burgundy of this stature.

### 2009 Volnay Vieilles Vignes .....44.95

*Burghound:* “**89-91** rating. From 40+ year old vines ... rich, suave and very round yet there is good detail to the intense, complex, focused and persistent finish. This is an excellent, if very serious, villages that will require up to a decade of rest in a cool cellar ....”

### 2009 Volnay 1er Cru Clos des Chênes .....69.95

*Burghound:* “**91-93** rating ... quite ripe with a complex and layered nose of plum, cassis, lavender and warm earth that gives way to rich, full-bodied and quite powerful middle weight flavors that are well-muscled, focused and extremely firm though not hard ... a serious and almost painfully intense effort ....”

### 2009 Pommard 1er Cru Les Fremiers ..... 74.95

*Burghound:* “**91-94** rating ... pretty with an airy and ripe but cool nose of primarily red and blue pinot fruit, earth and hints of minerality that continue onto the rich, full-bodied and overtly powerful big-bodied flavors that possess a seductive mouth feel ... wonderfully complex finish ... serious yet refined Pommard...”

### 2009 Pommard 1er Cru Les Rugiens .....79.95

*Burghound:* “**92-94** rating ... background notes of violets and menthol ... The full-bodied, rich and mouth coating flavors possess a supple and concentrated mid-palate that exudes a fine minerality ... hugely long finish. This is destined to be a long-distance runner ....”

## *One More Important 2009 Cru Beaujolais: Jean Foillard's Morgon Côte du Py*

As we've written before, the 2009 Beaujolais *crus* are history-in-the-making, recalling the legendary Beaujolais of the late 1940s that aged like Burgundy. And one 2009 in particular promises to relive that earlier epoch: Foillard's Morgon “Côte du Py”.

Foillard's Morgon is famous as a pure expression of Côte du Py's *terroir*—an east-facing high slope of decomposed granite and schist. One of Beaujolais' greatest sites, its wines seamlessly marry concentration and structure with perfumed elegance, while having the capacity to develop for two decades.

In 2009, Foillard made full use of natural, traditional methods: organic farming of his ancient vines, long whole-cluster fermentation, aging in neutral Burgundy barrels, no filtration and minimal sulfur. The result is possibly the wine of his career, and certainly among the elite 2009 Beaujolais *crus*.

### 2009 Jean Foillard Morgon Côte du Py \$37.95 bottle \$84.95 magnum



Josh Reynolds in IWC: “**93** rating ... Black raspberry, cherry, star anise and pot-pourri on the nose ... Densely packed ... Packs a serious punch but comes off lithe, with excellent finishing clarity, grip and persistent spiciness.”

David Schildknecht in *The Wine Advocate*: “**92** rating ... game and cherry with kirsch distillate and smoky black tea overtones ... uncanny brightness and lift ... ‘Maybe too rich,’ says Foillard—knitting his brow—about this 14% alcohol wine. But that thought would not have crossed my mind ....”

# An Emerging Priorat Icon?

## *A 93-97 Rating is a First Step for Palacios' "Gratallops"*

In the late 1980s, when Alvaro Palacios and Priorat's other pioneers chose Gratallops as the epicenter for their revolution, it wasn't by chance.

Like the village of Barolo within the Barolo appellation, it is the point where the different soils of the region meet to create a synthesis. Wine from Gratallops is the essence of Priorat.

Having established L'Ermita and Finca Dofi as Priorat's greatest crus, Alvaro Palacios next turned to introducing the Burgundian idea of *Villages*. And he began in the most logical place possible: Gratallops.



*Gratallops*

concentration; rich, but precise fruit; and the mineral expression that displays the inherent elegance of the village's *terroir*.

Alvaro sources his fruit from eight very old vineyards lying on the two main ridges running south of the town. They have slightly different soils and exposures, so Alvaro uses both for a complete rendering of Gratallops' *terroir*.

The 2009 rendition of Gratallops demonstrates Alvaro's passion, and his genius, with remarkable clarity. But just 30 cases came to the U.S., so hurry.

### **A Collection of Old Vineyards**

In 2006, he began to elaborate separately a collection of old vineyards from throughout the township to extend and commercialize this idea, showcasing the village's definitive blend of power and exotic fruit with elegance and restraint.

The second U.S. release of Gratallops is from the great 2009 vintage, with the power of 2003 and the balance of 2008. In other words, it has it all: profound

### **2009 Alvaro Palacios 'Gratallops'** **93-97 Wine Advocate**

**\$44.95** *bt.* **\$259** *six pack* **\$110** *mag.*



Jay Miller in *Wine Advocate*: "The 2009 Gratallops continues the theme of more complex aromas, greater structure, as well as a better blending of power and elegance."

***Take advantage of our low-cost Ground Shipping this fall: \$25/case or \$15 within California, including free packaging and free insurance up to \$400 per case.***

## **THE RARE WINE CO.**

21481 EIGHTH STREET EAST SONOMA, CA 95476 800-999-4342/707-996-4484 [email us at sales@rarewineco.com](mailto:sales@rarewineco.com)

November 15, 2011 - ONLINE EDITION