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**Philipponnat
Clos des Goisses**

OCTOBER 23, 2007

A Marriage of Giants

Fred Schrader Taps "To Kalon" for His Next Great Cabernets

The number of Napa Valley wineries has exploded over the last half century, from a dozen in 1960 to more than 340 today. Yet, despite such explosive growth, few producers have achieved real greatness, and even fewer have carried *two* labels to superstardom. In fact, we can think of only one: Fred Schrader, who accomplished this remarkable feat within a single decade.

Schrader first reached the top with Colgin-Schrader Cellars in the early 1990s. Though he left in 1997, he consulted until 2002, and his founding commitment to excellence has helped guide Colgin to its present elite position. Meanwhile, firmly believing in the awesome potential of Napa Valley-grown Cabernet, he created a new label, Schrader Cellars, to draw on one of America's iconic vineyards, To Kalon.

A Viticultural Touchstone

From its earliest days in the 1860s, the mythic To Kalon has been revered as the state's single greatest Cabernet site—analogueous to the great Médoc First Growths in its affinity for the varietal. Just as Lafite's and Margaux's *terroirs* have always been considered superior to neighboring properties, To Kalon enjoys a providential site, where gravelly soil, gentle slope, heat and light come together to create wine that is magically balanced between power and finesse.

Schrader isn't merely capitalizing on To Kalon's greatness, he's helping to resurrect it from oblivion. For decades, the magic of To Kalon's juice was underutilized at Beaulieu Vineyards and Mondavi.



Fred Schrader & Thomas Brown at To Kalon during the 2004 harvest

But then, in 1993, BV sold 89 acres from the original heart of To Kalon to the great vineyardist Andy Beckstoffer, who has meticulously restored the site to its former splendor. Beckstoffer, in turn, committed the sweetest parts of his treasure to Schrader. With these vines, Schrader is producing some of Napa Valley's most exciting and compelling new Cabernets.

Truths

When Schrader arrived in Napa Valley in 1988, he established relationships with Helen Turley and John Wetlaufer, the original Colgin-Schrader winemakers. They taught him the profound importance of great fruit in making great wine, so that when Schrader first tasted a young To Kalon Cabernet in 1999, he recognized the magical alliance of power, tannic strength and finesse ... and went straight to Beckstoffer. As he told *Wine Spectator*, "About an hour later, I was in Andy's office, explaining that I needed the best possible grapes I could get from To Kalon."

To make his wine, Schrader tapped then unknown, and now red-hot, Thomas Rivers Brown, knowing that Thomas' natural winemaking was ideally suited to the To Kalon fruit. Schrader suggested a regime of destemming but not crushing, to avoid harsh seed tannin; native yeast fermentation; no acidification, and no inoculation for the malolactic fermentation. For ninety percent of the cooperage, Schrader succeeded in securing coveted Darnajou barrels, which had long been reserved for a handful of elite European producers like Pètrus and Pingus. ►

Schrader: a Rare Retrospective 2002-2004

► Intrigued by the differences among To Kalon's vine blocks, Schrader and Brown are producing five distinctive Cabernets from To Kalon, each a profound expression of this noble *terroir*. The flagship cuvée is **Beckstoffer To Kalon**, largely made from "clone 4" vines in To Kalon's C2 block. It reveals layer upon layer of complex black fruits and minerals, with great power and concentration.

Three other cuvées are based on clonal selections from To Kalon: the intensely floral and mineral "CCS" from clone 4; "T6," which gets its cassis, smoked meat and pepper nuances from clone 6, and the clone 337-based "RBS," which tends toward currant, dark chocolate and licorice with a vibrant violet note.

Old Sparky, bottled only in magnum, is a selection of the best Darnajou barrels of all three clones, resulting in a stunning blend of power and fine structure.

Finally, there are Schrader's **Double Diamond Cabernets**, from two superb high-elevation vineyards: the **Mayacamas Range Estate** in Sonoma County and Beckstoffer's **Amber Knolls Estate** in Lake County. Unequivocally, they are the bargains in California Cabernet today.

Fred Schrader has a history of creating great excitement in the market, and he clearly has not lost his touch. Thus, the following offer—which includes an unprecedented retrospective from his *personal* library—is an opportunity that no Cabernet lover dare pass up.

2004 Cabernet Beckstoffer To Kalon (250 cs made) ...225.00

Parker: "96 rating ... great purity ... very rich ... an almost Graves-like scorched earth/hot stone sort of character"

Wine Spectator: "97 rating. Dark, dense and powerful ... tiers of mocha-laced currant, cassis, blackberry ... give this tightly focused wine great depth and personality."

2004 Cabernet Beckstoffer To Kalon RBS (125 cs made) 175.00

Wine Spectator: "96 rating. Aromas of chocolate-covered cherry join currant, herb, cedar and spice in this sleek, polished youngster. Lush and smooth on the palate, it offers depth and concentration without weight."

2004 Cabernet Beckstoffer To Kalon

"Old Sparky" Mag. (175 cs made)395.00

Parker: "95 rating ... dazzling ... with a big, smoky, floral nose ... Its terrific texture, fabulous opulence, and power all augur for a wine that will last 20 or more years."

2004 Cabernet Beckstoffer CCS (175 cs made)195.00

Parker: "94 rating. The wine has phenomenal intensity ... texture and complexity more like that of a top Pomerol."

Wine Spectator: "97 rating. Reveals its depth and complexity in spades ... intense and concentrated, yet sleek and vibrant, with a tremendous aftertaste"

2003 Cabernet Beckstoffer To Kalon (250 cs made) .195.00

Parker: "95 rating offers wonderful sweetness and opulence, and could be a Pomerol if it weren't 100% Cabernet Sauvignon ... Full-bodied, unctuously textured and opulent, with great purity, depth, and texture."

2002 Cabernet Beckstoffer To Kalon (125 cs made) .195.00

Wine Spectator: "94 rating wonderful purity of flavor anchored by a rich, dense and concentrated core of earthy currant, blackberry, wild berry and perfumed floral aromas. Supported by firm, ripe, structured tannins."

Big-Time Cabernets at Mindbogglingly Low Prices Schrader's Amazing Double Diamond Cabernets

**2005 Amber Knolls
Cabernet Sauvignon**

\$29.95 *bt* \$330.00 *cs*.

Tanzer: "High-toned aromas of blackberry, licorice, bitter chocolate and espresso; this smells thick! Then superconcentrated ... almost zinfandel-like fruit character and plenty of fat ... fine tannins. A lot of fruit intensity for the price."

**2004 Amber Knolls
Cabernet Sauvignon**

\$29.95 *limited*

Tanzer: "Dark red-ruby. Blackcurrant and sexy oak on the nose. Juicy blackberry, blueberry and licorice flavors show a slightly candied quality but good penetration. Finishes firmly tannic, with notes of licorice, leather, spice and graphite."

**2004 Mayacamas Range
Cabernet Sauvignon**

\$34.95 *limited*

Tanzer: "Dark red-ruby. Brooding aromas of black fruits, chocolate, lavender and dried herbs. Lush, sweet and approachable ... spicy and attractive. Finishes with substantial dusty tannins."

A Fabulous 2004 Châteauneuf

More from the Emerging Star, Eddie Féraud

In July, we introduced you to Eddie Féraud, the nephew of Paul Féraud of Domaine du Pégau, who is beginning to make a name for himself as a young traditionalist who works very much in his uncle's mode. Our inaugural offering focused on his amazing 2003 and 2005 Châteauneufs, both which had won rave reviews from Josh Reynolds.

But one highly touted Féraud vintage had eluded us: 2004. Finally, at the beginning of this month, we located some ... and at a tantalizingly low price. As you will read in Josh Reynolds' note, Féraud hit for the fences in 2004, producing a Châteauneuf for the ages. You won't want to miss it at our sensational price.

**2004 Eddie Féraud
Châteauneuf du Pape
94 Josh Reynolds**

\$34.95 *bt.* \$399.00 *cs.*



Josh Reynolds in Steve Tanzer's *IWC*: "Utterly pure aromas of vibrant raspberry, strawberry and gentle garrigue. Silky and explosively sweet, displaying an array of pure, deeply concentrated red fruit flavors and superb balancing acidity. Finishes with supple tannins and incredible persistence."

Dawn of a New Decade

Pristine 1990 Sammarco from a great European cellar

In 1980, an important wine was born: Sammarco. In creating this pioneering Cabernet-based Super Tuscan, Castello dei Rampolla's Alceo di Napoli was inspired by his friend Giacomo Tachis, who, just a year earlier, had made his first vintage of Solaia.

"They have so much character and complexity, I have a gut feeling that it is Sammarco, not Sassicaia, that should have a cult following." Robt. Parker

To supply Sammarco's fruit, di Napoli replanted Cabernet in his famed Conca d'Oro vineyard—widely considered Chianti Classico's greatest *cru* and the source of its best Sangiovese. Undoubtedly, many regarded di Napoli as a heretic, but his wisdom soon became apparent.

By combining 75% Cabernet with 25% Sangiovese grown in high-altitude *galestro* soil, di Napoli created one of the greatest early Tuscan Cabernets, as well as a unique expression of its *terroir*. And like its predecessors, Sassicaia and Solaia, the early vintages have stood the test of time, achieving glorious aromatics, blissful texture and profound complexity.

The 1990 Sammarco marked the beginning of the wine's second decade and has always been regarded as one of the great early versions of the wine. We have purchased a unique stock of this wine in both bottles and magnums from a superb

European cellar. The condition is breathtaking. Hurry.

**1990 Sammarco
93 Parker**

\$139.95 *bt.* \$285.00 *mag.*



Parker: "The 1990 Sammarco may prove to be a worthy rival to the glorious 1985 ... an intense yet youthful fragrance ... full-bodied, rich, beautifully delineated and structured, it possesses considerable body, tannin, and extract ... It should age well for 15+ years. As I have said many times, Sammarco always reminds me of a top Graves, because of the tobacco/mineral component it often displays."

History in a Bottle

The Towering Greatness of Gaston Huet

Given the prosperity of French wine producers today, it's difficult for us to imagine what it was like during much of Gaston Huet's life. Born in 1910, he moved with his family to Vouvray after World War I, to seek relief for his father, who had been exposed to mustard gas during the war.



An old stone bin marker in Huet's cave.

Gaston himself was a prisoner of war for five years, returning to his domaine in 1945 to find his wines largely ruined by oxidation in barrel or adulteration by Vichy inspectors. The only pre-war wines that survived were a few hundred bottles secreted away.

He was forced to start over, yet he prevailed, produc-

ing wines of great character and richness for a further 57 years until his death in 2002.

Gaston Huet embodied both Loire Valley wine and his generation of French winemakers.

Starting with one great vineyard, Le Haut Lieu, he later added two others, Le Mont and Clos

du Bourg. And from his laser-guided *secs* to his ambrosial *moelleux*, he made some of the greatest Chenin Blanc wines the world has ever seen.

With this offer, we are delighted to feature rare Gaston Huet vintages that remained in the family's cellars until recently. The importance of these priceless bottles transcends wine: they are history.

1948 Le Haut Lieu Sec195.00

1947 was a tough act to follow for sweet wines, but for dry Chenin Blanc 1948 was superb. This '48 is fresh, delicate and vibrant on both nose and palate, but with the deliciously rich, toffeeish overtones that come with age.

1953 Le Mont Demi-Sec125.00

The next great vintage after 1947 produced wines ranging from dry to very sweet. This off-dry beauty is supple and nutty, with a lovely minerality and fine length.

1953 Le Mont Moelleux 1ere Trie195.00

A special selection of botrytised grapes, age has given this '53 even greater elegance and polish than it would have had in its youth. Brisk acidity balances the sweetness, and the finish is long and refreshing. A classic.

1959 Le Haut Lieu Sec175.00

From the other great vintage of the 1950s, this is labeled *sec* but is more *sec tendre* or *demi-sec* in style. Still fresh, with a sumptuous chalky minerality and an intriguing smokiness. Very complex and fine.

1961 Clos du Bourg Moelleux 1ere Trie159.95

Among Huet's finest wines of this period: a sleek, refined treasure with incredible focus and precision.

1964 Le Haut Lieu Demi-Sec95.00

A beautiful yellow-gold color and mineral nose lead to a crisp palate with a touch of sweetness. Some CO₂ preserved in the wine gives the palate lift and freshness.

1967 Le Haut Lieu Moelleux115.00

This forty-year old classic offers flavors of golden raisins and coconut and ample sweetness, but it's all supported by vibrant acidity. At its peak but will hold for years.

1971 Le Mont Moelleux149.95

Rich and powerful, but with marvelous acidity and length, this beauty is now in its 36th year, but is still a baby, promising even greater things ahead.

1971 Clos du Bourg Moelleux 1ere Trie115.00

1971 was a classic year, with richness balanced by excellent acidity, and this special selection is quintessential: very ripe and honeyed, with a spine of pure citrus.

*Rene Barbier's
Stellar
2004
Clos Mogador*

2004 Clos Mogador, Priorat

96 Jay Miller

\$79.95 very limited

Jay Miller in *The Wine Advocate*: "René Barbier who has hit home runs in both 2003 and 2004. The 2004 Clos Mogador has a more saturated purple color than the 2003 as well as a more expressive perfume of mocha, coffee, and flowers (violets) in addition to toasty oak, earth, and blue and black fruits. More extracted and backward than the 2003, it demands a decade of cellaring and should drink well for an additional 20 years. The 2004 is a tour de force."



1999 Clos des Goisses Rarities

Rare Magnums ... plus the ultra-rare Rosé

The first important Champagne ever made from a single vineyard, Philipponnat's Clos des Goisses has, since its birth in 1935, been worshipped by insiders as a wine of nearly magical complexity and power.



A 19th century harvest at Clos des Goisses. In 1935, Philipponnat took the unprecedented step of creating a single-vineyard cuvée.

Clos des Goisses has enjoyed many momentous vintages over the past 70 years, but 1999 promises to stand out. In part this is because the classic cuvée is simply stunning: a masterpiece of Clos des Goisses power, richness and elegance.

But it is also because in 1999, for the first time ever, Clos des Goisses Rosé was made. Only a minute amount was produced—less than 100 cases—from a special plot named “La Dure.” Consequently, the announcement of its impending release early this year sent shivers through the prestige Champagne market. And since it actually came on the market in late spring, demand has far outstripped the scant supply.

A Providential Site

The key to Clos des Goisses' magic is the vineyard's southern exposure on the Marne River, its chalky soil and the fact that the Clos consists of a steep slope and a plateau. In hot, sunny years, the plateau assures balance; in cool, cloudy years, the steep southern slope guarantees ripeness.

As a result, only Krug and Salon have maintained similar levels of quality over such a long period.

Yet, the vineyard's small size translates into tiny production: just a few hundred cases in most vintages. Thus, Clos des Goisses starts out rare, and becomes far rarer as times goes on.

But as rare as Clos des Goisses bottles are, even rarer and more prized are magnums. Thus, it's an honor to make this unprecedented—and unrepeatable—offering of 1999 Clos des Goisses magnums. It's a further honor to offer, with a one-bottle limit, the highly coveted 1999 Clos des Goisses Rosé. Don't miss out.

1999 Clos des Goisses

95 Juhlin

\$275.00 magnum



1999 Clos des Goisses Rosé

95 Juhlin

\$435.00 1-bottle limit

Richard Juhlin: “Unusually soft, saturated of toffee and poised style from the start thanks to the soft sweet charm of the vintage. Slightly smoky with nutty light citrus and linden flower tones. Full and thick and promisingly long.”

Richard Juhlin: “For the first time a Rosé is made from this plot called “La Dure.” The price will be astronomical because only 1000 bottles were made. The colour is pale like Krug and Cristal Rosé, the nose almost the same with a creamy strawberry tone. The taste is delicate with honey and white chocolate aromas.”

Coveted Scavino 1997 Barolos

In the great 1997 vintage, Enrico Scavino made two of the greatest Barolos of his career—Cannubi and Caro Bric. Both are now rare. We are pleased to offer these legends at well below market prices. Extremely limited.

1997 Scavino Barolo Cannubi115.00

Parker: “95+ rating ... surreal ... an exquisite bouquet of black fruits, lead pencil, minerals, smoke, and licorice. Full-bodied and opulent, with obvious tannin, this structured, muscular, viscous, formidably concentrated effort will be at its best between 2004-2020.”

1997 Scavino Barolo Caro Bric95.00

Wine Spectator: “97 rating ... A giant of a wine. Intense aromas of prunes and spices with hints of lilacs and cloves. Full-bodied and massive, with huge, soft tannins and a long, long finish. Very smoky and rich. Exotic, great wine.”

SOUTHERN RHONE

Domaine Ste. Anne

The Brilliant 2005's Lead Off Four Stunning New Releases

We have long considered Domaine Ste. Anne to be one of France's hidden jewels. In fact, we've been buying their wines, for ourselves and our customers, for two decades. Yet, we are constantly amazed not only by each new release, but by the way that early acquisitions have developed.

Our latest revelation was a bottle from our cellar of their 1988 Syrah (produced before new labeling laws dictated the name change to "Les Mourillons"). With its mindblowing richness on the palate, and its



Ste. Anne's old Mourvèdre vines.

classic Syrah nose and texture, it would embarrass many Northern Rhône Syrahs from the great 1989 and 1990 vintages.

Fortunately, the quality of Ste. Anne's wines has remained at the same lofty level as when we first fell in love with the estate. The newest releases promise to be some of the best—and most age-worthy—wines in years. These include

the stunning 2005 St. Gervais and Notre Dame de Cellettes, the fantastic 2004 Les Mourillons Syrah and the ambrosial 2006 Viognier.

2005 "Notre Dame des Cellettes"

From a single vineyard—with vines ranging in age from 30 to 50 years—this stunning 2005 is 60% Grenache, 30% Syrah, and 10% Mourvèdre/Cinsault. Always hedonistic, in 2005 this *cuvée* is irresistible.

**2005 Domaine Ste. Anne
"Notre Dame des Cellettes"
\$17.50**



As always, this is the Ste. Anne red that's the most sumptuous out of the box. Its effusive nose marries notes of cherry cream, blackberry, cherries, white pepper, incense and black truffle. The fine-grained tannins stay in the background, allowing the big, rich fruit concentration to explode in the mouth, capped by a long, creamy finish. An outstanding vintage for this wine.

2006 Viognier

*"Not only the most successful Viognier made in the southern Rhône, but similar to a very fine Condrieu."
Robert Parker on Ste. Anne's Viognier*

With very fine soil, a cool microclimate and some of the oldest Viognier vines outside the Northern Rhône, Ste. Anne produced an opulent and highly perfumed Viognier in 2006.

2004 Domaine Sainte-Anne Viognier16.95

One of Ste. Anne's richest Viogniers in memory, featuring an amazing bouquet of honeysuckle, lychee, peaches, minerals and white pepper. The sumptuously ripe flavors coat the palate, while the finish is long and perfumed.

2005 "Cuvée St. Gervais"

St. Gervais is made from a single vineyard planted half to old-vine Mourvèdre and the other half to Grenache and Syrah. The soil in this vineyard is arguably the domaine's best.

**2005 Domaine Ste. Anne
"Cuvée St. Gervais"
\$18.95**



Along with "Les Mourillons," this is the Ste. Anne red most demanding of cellaring. Today, the aromas of licorice, leather, earth, smoked meat and spice need coaxing from the glass, but the finish, mouth-feel and structure are huge, and the balance is impeccable. Promises greatness.

2004 "Les Mourillons" (100% Syrah)

The 100% Syrah Cuvée Les Mourillons is deservedly legendary. Made from old vines, the wine offers both the style and the nuance of Northern Rhône Syrah, with superb aging potential.



**2004 Domaine Ste. Anne
"Les Mourillons"
\$21.95 Limited**

A brooding powerhouse that is currently concealing much of its massive potential. The fruit is still largely primary, but notes of smoked meat, chocolate and blueberry emerge with airing. The big tannins will melt away with some time in the cellar, leaving a wine of great richness and complexity.

BALSAMICO

Balsamico Treasures

Save 5% on any Balsamico purchase of 6 bottles or more

Each fall, we offer America's most astonishing, and lowest priced, line-up of Modena's great traditional *Balsamicos*. Explosively aromatic and intensely rich, these ebony-hued vinegars rival the world's greatest wines for complexity.

Aged in the attics of houses around the northern Italian city of Modena, they mature in barrel from a

minimum of 12 years up to a century or more. And as in years past, our focus is on Acetaia del Cristo, unquestionably Modena's greatest family producer.

Though our prices are already the lowest in America, you can save a further 5% with a purchase of six or more bottles. Treat yourself ... and your friends. They make sensational holiday gifts.

The Classics

Cristo Traditional 12-year-old 59.95

Deep, glowing color. Flavors of cedar and chocolate with a fantastic balance of sweet and savory; really delicious.

Pedroni Traditional 12-year-old 59.95

Another of Modena's fine small producers, Pedroni makes a beautiful 12-year-old. Unusually concentrated, it boasts great balancing acidity and seductive aromatics.

Cristo Extravecchio 25-year-old 105.00

A blockbuster—thick, rich and deep in color with fantastic concentration. Phenomenal volume; *awesome* length.

Cristo Extravecchio Special Selection 40-year-old .. 149.95

One of the great Balsamicos—nearly black in color, with a luxuriously rich texture. Intense flavors of coffee, hazelnuts and figs. Truly profound.

Ultimate Rarities

Cristo 'Selezione Nonna' 225.00

Made from three barrels dating back to 1885, 1890 and 1908. Each year, just 30 bottles are taken from this ancient battery. Incredibly smooth and explosively scented.

Cristo 'Selezione Paradiso' 225.00

Drawn from an ancient battery, this year's Paradiso is a masterpiece of richness. Just 30 bottles produced.

Cristo 'Selezione Amelia' 225.00

As old and sweet as Nonna, Selezione Amelia may be even more of a head-turner. Primordially viscous. Fewer than 20 bottles produced each year. Fabulous.

Explosive Single-Wood Vinegars



Mulberry barrels at Acetaia del Cristo

The Barbieri family of Acetaia del Cristo has long aged a small amount of vinegar in single-wood batteries. In recent years they've shared a little of this nectar with us.

Cristo 'Juniper' 12-year-old 69.00

Intensely rich and smooth Balsamico with sweet evergreen flavor. Amazing on grilled meats and roasted vegetables.

Cristo 'Cherry' 12-year-old 75.00

With deep black cherry flavors and a sweet, tangy finish. Its round opulence makes it heaven on vanilla ice cream.

Cristo 'Mulberry' 12-year-old 89.95

Mulberry has an ancient history in Modena, its leaves used to nourish silkworms there. Even today, among vinegar makers, mulberry is considered the King of Woods. Sadly, most of the trees are now gone. Cristo draws only 130 bottles from its mulberry casks each year. Extremely limited.

Cristo Extravecchio 'Juniper' 25-year-old 119.95

Aged entirely in juniper for more than 25 years, this marvel is astonishingly thick and rich with subtle undertones of sweet herbs, cedar and mint. Miniscule production.

Cristo Extravecchio 'Cherry' 25-year-old 119.95

25 years of aging in cherry barrels has given this unique Balsamico its explosive kirsch and dark chocolate aromas and flavors. Must be tasted to be believed. Tiny production.

Balsamic Necessities

(from left to right in the photo)



Blown-Glass Stopper-Pourer 9.95

Ceramic Tasting Spoon ...6.95

Stopper-Pourer5.95

Gift Boxes

All Balsamicos can be purchased in special gift boxes at a small additional charge. (Quantity discounts apply to the vinegars.)



One Bottle with a blown-glass stopper-pourer:
\$12.95
plus the cost of the vinegar



Three Bottle Assortment
\$14.95 *plus the cost of the vinegars.*
You can choose, for example: three *Classics* (12-, 25- & 40-year), three *Ultimate Rarities*, or three *Single Woods* (cherry, juniper & mulberry). Black cloth lined box.

Corton-Charlemagne's Royalty

Bonneau du Martray's Profound 2005

Corton-Charlemagne is not only one of the world's most revered vineyards, it is a site whose history is as compelling as the wines it produces.



According to legend, this providential hillside was planted to white grapes (then Pinot Blanc) in the eighth century by Charlemagne's queen, so that red wine wouldn't stain the king's white beard. And, when he bequeathed the land to the Abbey of Saulieu in 775, the name followed.

In the nineteenth century, Chardonnay replaced Pinot Blanc, and the vineyard soared in stature. But not all parts of the hillside were created equal. Of the numerous exposures, the best face south and west, particularly at mid-slope between 320 and 370 meters. Here one finds the En Charlemagne and Le Charlemagne *grand cru* parcels. This is also where you will find the holdings of Bonneau du Martray, the most important owner in both sections.

Steeped in History

While the domaine has been owned by the same family since just after the French Revolution, the wine was sold to negociants for nearly two cen-

turies. Domaine-bottling didn't arrive until René Bonneau du Martray died in 1969, passing the domaine to his niece, the Comtesse le Bault de la Morinière.

Bonneau du Martray's Corton-Charlemagne deserves its towering reputation for elegance and complexity. It has long been a masterpiece of blending, taking full advantage of the domaine's 16 parcels—averaging 45 years of age and vinified separately, marrying power and richness with discreet floral nuances.

Bonneau du Martray Corton Charlemagne has achieved remarkable distinction over the past decade, a gilded period capped by its stunning 2005. We are pleased to offer this profound white Burgundy at below-market prices in bottles, halves and magnums. But hurry, quantities are limited.

2005 Bonneau du Martray Corton-Charlemagne 93-95 Burghound



\$129.95 *bt.* \$67.95 *half* \$269.95 *mag.*

Burghound: "... green fruit and floral aromas that are airy, pure and lightly spicy merge into intense, precise and penetrating medium full flavors blessed with terrific acid/fruit balance and huge length. This is really a lovely wine that is presently a tightly coiled spring and in need of extended bottle aging to really put on display the superb potential here. A stunner and one of the best examples of this *appellation* in 2005."

1990 Bonneau du Martray ex-Tour d'Argent From the cellar of the famed Paris Restaurant

1990 Bonneau du Martray Corton-Charlemagne. 199.95

Burghound: "94 rating ... wonderfully intense and precise ... this is a stunner of a wine and one that seems to just keep getting better and better with time." From Tour d'Argent's legendary cellar, the bottles are perfect except for some natural damp-staining to the labels.

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FOOD & WINE BEST WINE
2002 AMERICAN WINE AWARDS IMPORTER

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