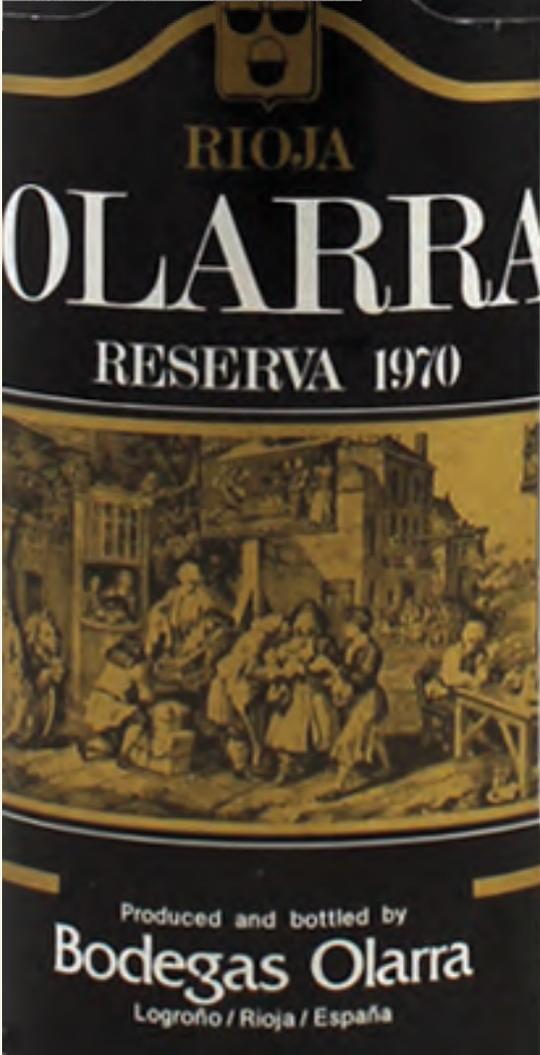


FOOD & WINE BEST WINE  
2002 AMERICAN WINE AWARDS IMPORTER

JAMES BEARD  
SEMI-FINALIST  
2008 & 2009



See page 4 for our offer of traditional Riojas at mindboggling prices.

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September 17, 2013 - ONLINE EDITION

# Bionic Frog

## *America's Most Coveted Syrah*

### *And Other Rarities from The Wizard of Walla Walla*

**T**hree French varietals have transformed West Coast winemaking over the past fifty years: Cabernet Sauvignon, Chardonnay and Pinot Noir. But Syrah, which has always held so much promise, came late to the game.

It was not until Christophe Baron released his first Bionic Frog, from the 2000 vintage, that an American Syrah captured the imagination of U.S. collectors. And now that Bionic Frog is in its 10th vintage (2009), it is firmly established as one of the compelling and unique cult wines made in America.

#### **Christophe's Quest**

Bionic Frog has remained unchanged in its allure, but Christophe has been anything but unchanging. A Frenchman born in Champagne, Christophe is spellbound by the majesty of the great Syrahs of Gentaz, Verset, Chave and Clape. And so he works restlessly not only to integrate their Old School philosophies, but to do whatever it takes to get greater purity in his Washington State wines.

He has tinkered incessantly, converting to 100% biodynamic farming; finding extraordinary new sites to plant; experimenting with vine spacing and rootstock; using draught horses for plowing, dropping more than half each crop to control yields, relying solely on native yeasts, and more and more using traditional whole-cluster fermentation.



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He has also become obsessed with barrel age and size. Speaking to him by phone a few weeks ago, he proclaimed “the barrique is dead.” Since last year he has refused to buy any new barriques and is now buying only 600-liter puncheons and 1200-liter foudres for aging. He believes that the larger barrel sizes—and reducing his use of new wood to about 15%—has given his wines more energy and brightness.

He has also become obsessed with preserving acidity—by avoiding leaf pruning in hot years, for example. Acidity is, of course, one of the defining differences between many New World Syrahs and the wines of Côte Rôtie and Cornas. In the past, he says, it was about power and fruit. Today, it is “acid, acid, acid. We need to talk about balance.”

#### **This Offer**

Bionic Frog is arguably America's most sought-after Syrah. Only 300 cases are made. And we are the only American retailer to receive an annual allocation.

We are accorded this special privilege for two reasons. The first is, of course, our longstanding belief in Christophe. But the other is our shared passion for the Syrah grape—and the great Northern Rhône winemakers that have been his role models.

And so, we are honored to be able to offer not only two great vintages of Bionic Frog, but three other coveted wines from the 2008 and 2009 vintages.

These are the wines of a true original. It's a privilege to be able to offer them. ►

# Holy Grail Prizes from Cayuse

**2008 Cayuse Syrah  
“Bionic Frog”**  
**99 *The Wine Advocate***  
**\$245.00** *very limited*



Jay Miller in *The Wine Advocate*: “... strikes me as the most complex of the Rhône-style offerings. Smoke, game, exotic spices, black truffle, and assorted black and blue fruits lead to a lengthy, impeccably balanced, pleasure-bent offering that will drink nicely for 10-12 years.”

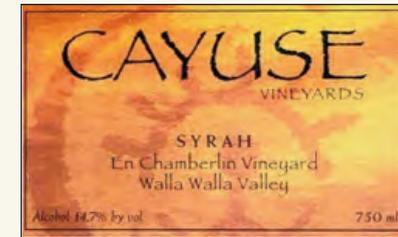
**2009 Cayuse Syrah  
“Bionic Frog”**  
**96 *The Wine Advocate***  
**\$195.00** *very limited*

Jay Miller in *The Wine Advocate*: “... a splendid aromatic array of forest floor, herbs, olives, bacon, underbrush, blueberry, and black cherry. This is followed by a voluptuous wine with gobs of succulent fruit, impeccable balance, enough fine-grained tannin to evolve for 5-7 years, and a lengthy, seductive finish.”

**2008 Cayuse Cabernet Sauvignon  
“The Widowmaker”**  
**97 *The Wine Advocate***  
**\$145.00** *very limited*



Jay Miller in *The Wine Advocate*: “... aged in 50-60% new oak, something Baron uses judiciously ... a very Left Bank Bordeaux styled wine combining power and elegance. It is likely to have a 20-year lifespan.”



**2009 Cayuse Syrah “En Chamberlin”**  
**97 *The Wine Advocate***  
**96 *Wine Spectator***  
**\$159.95** *very limited*

David Schildknecht in *The Wine Advocate*: “Smoky evocations of peat and black tea along with pungent, well-hung gaminess ... its soaring and penetrating smoky and high-toned intensity seems to billow across the palate ... above all, this wine is just plain mysterious, not only in the intrigue of its flavors, but in engendering wonder as to how it manages to taste as it does.”

*Wine Spectator*: “Rich and velvety, delivering a complex mouthful of dark plum, blackberry, black olive, smoke and spice flavors that persist on the long, expressive finish. Offers depth and subtlety to go with its power.”

**2008 Cayuse Grenache  
“God Only Knows”**  
**97 *The Wine Advocate***  
**\$125.00** *very limited*



Jay Miller in *The Wine Advocate*: “... a wine raised in neutral oak puncheons. Fragrant cherries, garrigue, lavender, and exotic spices inform the nose of a silky, complex, beautifully proportioned wine that will deliver pleasure for a least a decade.”

# Two Faces of Traditional Barolo

*Marchesi di Barolo uniquely explores the beauty of both single-cru and blended Barolo of the highest pedigree*

**F**ifty years ago, there was a single road to making great Barolo: a *blend* of great Barolo vineyards, each contributing towards making the whole greater than the sum of the parts.

Today, it's the reverse: nearly all great Barolos are from single vineyards, and only a handful of producers strive to make blended Barolo at the highest level.

But there is one house, the historic Marchesi di Barolo, which does both. While connoisseurs best know their single-vineyard Barolos—particularly their Barolo Cannubi—they quietly make a Barolo Riserva that's a classic blend of their best *crus*.

### It's All About History

In the early 1800s, Marchesi di Barolo gave birth to Barolo as we know it. They were the first to produce Nebbiolo as a rich, dry wine and to label it as Barolo.

These revolutionary developments were based on their wealth of vineyards spread over La Morra, Barolo and Serralunga d'Alba, but particularly from the

commune of Barolo and its greatest *cru*, Cannubi.

Until 1975—when they made their first single-*cru* Barolo from Cannubi—they adhered to the tradition of blending all their Barolos. But over the past three decades, their single-*cru* Barolos have basked in the limelight.

Yet, Marchesi di Barolo has continued to believe in the power of blending. They make but one Barolo Riserva, and it's a blend of fruit from their best vineyards that is fermented separately, blended and then aged two years in Slavonian oak *botti*.

### This Offer

This offer affords a top-level view of both *cru* and blended Barolo in the hands of a traditional giant—from a range of great vintages in three different decades. In addition, every bottle is pristine, all recently acquired in original cases and, since release, never moved until our purchase. But the absolutely best part is the prices, which are shockingly low for Barolo of its stature and, for the older wines, their age.

**2004 Marchesi di Barolo Barolo Riserva\* ..... \$59.95 reg. \$100**



Monica Lerner in *The Wine Advocate*: “95 rating ... an amazing wine with a full load of mint, cassis, licorice, tar, cedar and cola. You need to go back to the glass time and time again ... Once you absorb that first wave of aromas, a second wave of leather, spice and tobacco follows in quick succession. Dark concentration and density give this Barolo an upper hand when it comes to longevity.”

**1998 Barolo Vigna della Proprietá\* ..... \$54.95**

Also, representative of the blending tradition is the 1998 Barolo Vigna di Proprieta, which in more recent vintages has been named Barolo “Comune di Barolo.” This is a selection of Marchesi’s vineyards in the commune of Barolo. As with the Riserva, the *crus* are fermented separately, and a blend is then made that’s the essence of the Barolo commune. It too is aged in Slavonian oak.

### A Very Rare Cannubi Vertical

Cannubi is not only the traditional heart of the Marchesi di Barolo estate; many consider it Barolo’s greatest site.

Cannubi still represents the pinnacle of the single-vineyard portfolio that Marchesi di Barolo calls its *crus storici* (historic crus). And the period from 1990 to 1998 has few peers for the consistent quality and class of the wines made.

We have just acquired a stunning line-up of top vintages from this period still **in their original cases**. The condition of the bottles is pristine, the quality of the wine outstanding, and the prices simply irresistible.

<b>1998 Marchesi di Barolo Barolo Cannubi*</b> .....	<b>49.95</b>
<b>1997 Marchesi di Barolo Barolo Cannubi*</b> .....	<b>54.95</b>
<b>1996 Marchesi di Barolo Barolo Cannubi*</b> .....	<b>59.95</b>
<b>1995 Marchesi di Barolo Barolo Cannubi*</b> .....	<b>54.95</b>
<b>1990 Marchesi di Barolo Barolo Cannubi*</b> .....	<b>95.00</b>

# The Last Mature Red Wine Bargains on Earth

## *An Offer of Traditional Riojas at Mindboggling Prices*

In recent years, the number of regions where we can look for affordable mature red wines of high quality has steadily dwindled.

There are few bargains left in France, and even Italy isn't as fertile as it was a decade ago. But there is one place where stunning wines can still be found at laughably low prices: Rioja.

For the better part of a century, a few important bodegas turned out Tempranillo-based reds that were not only incomparably ageworthy; their scale of production assured their long-term survival.

As a consequence, it is possible today to buy superb red Riojas from the 1960s, 1970s and 1980s at prices that are a fraction of what you'd pay for Bordeaux, Burgundy, Rhônes or Barolos of comparable age.

And they are simply marvelous wines of character,



### 1970 Olarra Reserva \$35

One of several new bodegas to cut its teeth on the great 1970 vintage, Olarra hired CUNE's winemaker Ezequiel Garcia to do the honors. From the start, Olarra's wines got their complexity and balance by blending fruit from Rioja's three sub-regions: Alta, Alavesa and Baja.

*This 1970 Reserva was Olarra's take on the elegant CUNE Imperial and Lopez Tondonia models. The nose is clear, classic and complex, with notes of spice and vanilla; the palate is sweet with fine balancing acidity, and the finish is long and persistent.*

elegance and distinctive nuance. In other words, they are the kinds of wines that, irrespective of age, are becoming rarer by the day in today's world.

### This Offer

Over the past three years, we have made a number of buying trips to Spain in search of old, traditionally made Rioja and have uncovered some extraordinary collections. A number of our finds were featured in our special Rioja issue last October, but we've continued to unearth treasures at bargain prices.

We could talk at length about the philosophy that produced these remarkable wines, and how it was born in the Phylloxera epidemic of the late 1800s. But for much more on that, we refer you to our October 2012 Rioja special issue, which you can find on our website at [rarewineco.com/rioja](http://rarewineco.com/rioja).

**Save 10% with any purchase of 12 bottles or more from this offer**

### 1980 Paternina Viña Vial Rsva \$27.95

A grand old name of Rioja, founded by Federico Paternina Josué in 1896. Paternina's quality has always been exemplary—not only for the *gran reservas*, but for the Viña Vial which ages remarkably well.

*We've drunk a couple dozen bottles of Viña Vial, from various years of the 1960s, 1970s and 1980s, and we've rarely been disappointed. This 1980 is a small gem: creamy, complex, and perfectly mature, with excellent persistence and staying power.*



### 1970 Coto de Imaz \$28.95

Founded in 1970 by a group of experienced Rioja winemakers, El Coto achieves its wines' hallmark elegance by blending from vineyards in all three sub-regions. The Coto de Imaz bottlings age with wonderful lightness and balance.

*A classic Coto de Imaz bottling: delicate in body and perfume. Smooth, elegant and fresh on the palate, it opens up to reveal more breadth and nuance. It's hard to imagine a 43-year red wine of such quality from anywhere else at a price this low!*

## 1987 López de Heredia Tondonia Reserva \$75

The most famous bodega of all, revered for the ethereal nuance and equilibrium their wines develop with age. Founded in Haro's Barrio de la Estación in 1877 López de Heredia is the arch-traditionalist, still sourcing its top wines from its Tondonia and Bosconia vineyards.

*A great example of López's art. An explosive nose of cedar, raspberry and vanilla is followed by a palate of transcendent elegance—its sweet velvet texture without a hard edge. Released in the '90s, this wine is now rare.*



## 1964 Bilbainas Pomal Gr. Rsva. \$89.95

Since 1901, a venerable fixture in Haro's Barrio de la Estación, Bilbainas has not one, but two, flagship wines, Viña Pomal and Viña Zaco. Both can be superb, with Pomal the richer and deeper cuvée.

*From one of the great 20th century vintages, the '64 Pomal offers finesse and elegance in its red and black fruit flavors, fine tannins, and terrific balance and harmony. In a word: complete. [Note the front label says Reserva, but the "official" back label says Gran Reserva, a not-uncommon occurrence with old Riojas.]*



## 1994 Marques de Riscal Reserva \$45

The iconic Riscal was founded in 1858 by Guillermo Hurtado de Amézaga to make wines modeled on those of Bordeaux. Cuttings were brought from Bordeaux, and Riscal has always set itself apart by including Cabernet in its wines. The greatest vintages are widely considered among the finest Riojas ever.

*Despite its relative young age, Riscal's 1994 Reserva has already morphed into a seductive beauty. No doubt it's the Riscal style, but it's also the great '94 vintage. The wood has almost completely integrated into the wine, leave a mouthfeel of sheer velvet.*



## 1970 Berberana Carta de Oro Rsva \$35

Founded in 1877 in Ollauri by Martinez Berberana, the firm remained small and in family hands until 1970s. Old Berberanas are fantastic examples of traditional Rioja at its best.

*Lovely autumnal aromas and flavors, delicately sweet on the palate, with the Burgundian palate feel found in so many of these old Riojas.*



## 1981 Rioja Santiago Vizconde de Ayala Gran Reserva \$32

A Rioja original, Santiago Vizconde de Ayala traces its Haro roots to 1870. While they've updated their buildings in the Barrio de la Estación, they've never strayed from the classic methods that produce wines of pure traditional character and ageworthiness.

*A classic nose, featuring coffee, spicy red fruit and dry chocolate, with subtle undertones of oak. The palate is quite generous—a characteristic of the superb 1981s. The texture is supple, with balancing tannins and acidity.*



## CUNE Viña Real 4 Año c. 1970s \$59.95

It doesn't get much better than the perfume and seamlessness of a well-aged Imperial or Viña Real. CUNE Imperial is the essence of Rioja Alta elegance; Viña Real epitomizes Rioja Alavesa's richness.

*Wow! A compelling sermon from the pulpit of blending. Lots going on here: caramel, fruit, acidity, tannin, meat, spice, earth. A complete wine. As for the absence of a vintage date, until the 1980s, a large part of Rioja's production was labeled with the number of years of aging.*

**Buying old Rioja? Don't forget a Durand! See next page ►**

# The Durand

## The Essential Tool for Old Riojas & Other Aged Wines

If you drink much old wine like we do, you have undoubtedly fantasized about having a corkscrew you can count on to remove an old cork in its entirety. The enjoyment of a valuable—and possibly irreplaceable—bottle of old wine can be seriously compromised simply because you can't get the cork out cleanly.

In spring of 2012, we discovered that an Atlanta collector, Mark Taylor, had invented—and was producing to exacting standards—a corkscrew designed to accomplish just this. After trying it out, we quickly fell in love with it. And over that summer, we used it to open more than 100 bottles of 30- to 70-year-old red wines, mostly old Riojas and Barolos. Increasingly, we believe that, for old wine lovers, this is the greatest discovery since the cork itself. The corkscrew is called **The Durand**.

***To see The Durand in action, you can view a quick 90-second video at [www.rarewineco.com/durand](http://www.rarewineco.com/durand).***

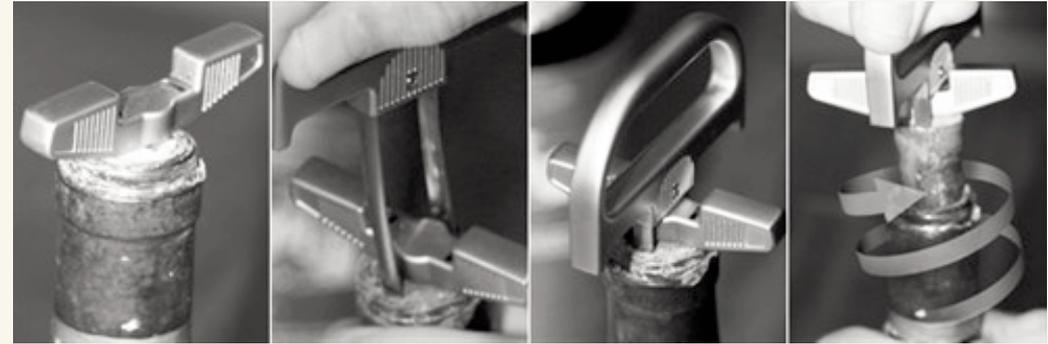
### Why Do I Need a Durand?

Corks that are more than 30 years old often have begun to disintegrate, and usually it's the bottom of the cork (the part in contact with the wine) that goes first. Using any conventional corkscrew (waiter's friend, Screwpull, Ah So, etc.) on a disintegrated cork will, 9 times out of 10, not get that bottom part, which will crumble into the wine.

The other problematic old cork is the one whose surface has adhered to the glass, while the center of cork has dried out. A conventional corkscrew tends to ream out the center of the cork, leaving the outside clinging to the neck of the bottle. This is even worse than a disintegrated cork, since fine, powdery dried cork falls into the wine and is impossible to get out.

When confronted with a cork like one of these, you can try to get all the pieces out with conventional tools, but that can take an eternity (while your guests are waiting), and you may still need to fish out the pieces or use a filter.

Or you can surrender to the cork—and let much of it fall into the wine. If you have a sieve, some cheesecloth, a coffee filter or a paper towel (as we once observed to our horror), you can filter out the detritus. But everything you've just inflicted on the wine is sure to diminish it.



### Here's How It Works

The Durand consists of two parts which, when used correctly and in tandem, will get out even the most uncooperative old cork.

The first part of The Durand—an old-fashioned screw—is inserted all the way through the cork. The second part is a set of two blades that resembles an Ah-So. It is inserted perpendicular to the screw, with the blades going down the sides of the cork (between the cork and glass). Its purpose is to separate the cork from the glass, while the screw holds the cork together.

Extraction is simple. The screw is inserted. And then the blades go in. Once in, they form a cross and lock themselves together. You then gently and carefully pull while turning the entire device counterclockwise until the cork comes out in one piece.

No more picking pieces of cork out of the wine ... or worse, having to pour it through a filter.

### Don't Open Your Next Old Bottle Without One

The Durand is easily worth its \$125 price and more. It will pay for itself the first time you open an expensive old bottle.

The Rare Wine Co. is thrilled to be one of the few national retailers to be chosen to market The Durand. We urge you to include one with your Rioja order.

**The Durand ..... \$125**

# Burgundy in the Mosel

## *Julian Haart's Groundbreaking Dry Rieslings*

Were it not for the 1971 German wine law, the world might today view Germany's great wine regions as second only to Burgundy in terms of the importance of *terroir*.

But that law, which made sugar the key determinant of quality—progressing from Kabinett to Trockenbeerenauslese—undermined the importance of site. And it overwhelmed Germany's legacy of dry wines which, by nearly all accounts, were historically at least as important as sweet wines.

Yet, a quiet revolution, led by an influential group of younger winemakers, is now underway in some of the most important villages in Germany. The new idea is an old one. In fact, the new idea is historic: dry German Rieslings of *terroir*.

### Voice of a New Generation

Julian Haart is one of the most intriguing new voices of this generation. While 2012 represents only his third vintage, his wines have already attracted enormous attention and serious critical praise.

*The Wine Advocate's* David Schildknecht has declared: "Not many wine careers have started off on a more superlative level than Haart's." And not many resumes include a veritable who's who of German wine luminaries, from Egon Müller to Klaus Peter Keller.



*Goldtröpfchen from Haart's front porch.*

### Echoes of Burgundy

Haart's hierarchy takes its inspiration not from Germany, but from Burgundy. The monastic histories of the Mosel and Burgundy are eerily similar, emphasizing a progression from regional to village to vineyard.

Haart's most basic wine is labeled "Mosel Riesling," the rough equivalent of Bourgogne Blanc. From there he makes two village-level wines, from Piesport and Wintrich, and two single-vineyard wines, from Goldtröpfchen and Ohligsborg.

These are dramatic dry Rieslings. And Haart manages a complicated balance between forceful fruit and rigorous minerality and acidity, reflecting his collaborations and friendships with Keller and Adam. Fans of their wines will find Haart's wines compelling. But lovers of great white Burgundy and Chablis will also be at home with the wines' textural depth and minerality.

Haart's allocation to the entire United States for 2012 was microscopic: 13 cases of Mosel Riesling, 10 cases of Piesporter and 5 cases of Goldtröpfchen.

Most of this wine went straight into elite restaurant cellars like those of New York's Le Bernardin and Eleven Madison Park, and San Francisco's Quince. Needless to say, we were honored to receive a small allocation as well.



### 2012 Julian Haart Mosel Riesling\*

**\$27.95**

Sourced from the younger vines in two top vineyard sites, this is 75% Schubertslay and 25% Ohligsborg. Fine, yet very intense, with a high-toned citrus fruit quality detailed by beautiful green herb aromatics. A forceful acidity pulls everything into fine focus and easily counters the 13 grams of residual sugar.

### 2012 Julian Haart Piesporter\*

**\$29.95**

From vines planted in 1904 in the Schubertslay, the oldest parcel in the Goldtröpfchen. A peppery spice mixed in with an intense lime and zest quality. Serious focus and punch, with a muscular nine grams of acidity; this is a laser beam of a Riesling.

### 2012 J. Haart Goldtröpfchen\*

**\$65.00 bt. \$135.00 mag.**

*Extremely limited.* This *grand cru* Goldtröpfchen is sourced completely from the Schubertslay. A tour-de-force Riesling demanding bottle age, especially in magnum. A minimalist 5 grams of residual sugar are countered by a powerful, wet-stone acidity that shrieks across the palate. The fruit spectrum is detailed and broad with a concentration and extract that will help this wine make old bones.

# Pushing the Envelope

## Melville's Visionary Chardonnays and Pinot Noirs



Melville's terraced vines.

Melville's trailblazing Chardonnays and Pinots have put the spotlight on the cool Santa Rita Hills of Santa Barbara County. But even more, they showcase the brilliant winemaking of Greg Brewer, whose minimalism gives full expression to varietal *and* site.

Last year we wrote at length about Greg's Pinots. His Chardonnays are just as fascinating. Greg once told the *Wall Street Journal* that he wants to make "really radical chards," combining richness with laser-beam acidity and minerality. He finds that the Santa Rita Hills' cool temperatures and calcareous soils provide just the right conditions to do so.

Greg's inspiration was a "quasi-religious experience" at Chablis' iconic Raveneau domaine which led him to "push the limits, to make something really extreme."

He makes two contrasting styles of Chardonnay. For his ultra-pure Clone 76 Inox bottling, he ferments the wine in stainless steel for three months at very low temperature, blocking the malolactic and aging on the lees without stirring. The result is startlingly creamy, yet bracing and pure. Meanwhile, the Estate Chardonnay is fermented and aged in neutral barrels with a touch of malolactic for a bit more roundness, but it is no less vivid an interpretation of this special *terroir*.

### This Offer

Melville has received a steady diet of high scores from Robert Parker and Josh Raynolds for its Chardonnays and Pinots—generating demand that far outstrips the winery's small production. However, each year Melville sets aside a few cases for The Rare Wine Co.

But don't tempt fate. The last time we offered the Melville wines, they disappeared in a flash.

### Chardonnay

- 2006 Melville Chardonnay "Estate" ..... 25.95**  
 Parker: "92 rating ... even better, with a fleshier texture, more honeysuckle, orange blossom, and poached pear, beautiful acidity, freshness, and length."
- 2008 Melville Chardonnay "Estate" ..... 24.95**  
 Raynolds: "92 rating ... Spicy and precise on the palate, which offers concentrated orchard fruit flavors and good mineral bite. The lime and spice notes repeat on the long, juicy, energetic finish."
- 2009 Melville Chardonnay "Estate" ..... 22.95**  
 Raynolds: "91 rating ... pungent, complex ... Sappy, palate-staining citrus and floral qualities are complemented by notes of succulent herbs and mango ... focused and very long."
- 2007 Melville Chardonnay "Clone 76 Inox" ..... 39.95**  
 Parker: "92 rating ... Orange blossom, nectarine, mango, and quince soar from the glass as well as the flavors. Zesty fresh acidity buttresses a relatively full-bodied wine ... reminiscent of a grand cru Chablis... stunning stuff..."
- 2009 Melville Chardonnay "Clone 76 Inox" ..... 35.95**  
 Raynolds: "91 rating ... a hint of smoky lees. Racy, focused and pure, showing impressive clarity to its citrus fruit and mineral flavors. Finishes with impressive persistence and resonating citrus and jasmine notes."

### Pinot Noir

- 2009 Melville Pinot Noir "Estate" ..... 29.95**  
 Raynolds: "92 rating. Sexy, open-knit raspberry and floral scents, complicated by subtle anise and allspice nuances. Suave, silky and bright, with energetic raspberry and cherry flavors lifted by tangy acidity ... excellent clarity on the long, intensely perfumed finish."
- 2009 Melville Pinot Noir "Carrie's Vineyard" ..... 45.95**  
 Raynolds: "93 rating ... Aromas of raspberry and cherry preserves, potpourri and star anise, with a touch of licorice building with air. Sweet, sappy and energetic, offering expansive red and dark berry flavors and a sexy touch of candied rose. Finishes on a juicy note, with excellent clarity, persistence and lingering florality."
- 2009 Melville Pinot Noir "Terraces" ..... 45.95**  
 Raynolds: "93 rating. Exotically perfumed ... Taut and incisive, with excellent clarity ... This lively, graceful Pinot packs a serious punch, finishing with noteworthy clarity and floral-driven persistence."

# The Epic 2009 Sauternes

*“Astonishing wines that will become benchmarks.”*

*Neal Martin, The Wine Advocate*



**T**wo thousand nine is a potentially historic vintage for Sauternes. It was that rare year in which a crop of perfectly ripe grapes was greeted by an autumn explosion of *botrytis*. The result was marvelously rich, highly *botrytized* wines blessed with superb acidity.

Yquem's technical director describes the year as “great *botrytis* on great grapes.” *The Wine Advocate's* Neal Martin writes that “the

best wines ... epitomize Sauternes at its most splendid.”

And it wasn't just the blue bloods who made great Sauternes; the vintage provided many properties with the raw material to realize the full potential of their *terroirs*. Estates like Sigalas-Rabaud took advantage of this extraordinary year to make perhaps their greatest wines ever, rivalling Sauternes' biggest names.

Through our contacts in Bordeaux, we were able to grab the following just after Neal Martin's reviews came out. Some may soon be irreplaceable at these prices.

**2009 Ch. Suduiraut half bottle\* .....59.95**

Neal Martin: “98 rating ... a riveting bouquet .. an unerring sense of completeness and composure ... a swaggering, ebullient, vivacious Suduiraut predesigned to reduce your senses and turn drinkers into star-crossed lovers.”

**2009 Ch. de Fargues half bottle\* .....89.95**

Neal Martin: “96 rating ... subtle notes of dried honey, lanolin, just a touch of chlorophyll and stem ginger. The palate is gorgeous: super fine tannins here, wonderful minerality and tension with a sense of everything being in its right place ... it will have great complexity and is worth cellaring for a couple of decades.”

**2009 Ch. Climens half bottle\* .....65.00**

Neal Martin: “97 rating ... a wonderful bouquet of honeysuckle, almond and a hint of creme caramel that is beautifully defined ... The balance is just exquisite ... that paradoxical mixture of weight and levity that makes Climens what it is ... a top tier Climens that will last the usual decades.”

**2009 Ch. Sigalas Rabaud half bottle ..... 28.95**

Neal Martin: “95 rating ... an intense bouquet of quince, orange zest and almond with a lighter touch of honey compared to its peers ... great viscosity ... this is a wondrous wine.”

**2009 Ch. Coutet half bottle\* ..... 39.95**

Neal Martin: “95 rating ... a very intense nose of apricot, papaya, honeysuckle and orange cordial ... tremendous weight in the mouth ... has great potential – a fantastic wine from one of the finest Barsac estates.”

**2009 Ch. Guiraud half bottle\* .....42.50**

Neal Martin: “96 rating ... a complex, precocious bouquet with honeysuckle and jasmine notes, hints of dried honey and white peach ... very precise. The palate is pure and tense in the mouth – great precision here once again with superbly integrated oak and a lovely, seductive, very viscous botrytis-laden finish. In many ways the 2009 represents the wine that every vintage since 1983 would love to be.”

## THE RARE WINE CO.

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September 17, 2013 - ONLINE EDITION