

# SML-Uncorked

The Wine Newsletter of Supermarket Liquors  
Fort Collins, Colorado

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The “heretics” referred to on the label of January’s wine-of-the-month recall the Cathars, a medieval religious sect that flourished in the Languedoc region of France until they ran afoul of the spiritual authorities and faced the unforgiving wrath of the Inquisition.

The term may, however, be a sly reference to the iconoclasts at Louis/Dressner Selections, the importers of this and over 60 other estates from France, Spain, and Italy. Traditionalists by choice and wildly out-of-step with the manipulation and hype of the modern wine business, the Joe Dressner gang selects wines made by winemakers with a passionate attachment to their land and work, people who respect the viticultural heritage of their native region. These are not producers feeding the great maw of the modern marketplace and its insatiable demand for over-manipulated, over-flavored, over-oaked, over-rated, over-the-top fruit bombs. Dressner’s estates practice natural viticulture, hand harvest their grapes, use only wild yeasts, and avoid harsh filtering, in short, they remain loyal to the styles and flavors of their cherished vineyards, producing wines that are honest, subtle, and a pleasure to drink. This is an importer that deserves serious attention, and we plan to feature more of their wines in the future.

\* newsletter prices on all wines are in effect through January 31 and limited to stock on hand



## Contents

- January Wine-of-the-Month.....2
- Wine Artisan Olivier Humbrecht.....3
- Zind-Humbrecht’s 2004s.....4
- SML 10% Savings Coupon.....4

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## January Wine-of-the-Month

### **Chateau d'Oupia "Les Heretiques" 2004**

**Reg. price: \$5.99**

**Sale: \$4.99**

Produced by Andre Iche, one of the leading producers in the Minervois AOC of southern France, the 2004 Les Heretiques is a light-bodied blended red produced largely from Carignan with small amounts of Syrah and Grenache.

It reminded me of my first taste of Sierra Nevada Pale Ale: wow, now this is real beer! Well, this is real everyday table wine! As our distributor commented, "It may not be great wine, but it is certainly delicious wine!"

Low in alcohol and not tediously heavy, its bright flavors show the red plum, cranberry, pomegranate-like fruit character of the Carignan, while its depth and finish separate it from its like-priced peers.

Last October Eric Asimov of the New York Times had this to say about it: "But our Best Value, Les Heretiques '04 from Chateau d'Oupia, was a good example of fruity, aromatic carignan, made in a light, easy to enjoy style. Lots of sweet fruit, but also earth and herbal flavors; soft and easy to enjoy."

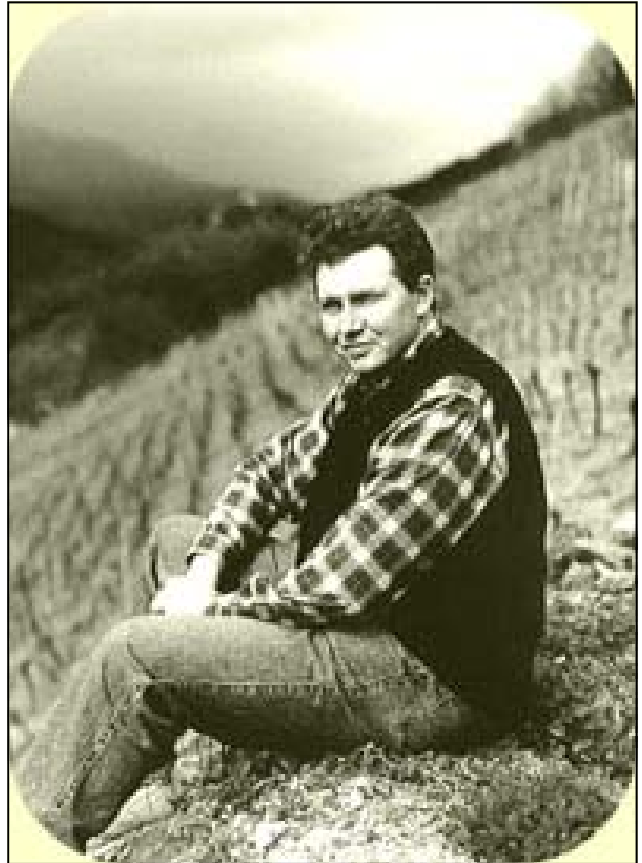


Carignan clusters

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## Wine Artisan Olivier Humbrecht

From his winery in Alsace, Olivier Humbrecht produces some of the finest white wines found on this planet. One of the few winemakers to have earned the prestigious Master of Wine degree, his artistry and deft command of the winemaking craft produce wines of amazing intensity, power, *and* finesse. His palette includes Riesling, Gewurztraminer, Pinot Gris, Muscat, and Pinot Blanc, producing about 16,000 cases a year.



Problem is, as with any highly-valued small production wine, most Zind-Humbrechts are painfully expensive. Several weeks ago, however, we received a shipment of three of their basic 2004 estate bottlings: Riesling, Gewurztraminer, and Pinot Gris. After tasting them we were thrilled and wished we had bought more! If you are not already familiar with Zind, do a bit of on-line research before you buy. As a group the wines in this offering show a harmony, texture, and purity of flavor that speaks to a lofty degree of quality. Any opportunity to taste the wine of a master artisan never fails to excite us, and we trust you'll share our enthusiasm.

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## Zind-Humbrecht's 2004s

### **2004 Alsace Gewurztraminer**

**Reg. price: \$17.49**

**Sale: \$15.99**

Silky, seamless, and varietally true, showing the rose petal, lichee, orange peel, and floral character so typical of Gewurztraminer. At 14.5% alcohol it is powerful but balanced, with a deep spicy middle palate, not at all heavy and overblown; very refined, with a silky texture; slightly sweet at 5.4 grams per liter of residual sugar; opulent. Pair this with a fruit glazed roast pork or duck.

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### **2004 Alsace Pinot Gris**

**Reg. price: \$17.49**

**Sale: \$15.99**

Sourced from vines averaging 25 years. The rich texture here shows typical Pinot Gris flavors of peaches and apricots in a pure, harmonious delivery that seems to unfold on your palate. Lightly sweet, this would pair quite nicely with tuna or salmon in a rich sauce.

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### **2004 Alsace Riesling**

**Reg. price: \$17.49**

**Sale: \$15.99**

The driest wine of the group, this Riesling comes from the gravelly, well-drained vineyards immediately surrounding the winery, average age of the vines being 25 years. At a light 12% alcohol it is drier and shows more acidity than the other two. This is a racy, minerally Riesling that falls somewhere between the wispy grace of a Mosel and the power of an Austrian. There is a wonderful texture here that seems to marry with the wine's innate zest in a seamless expression of grace and poise.



**To place an order, contact us at:**

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