



BLANCHARD'S WINE & SPIRITS

The South Shore's premier fine wine, beer and liquor retailer

Wine Tasting February 3-4 2012

2009 Franciscan Cabernet Sauvignon

83% Cabernet Sauvignon, 10% Merlot, 6% Syrah, 1% Malbec

Deep garnet color. A rich bouquet of dark cherry, cocoa, clove, plum, tobacco and toasted oak, with delicate notes of coffee and truffle. Layered and complex. Rich and full on the palate with a supple mouthfeel and opulent layers of plum, cherry, anise, and mocha. Smooth and concentrated, the wine exhibits richly woven texture with dark, dense fruit on the long finish.

2009 Columbia Crest Merlot "H3"

The H3 Merlot opens with aromas of raspberries, black pepper and earthy tones which lead to flavors of chocolate covered cherries and plum preserves on the silky smooth palate. The flavors and aromas culminate in an intense – yet elegant finish.

critical acclaim:

"Fresh and vibrant, this is lively with dark berry, mocha and tobacco flavors, finishing with a mild grip of tannins. Drink now through 2013. 58,000 cases made." 89 Points *Wine Spectator*

2010 Domaine Jean Bousquet Malbec - Tupungato, Mendoza, Argentina

Vibrant purple in color. An aromatic, heady bouquet of raspberry, bitter chocolate and spice leads to a juicy and rich palate with layers of lush black cherry, mocha and mineral. Soft, elegant tannins and refreshing acidity round out and support the generous core of primary fruit. A classic example of Argentinean Malbec.

critical acclaim

This represents an opportunity to taste some seriously good winemaking at a reasonable price. As with the Bousquet Chardonnay, there's a desire to let the quality of the fruit speak for itself, so the wine is aged in oak for just six months before being put into bottle. This means that you can pick up the vanilla and spice that the oak brings without losing any of the fantastic black plum, blackberry and dark cherry fruits that Malbec is famous for. A gutsy plate of pasta will work a treat with a glass of this. (Decanter Gold 2010 Vintage)

2009 Kendall Jackson Chardonnay Grand Reserve

Delectable tropical fruit intertwines with grapefruit, lemon and candied lime peel. Elegantly layered, this wine exhibits a creamy, lush texture with vanilla accents and a hint of cinnamon spice to round out the long, lingering finish. The grapes are from 51% Santa Barbara County and 49% Monterey County.

critical acclaim:

"Readers looking for more caramelized tropical fruit and honeysuckle characteristics as well as more opulence and flesh should check out the 2009 Grand Reserve Chardonnay (a blend of equal parts Santa Barbara and Monterey fruit). This 100% Chardonnay was aged 9 months in primarily French oak, and was put through 100% barrel and malolactic fermentation with lots of lees stirring. Kendall-Jackson's Chardonnay program has always been a reference point for how to get the most out of this grape and this cuvee highlights the buttery melon, tropical fruit and peach-like characteristics of Chardonnay. It also possesses medium to full body, well-integrated wood and a long, heady, rich finish. "91 points, Robert Parker Jr., Robert Parker's Wine Advocate, Feb 2011

2009 Benaza Godello

Godello is one of the best indigenous grapes of Spain. Versatile, it can be made into fancy ageable wines or inexpensive simple quaffing wines. The Benaza Godello is good, clean fun because it takes a grape from Galicia that few people have heard of and then wins them over in the glass. Good acidity with a bit more roundness, this classic, food-friendly Spanish white is fresh, crisp, and bright on the palate. Look for bright lemon and lime aromas with flavors of honeydew melon and honeysuckle flower.

Pair with: light seafood, tapas, cured ham, fresh goat's milk cheese.

2010 Standing Stone Chardonnay

This wine is lovely, with round, full notes of cantaloupe, pear and banana. A hint of acidity balances the wine perfectly. The finish is long showing spice and vanilla.

Pair with: hard cheeses, chicken dishes, and most Asian dishes.

about Standing Stone

In just a few short years, the boutique winery began to make history with a prized selection of award-winning wines. The wines continue to reap honors and critical acclaim on the wine circuit, but have only just begun to show their potential. We plan to move into the history of the future, with the great vineyards of the world, bringing much deserved recognition to the new world-class wines of the Finger Lakes. This exceptional Chardonnay vineyard was the subject of extensive research prior to planting. Charles Fournier and Guy DeVeaux, of Gold Seal Vineyards, planted this vineyard in 1974. Their research at several test sites over a number of years showed them the merits of the combination of soil, proximity to the lake, air drainage, and direction at this particular site. The vines have flourished over the years, and produce lovely fruit that just wants to be enjoyable wine.

Wine	Regular Price	Sale Price
2009 Franciscan Cabernet Sauvignon	\$23.99	\$18.97
2009 Columbia Crest Merlot "H3"	\$14.99	\$11.97
2010 Domaine Jean Bousquet Malbec	\$10.97	\$8.97
2009 Kendall Jackson Chardonnay Grand Reserve	\$18.99	\$15.97
2009 Benaza Godello	\$12.99	\$10.47
2010 Standing Stone Chardonnay	\$9.99	\$7.97