



"The Wine Sellers"

www.fifthaveliquor.com

FIFTH AVE. REVIEW

Your Connection to Fine Wine

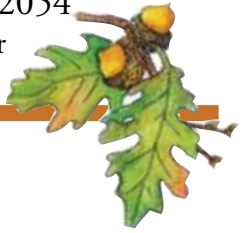
Two Great Locations

235 Old Connecticut Path, Framingham, MA 01701

508-872-7777—Paul Morganti, Proprietor

6 Milliston Road, Rt. 109 Millis, MA 02054

508-376-6056—Robert O'Brien, Manager



FALL 2011

"BEST OF SHOW" WINES

From a recent trade tasting, these wines were given the highest ratings and the "wow factor" by our staff.



NINER

WINE ESTATES

2007 NINER, CABERNET SAUVIGNON

Pleasant herbal notes in the nose, along with lavender, dark red and black fruits, some tar and a little smoke. Flavors include cassis and dark cherry, with a hint of herbaceousness. It has a plump mid palate of dried cranberry, nice depth, fine tannins, and a long lasting finish. **SALE PRICE \$18.95** (Reg. \$22.95)

LADERA

Napa Valley

2005 LADERA HOWELL MOUNTAIN CABERNET SAUVIGNON *Howell Mountain*

While it Lasts

With a graceful and rich entry of dark cherries, blueberry and blackberry on the palate, the taste buds are awoken with hints of cocoa, mint and anise. Firm yet supple tannins carry this concentrated wine through to a well-structured and long finish. **SALE PRICE \$29.95** (Reg. \$64.95)



2009 BODEGAS INDIANO "EL BROZAL" *Rioja*

This wine is a rarity, one of a few single vineyard wines from Rioja. As with the finest red wines of Burgundy, Bordeaux or Piedmont, El Brozal bears the distinct and unmistakable stamp of the *terruño* (terroir) from which it comes. With great clarity and precision, it sings the music of its specific birthplace. **SALE PRICE \$29.95** (Reg. \$39.95)

FÈLSINA

2007 FELSINA CHIANTI CLASSICO RESERVA

Deep, attractive ruby red color. Elegantly fruity nose, with marked scents of wild red berries foregrounding nuances of mixed spices. The palate, too, shows excellent fruit supported by judicious tannins. Lengthy finish. **SALE PRICE \$24.95** (Reg. \$29.95)

COHO

2008 COHO "STANLY RANCH" PINOT NOIR

Los Carneros, Napa Valley

Ripe aromas of black cherry, wild berry and enticing, ripe, plum aromas mingle with floral violet scents and a toasted almond and vanilla-infused bouquet.

Rich and mouth-filling on entry, where the opulent texture reveals layered black cherry, plum and red currant flavors and fine-grained tannins which builds finesse on the elegant finish. **SPECIAL INTRODUCTORY: \$49.95**



Since 1626, the Trimbach family has been promoting the history, exceptional terroirs and fine wines of Alsace. Maison Trimbach is located in Ribeauvillé, where today three generations work closely together. Day-to-day operations are handled personally by brothers Pierre and Jean Trimbach, representing the 12th generation. Bernard and Hubert Trimbach, the 11th generation (father and uncle, respectively, to Pierre and Jean) remain integrally involved. Anne, the eldest of the 13th generation, has just joined the Family Business. These renowned wines are served in all 26 Michelin 3 Star restaurants in France, and can accompany any of the world's cuisines.

Featured Winery of the Month

2007 TRIMBACH PINOT GRIS RESERVE

This Pinot Gris is vinified to complete dryness and is fermented in temperature controlled stainless steel and concrete vats. The wine is not oak-aged, as the Trimbachs believe that wood adds nothing to their wines, the salient characteristics of which are extreme purity and concentrated fruit. The color of this wine is bright, pale gold with a bouquet of juicy peaches and ripe pear on the palate this wine is Full-bodied with ripe smoky tropical fruit flavors and a long nutty finish. Served well chilled, a good choice for appetizers, fish and shellfish, poultry and other white meats, and many lighter pastas. It also makes a great apéritif.

SALE PRICE \$17.99 (Reg. \$19.99)

2008 TRIMBACH RIESLING

The specific vineyard plots for Trimbach Riesling are selected each year by Pierre and Jean Trimbach. Beautiful straw in color with green edges with a fine mineral fragrance of ginger, caraway seed, under-ripe pineapple and flowers. This wine explodes with flavors of white peach, quince and lemon on the palate with a lingering, clean and dry. Served best with marinated, grilled, or sauced fish, and sushi. Delicious with traditional Alsace dishes like onion tarte, sauerkraut, and pork.

SALE PRICE \$17.99 (Reg. \$19.99)



2008 TRIMBACH GEWÜRZTRAMINER

The juice for this wine ferments in temperature-controlled stainless steel and concrete vats; no malolactic fermentation to maintain as much natural acidity as possible. There is two years of cellar aging. The color is bright pale gold with notes of cinnamon, nutmeg, lychee and rose petals. on the palate. This wine is rich, intense, luscious and well-balanced with a dry, spicy finish. Delicious with spicy foods, including Asian and fusion cuisines. Also an ideal wine to pair with strong cheeses.

SALE PRICE \$19.99 (Reg. \$22.99)

2008 TRIMBACH PINOT BLANC

The grapes for this wine are harvested in late September/ early October and vinified at the Trimbach winery. The two grapes are fermented separately in temperature-controlled stainless steel and concrete vats and do not undergo the secondary malolactic fermentation. The wines are released after two years of cellar aging, when they have a perfect balanced of fruit and acidity. in the glass this wine exhibits the color of pale straw with green reflections its bouquet. It is rich and concentrated with white flower and apricot notes. Its flavor is smooth, medium-bodied with good fruit acidity. Delicious with light meals such as salads, poultry, chicken, veal, roast pork, and seafood. The Pinot Blanc has beautiful fruitiness and makes an excellent all-occasion drinking wine.

SALE PRICE \$13.99 (Reg. \$17.99)

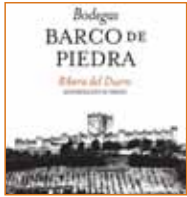
12 Great European Wines For Under \$20



- These wines assort for a 20% Discount on 12 -

SPAIN

2008 BARCO DE PIEDRA (Ribera del Duero)



The 2008 Barco de Piedra showcases a bouquet of cedar, spice box, violets, cassis, and black cherry. Rich, flavorful and firm wine. **Robert Parker 90 pts!**
OUR PRICE \$14.99

PARES BALTA, CAVA

Pale yellow color. Medium intensity on the nose with toasty notes combined with aroma of pear and apple. Fresh and alive in the mouth with dominating notes of fruit. Light and soft with a pleasant finish.



OUR PRICE \$12.99

2009 BARAHONDA "NABUCCO" (Yecla)



Made from Monastrell and Syrah, the grapes are organically grown in dry farmed (no irrigation) vineyards. If you like spicy, rich reds filled with bright fruit, this is your wine.
OUR PRICE \$15.99

2009 LA CARTUJA (Priorat)

Two things make this wine unique: the quality and the price. La Cartuja proudly proclaims the identity of the flavors of Priorat. The wine is made in an approachable style to be enjoyed young. It is neither alcoholic nor overly tannic. La Cartuja is an uncomplicated example of Priorat. **OUR PRICE \$15.99**

FRANCE 2009 DOMAINE FOURNIER, SANCERRE (Loire Valley)

It's a Sauvignon Blanc with gooseberry fruit along with pear and apple. Zesty, but ripe acidity and lovely minerality. Clean, long finish. **NEW LOW PRICE \$19.99**



2009 GRAND BATEAU (Bordeaux)

75% Merlot and 25% Cabernet Sauvignon. This wine is elegant, rich and round, medium to full-bodied and has luscious, ripe, red fruit flavors, spice and a touch of new oak.
A SUPERB VALUE: \$12.99

2009 CHATEAU CALADROY (Côtes-du-Rousillon Village)

Ripe, rich and concentrated, with lovely raspberry, dark plum and cassis flavors. Fine-grained tannins, with luscious spice notes. Balanced and structured, with a liting finish of Ganache and thyme. Mourvèdre, Syrah and Grenache. (Mini Châteauneuf-du-Pape) **OUR PRICE \$15.99**

2009 LA CHABLISIENNE CHABLIS "LA PIERELES" (Chablis)

The ultimate unoaked Chardonnay. A developed bouquet giving aromas of white fruit from the orchard. Very nice volume in the mouth with a shining, crystalline mineral and a scintillating finish. **OUR \$18.99**

ITALY 2009 CORTE ALLA FLORA ROSSO DI MONTEPULCIANO (Tuscany)



Corte alla Flora

This Tuscan treasure made from 100% Sangiovese is fresh and young with perfumes of ripe fruit, particularly blackberries and raspberries. It's well-balanced and complex; young but with notable structure and softness. **OUR PRICE \$14.99**

2008 CASTELLO DELLA FARNETELLA, CHIANTI COLLI SENESI (Tuscany)

A bright, fresh expression of Sangiovese, it's laced with expressive, varietal fruit. Made in a fresh, mid-weight style, it is best suited to near-term drinking. Flowers, licorice and tobacco linger on the finish.

OUR PRICE \$15.99



2007 SELLA & MOSCA CANNONAU RISERVA

A unique, indigenous wine from Sardina, this is often overlooked. Bright ruby color, with purple hues, the aromas project ripe red berry, including strawberry and raspberry jam. In the mouth, coffee, spices and herbs, including an aroma of violets and plummy fruit flavors. A must try!

OUR PRICE \$14.99

2009 PLANETA CERASUOLO (Sicily)

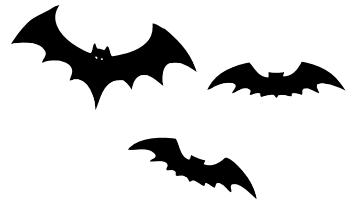
60% Nero d'Avola, 40% Frappato; intense ruby red with pink hues. Typical of wines produced in the Vittoria area. Fruity, reminiscent of red berries, strawberries, cherries, figs, ginger and fruit drops. Very distinctive!

OUR PRICE \$19.99

EURO-PACK
(one bottle of each
on this page)
You Pay \$154.95
Save \$40.11

OWEN ROE

2009 OWEN ROE "ABBOT'S TABLE"
(Columbia Valley, Washington)



25% Zinfandel, 20% Sangiovese, 20% Cabernet Sauvignon, 10% Syrah, 13% Grenache,
7% Blaufrankish, 2% Cabernet Franc, 2% Malbec, 1% Merlot

Abbot's Table has the signature velvety mouthfeel with a lattice of gentle tannins to support generous ripe flavors of bold red and black fruit, plums, and dark cherries. There's just a hint of spice and white pepper to give the finish a lasting lift. Supple and smoothly textured, the fragrant concoction of berries and cherries of all stripes. Abbot's is THE table wine from the Pacific Northwest.

SALE PRICE \$24.95 (Reg. \$29.95) **SPECIAL CASE PRICE \$240.00**



– Mark Your Calendar For The Following Dates –
Danforth Museum Tasting – Saturday, November 5th from 7-10pm
Grand Tasting Extravaganza – Sunday, November 13th from 2-5pm



"The Wine Sellers"

235 Old Connecticut Path
Framingham, MA 01701

Address Service Requested

**SATURDAY TASTING
SCHEDULE (2:00-5:00)**

- European Selections – Oct. 8th
- Trimbach – Oct. 15th
- "Best of Show" – Oct. 22nd
- Grand Extravaganza – Nov. 13th
(Sunday 2-5pm)

First Class
US Postage
PAID
Framingham, MA 01701
Permit No. 144

For Your Convenience...

Place your order by phone or email, and we will have it ready and waiting for you!

www.fifthaveliquor.com