



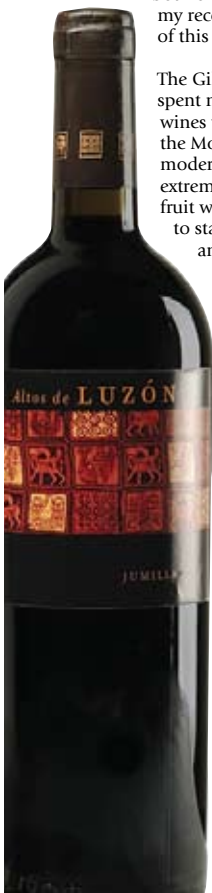
Altos de Luzon 2005

[Jumilla]

Back in 2003 when we were first introducing our Wines of the Month program, a sample of this wine came in and we selected it instantly. The quality was very, very good, and it was just what we were looking for to focus on—relatively obscure wines of high quality. The winery has produced a number of great values, including Luzon and Luzon Verde, both of which are under \$10 and always taste great. So over the following years, we used both of those and kind of lost touch with this wine, until my recent visit with *Señor Ordoñez*, and my first taste of this 2005.

The Gil family founded Finca Luzon in 1916 and has spent nearly a century growing grapes and producing wines to reflect the greatness they see in Jumilla and the Monastrell grape. Along the way, they have adopted modern winemaking techniques and continue to work extremely hard in the vineyard to produce concentrated fruit with structure to give the intense fruit something to stand on. Miguel Jil visited us at the store last year and it was our pleasure to host this bright and driven man who has taken the mantle of his family's winery and continued to propel forward in the search for the ultimate expression of their *terroir*.

Jumilla is home to Monastrell, the grape which we know as Mourvèdre in France and Mataro in California. Jumilla has a coastal area, right on the Mediterranean, and this dry area can be desert like, but it isn't outrageously hot there. The Mediterranean ocean keeps it somewhat continental. Lack of rainfall is a problem though, and the grapes grown here, as a result, rarely have problems with ripeness. Keeping balance in the wines is the trick. Altos de Luzon is a blend of 50% Monastrell and 25% each of Cabernet Sauvignon and Tempranillo. The Tempranillo is an easy fix to the acidity. Naturally high in acidity, this addition gives the wine some lift and bright red fruit. The Cab is there for power, tannin and a frame to the very ripe and intense fruit that the Monastrell gives. Ripe, with a hint of salt, this wine tastes so fruity and delicious it is hard to resist. It will be a terrific accompaniment to a grilled rack of lamb, and if you can decant it and give it an hour to breathe, all the better. This is incredible wine!



Don't Forget...



You have until the 30th of May, 2008 to order solid cases of either (or both) wine(s) at the special price of

\$183.49 (shipping and handling included).

Better Get Them Before They're All Gone!

It is my sincerest wish that you derive as much pleasure from the consumption of these wines as Table & Vine's staff did from their discovery. I genuinely hope that you are sufficiently pleased with the selections, that your word-of-mouth endorsement of them to your friends and family helps spread the news of the exciting benefits of membership in our **Connoisseurs' Wine Club**.

The next series of selections will be on its way to your home or office on the 15th of July 2008.

To Order Either Selection by the Case...

Name _____

Shipping Address _____

City _____

State _____ Zip _____

Daytime Phone _____

Email _____

Yes, please send me:

___case(s) of **Bodegas Muga Blanco 2006**
[Rioja]

___case(s) of **Altos de Luzon 2005**
[Jumilla]

Fill out this form and return it to
Table & Vine • 1119 Riverdale Street, Route 5
West Springfield, MA 01089
or call 413-736-4694 or 1-800-474-2449

TABLE & VINE
Connoisseurs'
wine club
May 2008

Destination
Taste



Bodegas Muga Blanco 2006

[Rioja]

Long before I ever visited Muga, I was a huge fan of their wines. This was one of the original Rioja producers who led me to being fanatical about Rioja and its wines. The white wine from Muga was elusive; we would get a few cases each year and when it sold out, we could never get more. So despite thinking that it was very interesting and delicious white wine, I had given up hope of ever featuring it or buying any sort of large quantity for the store. But I recently met with Jorge and when he produced a sample of this wine, I asked how many cases we might be able to get. Lo and behold, there was extra for Massachusetts this year. So we grabbed a bunch. I am pleased to shine the spotlight on this for you.



Founded in 1932 by Isaac Muga, Bodegas Muga has made a life's work out of producing a traditional style of Rioja. There are no stainless steel tanks in the winery; everything is done in oak, the way it always was. However, Jorge Muga, Isaac's grandson and son of Isaac, Jr., is slowly taking the reins of the winery and has begun putting a more modern spin on some things. They are now making Torre Muga and Selección Especial, two wines made in small, new oak barrels, with more tannin and power than their other more traditionally elegant wines. In addition, the white is getting a more modern slant as well. Less oak and a preservation of fresh fruit and acidity by bottling earlier have made this wine more of a crowd pleaser than it used to be. This 2006 is the best version I have ever tasted.

Muga produces just 9000 cases of this gorgeous white, and in spite of the red wines being the major focus, this wine gets incredible attention. It is a blend of 90% Viura, a Spanish white grape that gives a bright natural aromatic freshness and can be enhanced by oak, just what the Muga's want to do with it. This Viura comes from three different parcels, one with a clay-based soil, one with sand and the last with chalk. They also blend in 10% Malvasia which gives the wine acidity and spice. It is ripe and forward, with great stuffing, a terrific wine to compare to Chardonnay with the oak giving a bit more body and the grapes giving it a creamy texture. This is a fabulous wine for anything you'd pair Chardonnay with (perhaps *paella* to give it a Spanish spin). The recipe included is for shellfish *paella*—a recipe I have used myself. This wine should shine in its company.

Dégustation

the art of tasting food

Paella

Adapted from **Simply Delicioso**
with Ingrid Hoffman, Food Network

- 6 cups chicken stock
- 1 teaspoon Spanish saffron, pistils only
- 3 tablespoons extra virgin olive oil
- 1 medium yellow onion, chopped
- 2 garlic cloves, finely chopped
- 1 red pepper, seeded, ribbed and thinly sliced
- 1 green pepper, seeded, ribbed and thinly sliced
- 4 links Spanish dry-cured *chorizo* (about 6 ounces), sliced
- 1 1/2 cups white rice
- 1 (15-ounce) can diced tomatoes
- 3 tablespoons tomato paste
- 2 pounds raw, peeled large shrimp
- 1 pound sea scallops
- Salt and pepper
- 1/3 cup chopped Italian parsley leaves
- Lemon wedges, for decoration

In a medium saucepan, add the saffron to the chicken stock. Heat the chicken stock until boiling. In a separate large saucepan or *paella* pan over medium-high heat, heat the oil and add the onion, the garlic, the peppers and the *chorizo*. Cook for 6 minutes or until vegetables are soft and the *chorizo* is browned. Stir in the rice, tomatoes and tomato paste until well mixed and cook for 5 minutes. Add the boiling chicken stock stirring to distribute the rice and stock all around the pan. Cover the *paella* pan with aluminum foil, and cook for 25 minutes, until rice is tender. Add the shrimp and the scallops and let cook covered for 5 to 7 minutes more. Decorate with the chopped parsley and lemon wedges.



Two Gems From Jorge Ordoñez

Jorge Ordoñez was the first American importer to assemble a large portfolio of high quality Spanish wines and bring them to America. Perhaps being a Spaniard made it easier, but the passion and incredible work ethic Jorge displays every day let you know he didn't want it easy—he wanted to make himself and the wines in his portfolio a success! I first met Jorge in January 2000, when he hosted me on a 17-day trip throughout Spain visiting many properties and winemakers that he represented. Jorge showed us two amazing properties on that adventure and so now, years later, it seems like an appropriate homecoming to feature two of those wines as our Connoisseur's Club selections. ~Michael J. Quinlan, Jr.

Taste