



Brian Larky [founder]

Dalla Terra

Brian Larky founded Dalla Terra in 1990 as "a new way of doing old business". Brian has spent time as a winemaker at the prestigious Ca' del Bosco Winery in Lombardy Italy. His time there led him to understand the relationship of food to wine and earth to table. The vision here is to create a more precise relationship between the American distributors and the wineries in Italy. Dalla Terra doesn't buy the wines and they don't import them or warehouse them either. They rather act as a broker between the distributor here and the winery there. As a result, they get paid as a broker, which is a lot less than an importer who has to do all of the leg work. Dalla Terra's company mantra is; "winery direct means direct value". To sum it up, Brian and his team believe that spending \$20 on a bottle of wine from them gives you a better wine than when you buy it from an importer who is taking a larger cut. Here are two wines from Dalla Terra, both great examples of the kinds of wine Dalla Terra represents.

a grand celebration
of
Taste

Table & Vine is pleased to announce that this year, our **Celebration of Taste** is so **GRAND** that we need **11 WEEKS** to do it right! Every Saturday from October 11th through December 20th we will hold in-store tastings that feature wines from our enormous inventory with a minimum of **25 DIFFERENT** wines each week! Visit tableandvine.com for weekly wine selections.



Don't Forget...
You have until the 30th of September, 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 our sincerest wish that you derive as much pleasure from the consumption of these wines as Table & Vine's staff did from their discovery. We 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 November 2008.

To Order Either Selection by the Case...

Name _____

Shipping Address _____

City _____

State _____ Zip _____

Daytime Phone _____

Email _____

Preferred Customer Card # _____

Yes, please send me:

__ case(s) of Boroli Dolcetto d'Alba
"Madonna di Como" 2005

__ case(s) of Alois Lageder Pinot Grigio
"Benefizium Porer" 2006

Fill out this form and return it to
Table & Vine • 1119 Riverdale Street, Route 5
West Springfield, MA 01089

TABLE & VINE
Connoisseurs'
wine club
September 2008

BOROLI
MADONNA DI COMO
DOLCETTO D'ALBA
2006

BENEFIZIUM PORER
ALLOIS LAGEDER
2006

Destination

Taste

Boroli Dolcetto d'Alba "Madonna di Como" 2005

When listing the great wine regions of Italy, Piedmont would surely be first or second on most people's list. There are, of course, two great appellations there; **Barolo** and **Barbaresco** and, there are three great grapes. **Nebbiolo** is the powerful and age-worthy trendsetter here, making some of Italy's greatest wines that last for decades. **Barbera** is the acidic one with bite and great fruit. Lastly is **Dolcetto**. It literally translates to "little sweet" and for a long time its wines were little and ripe with good fruit and little else to enjoy. But the image of **Dolcetto** is on the rise, with a few even receiving the prestigious **Three Glass Award** from the **Gambero Rosso**, Italy's most prestigious wine review. I find **Dolcetto** to be a great and affordable match for the foods that I love to drink Burgundy with; Roast Chicken, *Coq au Vin*, *Beuf Bourguignon*, you get the idea. With the help of global warming and improving winemaking technology, these wines are among my favorites to enjoy at the table and the good news is that I can afford to enjoy them more often than I can afford to enjoy **Barolo** or **Barbaresco**.

Boroli is a family estate that has property in two parts of Piedmont. The first is "*La Brunella*" in Castiglione Falletto, a stronghold of some of the finest vineyards of **Barolo**. The other property is *Cascina Bompé* which holds the **Madonna di Como** vineyard that gives us this **Dolcetto d'Alba**. The Celts who settled in this region in the fourth century began to worship the **God of Feasts—Como**. Thus the vineyard was eventually named for the **Divine Mother of the Feast**. The **Madonna di Como "Cru"**, or vineyard, is among the most respected *terroirs* for the growing of **Dolcetto** in all of Piedmont, and this wine

Boroli's Madonna di Como Dolcetto d'Alba 2005 is a great version of **Dolcetto**. It has a gorgeous plum and raspberry nose. On the palate, it is just what **Dolcetto d'Alba** should be. It has the fresh bright nose and zip of **Dolcetto** with a bit of an earthy edge. Alba, is of course, the home of truffles and you always taste a bit of those decadent *funghi* in her good wines. I am picturing pan-braised pork chops served over saffron risotto with a pan-sauce of drippings and cider. This is a fabulous wine that will be a joy to drink now or anytime in the next five years.

Alois Lageder Pinot Grigio "Benefizium Porer" 2006

Much of Italian white wine production would be easy to overlook. With many inexpensive versions and less scrupulous growers making wines of indifferent quality, how could a region or a producer stand out? Well up in **Alto Adige**, where they are Italy's northern most wine producing region, and the vineyards are in the Alps, there is a move underfoot to make wines of better quality. Reports from Italy are that many people up in this region had been making wines from early-picked, underripe grapes to make clean wines of good acidity. Well, there is a move underway to allow the grapes to ripen properly and create wines of balance. There is a guy that has been doing this all along. It is none other than **Alois Lageder**.

Alois Lageder has long been respected as *THE* quality leader for this region. When the jackals were making cheap wines that also tasted cheap, he was pushing to make better wines riper and more balanced. When you taste these wines you get an understanding that these are grown in the mountains; just like wines from Austria or Alsace—these have pure acidity. We have sold his "regular" Pinot Grigio, Pinot Bianco and the Riff Pinot Grigio for a long time and have never been disappointed with the values offered by each. These wines really serve as a backdrop for what the winery is about—expressions of *terroir*. **Lageder** grows many different wines and the most impressive of the bunch are the single-vineyards; designed to show each grape at its best.

Benefizium Porer is one of many sites that **Alois** works with that grow **Pinot Grigio**; but this is his best. It is the only single-vineyard **Pinot Grigio** made at this winery and the quality is simply stunning. The vineyard is made of 20-40 year old vines grown in sandy, chalky soil. The sand gives good drainage requiring the vines to dig deeper for nourishment. They have to work hard to get fed, and the harder they work, the better the grapes they give. The chalk gives mineral and acidity, naturally to the grapes, and provides richness—this is what gives grapes detail. Vines of this age are in their great zone of production, giving mature concentrated fruit. Lastly, the winery harvests ripe grapes and ferments 80% of them in stainless steel. The other 20% are fermented in barrels. This is a very similar technique to many Alsatian producers and if they can make great wine from the **Pinot Gris**, why can't **Alois** if he is doing the right thing? I tasted this recently and was so pleased to see how much of an improvement it is over the regular **Pinot Grigio**, this is a serious step-up, but only a couple more dollars, so it's worth the extra. Rich and racy with wonderful acidity that gives the wine detail and a great finish. This wine will be a real treat to accompany some New England clam chowder when it's cool enough for soup—but you'll still want summer to last.

