



Biodynamics

is a type of sustainable farming that is based on the teachings of Rudolph Steiner.

Steiner presented his theories on agriculture in a series of lectures he gave in 1924. After his untimely death in 1925, at 64 years of age, a group of his students were so intrigued by his ideas that they took them and created the methods of **biodynamic farming**. Maria Thun was the most important of these students, and followers, as she spearheaded the operation.

In almost every major wine-producing region you find winemakers who are growing their own grapes. Many growers are turning to biodynamic farming because it gives the earth, and the resulting wines, better equilibrium. It is also the most intense type of sustainable farming...*so it's better for the future of the planet.*

There are two major components to biodynamics. The first is the rejection of pesticides and insecticides—it's very similar to organics. Secondly, Maria Thun also created a seasonal farming calendar which outlines the best times of the year to work certain parts of the vineyard. The entire calendar is based on the moon's cycle through the various houses of the zodiac. The belief is that each part of the vine is connected to each sign...

*Roots are connected to Earth houses.
Leaves are connected to water.
Flowers are connected to air.
Fruits and seeds are connected to fire.*



Don't Forget...

You have until the 30th of March, 2009 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 May 2009.

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 **Thorn-Clarke
Shotfire Ridge Shiraz 2007**

__case(s) of **Domaine de l'Ecu (Guy Bossard)
Muscadet Expression d'Orthogneiss 2005**

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



TABLE & VINE
Connoisseurs'
wine club

Destination
Taste
March 2009

Thorn-Clarke Shotfire Ridge Shiraz 2007

Barossa valley in Southern Australia should be no stranger to any fans of powerful and rich Aussie wines that give incredible ripeness. The trick is, of course, balancing the power with enough acidity. It is from Barossa that almost every famous Australian Shiraz hails... Penfolds, Two Hands, Torbreck, Elderton, and the list goes on and on. What is it that sets Barossa apart? Well, for one thing, they have many old-vines of Shiraz. The other is that Barossa seems to allow the grapes to get ripe; sometimes extremely so, but the varietal character of Shiraz is always on display in the wine—they are a true reflection of the Shiraz grape and Barossa.

Thorn-Clarke is named such for David and Cheryl Clarke (Cheryl's maiden name was Thorn). The Thorn family has been grape-growers in Barossa since the 1870's—*six generations!* So when Geologist David Clarke joined the family, joining the winery was soon to follow. They began making wines under the **Thorn-Clarke** label in 2002 and wasted little time making a terrific name for themselves. This is a large operation that makes wines from many sites and all sorts of blends. But interestingly, they are all estate-grown wines and in spite of the undertaking, they grow all their raw materials themselves. The **Shotfire** wines are some of the more voluptuous wines made by these folks and this **2007 Shiraz** is really something special.

This is really terrific Shiraz that does an incredible job of walking the tightrope considering its size. Huge and powerful wine that shows off the incredible palette of flavors that Shiraz can give—blackberry, cherry and crushed pepper, it is simply amazing! The thing that does keep it all together, of course, is the structure. There are terrific framing tannins and lovely, integrated acidity that makes this wine lip-smaking and will allow this wine to go quite well at the table. And when you get that grill sparked up...*Here's Your Wine!*

Domaine de l'Ecu (Guy Bossard) Muscadet Expression d'Orthogneiss 2005

Muscadet is one of those types of wine that always seems to be a great value. I think the folks here charge fair prices and the wines are outstanding. The grape variety that produces Muscadet is *Melon de Bourgogne*. This is a terrific vehicle to express the gorgeous mineral and granite tones the vines get from their soil's environment, but also gives terrific citrus and orchard fruit flavors—like granny smith. The wines made in Muscadet from *Melon de Bourgogne* are judged by many to be the perfect wine to enjoy with oysters, that is, of course, when your budget doesn't quite allow for Chablis. Imagine a warm day with a beautiful salad and a dollop of olive oil marinated Tuna on top. *You'll see what this wine is all about.*

Guy Bossard's Domaine de l'Ecu is always mentioned during any discussion about leading producers in the Loire. I had never tasted one until this sample came my way recently and now I can see first-hand what we've been missing. It really is a pleasure to introduce our first l'Ecu wine in our **Connoisseur's Club**. Bossard farms forty-two acres, all in Muscadet and all framed biodynamically. There are three types of soil on the estate and Guy Bossard produces wines from each type individually. The three types, all in this "*Expression*" group, are Granit, Gneiss; which is a combination of Granit and Schist, and finally Orthogneiss; which is from volcanic soil.

I was stunned by this wine! We had it at home on a brutally cold and windy day in February. High-tone whites for light food was not at all what I was thinking about when I pulled the cork. But once I did, I was longing for the warmer weather to arrive so we could enjoy this with some seafood *paella* or simple grilled fish. Quite honestly, this is just the kind of wine we drink often at home. It is loaded with minerals and depth and this wine has incredible acidity. I think the next time I try this it will be with some Indian food...Extra Hot!

Kysela Pere et Fils Fine Wine Merchant

Fran Kysela has worked for a couple of the top importers to America of European wines. In 1994, he founded his own importing business. Fran has not limited himself to just France or Italy. He also brings wines to us from Germany, New Zealand, Portugal, Spain and Australia. He is driven by quality and respects the growers work. I think the thing that has set him apart is his intention to make wines with great balance the heart of his portfolio. Whether the wines be from Australia or the Loire Valley, you can understand what it is that Fran Kysela is looking for.

