

SUMMER'S *favorite fare...*

Lobster BLT

(inspired by a recipe from Country Living Magazine)

- 1 lb. Fresh, Cooked Lobster Meat (coarsely chopped)
- 1/4 Cup Mayonnaise
- 2 tsp. Lemon Juice
- 1/2 tsp. Salt
- 8 Slices, about 1/2 lb, Bacon
- 4 Potato-Bread Rolls
- 2 Medium Tomatoes, sliced
- 4 Lettuce Leaves

Prepare the lobster salad: In a medium bowl, combine lobster, mayonnaise, lemon juice and salt. Cover tightly and refrigerate to keep chilled.

Cook the bacon: In a heavy skillet, over high heat, cook the bacon until crispy and brown, 4 to 6 minutes. Using a slotted spoon, transfer the bacon to a paper towel to drain.

Assemble the sandwiches: Slice each of the rolls in half horizontally and place 3/4 cup of the lobster salad on the bottom halves of the rolls and top each with 2 slices of bacon, 1 to 2 slices of tomato and a lettuce leaf. Cover each sandwich with the top of the roll. Serve immediately. Enjoy!



Don't Forget...

You have until the 30th of May, 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 July 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 Solex Chardonnay 2007

__case(s) of Havens Merlot 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

SONOMA
 WINE CO
 1518 GILBERT ROAD

Destination
Taste
 May 2009

My first wine trip....

Back in 1997, the folks running the wine department for what was then Big Y Wines, selected me to visit South America with Billington Wines and tour quite a few wineries... including Catena. My host was Alfredo Bartholomaus and his son Alex. Alex and I are very close in age and hit it off quite well. Over the past decade plus, Alex has taken over Billington Wines from his Dad, and with his driven leadership at the helm, they have grown from a modestly sized importer to a formidable one with over 50 staff members and wines coming to the U.S. from all over the world. The bread and butter continues to be Catena, but with the desire to grow, Alex has found a number of exciting wines—and created some too. Alex is one of my longest standing friends in the business and so it is with great pleasure that we bring you two wines that Alex doesn't just sell, but also creates the vision for.



Alex and Alfredo Bartholomaus
Billington Wines

Mark J. Zuel Jr.

Solex Chardonnay 2007

Alex is a tinkerer. He likes to look at things and see if he can make them better. One of the biggest concerns our customers seem to have about Chardonnay is that it not be too oaky. There was a glut of those oak-bomb Chardonnays in the late 1990s and early 2000s. It seems most folks got tired of that style and looked for fresher wines. Well rather than just going out and getting a Sauvignon Blanc like everyone else, Alex decided to join forces with a couple that he believes could produce a Chardonnay that would be a leaner, cleaner version, but not necessarily a stainless steel Chablis style either. Enter Walt Averill and Maire Murphy. These folks produced a couple of wines that Alex liked so he partnered up with them, and together they made the **Solex Chardonnay** take form.

Solex means "extra Sun", and the idea behind this wine is to make a Chardonnay that brings a ray of sunshine to your table. This was to be a Chardonnay that shows off the ripe fruit and rich Chardonnay that California can make, without being too heavy in the oak or sugar departments. The acidity would be key, so how can you craft a Chardonnay that has both the power of ripe fruit and the balance of terrific acidity in California? Blend multiple sites! **Solex Chardonnay** hails from three different places... Sonoma, Santa Barbara and Mendocino. Specifically the famous Beckstoffer Vineyard in Mendocino. The blend of these three allows the fruit of Mendocino, the body of Santa Barbara and the acidity of Sonoma to merge into an excellent value Chardonnay. The wine is made in small(ish) lots. They sell enough of this wine, but what they make is generally less than a 12 month supply.

When I tasted this wine, I couldn't get the thought of a Lobster BLT out of my head. The smokiness of the bacon with a hint of oak and of course the natural Chardonnay and lobster match was a no-brainer. Please try our Lobster BLT recipe and see for yourself.

Havens Merlot 2005

Alex is involved in many projects. He seems to find these situations where the quality is good, but could be improved with an investment of capital. Alex has been able to provide the capital to get some very serious wineries going. **Havens Wine Cellar** has been a terrific winery and one of my favorite sources of Merlot for years. So when I heard that Alex was involved here, I was really excited with the anticipation of what he could make happen!

Havens is a winery that began in the mid 1980s and has always been focused on Merlot. The problem is that as Merlot became popular and the overall quality dipped, wine-drinkers turned their backs on this variety. It is now on the comeback trail, and like anything, the best producers realize that the only way back is through quality. Havens grows a large amount of the grapes they use themselves and supplement the rest with high-quality fruit from neighboring vineyards. Winemakers John Killebrew and Miek Rayner are devoted to making Merlot in the Bordeaux style. But again, like the Solex,, taking advantage of a ripe climate is key.

The 2005 Merlot has structure and power, but is also blessed with gorgeous fruit. It is just a beautiful wine that deserves a place at your Saturday evening dinner table. I am thinking a cool summer evening with steaks grilled medium-rare, a baked potato and steamed asparagus. Break out your best wine glasses—the Riedel Bordeaux stems, and give this wine an hour opened or decanted and watch it blossom. Enjoy it with your meal and savor it over the last few sips. And then call the store to buy a case of the Havens Merlot so these occasions can happen more regularly!

