

From: Rhonda Bonds <wine@wineddown.com>

Subject: News from Wine'd Down

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wine'd down

PREMIUM WINES & CIGARS

Tracey and Alan



Friday Night
7:30pm - 11:00pm

"Social"

Everyone needs a social affair once in a while; and that is definitely what we have at Wine'd Down when these guys play!

You want to hear CCR...No Problem! How about The Rolling Stones...got it covered! Rod Stewart, Jimmy Buffet, U2,

Happenings at Wine'd Down

Aug 22, 2007

Dear Thomas,

I am sorry this news-letter is late! I have been on a college trip with my daughter. I hope all is well with everyone. Yes we are having wine tasting tonight. We will have music tonight as well. I hope to see everyone tonight!

Rhonda Bonds



Wednesday Wine Tasting

6:00pm - 7:30pm



Bethel Heights Pinot Gris:

This Pinot gris comes from several vineyard sites. The Willamette Valley provides brightness and purity of fruit; Southern Oregon fruit gives a more lush, often floral note to the final wine. It was fermented cold, exclusively in stainless steel, and finished without malolactic fermentation before being bottled with a screwcap closure to protect its freshness. Rich aromas of peach, apple, tropical fruits, hints of orange zest. On the palate citrus gives way to stone fruits, and firm acidity provides balance and a crisp, dry finish.

Bethel Heights Estate Chardonnay:

The wine industry is all abuzz about a new style of Oregon wine that some think may help set a new standard for American chardonnays. And it's all because of new grape clones being planted in Oregon vineyards. These earlier-ripening Dijon clones produce more elegant with good acidity, soft textures and a distinct mineral character. In this wine the fruit was pressed without crushing, barrel fermented in French oak (15% new barrels), stirred every two weeks during primary fermentation, aged on the lees with complete malolactic fermentation, and bottled after nineteen months in barrel. It offers flavors of pears and apples with earthy background notes; nice integration of wood spice and fruit, rich in the mouth with good balancing acidity.

Bethel Heights Estate Pinot Noir:

Matchbox Twenty, Pink Floyd..... as you can see their musical list is very extensive. These guys are a must see! Make plans to join us Saturday night as we raise our glasses and have a "Social"!!

Wait 5



**Saturday Night
8:00pm - Until**

We are very excited to have Wait 5 back this weekend! They are new on the Birmingham scene and really making a way for themselves! They are Birmingham's version on Fletwood Mac!
DO NOT miss this group!

Our viticulture emphasizes small crop size and intensive canopy management to bring fruit to full maturity even in the most challenging vintages. We practice sustainable agriculture for the health of our soils and vines, and for the quality of our wines. This is a rich, powerful wine with a nose of black fruites and earth, with black currant, blackberry and black cherry dominating. There is a hint of mint and oak spice in the background. Entry is sweet and round, fine tannins broaden the wine on the palate, and good acid balance carries the wine to a long finish. Ageworthy.

Morgan Pinot Gris:

The Santa Lucia Highland's cool climate is very well suited to Pinot Gris. The R&D Francioni Vineyard is the exclusive source of the grapes for this wine. Following a gentle whole cluster pressing, Pinot Gris is cold fermented in stainless steel to preserve the freshness of the fruit. After fermentation the wine is racked into three year-old French oak barrels for three months to soften the texture slightly and add complexity without oak flavors. The wine was bottled in February 2007 to capture the bright flavors and crisp acidity. It offers pineapple, papaya, sweet coconut, figs, pears, floral, and lime. The wine finishes crisp, clean, and dry as the proverbial bone.

Morgan Chardonnay:

The goal at Morgan is to produce a balanced, classically styled Chardonnay that is faithful to the grape and its Santa Lucia Highlands origins. The 2005 vintage has a large contribution from Double L, Morgan's organically farmed vineyard. The wine exhibits a brilliant straw-gold color. On the nose, notes of minerals, cinnamon and toast follow tropical fruits and Fuji apples. Rich yet lively on the palate, the wine shows the Santa Lucia Highland's style of balanced, integrated, flavorful Chardonnays with fresh cream, ripe peach, apricot, cantaloupe, orange blossoms and sweet toasty oak, with a ripe pear finish. Don't be afraid to lay this wine down for a few years!

Morgan Pinot Noir:

Twelve Clones is Morgan Winery's Santa Lucia Highlands appellation blend Pinot Noir. The wine shows a medium garnet color with good clarity. The nose and palate show blackberry, cranberry, hard spices and the mineral notes of the appellation. The wine is medium to full in body and the softly integrated tannins segue into a long and balanced finish.

William Barnes
Wednesday Night Music
7:30pm - 11:00pm



Friday Wine Tasting 6:00pm - 7:30pm

**Wendy Watts from Winebow
"America's leading importer
for premium Italian Wines!"
will be pouring and answering
your questions!**



Regaleali Bianco IGT Sicilia :

Straw yellow in color with a delicate and persistent bouquet of green apples, peach, pear and citrus, Regaleali Bianco is dry and crisp with excellent structure and a superb fruity finish. Clean and refreshing, Regaleali is great for antipasti, asian cuisine, fish, shellfish, octopus salad, and vegetables. A blockbuster and a terrific value.

Regaleali Nero d'Avola IGT Sicilia 2005

Refined in bottle for two months before release, this wine offers a bright ruby red color, and a rich bouquet of cherry, blackberry, mulberry, vanilla, cinnamon, mint and sage. On the palate, it is complex and supple, with ripe berries framed by juicy tannins. The right choice for eggplant parmigiana, pasta with meat sauce, meatballs, sausages, pizza and roasted meats. A delicious Sicilian red, and a great value!

Regaliali Rose

Deep ruby red and concentrated, Rosso del Conte offers rich aromas of cherry, walnut husk, wild berries, vanilla, cinnamon, mint, sage and tobacco. Full-bodied, with polished tannins and a lingering, supple finish of wild berries and spice, this is a wine of great elegance and personality. Rosso del Conte is considered the father of modern Sicilian high-end reds, and one of Winebow's classics.

Tasca d'Almerita Lamuri Nero d'Avola

Intense ruby red in color, Lamuri offers a lush bouquet of blackberry, mulberry, cherry and sour cherry jam, spices, laurel, cinnamon, vanilla, coffee, licorice and carob. On the palate, this wine is incredibly rich, intense and supple, with velvety tannins framing a refreshing acidity and a medium body. Recommended with mediterranean fare, such as pasta, tagines, roasted lamb, kebabs, and ribs.

Terre di Talamo Vento Vermentino

As a result of the hot and sunny climate, Vento offers a round, medium-body that is well balanced by the crisp and mineral aromas typical of Vermentino. This combination of softness and freshness allows for a wide range of food pairings. Vento is recommended with sharp cheese, seafood, antipasti, fresh summer vegetables and grilled fish. The Mediterranean aromas of the sea and the Maremma's countryside can be found in each glass.

Palazzo della Torre

Dense and deep ruby red in color, Palazzo della Torre is loaded with luscious aromas of currant, blackberry and licorice, followed by hints of raisins and plums. Full-bodied and rich, with firm yet juicy tannins, it is a classic accompaniment to grilled or roasted meats and barbecued ribs. One of the greatest values from Winebow, Palazzo della Torre was selected by Wine Spectator as one of the "Top 100 wines of the World" for five years in a row, from 2000 to 2005.

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