



# The Grapevine

Toast Wines By Taste  
Newsletter – September 2008



984B Farmington Ave.  
West Hartford, CT  
860-236-3515

Ask us how you can become  
a Toast Club member!!  
info@toastwines.com

Check out our website – [www.toastwines.com](http://www.toastwines.com) --  
for our current inventory and to order online

Toast Team: Paul, Jennifer,  
Katherine, Jay & Jennifer

## September Wines of the Month

**15% off these Special Selections**

### **Drylands Riesling 2006 (Bright)**

**\$18.99**

A bouquet of ripe citrus fruit characters accompanied by floral aromas. Bright notes of grapefruit and lime are accented by touches of honeysuckle. Marlborough, New Zealand

### **Vadiaperti Coda di Volpe 2006 (Mellow)**

**\$17.99**

Discreet notes of fruit on the nose. Soft texture on the palate and good acidity. Good balance with a warm and long finish. Campania, Italy

### **Chateau Mourgues du Gres Les Galets Rose (Fruity)**

**\$16.99**

Medium – bodied dry Rose wine. Aromas of strawberries and cinnamon. Fruit flavors balanced by crisp acidity and a clean, dry finish. Lovely balance of Syrah and Grenache. Great with pasta dishes, salmon and BBQ. Rhone, France

### **Jacob's Creek Sparkling Rose (Sparkler)**

**\$15.99**

The Pinot Noir characters are showcased in this wine, with fresh strawberry and red currant notes followed by some delicate fruits from the Chardonnay. Southeastern Australia

### **Chateau La Tour Haut Brion 2001 (Toast Selections)**

**\$58.99**

Same type of bouquet as Haut-Brion, even more smoky tasting, with red berries followed by harmonious, structured balance of sensation in the mouth. Body and its mildness put this wine at the top of the other grand crus classes of Graves. Graves/Bordeaux, France



### Wine of the Month from Toast Selections

**Forefathers Cabernet Sauvignon 2004  
Alexander Valley, CA, \$45.99**

Wine Enthusiast 93. This is sort of a second wine of the respected veteran winemaker, Nick Goldschmidt, who bottles his more expensive brand under his last name. But there's nothing second-rate about the wine. It's classic Alexander Valley, soft and a little herbal, and rich in cherry, red currant, licorice, sweet vanilla oak and peppery spice flavors. Lovely now, and with the integrity to evolve for a decade.

### Upcoming Events

**Sept 6, Saturday, 1:00 to 5:00:** Italian wine tasting of new arrivals from Rocca delle Macie

**Sept 13, Saturday, 1:00 to 5:00:** In store tasting of wines from South Africa, Italy and California.

**Sept 16, Tuesday, 12:30 to 1:30:** Stop by Fleming's Steakhouse at Blue Back Square to meet winemaker Chester Osborn from d'Arenberg and taste the d'Arenberg Icon Estate wines. Call Toast Wines at 236-3515 to get your name on the list to meet Chester.

**Sept 18, Thursday, 6:00 to 8:00:** Art Walk starts in West Hartford Center. Special in-store tasting that evening

**Sept 20, Saturday, 1:00 to 5:00:** In store tasting of new arrivals

**Sept 25, Thursday, 6:30:** Balvenie Scotch Dinner at Fleming's Steakhouse at Blue Back Square. \$85 + tax & tip. Contact us for more information.

**Sept 27, Saturday, 1:00 to 5:00:** In store tasting of new arrivals



**d'Arenberg Special!  
While Supplies Last**

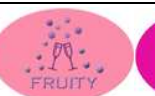


Special prices on these two remarkable wines for these vintage years.

**d'Arenberg "The Dead Arm Shiraz" 2005 - \$49.99  
Wine Advocate rated 95 points**

**d'Arenberg "The Laughing Magpie" Shiraz Viognier 2006 - \$20.99  
Wine Advocate rated 92 points**

As noted in our Upcoming Events section, come meet Chester Osborn, d'Arenberg's winemaker, at Flemings on Sept 16 to taste the d'Arenberg Icon Estate wines.



## September Recipe of the Month

### Grilled Tuna with Provencal Vegetables and Easy Aioli

~ From Bon Appetit Magazine – July 2008 ~

Serves 4

#### Tuna and Vegetables

Non-stick vegetable oil spray	4 tablespoons olive oil
4 5 ounce albacore tuna steaks about 1 inch thick	2 cups assorted cherry tomatoes, halved
2 zucchini, quartered lengthwise	2 teaspoons herbes de Provence **
1 eggplant (about 1 pound), cut lengthwise into ¾ inch thick slices	1 garlic clove

Spray grill with nonstick spray. Prepare barbecue (medium to high heat).

Brush tuna steaks, zucchini, and eggplant with olive oil; sprinkle with salt and pepper. Grill vegetables until tender and lightly charred, turning occasionally, about 12 minutes. Remove from grill and cut into bite-size chunks. Place vegetables, tomatoes, herbes de Provence, and garlic in large bowl; toss to blend. Set aside.

Grill tuna steaks to desired doneness, about 4 minutes per side for medium-rare. Place tuna on plates, tops with vegetables, and serve with aioli.

\*\* A dried herb mixture sold in the spice section of markets. If unavailable, a combination of dried thyme, basil, savory and fennels seeds can be substituted.

#### Easy Aioli

2 garlic cloves	½ cup mayonnaise	1 tablespoon fresh lemon juice
¼ teaspoon coarse kosher salt	2 tablespoons olive oil	

Mash garlic and ¼ teaspoon salt in small bowl until paste forms. Whisk in mayonnaise, olive oil, and lemon juice. Season to taste with coarse salt and pepper. Can be made 1 day ahead, cover and chill.

Try this fabulous dish with the Chateau Mourgues du Gres Rose (September wine of the month special - \$16.99 less 15%) or our De Loach Pinot Noir from California for \$13.99

**Imported from Austria**  
**Mata Hari**  
**Absinthe Bohemian**  
**\$50.99/750 ml**

**Imported from France**  
**Grande Absente Originale**  
**\$59.99/750 ml**

**Imported from France**  
**Lucid Absinthe Superieure**  
**\$55.99/750 ml**

**Cocktail of the Month**  
***The Mint Muse***

1 ½ oz. Lucid  
2 oz. pineapple  
Sprite or 7-Up  
Mint leaves and lime wedge

Muddle 6 – 8 mint leaves with the lime wedge and the Lucid. Add ice and pineapple juice and shake briefly. Top with Sprite or 7-Up and add a mint sprig.

### You're not hallucinating..... Toast now has Absinthe!!!

Absinthe is traditionally a distilled, highly alcoholic beverage. It is an anise-flavored spirit derived from herbs, including the flowers and leaves of an herb called wormwood. Absinthe has a characteristic natural green color but is also produced in a clear style. Often called "the Green Fairy", Absinthe is unusual among spirits in that it is bottled at a high proof but is normally diluted with water when it is drunk.

Originally from Switzerland, it achieved great popularity as an alcoholic drink in the late 19th- and early 20th-century France, particularly among Parisian artists and writers. Due in part to its association with bohemian culture, Absinthe was opposed by social conservatives and prohibitionists. Charles Baudelaire, Paul Verlaine, Arthurs Rimbaud, Vincent van Gogh and Oscar Wilde were all notorious "bad men" of that day who were (or were thought to be) devotees of the Green Fairy. Absinthe was portrayed as a dangerously addictive psychoactive drug. The chemical thujone, present in small quantities, was blamed for its alleged harmful effects. By 1915, Absinthe had been banned in the United States and in most European countries except the United Kingdom, Sweden, Spain, Portugal, and the Austro-Hungarian Empire. Although Absinthe was vilified, no evidence has shown it to be any more dangerous than ordinary liquor. Its psychoactive properties, apart from those of alcohol, had been much exaggerated.

A revival of Absinthe began in the 1990s, when countries in the European Union began to reauthorize its manufacture and sale. As of February 2008, nearly 200 brands of Absinthe were being produced in a dozen countries, most notably in France, Switzerland, Spain, and the Czech Republic.

