GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
55285	**2009 Domaine des Baumard Savennieres**	$22.99	N/A	N/A

"Beautifully pure, with salted butter, chamomile and quinine notes lacing up a core of creamed Jonagold apple and lanolin flavors. The long, creamy finish lets the chamomile edge play out elegantly." - Reviewed by: Wine Spectator - 92pts

41946	**2009 Domaine Didier Dagueneau Blanc Fume de Pouilly Silex**	$115.00	N/A	N/A

"Delivers an almost inordinate diversity of floral, herbal, citrus, and pit-fruit elements. ...with the bitterness of fruit pits, smoky pungency of red currant and crushed stone, as well as notes of shrimp shell reduction and iodine inflecting a long, bittersweet, yet at the same time vibrant, buoyant finish. This silken textured seducer should gain with time in bottle and be worth following for ten or a dozen years." 93-94+ pts. - Reviewed by: The Wine Advocate - 93 to 94pts

58833	**2009 Complices de Loire Bourgueil Les Castines**	$10.99	N/A	N/A

"This Bourgueil takes advantage of the warm 2009 vintage, which gave producer Xavier Barc leave to harvest fully ripe Cabernet Franc grapes, a rarity in the Loire. Made in a fruit-forward, Cru Beaujolais style, with lots of cedar n' spice Cabernet Franc notes, this offering makes for a snappy and savory summer red. Serve lightly chilled." - Reviewed by: Producer

28017	**2009 Domaine Huet Vouvray Moelleux 1er Trie Clos du Bourg**	$74.99	N/A	N/A

"Tiny berry- and desiccated concentration rather than botrytis characterize even the 2009 Vouvray Moelleux Clos du Bourg Moelleux 1er Trie. This evinces an as yet unresolved tension between fresh citrus, chalk, and alkali on the one hand, and honey, caramel, and nut paste on the other. For all of its ripeness, there is a sense of textural firmness underlying the palate impression here. Marzipan, singed vanilla cookies, and suggestions of both peach and strawberry preserves enhance the wine's confectionary aura, and despite its manifestly good strong acidity by vintage standards, the nearly 100 grams of residual sugar present here certainly result in a dominating youthful sweetness in its formidably long finish. If you want this to balance on its own (i.e. not in a dessert wine capacity) then I would be prepared to wait more than a decade, and the wine no doubt has at least three in it. Pinguet says this reminds him of the 1989 1er trie bottlings at the same stage." - Reviewed by: The Wine Advocate - 94pts