GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
72289	**2008 Enira Red Bessa Valley Bulgaria**	$17.99	N/A	N/A
	"The 2008 “ENIRA” is a blend of Merlot (48%), Syrah (40%), Cabernet Sauvignon (5%) and Petit Verdot (7%), aged in a mixture of one to three year old oak. This was previously seen as a barrel sample. Pleasant and easy drinking, it has little depth or concentration here, but it is rather tasty. It has straightforward fruitiness with that earthy hint of Syrah underneath mingling nicely with the sweet nuances." - Reviewed by: The Wine Advocate - 84pts			
72299	**2008 Marques de Riscal Reserva**	$19.99	N/A	N/A
	"The 2008 Reserva seems like a much more serious wine, with fresh notes of cherries, some leather and pepper and a tight palate that reveals good balance, purity of flavors and good length. It should age well, as it has good balance." - Reviewed by: The Wine Advocate - 88pts			
72160	**2008 Finca Valpiedra Reserva**	$39.99	N/A	N/A
	"Currant, kirsch and chocolate flavors mingle in this rich, ripe red, offering a plush texture, with moderate tannins and balsamic acidity. A rich, exuberant and modern style." - Reviewed by: Producer			
72363	**2008 Giacomo Conterno Nebbiolo Langhe Cerretta**	$59.99	N/A	N/A
	"There's a lushness about this red, from its floral- and berry-scented nose to the cherry, strawberry and spice flavors. This is beautifully balanced and lingers on the spice-tinged aftertaste." - Reviewed by: Wine Spectator - 92pts			
71673	**2008 Travaglini Gattinara Tre Vigne**	$53.99	N/A	N/A
	"A broad-shouldered, rich version, sporting cherry, leather and spice flavors backed by a sold structure. Turns leaner and more savory on the finish, lingering pleasantly." - Reviewed by: Wine Spectator - 89pts			
71639	**2008 Chateau Pradeaux Bandol Rouge**	$39.99	N/A	N/A
	"The Bandol from Pradeaux is a creature whose soul emerges from Mourvèdre. The classic cuvée is 95% Mourvèdre and 5% Grenache, with the Grenache adding spice to the bouquet and leavening some of the drama provided by the intimidating structure of the Mourvèdre. One of the hallmarks of Pradeaux is that the grapes are never destemmed. The result is a wine of ferocious tannin in its youth, another reason for the prolonged aging in these large wooden barrels, a time for the wine to repose and find its identity as it emerges from the cocoon of tannins to reveal an exceptionally complex crowd of aromas and flavors." - Reviewed by: Producer			
72610	**2008 Corte Pavone Brunello di Montalcino**	$49.99	N/A	N/A
	"The 2008 Brunello di Montalcino is the most polished, refined wine I have ever tasted from Loacker. Ripe, silky tannins support a core of expressive dark red fruit in this gracious, mid-weight wine. Floral notes add lift on the finish. Sweet, succulent and expressive, the 2008 should drink well for the next handful of years." - Reviewed by: The Wine Advocate - 91pts			
71985	**2008 Caiarossa Pergolaia Toscana**	$26.99	N/A	N/A
	"Very alluring for its balsamic, wild herb, sour cherry and raspberry flavors, this is well-proportioned, offering a muscular structure to provide support. Shows fine length, with a wild berry aftertaste." - Reviewed by: Wine Spectator - 92pts			
72746	**2008 Tenuta Sant Antonio Amarone Campo dei Gigli**	$65.99	N/A	N/A
	"Impenetrable ruby red with purple glints. Wild berries, hints of wood and minerals on fragrances of licorice, black pepper, tobacco, spices and chocolate. Well-balanced, very intense, persistent and full-bodied and robust; to be consumed more than 5 years after harvest." - Reviewed by: Producer			
72618	**2008 Domenico Clerico Barolo Bricotto Bussia**	$265.00	N/A	N/A
	"The 2008 Barolo Briccotto is a wine Clerico hasn’t made since 1994. For years, this parcel in Bussia was the backbone of the Nebbiolo-based Arte. With 2008 Clerico is reintroducing the Briccotto, which will only be bottled in magnums. It is a huge, dark wine made to emphasize the depth and textural richness that is possible with Nebbiolo. Smoke, tar, espresso and licorice add complexity on the mid-palate and finish. In my view the Briccotto is overly heavy. More importantly, though, it is the wine’s early oxidative notes that are of most concern for its longevity. The Briccotto was aged in four new French oak barrels made from staves that had been toasted on the outside rather than inside, and two used French oak barrels." - Reviewed by: The Wine Advocate - 88pts			