GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
72567	**2011 Petit Guiraud Sauternes**	$15.99	N/A	N/A
	"Solid, with a direct, open-knit core of apricot, toasted almond, piecrust and white peach flavors that meld through the creamy, ginger-tinged finish." - Reviewed by: Wine Spectator - 90pts			
43942	**2011 Carmes de Rieussec Sauternes**	$16.99	N/A	N/A
	"Bold, with ginger, creamed peach, warm piecrust, quince and creamed pear notes all bolted together and wrapped with a flattering, warm tarte Tatin hint. Delivers more oomph than cut. For fans of the broader, fuller style." - Reviewed by: Wine Spectator - 90pts			
59800	**2011 Chateau d'Yquem Sauternes**	$225.00	N/A	N/A
	“Bright yellow-gold. Captivating nose is marked by sexy lemony botrytis, white peach, mango, guava and saffron. Enters the mouth very dense but remarkably vibrant and pristine thanks to lively acidity, then turns richer and more unctuous in the mid-palate, displaying knockout flavors of fresh tropical fruit, white peach, white flowers, beeswax and wet stone. The finish is pure and extremely long. This amazing young Yquem, one of the finest in the last dozen years, perfectly combines elements of the fresher, more refined Yquems of the recent Dubourdieu years with the more exotic, opulent personality of the wines made under Alexandre de Lur Saluces. The harvest began on September 6 (only in 1893 did it begin earlier) with the young sauvignon blanc vines and even some semillon to preserve freshness. There were four tries in total, ending on October 5. General Manager Pierre Lurton told me that picking practically all the botrytized grapes very quickly in September was the key to guaranteeing a pure, fresh botrytis component. Sandrine Garbay, who has been maitre de chai at d'Yquem for 18 years, also believes this to be one of the top Yquems in recent memory, though it really doesn't remind her of any previous Yquem vintage with possible exception of the 2001.” - Reviewed by: The Wine Advocate - 97pts			
43938	**2011 Chateau Doisy Vedrines Barsac**	$25.99	N/A	N/A
72365	**2011 Alois Kracher Auslese**	$21.99	N/A	N/A
	"A taut sweetie, with flavors of blood orange, ripe apple and glazed quince that take on some buttery accents. Firm and savory on the finish. Chardonnay and Welschriesling." - Reviewed by: Wine Spectator - 88pts			
72367	**2011 Kracher Beerenauslese Cuvee**	$32.99	N/A	N/A
	"Crisp tangerine, blood orange and wild herb flavors feature some honeyed notes. Creamy accents show on the finish." - Reviewed by: Wine Spectator - 88pts			
60562	**2011 Domaine Durban Muscat Beaumes de Venise**	$14.99	N/A	N/A
	"Apricot, peach, Seville orange and ripe pear come to mind when sampling this exemplary dessert wine." - Reviewed by: Producer			
42914	**2011 Sweet Torito Garnacha**	$8.99	N/A	N/A
	"Sweet Torito Garnacha strikes the right balance between sweetness, spice and fruit that represents a truly excellent value." - Reviewed by: Producer			
72204	**2011 Susana Balbo Late Harvest Malbec**	$24.99	N/A	N/A
	"The 2011 Signature Late Harvest Malbec is produced because at one point Susana went crazy about a late harvested Garnacha so she decided to do this with Malbec from Agrelo, left on the vine until the first freezing and fermented in barrel where the wine aged for two years. It has 80 grams residual sugar and 14% alcohol. It has notes of raisins, figs and dates, baked apples and cinnamon. The palate is medium-bodied, with good balance between sugar, acidity and alcohol, good persistence and freshness." - Reviewed by: The Wine Advocate - 89pts			
66335	**2011 Jorge Ordonez Seleccion Especial Malaga**	$15.99	N/A	N/A
	"Green-tinged yellow. Highly perfumed bouquet of candied pit fruits, honey and jasmine. Sweet, clinging peach, apricot and tangerine flavors show impressive depth as well as energy, picking up a gingery nuance with air. Finishes smooth and long, leaving pit fruit nectar and orange marmalade notes behind." - Reviewed by: International Wine Cellar - 91pts			
58087	**2011 Standing Stone Vineyards Vidal Ice Wine**	$19.99	N/A	N/A
	"Remarkably balanced, with bold apricot flavors and bright melons and citrus, supported by an explosive texture with a truly wowing mouth feel." - Reviewed by: Producer			

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
44926	**2011 Chateau Rieussec Sauternes**	$36.99	N/A	N/A

"The 2011 Rieussec has a lifted, at the moment quite oaky, bouquet with scents of honey, almond and pineapple. Hopefully it will develop more definition by the time of bottling. The palate is medium-bodied with tropical fruit and mandarin on the entry and a satisfying viscous core of honeyed fruit. It seems a little disjointed towards the finish, although I am sure it will become more cohesive by the time of bottling. For me, it just seems a little predictable."-Neal Martin, The Wine Advocate, 91 to 93 pts. "A very ripe, juicy, spicy style, with bold apricot, tangerine, toasted almond and papaya notes. Shows lots of power, with the length to match. A winner in the making." - Reviewed by: Wine Spectator - 93 to 96pts

60105	**2011 Chateau d'Yquem Sauternes**	$460.00	N/A	N/A

"A lovely, creamy, tropical style, with mango, papaya and guava notes lending a caressing feel, while singed almond and warm piecrust accents blossom through the lush finish. Just when you think that's all there is, toasted coconut, fig, orange blossom and persimmon details kick in, lending length and dimension. The finish is ridiculously long. Best from 2020 through 2060." Reviewed by: Wine Spectator - 99pts "Bright yellow-gold. Captivating nose is marked by sexy lemony botrytis, white peach, mango, guava and saffron. Enters the mouth very dense but remarkably vibrant and pristine thanks to lively acidity, then turns richer and more unctuous in the mid-palate, displaying knockout flavors of fresh tropical fruit, white peach, white flowers, beeswax and wet stone. The finish is pure and extremely long. This amazing young Yquem, one of the finest in the last dozen years, perfectly combines elements of the fresher, more refined Yquems of the recent Dubourdieu years with the more exotic, opulent personality of the wines made under Alexandre de Lur Saluces." Reviewed by: Stephen Tanzer's International Wine Cellar - 97-100pts "Light gold in color, restrained but pure and noble, it offers an intense bouquet of honeysuckle, caramelized apricot and white peach with a subtle hint of toasty oak. It builds slowly but beautifully to a full-bodied wine with a long finish. This vintage is about restraint and perfect balance despite the 144 grams of residual sugar. Some vintages are more exuberant or flamboyant, but 2011 is racy and compelling. Of course, these wines can be drunk young, but expect the 2011 to age for 50-75+ years in a good cellar." -Robert Parker, Jr. - Reviewed by: The Wine Advocate - 97pts

42605	**2011 Bodega Norton Cosecha Tardia Chardonnay Late Harvest**	$8.99	N/A	N/A
55183	**2011 House Jam Red**	$8.99	N/A	N/A
49645	**2011 Gunther Schlink Desire Beerenauslese Ortega**	$9.99	N/A	N/A