GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
55781	**2009 Montevertine Le Pergole Torte**	$105.00	N/A	N/A

"The 2010 Le Pergole Torte has all the makings of another strong vintage for this wine. Today the firm tannins convey an impression of reticence, yet there is a silkiness to the fruit that is highly appealing. It will be interesting to see which direction the 2010 takes over the coming years. Today, it appears the cold season and late harvest were a bit challenging for a microclimate that is already on the cool side." - Reviewed by: The Wine Advocate - 93 to 95pts

58509	**2010 Fontodi Flaccianello**	$115.00	N/A	N/A

"The 2010 Flaccianello della Pieve will take your breath away. This is a seriously beautiful Sangiovese-based wine with the kind of intensity and aromatic purity you only experience every 1,000 wines or so. There's a lot to say here. First, the wine's beautiful appearance shows dark garnet colors with highlights of ruby and purple gemstone. The bouquet delivers a steady and seductive evolution with dark cherry, chocolate, spice, tobacco and sweet almond all seamlessly balanced one against the other. Its texture and inner fabric is rich, velvety and firm. There's a brilliant spot of acidity that hits you at the back of the mouth and helps the wine from feeling too heavy or dense. In fact, outstanding elegance is what ultimately sets it apart." - Reviewed by: The Wine Advocate - 97pts

58510	**2010 Fontodi Chianti Classico Riserva Vigna del Sorbo**	$395.00	N/A	N/A

"The 2010 Chianti Classico Riserva Vigna del Sorbo is a timeless expression that embraces all the canons of great winemaking. This vineyard-designate expression (Sangiovese and a small part of Cabernet Sauvignon are planted here) boasts a delicately floral side in 2010 with dried violets and blue flower that gracefully lift the bouquet. Beyond the floral tones are shadings of cassis, wet earth, anisette and tobacco. Like the other wines of Fontodi, Vigna del Sorbo shows an ethereal side and inner elegance that is impossible to repeat elsewhere." - Reviewed by: The Wine Advocate - 95pts

66997	**2009 Castellare Sodi Di San Niccolo**	$69.99	N/A	N/A

"A landmark wine for Tuscany, the 2009 I Sodi di S. Niccolo is a deeply sophisticated wine that puts its pedigree on full display both on the bouquet and in the mouth. The quality of the fruit is outstanding and you can distinguish each aromatic descriptor with total clarity – from plump cherry to savory spice. The focus and integration are outstanding. I Sodi sees oak for two years and has the legs to age fifteen years or more." - Reviewed by: The Wine Advocate - 95pts

69563	**2010 Montevertine Le Pergole Torte**	$105.00	N/A	N/A

"The 2010 Le Pergole Torte has all the makings of another strong vintage for this wine. Today the firm tannins convey an impression of reticence, yet there is a silkiness to the fruit that is highly appealing. It will be interesting to see which direction the 2010 takes over the coming years. Today, it appears the cold season and late harvest were a bit challenging for a microclimate that is already on the cool side." - Reviewed by: The Wine Advocate - 93 to 95pts

57465	**2007 Castellare Sodi Di San Niccolo**	$69.99	N/A	N/A

"The 2007 I Sodi di San Niccolo saturates the palate with masses of rich, dark fruit. Warm, open and resonant, the 2007 is one of the bigger wines made at Castellare over the last three decades. Although delicious today, the 2007 should also age quite well based on its sheer opulence." - Reviewed by: The Wine Advocate - 95pts