

1966

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Colonial

Difference

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2012



Colonial Spirits

Come celebrate our 46th season



Colonial Spirits began its service as a wine shop to the Acton, Concord, Carlisle and surrounding communities over 40 years ago. Along a lightly developed and traveled route 2A in East Acton, Colonial Spirits began in the 19th century building next to the street. In its early days Colonial Spirits' selection would seem quite limited in comparison to what can be found in the shop today. Wine was just beginning to become a major consumer product,

but its popularity and the choices available to enthusiasts developed quickly. Colonial Spirits went through several expansions over the years to keep up with the ever growing demand for selection and the diverse and changing tastes of people in the community. Wine proved to be a major source of enjoyment for people as new wineries from all over the world continued to become available in Colonial Spirits. What is most prominent in our recent history is the time spent at 69 Great Rd and the major expansion into 87 Great Rd in 2003.

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EXPERIENCE THE *Difference*

Holiday Spirits from around the world!

FOR THE COLLECTOR: Don't miss out on these offerings from Colonial Spirits. Each one offers the whiskey enthusiast the opportunity to add something unique and irreplaceable to their collection.

EAGLE RARE SINGLE BARREL #013 \$33.99

We purchased the entire barrel after a selection process brought in votes from our customers. After all, each and every barrel is a little different and even the height at which they are stored in the warehouse effects how the whiskey develops over many years. This unique representation of Eagle Rare is only available at Colonial Spirits, never to be replicated.

.....

KILCHOMAN INAUGURAL 100% ISLAY \$99.99

– The inaugural is extremely limited and we have only 32 bottles available. Get ready to dismiss the notion that top shelf scotch has to be old to be good. This whisky is young. Try it before you read the bottle to find out how young. This is simply an amazing Scotch. Light, delicately smoky, with mixed fruits this is an Islay representation like no other.

.....

PORT CHARLOTTE AN TURAS MOR WAS \$73.99 SALE

\$49.99 Act fast, this is a limited offering. Peat fans prepare... the Port Charlotte line out of Bruichladdich is the best peaty whisky around. An Turas Mor was the first release from their 'Peat Project' and this label is no longer available in most markets. Experience the power of peat, with elegance, complexity and floral topnotes at a special price - while supplies last.

HOLIDAY LIQUOR FEATURES – YOUR FAVORITE PRODUCTS AT UNBEATABLE PRICES

SCOTCH & WHISKEY

Balvenie 12yr Double Wood Single Malt	750mL	\$49.99
Crown Royal Canadian Whiskey	1.75L	\$44.99
Glenmorangie 10yr Single Malt	750mL	\$34.99
Johnnie Walker Red Scotch	1.75L	\$29.99
Gentleman Jack Tennessee Whiskey	750mL	\$24.99

VODKA & GIN

Ketel One Original Dutch Vodka	1.75L	\$37.99
Bombay Sapphire London Dry Gin	1.75L	\$35.99
Hendrick's Hand Crafted Cucumber Gin	750mL	\$30.99
Belvedere Authentic Polish Rye Vodka	750mL	\$25.99
Svedka Swedish Specialty Vodka	1.75L	\$19.99
Gordon's Smooth Mixing Gin	1.75L	\$16.99

RUM & TEQUILA

Sauza Hornitos Pure Agave Tequila		
Plata & Reposado	1.75L	\$32.99
Mt. Gay Traditional Dark Rum		
	1.75L	\$25.99
Espolon Blanco & Reposado pure Agave Tequila	750mL	\$19.99
Cruzan Light & Dark Estate Rum	1.75L	\$19.99

CORDIALS

Grand Marnier Orange & Cognac Liqueur	750mL	\$29.99
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RECOMMENDATIONS: At Colonial Spirits we strive to offer more than just a great selection. Customers have come to count on us for advice on special bottles, gifts, home bar selections and party planning (see page 8). For exciting spirits, new flavors and bottles sure to impress there are dozens of choices. Our top staff picks in each category are (all in 750mL size):

SINGLE MALT SCOTCH

Kilchoman Sherry Cask	\$76.99
Bruichladdich Laddie 10	\$64.99
Yamazaki 12yr	\$62.99
Aberlour 12yr	\$55.99

COGNAC / ARMAGNAC

Laubade VSOP Armagnac	\$49.99
Pierre Ferrand 1840 Cognac	\$44.99
Park VS	\$35.99
<i>a stunning value</i>	

RUM

Rhum JM Gold	\$48.99	Silver	\$43.99
Privateer Amber	\$35.99	Silver	\$29.99
<i>simply the best rum for the money</i>			

VODKA

Karlsson's	\$39.99
Bully Boy	\$31.99
V One	\$26.99

GIN

No. 3	\$42.99
Hayman's Royal Dock	\$29.99
Cold River	\$27.99

TEQUILA / MEZCAL

Don Julio Anejo	\$69.99	Reposado	\$67.99	Blanco	\$62.99
La Puritita Mezcal	<i>like nothing you have tasted</i>		\$39.99		
Espolon Silver and Reposado	\$28.99	Sale		\$19.99	

LIQUEUR

Faretti Biscotti – an after dinner treat	\$30.99
Bauchant Orange – fine orange liqueur	\$26.99
Luxardo Amaretto	\$25.99
St. Brendan's Irish cream – made with Irish whiskey	\$15.99

BOURBON / RYE

Black Maple Hill Bourbon	\$48.99
Russell's Reserve Rye	\$39.99
Bulliet Bourbon and Rye	\$37.99
Onyx Moonshine - <i>the ultimate mixing spirit</i>	\$26.99

Don't forget about Eagle Rare single barrel, bottled exclusively for Colonial Spirits

THIS SEASON TAKE THE CROWN



PLEASE DRINK RESPONSIBLY.

CROWN ROYAL Blended Canadian Whisky. 40%–45% Alc/Vol. ©2012 The Crown Royal Company, Norwalk, CT.

CrownRoyal.com

Special Savings on beer and wine!

BEER SPECIALS

Sierra Nevada	12 Pack bottles	\$11.99	+dep
Red Hook	12 Pack bottles	\$11.99	+dep
Magic Hat	12 Pack bottles	\$11.99	+dep
Smuttynose	12 Pack bottles	\$12.99	+dep
Ipswich	12 Pack bottles	\$12.99	+dep
Wachusett	12 Pack bottles	\$12.99	+dep
Opa Opa	12 Pack bottles	\$12.99	+dep
Stella Artois	2-12 Pack bottles	\$24.99	+dep
Harpoon	24 Pack loose bottles	\$22.99	+dep
Long Trail	2-12 Pack bottles	\$22.99	+dep
Bud and Bud Light	30 Pack cans	\$19.99	+dep
Miller Lite	18 Pack bottles/cans	\$12.99	+dep
Coors Light	18 Pack bottles/cans	\$12.99	+dep

WINE OF THE MONTH

Kendall-Jackson	Chardonnay	was \$14.99	Sale \$10.98
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SPARKLING STEALS

Mionetto	Brut Spumante	was \$15.99	Sale \$10.98
Korbel	All Styles	was \$14.99	Sale \$9.98

BARGAIN BOX WINE 3L

Bota Box	All Varietals	\$15.98
Octavin	Big House & Seven	\$13.98

WINE SPECIALS 750ML

Santa Margherita	Pinot Grigio	was \$28.99	Sale \$18.98
Decoy by Duckhorn	All Red Varietals	was \$24.99	Sale \$18.98
Clos de los Siete	Malbec Blend	was \$18.99	Sale \$12.98
MacMurray	Chardonnay & Pinot Noir	was \$17.99	Sale \$11.98
Hess	Cab Sauv & Treo Red Blend	was \$14.99	Sale \$11.98
Irony	All Varietals	was \$14.99	Sale \$10.98
A by Acacia	Pinot Noir	was \$14.99	Sale \$9.98
Oyster Bay	Sauv Blanc, Chard & Merlot	was \$12.99	Sale \$9.98
Las Rocas	Garnacha & Red Blend	was \$11.99	Sale \$7.98
Gnarly Head	All Varietals	was \$9.99	Sale \$6.98
Georges DuBoeuf	Beaujolais Villages	was \$8.99	Sale \$6.98
Santa Rita 120	All Varietals	was \$8.99	Sale \$6.98
Yellow Tail	All Varietals	was \$6.99	Sale \$4.98

MAGS OF THE MONTH 1.5L

Woodbridge	All Varietals	\$10.98
Gabbiano	Pinot Grigio & Chianti	\$10.98
Lindemans	All Varietals	\$9.98



SVEDKA

VOTED #1 VODKA OF 2033



1.75L

*wine enthusiast vodka ratings

grey goose
SVEDKA
ketel one
stolichnaya
absolut
skyy

94
93
93
91
90
89

Source: Wine Enthusiast Vodka Ratings, most recent, 1999, 2004.
PLAY RESPONSIBLY. SVEDKA® Vodka - 40% alc/vol. (80 proof).

r u Bot
or not???



\$19.99



Moët Hennessy and Colonial Spirits of Acton
wish you a Happy Holiday Season.

Add some sparkle: *Champagne Deals!*

Looking to grab a bottle of Champagne or sparkling wine to commemorate the holidays? Look no further. As always Colonial Spirits of Acton will have a wide variety of Champagnes and sparkling wines on sale at exceptionally low prices to help ease the pain of holiday shopping. Here are a few of the many options that will be available. 🍷

Product	Retail Price	Sale Price
Veuve Clicquot "Yellow Label" Brut NV	\$54.99	\$41.98
Louis Roederer "Premier" Brut NV	\$43.99	\$32.98
Nicolas Feuillate "Blue Label" Brut NV	\$32.99	\$24.98
Roederer Estate California Sparkling	\$22.99	\$17.98
Gloria Ferrer Blanc de Noir and Brut	\$17.99	\$13.98
Canella Prosecco Conegliano	\$17.99	\$13.98
Zardetto Prosecco Brut	\$14.99	\$11.98
Dom. Ste. Michelle All Styles	\$13.99	\$10.98
Riondo Prosecco Extra Dry	\$11.99	\$8.98

GENTLEMAN JACK.
RARE TENNESSEE WHISKEY

Gentleman Jack: the only whiskey in the world to be charcoal mellowed twice, giving it ultimate smoothness. Gentleman Jack. Made by Jack Daniels

\$24.99
750ml

KORBEL.
CALIFORNIA CHAMPAGNE

Celebrate Responsibly

**THE #1 SELLING
PREMIUM
SPARKLING IN THE
U.S.A**

**TOAST TO THE
HOLIDAYS WITH
KORBEL**

\$9.98
750ml

How Much of What? *Party Planning*



If you are having a party, gathering or special meal we have some tips to help you plan what you will need to make the event a success. When in doubt, buy a little extra – anything unopened can always be returned to Colonial Spirits with our hassle free return policy.

Tips

- Generally plan for about 1 drink per hour per guest. People tend to drink a little bit more when the weather is warm and at weddings. Adjust this figure up or down depending on your guests and the event.
- Serving wine with a meal typically requires 1 bottle (750mL) for every 2 to 3 guests. As an alternative, if several different wines are to be served, about one glass per course is appropriate.
- Beer tends to go quickly, so consider a keg for large gatherings.
- If you'd like to serve mixed drinks, a basic bar must include rum, vodka, gin, and whiskey, plus tonic and soda. Remember that you'll also need dry and sweet vermouth, and juices for mixing! - Mixed drinks usually require roughly 2-4oz of mixer (tonic, soda, juice etc.) per drink.
- Plan to have non-alcoholic beverages available. Sparkling and still water are important!

BACARDÍ
OAKHEART

\$19.99 **750ML**

BOLD, SPICED RUM STRAIGHT FROM THE HEART OF CHARRED OAK BARRELS WITH AN AMBER HUE, A HINT OF SMOKINESS AND UNIQUE VELVET-LIKE SMOOTHNESS. RICH AND OAKY ON THE NOSE, WITH HINTS OF SMOKE AND DRIED FRUIT, THIS EXCEPTIONAL SPICED RUM HAS A ROBUST FLAVOR THAT STANDS UP TO ANY CHALLENGE. SLIGHTLY SWEET AND PEPPERY WITH A NOTICEABLE RUM-KICK, BACARDI OAKHEART TASTES GREAT STRAIGHT OR COMBINED WITH COLA AND SERVED OVER ICE IN A CHILLED STEIN GLASS ALSO GREAT IN EGGNOG

from the Experts

Often, simply sticking to beer and wine is an easy and effective way to plan for a large gathering. When deciding to include cocktails we recommend building a basic, flexible bar so that you are not limited to just a few mixed drink options.

A basic bar should include:

Vodka, gin, rum, whiskey, sweet and dry vermouth, triple sec, cranberry, orange, and pineapple juices, simple syrup, fresh lime juice as well as lemons, limes, and cherries for garnish.

Many more drink options result from the addition of:

Both scotch and bourbon, brandy, tequila, basic liqueurs (Bailey's, Kahlua, etc), themed liquor (Ouzo at a Greek event, Campari or Limoncello at an Italian, etc), and oranges and cocktail onions for garnish.

A professional bar will also include:

Single malt scotch, Cognac, premium liqueurs (Cointreau, St Germain, Chambord, etc) and bitters.

continued on page 29



Inspire the senses

HALL Napa Valley is the vision of Vintners, Craig Hall and Kathryn Walt Hall. HALL is dedicated to crafting extraordinary classic Bordeaux varietals. All of the HALL's estate vineyards are certified organic and the HALL St. Helena winery is the first in California to be LEED® Gold Certified.

Kathryn and Craig also make a collection of small-lot Pinot Noir and Chardonnay crafted as WALT Wines in commemoration of Kathryn's parents, Bob and Dolores Walt, who were dedicated winegrowers who loved the land and each other. Located in the heart of Sonoma, WALT Wines offers wonderful Pinot Noir and Chardonnay from some of the most expressive vineyards on the Pacific Coast.



Discover hand-crafted world class wines

www.waltwines.com | www.hallwines.com

HALL
NAPA VALLEY

WALT
PINOT NOIR

Christmas is just around the corner, but do you know what you'll be serving and what wine you're going to drink with it? So many wine journalists have written about the subject, so I'm not going to rehash any of their points. Instead I'm going to try to keep it simple... Remember though, there are a few elements one should keep in mind when making your decision:

Drink what you like!

Wine Matches for Every Family Favorite

1 Avoid wines that are high in alcohol - Why? It will simply overwhelm the food, and you really won't taste much. There are always exceptions, of course, (like port with dessert!) but this is a good guideline to follow.

2 Choose wines that are fruity - Fruity wines will pair well with the seasonings and aromas of a typical Holiday meal, offering a more pleasurable mealtime experience.

3 Avoid oaky wines - You may love your oaky chard with its buttery, vanilla-like qualities, but this is not the venue for such a wine. For the same reason as in point #1, oakiness often clashes with food.

4 Acidity is a good thing - It simply cuts through the richness of a typical Holiday dinner and gives your mouth some welcome relief.

5 Avoid overly tannic wines, unless... - I'm sure you have a favorite Napa Cabernet Sauvignon to enjoy during the holiday meal, but the tannins in such a wine will usually overwhelm roasted poultry or ham. There is one exception to this rule...beef.

I hope these pointers help. They are by no means strict guidelines, nor do they have to be followed, rather they are meant to help you in your decision-making process. However, I have made a list of some specific wines to try, they are listed below...

Wines that pair well with Roasted Poultry (Chicken, Turkey or Goose):

Durieu Châteauneuf-du-Pape \$37.99

Typical Rhone with plenty of dark berry fruit, but also pronounced spicy and herbal qualities. A great pair with any smoked turkey.

Olivier Leflaive ' Les Setilles' Bourgogne Blanc \$19.99

This beautiful chard is sourced from vineyards in both Meursault and Puligny-Montrachet, but at half the price. Powerful and elegant! A wonderful compliment with a simple, no-nonsense roasted chicken.

MacMurray Pinot Noir Central Coast was \$17.99, on sale \$11.98

Alongside its bright acidity, fruit and spice notes make this Pinot Noir a perfect compliment with poultry.

continued on page 13

Winter VARIETY PACK

3 WINTER CLASSICS FROM 3 GREAT CRAFT BREWERIES

4 BOTTLES OF
RED HOOK

Brewed with a different recipe every year, this is Redhook's 28th consecutive release of Winterhook. Dark and rich, slightly naughty, and very nice.

4 BOTTLES OF
BRRR

Widmer Brothers' Brrr winter seasonal is a hoppy Northwest style red ale with a malty-sweet finish. Warm up with a cold one.

4 BOTTLES OF
PIPELINE PORTER

Kona Brewing's Pipeline Porter is dark, toasty and smooth because it's brewed with roasted barley, a blend of premium hops, and 100% Hawaiian Kona Coffee.

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INVITES YOU TO TOUR
FRANCE, ITALY & SPAIN
THIS SEASON



FRANCE
Olivier Leflaive Les Setilles
Hugel et Fils Gentil
Hugel et Fils Riesling
Parallèle 45 Red

ITALY
Castello Monaci Primitivo
Marchesi di Barolo Dolcetto
Marchesi di Barolo Ruvei Barbera

SPAIN
El Coto de Imaz



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You don't get to be Scotland's favorite single malt by being 'quite' well made.

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Unnecessarily Well Made

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- AWARD WINNING
- HAND MADE
- 100% BLUE AGAVE TEQUILA

BLANCO OR REPOSADO

TRULY ONE OF THE BEST VALUES IN TEQUILA!

750ML

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OREGON CHARDONNAY

100 Top Values of the Year
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OREGON PINOT GRIS

BEST OF CLASS & 93 pts.
*Los Angeles International
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BEST BUY & 89 pts.
"A lot of wine for the money."
Wine & Spirits 7/12

OREGON PINOT NOIR

90 pts. *Wine Spectator
10/10 & 10/11*

TOP 100 WINES of 2010
Wine Spectator






ARISTOCRATIC WINES AT DEMOCRATIC PRICES™

flipflop wines
wins flippin' GREAT award

"Best New Product - Wine"

Awarded by
MARKET WATCH
MARKET INTELLIGENCE ON WINE, SPIRITS AND BEER

The top honor of "Best New Product - Wine" was awarded to flipflop wines at this year's Market Watch Leaders Awards Gala. MarketWatch, a division of M. Shanken Communications, is a leading source of market intelligence on wine, spirits and beer.

Since flipflop wines' launch, the brand has quickly become one of the fastest growing wine brands on the market. Wine experts and casual drinkers appreciate the well-balanced flavors and unique characteristics of the wine. flipflop is notable for its ground-breaking partnership with **Schloss4Souls**, the international wine charity.



Wine Matches continued from page 10

Wines that pair well with Ham :

Hugel Riesling Alsace \$19.99

This Alsatian riesling will stand up to the richest of meals thanks to its apple and citrus aromas, as well as its lively acidity. Believe me, it 'will do!

Castello Monaci 'Piluna' Primitivo Puglia \$11.99

Primitivo is Italian for 'Zinfandel.' Its dark berry fruit and spicy qualities will work nicely with ham and will tame its saltiness.

Las Rocas Garnacha Calatayud was \$11.99, on sale \$7.98

Tasty, for a reasonable price! Full of herbs, spice, and red fruit, making it perfect for ham. This is a can't miss!

Wines that pair well with Beef :

Decoy by Duckhorn Cabernet Sauvignon Napa Valley was \$24.99, on sale \$18.98

This wine has plenty of fruit and tannin, enough to compliment any roast beef.

El Coto 'Coto de Imaz' Rioja Reserva \$19.99

Real, old-school Rioja with some bottle age, the El Coto has soft - but - present tannins and vibrant acidity. Sure to give any roast beast a nice lift!

Château Bellevue-Peycharneau Bordeaux supérieur \$18.99

Classic Bordeaux made mostly from Merlot with the rest Cabernets Franc and Sauvignon. With subtle woody notes, red berry fruit, gentle spiciness and long, firm finish, this claret is the perfect compliment to any cut of beef.

Wines that pair well with Apple, Pecan & Pumpkin Pie :

Willm Cuvée Emile Selection de Grains Nobles Gewurztraminer Alsace \$39.99

Hints of apricot, orange marmalade and lychee fruit embrace the palate while the well-balanced acidity cleanses, allowing the brain to process this wine's ability to be both rich and delicate. 94pts WS!

continued on page 20


LAGUNITAS

IPA

INDIA PALE ALE

Brewed and Bottled by the Lagunitas Brewing Co.
Sonoma County, Calif.

O.G. 1.059 I.B.U. 45.6

Beer  People

Speaks Mumble

Life Is Uncertain....Don't Sip.

peak
organic
BREWING COMPANY

HAPPY HOLIDAYS
from
Peak Organic

USDA ORGANIC

ANCHOR STEAM BEER
Made in San Francisco since 1896

12 PKS

\$13.99
PLUS DEPOSIT

Local ••• independent ••• craft spirits

ORIGIN BEVERAGE CO.

www.originbeverage.com

Congratulations! Beautiful wines are one of life's great pleasures, and sharing them with family and friends is exactly the way to enjoy them. But, before we get to that first sip, let's go over a few things to ensure the best drinking experience possible.

As a wine professional who specializes in food pairing, I spend a lot of time helping customers choose a nice bottle to go with a special meal. Around the holidays I often worry that someone might pick a great, expensive bottle of wine and serve it with a great, expensive dinner, but not have a great experience because the wine and food didn't match up quite right. I fear hearing, "This wine was good, but it wasn't worth the price" and knowing that the problem wasn't the robust Chateauf-neuf-du-Pape, nor the sushi-grade tuna, but the fact that the two just don't go well together. A mismatch probably won't ruin your meal, but nailing a pairing can truly elevate it! If you'd like to tackle the task on your own, Nic has put together a handy crash-course on page 10. If you're unsure, though, swing by the store and one of our wine specialists will be happy to assist you. We love specifics, too, so bring a menu or recipe and we'll take you through every step of the decision-making process.



Another thing that many people might not realize about expensive wines is that most are designed to be aged. Since ageworthy bottles tend to be a bit rough in their youth, it's helpful to take steps to ensure that your wine is drinking the best it can when it reaches your glass. The easiest way to do this is by pouring the bottle into a decanter, a wide glass vessel designed to allow wine to open up naturally. Young Pinot Noir may need only an hour or two to begin to develop, but big Cabernet Sauvignon can take eight hours or more to

breathe... be prepared to program the wait time into your day.

If you're serving

a wine that has already aged for several years, decanting is still a nice step. You needn't sit a mature wine in the decanter from dawn to dusk, but an hour or two before dinner will unlock the wine's aromas and enhance the experience. Older red wines also have a tendency to throw some sediment, so when decanting be careful not to pour in any of the hazy stuff at the bottom of the bottle. Doing this will surely save someone at your table from serving themselves a mouthful of chalky tannin!

A little thing that is easy to forget about in the hustle right before dinner is ensuring your wine is at its ideal temperature - many people serve red wines too warm, and whites too cold. Remember that

continued on page 30

Serve Wine Like a Sommelier!

HAVE YOUR CAKE AND DRINK IT TOO...

All Layer Cake Wines \$15.99

**Enjoy Layer Cake Wines
from Our Favorite Wine Regions
Around the World**

- Shiraz, South Australia
- Primitivo, Puglia, Italy
- Malbec, Mendoza, Argentina
- Garnacha, Calatayud, Spain
- Chardonnay, Central Coast, California
- Cabernet Sauvignon, California
- Pinot Noir, Central Coast, California

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vintagepoint.com/layercakewines





Beer & Food, Done Right!

Sometimes I want to break all the rules of pairing drinks to food, and I'm not the only one! I remember reading an article once about the winner of the prestigious Premier Sommelier du Monde award, given annually to the world's greatest wine steward. On this occasion the winner was a Frenchman who had the audacity to pair his oysters (a beloved Christmas appetizer in France) with Assyrtiko, a searing Greek white, rather than adhering to the tradition of lusciously sweet Sauternes opening the meal. My suspicion is that no, this does not count as iconoclasm to you, dear reader, but perhaps these suggestions for beer and food pairings will!

Saison with Chicken (or turkey, or duck, or anything, really) – The classic food beer, a saison is a medium bodied, pale to amber ale with a slight haze and a lot of aromatics. Mainly hailing from Belgium, these beers can refresh while also enhancing the fresh herbs and spices that make Grandmother's roast chicken so lovely.

Try Saison Dupont for a classic example, or Dupont's "Avec les Bons Voeux" if you prefer dark meat!

Porter with Steak – Not quite as heavy as a stout, a porter's rich body will stand up to red meat but avoid overpowering the beef with excessive sweetness. If you like putting a really good sear on your

steak, you'll also notice the roasty nature of the beer nicely complimenting those elegantly patterned char marks you worked so hard to achieve.

Try Samuel Smith's Taddy Porter for a Filet Mignon, or Firestone Walker's Reserve with a New York Strip!

Trappist Ale with Dessert – The centuries-old brewing tradition of Trappist monasteries has resulted in the sort of rich, sinewy beers that ideally compliment all manner of holiday sweets. Dubbels and Quads do great with chocolates, while Tripels excel with fruit (particularly strawberries).

Chimay is a great starting place; try their Rouge with chocolate cake, Blanc with fresh berries, or Bleu with anything involving ganache!

Biere de Champagne with... not Champagne - Anytime you'd serve Champagne, consider this rare and elegant alternative. A Biere de Champagne goes through the same exhaustive production process that top sparkling wines endure, and the resultant ale is one of formidable power and grace. Serve in flutes to toast at beer geek weddings, for New Year's, or when serving your famous homemade French fries.

The classic name is Deus, from Belgium, but Enlightenment Ales from Lowell is a cost-effective and local substitute! ❄️

ORIGINALLY CRAFTED FOR THE HOLIDAYS



Stella Artois

24 LOOSE BOTTLES

\$22.99
Plus Deposit

Best of Belgium

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24 BOTTLES | 12 STELLA ARTOIS, 6 HOEGAARDEN, & LEFFE



SAMUEL ADAMS



Heineken

Happy Holidays



"We Build Brands"
~Cheers!



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HAPPY HOLIDAYS!

FROM THE MASSACHUSETTS BEVERAGE ALLIANCE



GENTLEMEN, THIS IS VODKA.



Inspired by 300 years of tradition.

PLEASE DRINK RESPONSIBLY.
48% Alc. by Vol. (96 Proof) Vodka, distilled from wheat. 40% Alc./Vol.
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Moonshine North of the Mason-Dixon!

MOONSHINE IS OFTEN THOUGHT OF AS A DISTINCTLY "SOUTHERN" THING. THE WORD CONJURES UP IMAGES OF STRAW HAT WEARING BACKWOODSMAN, MASON JARS, AND FIERY SPIRITS DISTILLED FROM SUGAR OR CORN.

What many people don't know however, is that New England has just as rich a history with moonshine, and still does...albeit in our own distinctly "New England" style. The traditional New Englander, with their stark puritanical upbringing, worked hard and played quietly.

Down south, moonshining often meant you could keep the farm one more year. After the Civil War, a less robust industrial economy meant that life was hard and jobs were fewer. Moonshine was a way for southerners to survive and publicly become part of the culture. Think of the Discovery channel show "Moonshiners," the birth of Nascar, and the suped-up 1940 Ford Coupe, the most popular car for moonshining and rum runners.

In New England, things were quite different. Sure, there were plenty of speakeasies, (particularly in Boston and along the Connecticut and Rhode Island shores), but the real moonshining was happening quietly...in the barn. New England moonshiners have been making moonshine for hundreds of years and still do today. Historically, the motivations were the polar opposite of southern moonshiners—they were making it for their neighbors, friends, and family.

Down south, moonshine was a business, and the moonshiners wanted quantity. Business 101: The more you have, the more you can sell. However, when a business is pushed for quantity it is often to the detriment of quality. In moonshine this manifests in congeners - the oils that come out of the distillate when something is distilled. The right congeners add flavor, the wrong ones gave birth to legends of going blind from moonshine.

Since New England states were peppered with towns that had prospering farms, industrial mills, and growing factories, the economics were different. Quality is, and has always been, an important piece of the New England moonshine story.

Fast forward several decades and the story of New England moonshine lives on. Onyx Moonshine is the first moonshine to be legally produced in New England. Launched in 2011, it is made in Manchester, Connecticut and is based on an old secret recipe of corn, malted grains, and Connecticut spring water. The founders, Peter Kowalczyk and Adaarm von Gootkin each have unique New England moonshine histories. Kowalczyk's family has owned a farm in Wethersfield, Connecticut for 100 years. He was raised in Pittsfield, MA, before moving to Connecticut. Von Gootkin's family ran the prestigious Chaffee Hotel in Middletown, Connecticut during prohibition. It is reputed to have a speakeasy in the basement, and being located along the Connecticut River made for convenient "deliveries."

continued on page 20



The Toast of Kentucky™

1792 Ridgmont Reserve is a distinctively smooth, handcrafted small-batch bourbon, patiently aged 8 years in new charred oak barrels in Bardstown, Kentucky. This 93.7 proof Kentucky Straight Bourbon Whiskey was named for the year Kentucky became a state.

*Rating 92.5
Jim Murray's 2010 Whisky Bible*

Eagle Rare

Brilliant amber color. Rich polished aromas of coconut crème brûlée, buttery nuts, dried apples and pears, and elegant brown spices follow through round, vibrant entry to a dry-yet-fruity medium-to-full body with layers of chocolate, figs, and nuts. Finishes with a very long, peppery spice, grain, honeyed tea, and mineral driven fade. A vigorous and flavorful bourbon that demands attention.

Check out the single barrel offering, bottled exclusively for Colonial Spirits.

Sazerac



St. Supery NAPA CABERNET SAUVIGNON '07 \$24.99

90 PTS & EDITOR'S CHOICE, WINE ENTHUSIAST MAGAZINE

Luxurious, rich and concentrated aromas of black cherry, currant and blueberry are just the start of this 2007 Estate Cabernet Sauvignon. The harmonious flavors of black cherry, anise and plush cassis explode through your mouth. This classic Napa Valley Estate Cabernet is elegant and wonderful young but also has everything it needs to age beautifully.

Washington State Wines over deliver

PERFECT FOR PARTIES ON SALE \$9.98 www.hedgesfamilyestates.com

HEDGES CMS RED Cabernet Sauvignon, Merlot and Syrah. Toasted oak with cherry, raspberry and hints of licorice & cocoa powder. Medium bodied with well integrated tannins that linger on the long finish. 2010 is our best CMS yet! "The original red blend from Washington State"

INDEPENDENT PRODUCERS CHARDONNAY Unoaked, light, bright, crisp

INDEPENDENT PRODUCERS MERLOT

Dry, earthy and structured. " Drink like a Sommelier – wine for food"



Colonial Spirits continued from page 2

At 69 Great Rd, long standing members of the Colonial Spirits team worked hard to keep up with the increasing population in and around Acton, and all of the requests our customers had.

Colonial Spirits has always been proud to offer the service of ordering any product available for any customer, any time.

When Colonial Spirits made its last and most dramatic expansion into what used to be the movie theatre at 87 Great Rd, the wealth of wines, beers and liquor available in the market was impressive. Colonial Spirits boldly expanded the beer section into one of the biggest and most diverse in the state. Simultaneously, we were able to offer a variety of liquors and spirits not commonly seen to suit the creative desires of drink mixers. Our wine selection grew also, and we focused on giving useful advice to customers, from collectors to food enthusiasts to everyday consumers.



Today, we continue to expand in an effort to be more environmentally conscious. Our massive recycling center will be more efficient with state-of-the-art processing machines and expanded storage for recycled materials. Colonial Spirits is proud to serve the community and grateful for all of the wonderful customers we've had throughout the years. We appreciate your business and are here to serve you. 🍷

Order Online at: www.ColonialSpiritsDelivers.com

Moonshine continued from page 19

The founders want to tell the New England moonshine story while also showing the country how smooth and flavorful a New England moonshine can be, and the company's following has been growing quickly. In 2012, Yankee Magazine named Onyx the Best New England Micro-distillery, and the moonshine was selected as the official spirit of the 2012 GRAMMY Awards.

With an incredibly smooth spirit that "sips like a top shelf whiskey and mixes better than vodka," it's no wonder New Englanders have been lining up to try locally made Onyx Moonshine. It's blended to 80 proof to allow for the best flavor.

In New England, moonshine is back. But did it ever really go anywhere?

Onyx Moonshine is available for sale in Connecticut and Massachusetts. It will be in Rhode Island by November and New York by the end of the year. Visit Onyx Moonshine at [Facebook.com/Onyxspirits](https://www.facebook.com/Onyxspirits) or www.onyxspirits.com for more info. 🍷

Wine Matches continued from page 13

Pairs well with apple and pumpkin pie!

Taylor Fladgate 10 Years Tawny Port \$29.99

Dark cherries, raspberries, walnuts and light glimpses of roasted pecan are the main components of this port which will pair beautifully with either a pecan pie or sweet pumpkin pie.

Still River Winery Apfel Eis Apple Ice Wine \$23.99

A small winery located in Harvard, Ma this wine is not one to be looked over. A beautiful expression of apple ice wine with loads of bright acidity, caramelized fruits and honeysuckle. Pairs well with apple pie.

I hope you find these suggestions helpful, and remember enjoy the day with your friends and family! 🍷



BUD LIGHT
OFFICIAL BEER SPONSOR



30 PACK CANS

\$19.99

18 PACK CANS

\$13.99



YEAR OF THE PATRIOTS FAN
HERE WE GO.



STORE FAVORITES

Great Values

PARTY WINES

www.boissetfamilyestates.com

BURGUNDY, FRANCE

Bouchard Macon Villages Un-oaked Chardonnay
With some rich character, forward white fruits and a delicious apéritif style of freshness and acidity. \$11.99

Bouchard Bourgogne Pinot Noir
A soft style, the plump fruits are well-balanced by delicate notes of wood. \$12.99

DE LOACH CALIFORNIA

DeLoach California Chardonnay
A bright, refreshing white that offers alluring aromas of Asian pear and apricot accented with notes of butterscotch. Everyday low price of \$9.99

DeLoach California Cabernet Sauvignon
This wine is made in an easy to drink style. Hints of wild herbs and juicy black currant fruit. Everyday low price of \$9.99

BATE DI BATASIOLO PIEDMONT, ITALY

Batasiolo Gavi DOC
This pretty, dry wine made from Cortese grapes is round and juicy, with a hint of minerality and a pleasantly puckery lemon finish. Gorgeous paired with seafood and vegetable dishes. reg \$11.99 ON SALE \$9.98

Batasiolo Barbera
Modern-style Barbera with plenty of ripe fruit that balances a healthy natural acidity. Delicious with anything made with tomato sauce. reg \$11.99 ON SALE \$9.98

Whiskey, Wonder and Water

Finding Your Way in Whisk(e)y!

I am a big fan of whiskey and can recall vividly when my appreciation for it began. It was one evening when I tried Oban for the first time. Not being new to whiskey, but still quite inexperienced, I discovered something that I had never been able to uncover before.

Whiskey, Scotch Whisky (note the lack of the letter 'e' when referring to Scotch) in particular, is made from what is essentially beer. No beer enthusiast would consider this base, the mash, an enjoyable

"I discovered something that I had never been able to uncover before."

beer as it lacks hops and any other intriguing additions. However, a quality mash equals the foundation of a quality whiskey. The mash is a combination of milled grain—barley being the principle grain—along with corn (the principle grain for Bourbon), rye, wheat, rice, and water. The mash is heated to break down the starch into sugars. The resulting liquid nectar is called wort. From there, one will ferment a 'beer' which can be distilled into whiskey.

I like barley based drinks. Beer has been my favorite beverage for years, and it seems logical that this would be a jumping point towards whiskey. My exploration of whiskey began with Bourbon as it is indeed America's Spirit. Something just wasn't clicking and my exploration efforts returned to beer for a time.

The crisp image of golden liquid in a crystal glass with perfectly transparent ice cubes breaking the surface like an iceberg in an unexplored ocean is deeply appealing. Everyone knows what I am talking about since we have all seen these advertisements in print.

Admittedly seduced by the slick marketing of my own industry it was only so long before I had to find out what I was missing. It gave me an excuse to pick out a really nice glass, at least!

Ice seemed to ruin my dram. Aromas were subdued. The first sip was cold, almost too cold to taste. Following tastes were watery, stretching the flavors thin and dulling the bite. I declared myself a neat drinker.

A neat finger of Oban smelled lightly of fruit with sea salt and a waft of smoke. Somehow this whisky wasn't as sharp as I had remembered others being. A rich flavor brought out subtle fruits, a touch of sweetness and a dry malt with delicate smoke. It was the complexity I had been missing, the depth of flavor and the transformation from sip to sip. I knew I had immediately joined the ranks of whiskey fanatics and that there was much to discover.

Bourbon and American whiskeys, especially rye, were a bold departure from Scotch yet familiar and multifaceted. Oak rules in America and spicy flavors wrapped in toffee and vanilla are expected in most Bourbons. Something that influenced which whiskeys I gravitated towards was the strength of these spirits. Bourbon, although barreled at no more than 125 proof, often finds its way into the bottle at well over 80 proof. The higher alcohol content can be rough on your palate, shading the subtle flavors.

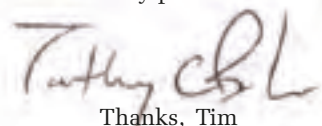
A notable result of over-proof spirits is that the flavor tends to be more robust, as the liquor hasn't been watered down prior to bottling the way that most are to meet the unofficial 80 proof standard. As a self declared neat drinker, I was reluctant to use water to soften a strong whiskey, arguing that the master distiller had bottled the precise representation of his work that he wanted consumers to see.

Speaking with a Boston area Master of Whisk(e)y, I asked what he thought about barrel strength whiskey and if he had an opinion on adding water. Excitedly, he opined that the stronger forms of whiskey demonstrated what the product really was, and that by adding a small amount of water not only was one able to 'open up' the spirit but also to customize their dram to exactly their taste preferences. He warned to be very careful with your prized liquid and to add spring water only a drop at a time. Most water is fine to add to whiskey, but metals, especially iron, disagree; bottled water is a safe choice.

A new path of exploration had just opened up and a drop of water or two is now a consideration with all of my drams. This history is just the beginning of a wealth of experiences that can be had with fine whiskeys from all over the world.

I have since spent a lot of time selecting stock for Colonial Spirits and enjoying classic whiskeys and modern whiskeys alike. I am proud of the selection we offer at the store and hope to thrill enthusiasts from far and near. Whiskey is an adventure and American distillers are bringing some fantastic new offerings to market every day, joining the world class offerings of traditional Scotch and Bourbon.

With well over 100 Single Malt Scotches, several dozen Bourbons, and a rapidly growing American Whiskey section, there is a lot to ponder along the fifty feet of shelves towards the back of the store. I'd be happy to talk with you and share my passion for whiskey the next time you stop by!



Thanks, Tim

What am I excited about this holiday season? See our holiday spirits offering on page 2. 🍷



SIPS LIKE A
TOP SHELF
WHISKEY.
MIXES BETTER
THAN
VODKA.

MADE IN
NEW ENGLAND.

ONIX
MOONSHINE

10% ALC/VOL (20 PROOF) - A DISTILLED SPIRIT SPECIALTY
ONYX SPIRITS CO. - MANCHESTER CT

FACEBOOK.COM/ONYXSPIRITS

ESTD 1892
SINGLE MALT
Distilled at
THE BALVENIE

THE BALVENIE is unlike all other single malt Scotch whiskies, thanks to a unique combination of human craft and natural alchemy. Neither our craft nor nature's mysteries have changed in over a century.



DOUBLE WOOD

AGED **12** YEARS

SWEET FRUIT AND OLOROSO SHERRY NOTES, LAYERED WITH HONEY AND VANILLA. A SMOOTH AND MELLOW SINGLE MALT OF BEAUTIFULLY COMBINED FLAVORS - NUTTY SWEETNESS, CINNAMON SPICINESS AND A DELICATELY PROPORTIONED LAYER OF SHERRY - WITH A LONG AND WARMING FINISH.

\$49.99

750ml

Vintage Style: The New (Old) Wine Fashions!

Life is made up of cycles, they drive our day to day lives and the world around us. We are all creatures of habit that become comfortable with routines, and as a consequence, are locked into cycles. These cycles govern most aspects of the world around us, but none have been so evident as wine cycles. Two that immediately come to mind are those of Merlot and Shiraz.

It was 2004 when the movie *Sideways* was released, but it wouldn't be until 2005 that wineries, wine distributors, and retailers worldwide would feel its effect. Merlot had been flying high and mighty for a few years before the release of *Sideways*, wineries throughout the world were releasing Merlot in every style possible. At one point wineries had Merlot on so many labels it was hard to keep up, Beringer alone had: California Collection, Stone Cellars, Founder's, Napa, Reserve, Howell Mtn, Bancroft Ranch, and more. This was not an indication of the quality of the wine, but instead an indication of just how important Merlot had become. *Sideways* did what so many wine retailers were afraid to do, come forth and bring to light the onslaught of sub-par Merlots that were in the marketplace; what was not expected was how the public would react to the movie, giving up on Merlot all together.

5 years later, it's 2012, and only now has there been a rise in interest in Merlot. Merlot consumers are not looking to get the same wines that were once popular for fear that they haven't changed, but instead looking to experiment and try new Merlots in hopes of rekindling the relationship they once had with this noble grape. Clos du Val, Duckhorn, Chateau Ste Michelle "Indian Wells", and Northstar are a few examples of both older and newer wineries that are producing high quality Merlots that are worth a try.

Even though not all cycles have come full circle, if the past is any indication of how things will turn out then the future of Shiraz looks promising.

Shiraz is the richer and fruitier version of Syrah (the same grape, the names can be interchanged but are used to indicate the style of wine that is being made), and it wasn't that long ago that Australian Shiraz was on every wine drinker's table. A year or so later and Aussie Shiraz had finally met its match, and it happened to be a marsupial! Much like what *Sideways* did to Merlot, Yellow Tail would do to Shiraz.

continued on page 30

Champagne can't stand up next to Riondo Punto Rosso Prosecco Brut

Winner!

Sparkler-to-Sparkler Competition

"Smoother Than Champagne"

"Less Than \$18!"

95

88

85

RIONDO

MUMM

Barossa

Facebook icon



St Hallett

FAITH SHIRAZ



BAROSSA

Is a vibrant and expressive example of Shiraz from the Barossa valley. An accessible, fruit driven wine, Faith is vibrant yet dense with a purple hue that hints at the generosity of the fruit within. Our every day low price \$14.99



BLACKWELL SHIRAZ

As St Hallett's reserve shiraz, Blackwell is big and bold. It exudes the power and brooding density that the Barossa has to offer while still maintaining balance and finesse. \$35.99

Limited quantities available

The star from Argentina



Clos de los Siete
 ARGENTINA 100
 by Michel Rolland



eRobert Parker.com

"Outstanding value"

2009 - **90/100**
 2008 - **90/100**
 2007 - **91/100**
 2006 - **92/100**

Wine & Spirits

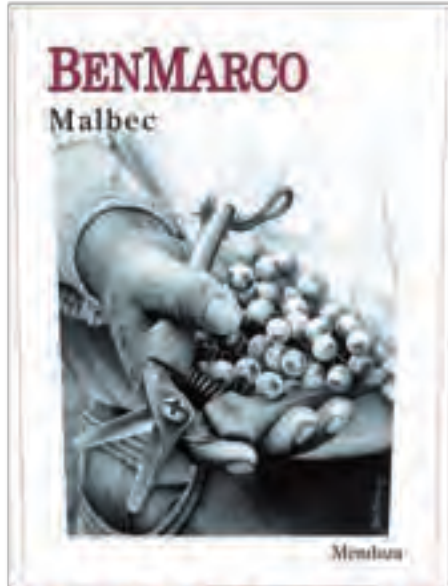
2009 - **89/100**
 "Best buy"
 2007 - **91/100**

International Wine Cellar

Stephen Tanzer
 2009 - **90/100**
 2008 - **89/100**
 2007 - **89/100**

Clos de los Siete
 ARGENTINA
 by Michel Rolland

Great Napa Values



90 Points, Robert Parker's *The Wine Advocate* Ripe red fruits and roasted coffee bean aromas; lush and penetrating on the palate with chewy, currant jam flavors, bright acidity, and an almost savory finish. A touch of Bonarda adds greater complexity and balance

4th Big Red Tasting

Annual 12/1 & 12/8

At Colonial Spirits of Acton we host three seasonal “Grand” tastings each year, but of these three the Big Red tasting is the highlight. The Big Red tasting showcases our best wine offerings along with familiar favorites and “far out” wines, and consequently has gotten so big that we have had to split it up into two consecutive Saturdays. This year, the Big Red tasting will take place on Saturday, December 1st and Saturday, December 8th from 2-5pm. There will be at least 50 bottles of wine available to taste each weekend along with finger foods, and great company. The wines present at each tasting can be mixed together to receive our 25% discount on just 12 bottles, (unless they are already on sale). So mark your calendars, call your friends, and join us for an event you are sure not to forget! Details at; www.ColonialSpirits.com/Events



Crios is the Highest Scoring Overall Malbec in Consumer Reports!
And the Torrontes Scored 90 points in the Wine Advocate, International Wine Cellar and International Wine Review!

Wines under Susana Balbo’s Crios label display ripe fruit flavors, excellent balance and concentration, and are meant to be enjoyed in their vibrant youth. They are also an incredibly good value. The label features a series of three connected and overlapping hands, an image that represents Susana and her children.

NEW AMSTERDAM VODKA

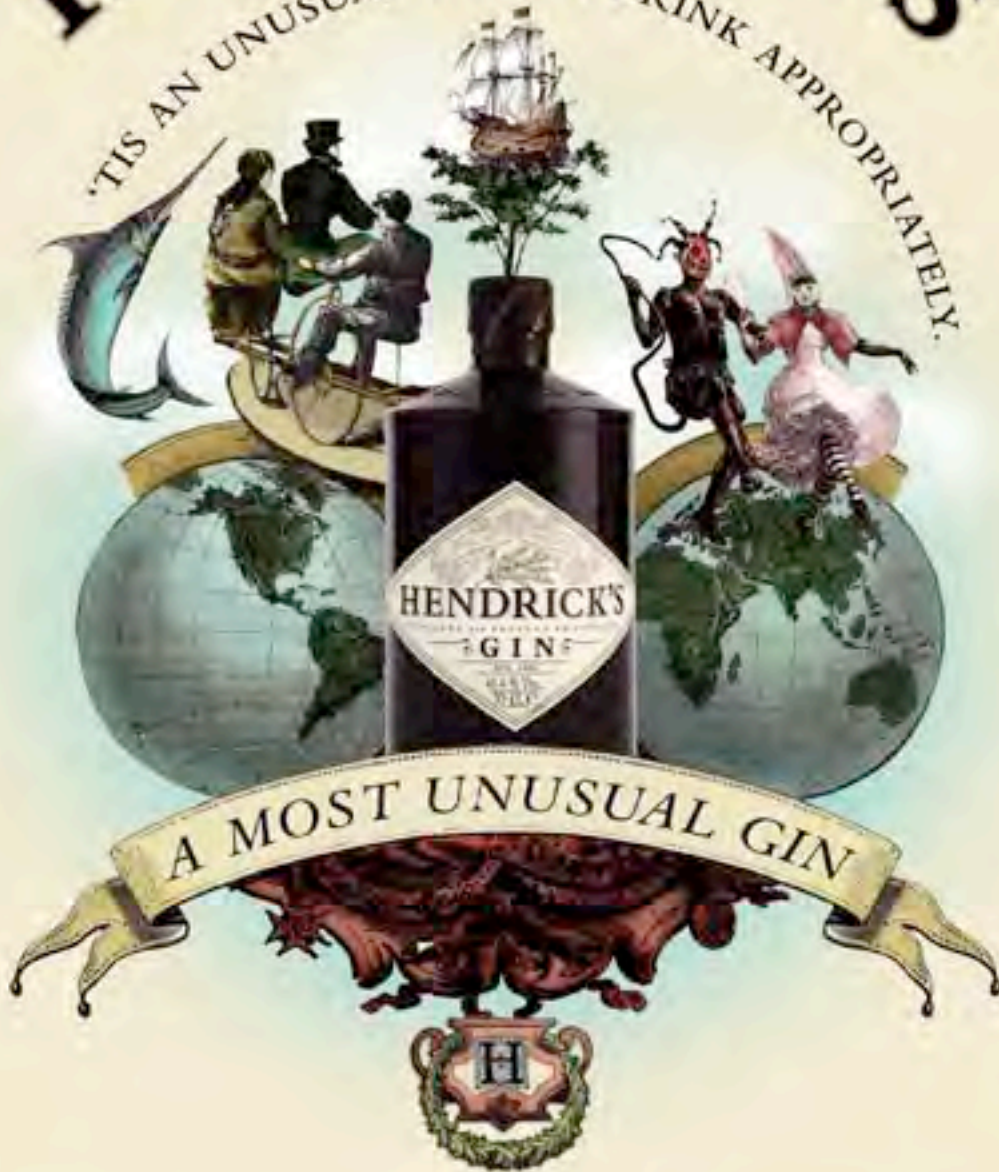
FASTEST SPIRITS BRAND TO REACH
1 MILLION CASES

PEACH VODKA RED BERRY

The advertisement features a night-time aerial view of a city skyline with illuminated buildings. In the foreground, three bottles of New Amsterdam Vodka are prominently displayed: Peach (orange label), Vodka (blue label), and Red Berry (red label). The brand name 'NEW AMSTERDAM' is printed vertically on each bottle. The background is a dark blue gradient with the brand name in large, white, bold letters at the top.

HENDRICK'S

'TIS AN UNUSUAL WORLD. DRINK APPROPRIATELY.



*Life is simply too glorious not to experience the odd delights of HENDRICK'S GIN,
featuring curious yet marvellous infusions of cucumber and rose petal.*

HENDRICKSGIN.COM

Blends!

Touching the Roots of Wine

'I've really been getting into blends.' A phrase I often hear, and I wonder why? Blending of various varietals has been a norm in winemaking since before the Greeks! 99.9% of Bordeaux wines are blends, and how about the Southern Rhone with its holy trinity of grenache, syrah and mourvèdre?! Yet why is it that I keep hearing this phrase. Why does the concept seem novel? Let's take a quick look.

'Field blend' is a term that once defined a blend that had everything in it but the kitchen sink (more or less), with nearly no rhyme or reason as to how it was blended. Wineries would literally have a vineyard of mixed grapevines with nothing distinguishing one varietal from another, and harvest and ferment them together with hopes of producing a drinkable wine. Vineyards were planted with several different varieties and the grapes were harvested together and fermented together to produce a single wine. Why did they do that you ask? When making wine with little equipment to spare for separate vinification of different varieties, field blends allowed

effortless (though inflexible) blending. Blending was the norm for many centuries and still is, even if to simply follow tradition.

Nowadays a 'field blend' is completely defined by the intentional blending of varietals. Each varietal is added for a particular reason... to give color, tannin, acidity, etc... The percentages of each individual varietal is important in order to create a balanced wine. Even with huge leaps in technology, different varietals are still sometimes co-harvested, co-fermented, or sometimes both! By controlling the production to such a degree the guess work of the drinkability of an actual field blend is no longer in question. Something good, not just drinkable, can be produced. The result is simple...a recipe for success. This allows the winery an opportunity to repeat the blend if it is of both good quality and appealing to the consumer. Producing wine in this manner seemingly cancels out vintage variation and allows the consumer ease of mind in knowing they will be able to get the same wine next vintage.

We often think of wines by their varietal name, but not all wines are made from just one varietal. When wine was first introduced to the US it was not produced the way they are now with one grape varietal, but instead produced as field blends with vague names like Claret which were applicable then, but less so now. This method, however, would later be replaced by single varietal wines with only the best wines being available as blends. These were given proprietary names like Opus One, Cask 23 and Georges de Latour (named after a Frenchman who revolutionized the landscape of California wine in the 20th century), just to name a few. With the downturn of the economy and waning interest in single varietal offerings, wineries have had to find innovative ways to sell their wines with-

continued on page 30





CAYMUS *is celebrating* IT'S 40TH ANNIVERSARY!
 VINEYARDS go to www.caymus.com to watch a video and join in the celebration

Mer Soleil Silver Unoaked Chardonnay \$24.99

This wine is fermented and aged in a combination of stainless steel and state of the art Nomblot cement tanks imported from France. Bright minerality along with citrus and grapefruit. Not your typical California Chardonnay.

Mer Soleil Barrel Fermented Chardonnay \$29.99

Citrus aromas with hints of pineapple, banana and coconut along with vanilla and lemon meringue. This wine offers a perfect amount of oak, but not overdone.

Belle Glos 'Las Alturas' Pinot Noir \$44.99

This single vineyard Pinot Noir is very dark and dense in color and aroma. Beautiful dark berry fruit with sweet spices. French oak ageing adds layers of spice, elegance and finesse.

Caymus Napa Valley Cabernet Sauvignon \$84.99

This is a benchmark Napa Valley Cabernet Sauvignon. It has incredible ripe cherries, smoke and cola with exceptional texture. Balanced and harmonious with a long evolution. While supplies last



Holiday Wine
CHECKLIST:

- Toasting
- Feasting
- Spreading Cheer

EVERYTHING YOU NEED TO
Celebrate
 THE SEASON

NINETY + CELLARS
NINETYPLUSCELLARS.COM

How Much of What continued from page 9

We hope that this brief guide helps you as you plan your next event, but if you have any questions you can always call Colonial Spirits and chat with our friendly staff of experts. 978.263.7775

How Many Drinks in a bottle?

Liquor (assumes 1.5 oz per drink)		Wine (assumes a 5 oz. serving)	
750mL	16	750mL	5
1L	21	1.5L	10
1.75L	37		

How many beers in a keg?

When beer is produced, the end product is measured by barrels. In the US a barrel is 31 gallons of beer. Keg size is determined by this measurement. The largest available keg for consumers is the 1/2 Barrel Keg.

So, a quick guide to keg size is as follows (approximate):

1/2 Barrel
= 164 Beers

1/4 Barrel
= 82 Beers

1/6 Barrel
= 54 Beers



Cheers

Check our selection at: www.ColonialSpiritsDelivers.com

Blends continued from page 28

out damaging their reputation. In some cases, wineries have turned to blends because of a challenging vintage. If it's too cold for Cabernet to ripen, add a bit more Merlot because it ripens earlier. "Necessity is the mother of innovation."

American producers are finding that they can make good wine from a blend of different varietals, sometimes better than a single varietal wine. This isn't anything new, but for the native American wine culture it is. I think that it's a sign of maturity. Rather than focusing on the different ways to harvest, ferment and age one particular varietal, producers will be able to focus on understanding what grows well in a certain region. But that's another conversation for another time. I'm into blends, are you? 🍷

Serve Wine continued from page 15

the "red at room temperature" rule became the standard during the Middle Ages, when rooms were about ten degrees cooler than ours are now! Popping a red in the fridge for 15-30 minutes before service can make a big difference (or, place your decanter in the cellar while you wait). Similarly, many full-bodied whites like Chardonnay or Vouvray shouldn't actually be served straight from the fridge; give them half an hour or so on the table to ensure that their delicate aromas aren't repressed by being too cold.

I'll leave you with one last suggestion. I'm well acquainted with tasting fine wines under stress, it's part of the job, so I know how easy it is to forget about what you're drinking when there are a thousand other things to do. The holidays are chaotic for all of us, but a glass of truly special wine is the perfect way to bring you back to here and now. To borrow a poignant moment from the film *Sideways*, take a moment to think about what was going on the year the grapes were grown, the people who tended the vine and, if it's an old wine, how many of them may not be here anymore.

Look at the depth of color and breathe in the wine's bouquet and enjoy what you have in your hand, because no other bottle will ever taste exactly the same as that wine on that day. 🍷

Wine Fashions continued from page 24

Yellow Tail is a mega wine brand that has opened the eyes of both retailer and consumers alike to the fact that good wine can be produced and sold at an everyday price. Yellow Tail is able to produce wines that taste and are comparable to wines that are double its cost, and it is this realization that has consumers running back to their local wine shop to pick up a bottle of Yellow Tail instead of their regular \$12-\$15 bottle of Shiraz.

Aussie Shiraz has still not come full circle, and it is believed that it will be awhile before it does, but the future is full of hope. For instance, when Stuart Blackwell, winemaker for St. Hallett Winery, was in the area pouring some of his wines at Colonial Spirits, it was uplifting to see how people reacted to his wines without once considering Yellow Tail as a possible alternative. St. Hallett's wines show composure and finesse unlike the Shirazs that were once popular (including Yellow Tail), but more importantly the wines have a sense of place, from the "everyday" Gamekeepers Red Blend to the "special occasion" Old Block Shiraz. If the St. Hallett tasting and wines are any indicators as to what is to come from Australia, consumers have a lot to look forward to.

In conclusion, like life and the ups and downs that come with it, take joy in the fact that when things come around they will be better than they were before. 🍷

Since the inaugural vintage of our Decoy Napa Valley Red Wine more than 20 years ago, Decoy has taken an important place in the Duckhorn Wine Company family of wines. With a reputation for delivering great quality at a remarkable price, Decoy has established a loyal following for its distinctive style, which emphasizes ready-upon-release wines that are capable of expressing their full charm and complexity in their youth.

Pinot Noir

REG. \$22.99 SALE \$18.98

Cabernet & Merlot

REG. \$24.99 SALE \$18.98

Chardonnay

REG. \$17.99 SALE \$14.98

Zinfandel

EVERY DAY LOW PRICE \$15.99

DECOY



CELEBRATE *the* SEASON
with these CALIFORNIA WINES *and*
— SAVE UP TO \$25 —



HANDCRAFT
— ARTISAN COLLECTION —

CALIFORNIA WINES
WITH A DASH OF
ITALIAN VARIETALS
FROM CHERYL INDELICATO.
DISCOVER DELICIOUS!



GNARLY HEAD®

OUR GRAPES COME FROM
OLD HEAD-TRAINED
“GNARLY” VINES WHICH
DELIVER BOLD,
FULL-FLAVORED WINES.



{Noble Vines}

NOT ALL VINES ARE
CREATED EQUAL.
RICH WINES FROM THE
MOST ADMIRABLE VINES IN
OUR FAMILY-OWNED
VINEYARDS.



IRONY®

FINE WINE
FROM PRESTIGIOUS
APPELLATIONS — FOR
THOSE WITH AN
APPRECIATION OF
LIFE’S STRANGE TWISTS.

ELIMINATE REGIFTING.



THIS HOLIDAY SEASON, GIVE THE WORLD'S FINEST ULTRA-PREMIUM TEQUILA.
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