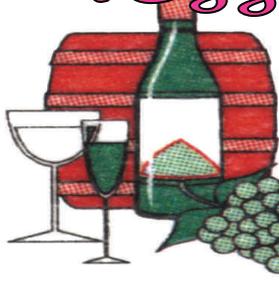


# Message in a Bottle...



## Belfair FINE WINES & SPIRITS

Volume 2, Issue 1

February 2005

Belfair Towne Center

105 Towne Drive

Bluffton

(843) 815-9485

## Truffles Cafe: 4-Course Wine Dinner

March 10: Jeannie Groome will present and speak about the outstanding portfolio of Allied Domecq wines during a 4-course meal featuring prime beef tenderloin.

Wines will be available for purchase at reduced rates at Belfair Fine Wines & Spirits.

Call Truffles for reservations: 815-5551



## Cocktails for Lovers!

*Martinis for two, served in chilled cocktail glasses, are the essence of romance. Whether you choose to shake or stir, the art of preparation is the key. Set the mood with music and candlelight, and remember to "Toast".*

### Flirtini - the original - the "fun, pink drink"

The Flirtini was invented and created at Guastavino's in New York City for "Sex in the City Star" Sarah Jessica Parker. At the TV show's premier party in May 2000, the actress requested a "fun, pink drink". Quickly, Guastavino's bartender created what looked like a pink martini. After Sarah Jessica Parker tasted the drink, she quickly named it the Flirtini. The drink became famous when Sarah's character, Carrie, drank it on her show on HBO. The original version of the Flirtini: 1 oz. Stolli (or other Raspberry Vodka)

½ oz. Triple Sec (or other orange flavored liqueur)

splash of fresh lime juice

½ oz. Pineapple juice

4 raspberries muddled at bottom of glass

a float of sparkling wine or champagne

**Directions:** put muddled raspberries at bottom of martini glass.

Shake other ingredients together, except champagne. Gently pour into glass.

Top off with champagne. —Check out more great recipes inside!—

### TOASTS TO TRY

"I have known many, liked a few, loved but one, here's to you..."

"May we kiss whom we please, and please who we kiss..."

"Here's to love—the only fire against which there is no insurance..."

The "Pinot Noir" repartee between Miles (Paul Giamatti) and (Maya) Virginia Madsens's characters in the Oscar-nominated hit film "Sideways" has helped Pinot Noir, with its "subtle delicacy" replace Merlot as the new hot red wine. The Pinot Noir grape, a Burgundy variety, requires a notoriously huge amount of attention from the grower, which makes perfecting the wine's taste very difficult—which Giamatti's quirky character impresses upon Maya. Join us for a "Pinot Noir" in-store post-Academy Awards tasting on Friday, March 4.

# Get to Know: Port

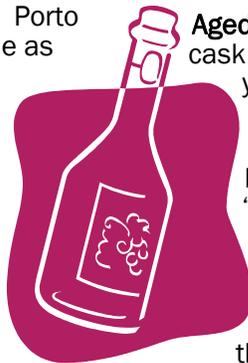
**Port** is the wine most people associate with Portugal. The wine is a result of British traders in the 17th Century looking for ways to transport wine without it spoiling. Their answer was the addition of Brandy.

**Port Production:** Up to 48 grape varieties are permitted in making Port. The best quality grapes are Touriga Nacional, Toruiga Francesca and Tinta Roriz. Porto production begins the same as wine, except that partially through the fermentation process, a dosage of distilled spirits high in alcohol is added which stops fermentation. The juice is then placed in a barrel and shipped to lodge, generally in the town of Vila Nova de Gaia, for aging. Port is one of the most regulated wines made today. All Ports, except "vintage ports" are aged in oak casks. Once in the lodge, the Port matures for a year. In the 2nd year, a careful process of blending begins. Port shippers evaluate and blend wines from hundreds of bottles and it is this process on which the shippers' reputation rests. Within several months, the final blend is completed and submitted to the Instituto do Vihno do Porto for governmental approval.

**Styles of Port:** 2 broad styles of Porto are defined by either bottle aging or cask aging. Bottle aged Ports keep their color and generally their fruitiness into their maturity; they are aged for a short time in wood and are bottled without filtration where they are meant to mature. Cask aged Ports lose much of their color and become tawny in color. These are aged in wood and then filtered and bottled. They are ready to drink immediately.

**Ruby:** blend of wines aged in bulk for 2 to 3 years, and bottled young. Sweet, fresh and fruity. Ready to drink immediately. Does not improve with age.

**Tawny:** blend of wines slightly higher in quality than Ruby. Aged in wood 5 or more years until it loses its color and acquires an amber-orange hue. Drier and has a nutty flavor.



**Aged Tawny Port:** aged in cask for a minimum of 6 years to achieve a smooth, creamy texture. Often a blend of wines from "declared" vintages. Aged tawny Port are usually labeled 10, 20, 30 or 40 years old for the age of the wine blend.

**Late Bottle Vintage Port:** a blend of good quality wine from a single vintage bottled between the 4th & 6th year after the harvest and ready to drink on release. The year of bottling is noted on the bottle, indicating the time spent in wood.

**Vintage Port:** A blend of the highest quality wines of a single year and bottled after 2 years in wood. The most expensive, and only 2% of Port production. One of the greatest of dessert wines.

## RECOMMENDATIONS:

**Fonseca—late bottled vintage 1997—\$22.29**

**Six Grapes Reserve Porto—\$20.99**

**Sandeman Tawny Port—\$12.99**

**Dow's Fine Tawny—\$13.99**

**Hardy's Whiskers Blake Tawny Port—\$14.99**

## Winning Whites/

### Robust Reds

**Ed, Chas and the rest of the BFW&STP** (Belfair Fine Wines and Spirits Tasting Panel!) have selected an eight-pack of great wine values for the second edition of our Newsletter. Be sure to ask about our other "under-the-radar" super-stars that we have in limited numbers. Keep your ears open for the word-of-mouth medal picks coming from the wine judging for the **Hilton Head Wine Fest**.

#### WHITES

**Grgich Hills 2001 Chardonnay - \$24.99** – "crisp and refreshing with zesty grapefruit, lemon-lime and tart pear flavors, it picks up a mineral and flinty taste on the finish" (Burgundian-like)

**Yellow Bird Chardonnay - \$6.99** – with a taste somewhere between a chardonnay and pinot grigio, it is a great change of pace – and at a great price!

**Woodcutter's White – Torbeck - \$15.50** – Try this value!! "A gorgeous 100% Semillion, the 2002 Woodcutter's White offers a wonderfully, mouth-coating honeyed citrusy flavor with loads of body...pure floral fruit, good acidity...a full throttle dry white." Robert Parker - #148

**Drylands Sauvignon Blanc - \$11.49** – This superb value explodes from the glass with grapefruit laced grassy aromas...plush, intense and satin-textured with a long finish.

#### REDS

**Tintara Shiraz - \$13.49** – A classic big Aussie Shiraz, the 2002 is a big, brawny fruit bomb that does not stint on a generosity of peppery-spice, with berry fruit chewiness. A great find, but limited availability at this price.

**Las Rocas Garancha 2002 Aragon, Spain - \$9.89** – "...may be the greatest value I have ever tasted...this deep, medium to full-bodied, fruit driven 2002 is loaded." Robert Parker rated 91 points.

**The Ball Buster 2003 – Tait - \$16.69** – "...an extraordinary value, exuberant, sexy delicious red that encourages people to drink wine. Sweet blackberry & currant, licorice & smoke... a gorgeous texture, tremendous purity and a long heady finish..." Robert Parker WA#155.

**7 Deadly Zins - \$16.59** – One of the presentations of the Gold Wine Club this past October and Hilton Head ZinFest, it is big on fruit and

## Choices By Chas

Chas & Ed have completed a minor re-arrangement at the store. Our modest goal: more customer-friendly, easier to shop & choose. Our new "Smart Buys" section features 28 selections priced under \$13.95, making that specific category of shopping easier. These selections represent value/price/drinkability combinations. Old favorites such as Bogle, Lom & Lohr..... plus new entries that pass our personal tasting approval..... Penguin's Kiss, Just Red & 4 Vines are just a few. Let us have your thoughts and suggestions...



## Prepare to fall in love all over again: introducing the *Chocolate Martini*

There are several variations of the very popular chocolate martini. Here are two choices. And, why not experiment and create your own concoction? Optional: rub rim of cocktail glass with an orange wedge or chocolate liqueur; swirl the rim in cocoa powder or chocolate shavings..

### *St. Regis Hotel & Spa's White Chocolate Martini*

(Los Angeles, CA)

1 ½ oz. Stolli Vanil vodka  
1 ½ oz Godiva White Chocolate Liqueur  
½ oz Grand Marnier  
Bittersweet chocolate shavings

Fill a shaker half full of ice. Add vodka, white chocolate liqueur and Grand Marnier. Shake well and strain into a



### *Atilla's Chocolate Martini*

2 parts Vanilla Vodka  
1 part Crème de Cacao  
1 part Bailey's Irish Cream Liqueur

Mix ingredients in a shaker over ice; strain into glass. Serve in a cocktail glass. Drop in a Hershey kiss or chocolate shavings, if desired.



## *Recipes for Romance—Sexy Shooters!*

Shooters, or shots, had their origins in northern European and Baltic countries – where they still have a tradition of knocking back a small glass of very potent spirit in a single gulp. Today's shooter has developed into a drink category all its own – separate from the elegant cocktail. Shooters are characterized by their layers, with each contrasting color carefully poured to keep it separate from those above and below. Beware – it takes a steady hand.

### *French Kiss*

This pretty little layered drink is fun to make and slides happily over the lips, as the name implies!

Start with a layer of dark Crème de Cacao  
Then slide Irish cream onto it  
Finally top with almondy Amaretto

### *Nutcracker*

The Nutcracker shooter is based on nut liqueurs and topped with Amarula Cream, which is made from the berry of the African marula tree. At a certain time of the year the berries ferment and the elephants and baboons that eat them get rolling drunk. Who says humans are the only animals who can enjoy a good binge??

Start with a layer of Frangelico. Slide a layer of Amaretto on top. Finish off with a layer of Amarula Cream

### *Crimson Hotpants*

Quick and easy, silky and smooth, with a tingle....

Mix equal parts of Jagermeister and blackberry brandy. Pour into a shot glass.

## Champagne and Wine Cocktails

### *Ambrosia*

This is a delightful champagne cocktail which has a warming effect in the winter.

1 oz. Applejack  
1 oz. Brandy  
1 dash Triple Sec  
Splash of Lemon juice

### *Arise My Love*

Better than mouthwash on romantic mornings...  
Dash of green crème de menthe  
Chilled champagne  
Place crème de menthe in tall champagne flute. Top with chilled champagne or sparkling wine.

Thanks again to all our customers for voting Belfair Fine Wines & Spirits the "People's Choice" for BEST WINE SELECTION in Low Country Magazine!

We're excited and proud that Chas is, once again, a Judge at the 2005 Hilton Head WineFest. Please stop by to discuss his judging experiences at the Festival.

Questions? Comments? Know someone who would  
enjoy receiving our newsletter?  
Contact us by phone, email or stop by the store to  
talk to us in person. We'd love to hear from you!

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### **Mark your calendar!**

## **Belfair Fine Wines & Spirits**

### **Schedule of Events:**

- **February 12** *Wine Tasting—Valentine's Day Champagne Tasting—in-store event (3:30-6:30)*
- **February 26** *Palmetto Bluff Resort: Wine Lecture on Spanish wines  
Bill Harris, Wine Manager—\$25. per person*
- **March 4** *Wine Tasting—Post-Academy Award Show Tasting of Pinot Noirs—in-store event  
(3:30-6:30)*
- **March 10** *TrufflesCafé Wine Dinner - Call Truffles for Reservations 815-5551*
- **March 12** *Hilton Head Wine Fest: 1:00-4:00 - Shelter Cove Community Park (the largest  
outdoor tented wine tasting on the East coast!)*
- **March 19** *Vodka Tasting—Compare your palate with the NY Times & Slate Magazine Taste  
Test—in-store event (3:30-6:30)*