

## WINEXPERT AND RJ SPAGNOLS LIMITED EDITION 2010

Every year from January to April, Winexpert and RJ Spagnol's release one wine kit per month that is only available for that one month (two in January). These wine kits will typically not be offered again. Each kit will ship in its respective month. All kits include all necessary ingredients and thirty bottle labels and make 6 US gallons. Supplies are limited. Order deadline for the 2010 Limited Edition kits is December 14th. Please place your order as soon as possible to reserve your kit. We will not charge you until the kit becomes available.

### South African Shiraz- Red- Origin is South Africa. Available January 2010

This wine has a dense, chewy blackberry, earthiness and robust character. This medium/full bodied wine almost begs for early drinking, with spice and rich fruit, but the bold tannins and rich jamminess (typical of shiraz) will allow it to improve if aged for an additional 2 years.



WE001-48# ..... \$129.95

### Trio Blanca- Lake County, California- White. Available January 2010.

A unique blend of three grapes, Selection Limited Edition Trio Blanca is an outstanding white wine that showcases bright fruit flavors, excellent structure, and a long finish. Pinot Blanc contributes the delicate floral character and full body while Chenin Blanc gives a wonderful melony-honeyed aroma with hints of apple. The third grape variety, Sauvignon Blanc, contributes zesty acidity and aromas of gooseberry and herbs. After six months of ageing, the Sauvignon Blanc will dominate with zest and crispness. After a year, the Chenin Blanc's honey and melon will come out, and at 18 months to two years the Pinot Blanc will show a perfumed floweriness and lingering structure.

WE002-48# ..... \$125.99

### Petit Verdot- Australia- Red. Available February 2010



Best described as a 'Super Cabernet' it makes dark, rich wines with wonderfully concentrated flavors of spice, blackberry and blackcurrant. With smooth, gripping tannins and an elegant structure leading to a magnificent boldly oaked finish, this is a wine for long term ageing and special occasions.

WE003-48# ..... \$129.95

### Pacific Quartet- White. Available March 2010

This wine showcases bright fruit, excellent structure and a long finish. Vidal from British Columbia gives spiciness and stone fruit. Chenin Blanc from California gives a wonderful melony-honeyed aroma with hints of apple. Gewurztraminer from Washington contributes lychee, rose petals and floral notes, and Muscat from Australia's Murray-Darling Valley gives wonderful grapey notes with dried fruit and hints of orange peel.

WE004-48# ..... \$125.19

### Brunello- Italian- Red. Available April 2010

Brunello is a large-berried variety of the Sangiovese grape, most famous in Brunello di Montalcino. The flavor profile of Sangiovese is fruity, with strong natural acidity, a firm and elegant assertiveness and a robust finish that can extend suprisingly long. The aroma is generally subtle with cherry, strawberry, blueberry, and violet notes. Medium-bodied but boldly tannic and intense, this gripping wine will begin to open up after six months, but the richer flavors will take at least 18 months to show, with cherry and spice dominating the long, fruity finish.

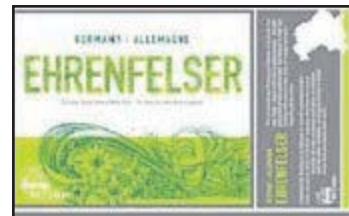


WE005-48# ..... \$129.95

Grape and Granary 915 Home Ave, Akron OH 44310  
To Reserve a kit Call: 1-800-695-9870 or Log-on at [www.thegrape.net](http://www.thegrape.net)

**Ehrenfelser- from Pfalz, Germany. White Wine- Available January 2010.**

Profile: This refreshing white is cross between Riesling and Silvaner, this wine is aromatic and very fruity, with peach and tropical notes abounding, and with just a hint of rose petal as well. The flavor is fresh and inviting with mineral notes, hints of orange rind and a lingering off-dry finish.

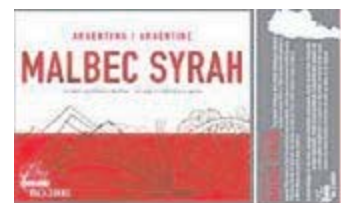


Food pairings: Goes great with spicy Indian, Thai or Chinese dishes or a nice afternoon on a sunny patio!

RQ01-48# ..... \$119.59

**Malbec and Syrah- Appellation: Mendoza, Argentina. Red Wine. Available January 2010**

Profile: A new world spin on an old world wine. This blend of two classic red varietals creates a full-bodied wine with plenty of appeal. The wine is fruit forward and approachable, with balanced toasted vanilla flavors from Hungarian oak cubes. The wine hints of cherries and black currant up front, with darker, richer notes of coffee, tobacco and licorice behind. Round and smooth with balanced tannins and a very easy drinking wine.



Food Pairings: A good solid match for grilled foods as well as heartier meat dishes like steak and kidney pie or Osso Bucco. Shipping in January 2010. We will not charge you or ship until January 2010.

RQ02-48# ..... \$123.39

**Torrontes- Appellation: Calchaquies Valley, Argentina. Available Feb 2010**

Profile: The signature white grape of Argentina, this fragrant white grape is related to Muscat, and is one of the 'aromomatic varietals' distinctive to Argentina, and grown no where else in the world. While the wine's bouquet is rich with tropical fruits, honey and sweet floral notes, the flavor is unexpected- crisp and refreshing with a vibrant acidity, citrus notes and a hint of spice with an enduring finish.



Food Pairings- Great just with conversation, but also pairs well with seafood, spicy ethnic foods or the classic Argentinean hand held snack- Empanadas.

RQ03-48# ..... \$119.59

**Trio do Vinho Tinto- Red Wine- Region: Alentejo, Portugal. Available March 2010**

Profile: This dark red wine is an intensely flavorful blend of Aragones (Tempranillo), Cabernet Sauvignon, and Trincadeira. The bouquet is rich with red berries, anise and black pepper. The palate is well balanced with many layers of complexity. Initially there is fruitiness followed by notes of mushroom and earth. Rich tannins from the American Heavy Toast Oak spiral and Cabernet Genuwine Winery skins help give this wine a long finish.

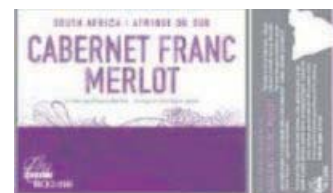


Food Pairings: Pair this wine with red meats, chorizo or other cured sausage or a strong cheese.

RQ04-48# ..... \$138.59

**Cabernet Franc/Merlo- Red. Appellation is Stellenbosch, South Africa. Available April 2010**

This wine is rich in every way- deeply colored, aromatic and very flavorful. The nose has green and black pepper and a hint of spice. It is full bodied with a fruit component- cassis, followed by a later of darker flavors- cigar box and leather. There are hearty, chewy tannins from the GenuWine Winery Cabernet/Merlot grape skins.



Food Pairings: This wine will pair beautifully with foods such as goat cheeses, game birds, bagaganoush or curries.

RQ05-48# ..... \$138.59