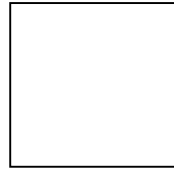




COALTRAIN WINE AND LIQUOR
330 WEST UINTAH
COLORADO SPRINGS, CO 80905



RETURN SERVICE REQUESTED

Clio's Many Amazements

We are continually amazed by the red Spanish wine called Clio. It's powerful, yet suave. It is one of the Gil "familia's" consistent stars and it is generally allocated. It is grown in central, southern Spain in the Jumilla wine district. Monastrel (Mourvedre) is the dominate grape and in this arid climate it gives wines of unbelievable power and concentration. This beauty coats your glass and gives dark fruit flavors and aromas. It is certainly not a wine for whiners.

2008 Clio—\$49.99—Wine Advocate 94 Points

2009 Clio—\$49.99—Recently released

Save the Date!

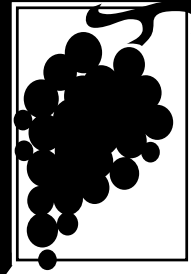
The Wine Festival of Colorado Springs, the premier wine festival in the Front Range, will feature *The Wines of Napa Valley*, March 9-10, at The Broadmoor, Garden of the Gods Club and the Colorado Springs Fine Arts Center. Now in its 21st year, all proceeds from this event benefit the FAC.

The Sorcerers of the Southern Rhone, Les Vignerons D'Estezargues

Those of you who have been downing serious volumes of Domaine Andezon over the last several years know well how gifted the ten wine growers of the cooperative, Les Vignerons of d'Estezargues, are. They truly are sorcerers. And now they have cast a spell over us with two more supernatural wines. **Buy them together and save 10%.**

2010 Domaine des Fees, Cotes du Rhone, \$14.99: Quite justly, "fees" in French means fairies. This because estate owner, Carole Martinez, likes to believe that all the forest spirits contribute to the wines mysterious qualities. The wine is 90 percent Syrah and it says so right away with some smoke and spice in the nose. The flavors are round, rich and mouthfilling. Yet another amazement from the fab 2010 Rhone vintage.

2009 La Granacha, Signargues, Cotes du Rhone Villages, \$14.99: The name, "Granacha," is a nod to "Garnacha" of Spain, the country whence the Grenache grape is thought to have originated. This wine is 100 percent Grenache, made from 80+ year old vines. It is full-bodied with a long, juicy finish. Magical in all aspects. Not fined or filtered, it is able to give you all this.



COALTRAIN WINE AND LIQUOR

COLORADO SPRINGS' PREMIER WINE AND SPIRITS SHOP

330 WEST UINTAH . COLORADO SPRINGS, CO 80905 . (719) 475-9700

www.coaltrainwine.com

Tasting Calendar

Wines of Ken Forrester at the Conscious Table

If you missed our last (sold out and highly acclaimed) wine dinner at the **Conscious Table**, you are in luck! Join us **Thursday, February 16th** at 6pm as we taste through the lovely (and organic) wines from one of our favorite South African producers, Ken Forrester. Representatives from the winery will be on hand to guide us through six wines, five of which will be paired with an innovative and delicious course from the talented staff at the Conscious Table. \$59 per person, plus tax and service. Call Coaltrain soon for reservations, as **seats are limited. 475-9700.**

Pizzeria Rustica Wine Dinner

Join us **Tuesday, Feb 21st** for another installment of these wildly popular wine dinners, which always sell out early. The cost is just \$39 per person (plus tax and tip) and profits will benefit Canine Companions for Independence. Tom Witham from Volio Vino will be on hand to walk us through the lineup of delicious Italian wines. Call Coaltrain soon to reserve: 719-475-9700.

Barrel-Aged Beer Tasting at The Warehouse

Join us on **Thursday, March 1st** at 6pm at **The Warehouse Restaurant** for the greatly anticipated Barrel-Aged Beer Tasting. The line-up is killer, with an imported beer flight including a couple oak-aged Trappist ales, followed by a domestic flight dominated by bourbon and whiskey barrel aging. This is a sit-down event that begins promptly at 6pm. The Warehouse kitchen will provide two food courses to pair with the beer flights as well as a light dessert. **The cost per taster is \$48 inclusive.**

FEBRUARY 2012

Scotch Tasting at The Colbalt Club

So, what better than a wee dram of Scotch? Six wee drams with friends, munchies, Scotch expert, Buz Dabkowski, and a post-tasting cigar (if you so choose), of course! Buz will take us from the elegance of the Speyside region to the earthy pungency of Islay. Buz's Scotch tastings are **always** fun and entertaining. **Tuesday, March 27th**, 6pm. The Colbalt Club, 124 E. Costillo St. \$25 per person, all inclusive. Call Coaltrain for reservations: 475-9700.

Features & New Arrivals

2008 Solena Pinot Gris, Oregon, \$19.99/Sale \$17.99: One of the most hellacious PGs we've yet to taste from Oregon. It has body, balance, complexity and nearly limitless powers of seduction with enticing flavors of fresh pear, green apple and pink grapefruit. A bit of Gewurztraminer in the blend gives some wantonness to it all.

2010 Tangent Sauvignon Blanc, Edna Valley, \$12.99: From the original Chalone boys. It's kind of a cross between the Loire style Sauvignon Blanc and New Zealand's. Thus, you get a touch of the Loire gooseberry and touch of New Zealand's citrus and pineapple. We didn't think California could come up with zesty Sauvignon Blanc like this.

2008 Fort Ross Chardonnay, Fort Ross Vineyard, Sonoma Coast: \$31.99/Sale \$23.99: Fort Ross is the closest vineyard to the Pacific Ocean in the Sonoma Coast and we understand it will be given its own AVA (American Viticultural Area) to differentiate it from other Sonoma Coast vineyards that are miles from the ocean. Being in the same neighborhood as Martinelli, Peter Michael, Flowers and Marcassin, it is not surprising that this is an outstanding Chardonnay. It has delicious full flavors of pineapple, tangerine and pear with nicely integrated French oak. Only 900 cases were made of this gem. **It is an incredible value at this amazing sale price. Wine Enthusiast – 93 Points**

2008 Beckmen Vineyards Marsanne, Santa Inez Valley, \$18.99: Marsanne is, of course, a big Rhone Valley grape. Here they show it can do quite nicely in California too. It's quite rich with really delicious baked apple and pear flavors. More to enhance food than as straight refreshment.

2009 Klee Pinot Noir, Williamette Valley, \$22.99/Sale \$19.99: Hard to miss this one with its Paul Klee inspired label. It's not an overtly fruity Pinot Noir, but it is not thin. The texture is smooth and it has nice complexity for a wine at this price.

2010 Fattoria il Palagio Vernaccia de San Gimignano, \$12.99/Sale \$10.99: Yes the Tuscan town of the towers, under constant siege by German tour buses. As expected, this is a straw hued wine that is medium bodied with a scent of almonds. On the palate, it is complex and fairly concentrated with refreshing apple flavors. For some reason it takes us back to the local 13th Century poet, Folgore da San Gimignano, and some of his love sonnets.

Red Wine of the Month

2009 La Mancina Barbera, Colli Bolognesi, \$15.99/Sale \$13.99: Lordy, you don't see a lot of Italian wines from the Hills of Bologna in the province of Emilia Romagna over here. And judging from this wine, we would like to see a lot more. It's a gem. It comes from hillside vineyards, of course, that are composed largely of clay soils. They give a Barbera of rousing priapic color with essences of black cherries and plums in the mouth. The wine is smooth, but firm, not enough to hurt you. It's a bit rustic with a bracing burst of acidity at the finish. It would be a superstar with Emilia Romagna cuisine (thought to be Italy's best traditional kitchen). In America we'd down this "jolly fellow" with virtually any Italian dish and we're not just talking food.

2008 Gifford Hirlinger Stateline Red, Walla Walla Valley, \$18.99/Sale \$16.99: The nose here is almost pornographic. The flavors are big but certainly not painfully such. There are dark fruit flavors, seasoned with a "shake" of cocoa. It's a blend of Cabernet and Merlot... a shining exemplar of what fine work the "cinematographers" are doing up the dry, eastern reaches of Washington.

2009 Francis Coppola Diamond Collection Claret, California, \$16.99/Sale \$14.99: The cinematography grinder has made a box office hit Bordeaux blend here, thus the British term, "claret." It's round and full. You can't take your eyes off it. Try a bottle while watching *The Godfather* again.

2009 L'Argentier Cinsault, \$15.99: Cinsault is another Rhone Valley grape that is normally blended with several others like Grenache, Syrah, Mourvedre and the rest of the pack. This Cinsault is far more passive and delicate than a lot of Cotes du Rhone blends. Its supple fruit reminds you almost of Pinot Noir.

2010 Domaine Laguille, Cotes de Laguille, \$9.99: Another one of those frisky whites from the southwest of France. It's fresh and animated, no oak. Its relatively low alcohol makes it a good lunch or afternoon delight.

2010 Jean Francois Roy Touraine Sauvignon, \$11.99: Attention all Sancerre and Pouilly Fume adherents. Here you have the nervous, steely aspects of Loire Sauvignon Blanc at a scary price. Touraine, of course, is the chateaux ghetto of France. Drinking this takes us to the majestic towers of Chateau Chambord. Throw in a little goat cheese to complete the vision...all the maidens atop the towers watching men carry on the hunt.

2009 Chateau La Gravette, Minervois, \$11.99/Sale \$10.99: Often Minervois is the ugly "canette" (duckling) of southern France. But here you have a pretty duckling. It is smooth and mouthwatering. It is full-bodied, but not plastic surgeon buxom. A comely value as well.

2008 Scala Ciro, \$12.99: "Mama mia." Here's a mouthful of Italian red wine. It comes from way down south in Calabria. For anyone interested, the grape is Gaglioppo. Bring out the pizza and pasta for this "naughty boy."

2009 Resalso, Ribera de Duero, \$14.99: It's pretty rare when you can get a good Ribera del Duero at this fair price. Perhaps it's a sign of the collapsed Spanish economy, though most of their fine wines are made for the international market. Round and full with black cherries and a little, petulant spice.

Coaltrain's Red Dot Bin End Wine Sale

Every once in a while we have a formidable bin end wine sale. The idea is to sell the last few bottles of wines we are almost out of. This allows us to make room for all the new wines coming in the immediate future. **The RED DOTS mean that you will receive 15% off the lowest price marked!**

For you, the savvy buyer, scads of values become available. They are delicious and in perfect condition. Thus, you can leave with a smile on your face, the wines under your arm and money left in your wallet. New wines in all price ranges will be added every few days, but **the sale will end February 24th**. Shop early and often!

Some examples of wines in this special sale are below, including their regular prices (and sale prices, if on sale) from which the 15% will be deducted:

White

- 2008 Anam Cara, Nicholas Estate Pinot Gris, Chehalem Mountains \$21.99/Sale \$16.99
- 2006 Henri & Giles Saint-Roman Blanc, Burgundy \$36.99
- 2009 Planeta, La Segreta, Sicily \$16.99/Sale \$14.99
- 2008 Les Brugueres, Priorat (white) \$31.99
- 2010 Le Cengle, Cotes de Provence \$14.99
- 2008 Handley, Pinot Gris, Anderson Valley \$16.99/Sale \$14.99
- 2002 Koehly Riesling, Grand Cru, Alten de Bergheim, Alsace \$35.99
- 2009 Domaine Saint Louis, Chardonnay, Vin de Pays Comte Tolosan \$12.99
- 2009 Shannon Ridge Viognier, Moraine Ranches \$23.99/Sale \$17.99

Red

- 2007 Louis Martini Cabernet, Napa \$28.99
- 2005 Oakville East Exposure, Cabernet Sauvignon, Oakville-Napa \$99.99/Sale \$86.99
- 2007 Tenuta Blasig, Merlot, Friuli Isonzo, \$12.99
- 2005 Chateau Lacoste Borie, Pauillac, Bordeaux \$52.99
- 2004 Alion Ribera del Duero (Vega Sicilia) \$89.99 (96 points, Wine Advocate)
- 2008 Lineshack Syrah, San Antonio Valley, CA \$13.99
- 2008 Juliette Avril Chateauf-neuf-du-Pape \$39.99/Sale \$33.99
- 2005 Showkut Cabernet Sauvignon, Oakville-Napa \$56.99

Sparkling

- Gratien & Meyer Brut, Saumur \$22.99/Sale \$19.99
- Humberto Canale Extra Brut \$13.99
- Valdevesio Extra Brut \$13.99
- Iron Horse, Joy! Cuvee, Magnum (1.5 liter), Sonoma, Green Valley \$134.99

A BOTTLE FOR VALENTINE'S EVE

2009 Kracher Zweigelt Beerenauslese, Burgenland, \$29.99/375ml: *If this doesn't close the deal Valentine's night, you might as well move to a monastery. It's a sweet, fruity, red "fraulein" from Austria and has a touch of botrytis, just like the best ice wines. The grape was bred by Dr. Zweigelt, who like, Freud, specialized in these sorts of matters. Good luck!*

White Wine of the Month

2010 Caves de Lugny Macon-Villages, \$11.99/Sale \$9.99: What a joyful wine. It's light and fresh, but with lots of delight. There are the Granny Smith apple notes you would expect from a Macon-grown Chardonnay. It is pale, primrose yellow, clean, fresh and fruity with an invigorating acidity. It's one of the lightest of white Burgundies and would shine with hors d'oeuvres, "charcuterie," fish or poultry. All alone it's most agreeable as well. It comes from a "cave cooperative" as do many wines in the Macon region, which stretches about 25 miles from Tournus to Macon, in Burgundy.

Coaltrain Interview with Becky Wasserman, Impresario of Burgundy

Make a promenade about Beaune's Place Carnot. It's the hub of the Burgundy wine universe. Take a turn into Passage Ste.-Helene and you will come upon a sober grey building that holds the offices of Le Serbet, the wine exporting company of the revered Becky Wasserman. This curly-topped lady from New York has lived and worked in the region for some 40 years. And, for much of that time, she has provided America (and Great Britain) with many of the finest small domaines Burgundy can offer. You can trust that when you see the words "Becky Wasserman Selection" on the back label of a Burgundy bottle, you are drinking "le top."

COALTRAIN: How did your brilliant career begin?

WASSERMAN: Brilliant? We really haven't figured out yet how to make money doing this. But I began by selling Burgundy-made barrels to California winemakers in 1976. A bit later I started exporting wine with Kermit Lynch, then Christopher Cannan. In 1986 I went on my own.

C: Did being a woman in that male dominated business have an impact?

BW: I was easily scared by trade bullies and therefore had no ready sales pitch so my wines had to speak for themselves. I began when courtesy was still valued and therefore benefited from being a woman.

C: How did you readily capture such star domaines like Comtes Lafon, Michel Lafarge, Alain Burguet, Denis Bachelet, Hubert Lamy, Nicolas Rossignol, Dominique Mugneret, Jean Tardy, et. al.?

BW: Early on, I was befriended by Aubert de Villaine (owner of Domaine Romanee Conti) and this provided contact with many wine people.

C: And what process do you use for taking on a new wine domaine?

BW: Well, it is rather involved. First of all I should say it is a group decision. We want all of the seven people on our staff to like the wines. And we don't want anyone from the winery around when we taste their wines because in that situation we can't say what we really think about the wines.

If we all like the wines, we send someone to look at the winery, to get a feel for the place and the people. If we like what we see, we take on the domaine and go to work.

C: Tell us, what is the biggest change you have seen in Burgundy during your tenure as a merchant?

BW: Burgundy used to be somewhat private. Today, Burgundian winemakers travel, are visited (incessantly), and are today's torchbearers for viticultural individualism.

C: What currently are the most significant things happening in Burgundy?

BW: Likely, it is people coming from outside waving lots of cash at the winemakers to purchase their vineyards. Owning a Burgundy vineyard is like a 747 jet to these people. And it's hard for the winemakers and their families to resist.

Winemaking is hard work and not as lucrative as most believe. And I believe you will see more "micro-negociants," like Alain Burguet in Gevrey-Chambertin, who buy grapes from other growers and make small quantities of noteworthy wine. And you will see winemakers like Dominique Lafon (of Meursault fame) who looked to Macon for vineyards, rather than purchasing land in the pricey Cote d'Or (we were tasting his mineral edged 2004 Macon-Milly-Lamartine as she spoke).

C: A final question, a toughy. What is your feeling about wine critics?

BW: Hah [giggling]! They are necessary, for certain. My big complaint is they normally work in generalities. Look at the 2007 vintage in Burgundy. Some wine writers call it a decent vintage, others not so decent. Either opinion is right because it depends on when the maker picked the grapes. Those who picked late, after the rain, made some good wines. Early pickers not so good.

But the critics must generalize about the whole vintage.

C: "Merci mille fois Madame Wasserman."

BW: "Non, merci a vous!"

We are privileged to have several Becky Wasserman wines in Coaltrain. Here are a few. Yes, they are great.

2009 Bruno Clair Marsannay Blanc, \$36.99: Bruno Clair is an iconic figure in these parts of the north Cotes-du-Nuits, just south of Dijon. All his wines from the neighboring appellations are top class. This is classic white Marsannay with mesmerizing minerality. Besides many other great wines, Bruno probably makes the finest rose in Burgundy.

2009 Hertier Lafon Macon-Vire, \$38.99: Dominique Lafon is the genius of Meursault, and he has taken his brilliance down to Macon (southern Burgundy), buying vineyards, as mentioned above. The fruit, oak, acid equilibrium of this Chardonnay defies description. You just gotta drink it.

2009 Alain Burguet Gevrey-Chambertin, Mes Favorites, \$85.99: Alain Burguet is a slightly curmudgeonly, no-frills sort of Burgundian winemaker. His wines are honest, masculine style Pinot Noirs, like this rugged fellow. The wine is a blend of several favored vineyards, which is why Alain calls it "Mes Favorites."

2007 Dominique Mugneret Vosne-Romanee, \$49.99/Sale \$42.99: Vosne-Romanee is often thought to be Burgundy's top dog. It has power and a sultry amorous aspect. This is a stellar Vosne-Romanee at an equally stellar price. Another profound Becky Wasserman find.

The 21st Annual Wine Festival of Colorado Springs

Benefiting the Fine Arts Center

March 9th and 10th, 2012

THE WINES OF NAPA VALLEY

Coaltrain Wine and Spirits, in conjunction with The Colorado Springs Fine Arts Center, will present the 21st Annual Wine Festival of Colorado Springs on Friday and Saturday, March 9th and 10th, 2011. For the first time in the history of the Wine Festival, the Wines of Napa Valley will be featured.

Considered the premier wine region in the United States, California's Napa Valley has been producing wine since the nineteenth century, but premium wine production dates back only as far as the 1960s. Defined by mountain ranges and influenced by the proximity to the Pacific Ocean, the Napa Valley enjoys a temperate climate perfectly suited to the growing of fine wine grapes. The region got a boost from the Paris Wine Tasting of 1976, which featured a Napa Valley Chardonnay and Cabernet Sauvignon besting several famous French labels in a blind tasting format. Today there are more than 450 Napa Valley wineries and the region is a top tourist draw, internationally recognized as one of only nine "Great Wine Capitals" on earth.

This year's distinguished guest line-up includes Mike Richmond of Bouchaine Vineyards, Jean-Noël Fourmeaux du Sartel of Chateau Potelle Winery, Andrew Raifaisen of Flora Springs Winery & Vineyard, Michael Keenan of Keenan Winery, Rob Sinskey of Robert Sinskey Vineyards and Dave Vella of Chateau Montelena Winery.

The weekend-long Festival kicks off at the Broadmoor Hotel on **Friday evening, March 9th**, at 5:30pm with a **Here's Napa!** seminar. Our illustrious Napa wine ambassadors will offer a tasting and discussion of their world class wines. Tickets are \$30 per guest.

Also at the Broadmoor at 5:30pm, renowned sommelier James Hayes of Araujo Estate Wines will host a special seminar, **The Best of Napa: Then and Now**. Guests will compare and contrast older vintages ('97 or older) of Napa's top Cabernet Sauvignons, including Araujo, Caymus, Chateau Montelena, Dominus, Flora Springs and Robert Mondavi, with their current releases. Due to the extreme rarity and high quality of the wines that will be tasted, seating will be extremely limited at this Seminar. Tickets are \$100 per guest or \$150 per guest for a combined **Best of Napa/ Grand Tasting** ticket.

Next up is the fabulous **Grand Tasting**, which starts at 7pm. This sell-out event will feature our Napa wineries and over 300 other wines, as well as culinary delights from a wide assortment of the region's finest restaurants and caterers, a silent wine market auction, music and dancing. Tickets are \$65 per FAC member/\$75 per non-member.

During the day on **Saturday, March 10th**, you can educate your palate at the **Napa Wine, But What Cheese?** seminar taking place at 10:30am at the Garden of the Gods Club. Wine & cheese – a natural? Only when paired perfectly. Learn how the experts and winemakers choose the wine and then carefully match the cheeses to accompany it. Tickets are \$35 per guest.

And, back by popular demand on Saturday, but with a new twist is the lunch-time **Food & Wine Seminar**. Top **New York Chef, Soa Davies, Pairs Napa Wines** at the Fine Arts Center. Chef Soa Davies has served as Chef de Cuisine at the famed Splendido at the Chateau in Beaver Creek, and was selected by celebrity chef Eric Ripert to join his team at New York City's three Michelin-starred Le Bernardin. Chef Davies will prepare a remarkable meal featuring exquisite pairings of Napa wines and her unique cuisine. Don't miss this extraordinary opportunity to enjoy the work of an internationally-acclaimed chef at this delicious, sell-out luncheon Seminar! Tickets are \$75 per guest.

The culmination of the Festival is the **Gourmet Winemaker Dinner and Live Auction** held at the Garden of the Gods Club on Saturday, March 10th, at 6:30pm. This magical evening begins with a five-course, world-class gourmet dinner, each course paired with the elegant wines of our guest vintners. Things get even more interesting when our auctioneer takes the stage to lead you through the bidding on rare and one-of-a-kind collectible wines and wine-related lifestyle packages. Truly a night to remember. Tickets are \$125 per guest.

So mark your calendar and get ready to enjoy some world-class wine, food and art!
For tickets, call the FAC Box Office at 719.634.5583, or visit csfineartscenter.org and click on the Events Page.