

Dear Otie's Wine Lovers,

Chardonnay! With a myriad of styles and countless bottles to choose from, this grape can sometimes seem like a bottomless ocean of variety. This Thursday we are going to pour three different, contrasting styles from around the globe that will offer you a chance to discern the differences. From a light, traditional French Pouilly Fuisse to a modern gem from Washington State, this Thursday's tasting has it all, ending with a 91 point Pinot Noir just for kicks!

We begin our tasting in Burgundy with the Laboure Roi Pouilly Fuisse 2006, 100% Chardonnay from the heart of France. Just a touch of oak lends a creamy edge to the bright apple, pear and citrus tones that abound in this elegant, feminine bottling. A tremendously versatile food wine, priced at just \$15.99 a bottle.

The next wine of the tasting is an estate-grown beauty from California, the Hook & Ladder Chardonnay Russian River Valley 2008. Aromas of melon, citrus and crisp green apple highlight this Chardonnay, finishing with balanced notes of cinnamon, mango, vanilla and lime zest. A true steal at \$17.49 a bottle.

We travel north to Washington State for the final Chardonnay of our triptych, the Mercer Estates Chardonnay Columbia Valley 2007. 8 months of French oak adds tremendous depth and a full-bodied creaminess to this gorgeous white, chock full of cream, vanilla, anise, pear, mango and spice notes. A wonderful wine at \$17.99 a bottle.

We conclude our tasting with a 91 point red from the northern tip of New Zealand's South Island, the Steve Bird Pinot Noir Big Barrel Marlborough 2006. Complex, rich and seductive, this wine has loads of ripe berry fruit, chocolate and dried fruit tones with a soft and supple structure. A wonderful wine that works extremely well on the table, this bottle is available for \$23.99.

Don't forget that our tastings are always free and that all wines featured are available on Thursday for 10% off. Bring your friends and we hope to see you this Thursday from 5 to 6:30 PM!!!

Cheers,

Otie's Wine & Spirits



#### Otie's Cellar Selection

##### Penfolds

Chardonnay Yattarna 1999

93 points from Wine Spectator, this amazing white is one of the best Chardonnays coming from the southern hemisphere. Lush, tropical and full-bodied, perfect with lobster!

\$79.99/b

#### Otie's Beer & Food Pairing

##### Chardonnay Trout

Pair with **Mercer Estates Chardonnay Columbia Valley 2007!**



Cooking in foil packets is an easy, clean and effortless way to grill during the summer months. Simply fill, grill and enjoy!

2 whole trout, 1 lb each  
2 tb butter  
1 bunch thyme  
4 orange slices

salt & pepper  
1 shallot, chopped  
1/4 cup Chardonnay

- Preheat the grill to med-hi. Lay the trout on a large piece of foil, then season inside and out. Place the butter on and inside the trout, sprinkle the shallot inside and out, doing the same with the thyme sprigs. Pour the Chardonnay over the fish and top with the orange slices. Seal the foil around the fish.
- Place the foil-wrapped trout on the grill and close the lid. Grill for 4 minutes, then turn over and grill for an additional 4 minutes. Remove from the grill and let rest for 5 minutes, then open and enjoy!

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Questions or comments? Give us a call at (970) 204-1759.