

Cave Dweller Saturdays
Complimentary Wine Tastings
Courtesy of La Cave Warehouse

Join us on July 3, 2010 for our next Cave Dweller Saturday
From 11am to 1pm!

Featuring:

Independence Day - Red, White and Blue!

In honor of our country's independence, on Saturday, July 3, from 11:00am to 1:00pm, Cave Dweller Saturday will feature wines that are Red, White and Blue (yes, blue!). After starting with our own version of the timeless classic – the Sparkler – we will move on to a vibrant, versatile and delicious white and a fruit-driven, sumptuous red that celebrate American Independence as it was meant to be celebrated! We will end with the blue, though it takes a touch of imagination, which we will serve in the form of Kir. If you have never had Kir, now is your chance to expose yourself to a delicious mix of white wine and Crème de Cassis; you will never need another aperitif! See our description below to learn a little bit more. Don't miss out on this one; we look forward to seeing you on July 3!

Attendance is free, but please RSVP by calling (214) 747-9463

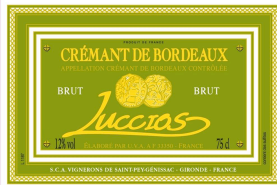
Following are the wines we will taste on July 3:

Luccios Crémant de Bordeaux Brut

\$ 19.99 / Bt

\$ 107.95 / 6 Bt

\$ 203.90 / 12 Bt



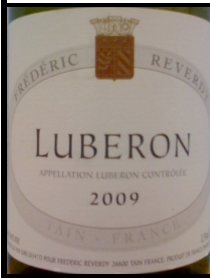
This generous and spritely Crémant de Bordeaux is vinified according to the méthode champenoise. The wine itself is a very true-to-form Crémant de Bordeaux with loads of minerality, nice citrus notes on the nose. On the palate, this wine is surprisingly powerful and complex, offering a long finish with wonderful minerality and a crisp refreshing acidity. Drink now to 2012

Cotes du Luberon Blanc, F. Reverdy 2009

\$ 11.99/ Bt

\$ 64.75/ 6 Bt

\$ 122.30 /12 Bt



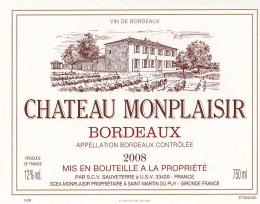
Côtes du Luberon is the southeastern-most wine-growing AOC in the Rhône wine region of France. It is also one of the oldest - wine has been produced in the region since antiquity. Frédéric Reverdy's white is produced from Grenache Blanc, Vermentino, Ugni Blanc, and Roussanne. With floral notes on the nose, this wine displays very fresh aromas of white peach, apricot and a good minerality on the finish. Delicious on its own, it will be the perfect accompaniment to a wide variety of salads, poultry, seafood and fish of all types. Drink now-2012.

Château Monplaisir, Bordeaux Rouge 2008

\$13.99/ Bt

\$ 75.55/ 6 Bt

\$142.70/ 12 Bt



A blend of 49% Cabernet Sauvignon, 34% Merlot and 17% Cabernet Franc, this is a delicious, inexpensive Bordeaux for the near term drinking. Dark ruby/purple color as well as gorgeous nose of black fruits, ripe cherry and cassis. Nicely textured and structured, medium-bodied. A sleeper. Drink Now-2013

Kir – What is it ?

Kir is a popular French cocktail made with a measure of crème de cassis (blackcurrant liqueur) topped up with white wine, an absolutely delicious combination! Originally called blanc-cassis, the drink is now named after Father Félix Kir (1876 - 1968), mayor of Dijon in Burgundy, who as a pioneer of the twinning movement in the aftermath of the Second World War popularized the drink by offering it at receptions to visiting delegations. Besides treating his international guests well, he was also promoting two vital economic products of the region. Kir initially allowed one of Dijon's producers of crème de cassis to use his name, but subsequently extended the right to their competitors as well. We will be making our Kir with Marie Brizard, Crème de Cassis de Dijon.

Marie Brizard, Crème de Cassis de Dijon, NV

\$24.99/ Bt

\$ 134.95/ 6 Bt

\$254.90/ 12 Bt



Dijon is the home of this fine liqueur and to find those of the highest quality. Such is the association with Dijon that AOC status, "Appellation d'Origine Contrôlée," for "Crème de Cassis de Bourgogne," which would guarantee both the origin and variety of fruit, as well as the number of berries in the recipe used in the manufacture is currently being sought. Essence of blackcurrant oozes from this blood red colored, sweet and viscous liqueur. Thousands of cases are made each year, but very little makes it out of the country. We have managed to find one of high quality and are very excited to share it with you!

For questions or more information, please call La Cave Warehouse at (214) 747-9463.

Or email us at:

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Our following "Cave Dweller Saturday" tasting will be held on July 24!