



ENTHUSIAST

**2006 Grosset, Polish Hill,
Riesling, Clare Valley, Australia
\$42.90**

Winemaker's Notes: "This is very much in the style of the very best 'Polish Hill' Rieslings. It appears so tightly coiled, that its release of some lime juice aroma is restrained; likewise, the flavours of zesty limes squeezed over quartz minerals is evident but austere. There's the characteristic tight, lean, steely structure holding in layer after layer of flavour, impeccable balance, and mighty yet controlled power. The hints are there of future promise: a vibrance, a youthful zestiness, an intensity of flavour all subjugated at present. That refreshing, lingering bone dry finish, too, is uncompromising."

"Pale chartreuse color. Expressive aromas of pear, peach and orange convey impressive clarity and ripeness. Fleshy pit fruit flavors are braced by zesty acidity and complicated by dusty minerality, picking up an exotic kiwi quality on the finish. This Riesling offers an intriguing blend of ripeness and nerve, with excellent balance and cut."

91 points, Stephen Tanzer's International Wine Cellar, Sep/Oct 07.

SAVVY BUYS

2007 Joie Release!

Marquis is pleased to welcome the new vintage of Joie! The 2007 Noble Blend, Rosé and Chardonnay are now on the shelves and available to purchase. No limits – just stop by and pick up some of these warm weather favourites!



2007 Noble Blend, \$27.90
2007 Rosé, \$26.90
2007 Chardonnay, \$26.90
2007 Riesling to arrive shortly - price TBA

**2003 Bonello, Merlot/Nero d'Avola,
Sicily, Italy, \$10.90**

An Italian branch of the Beringer Blass Wine Estates introduces its newest brand, Bonello, a new Italian wine that blends the world's favorite varietals with the exciting flavors of Italy. A unique blend of Merlot and Nero D'Avola, Sicily's native grape, this wine is well made and a fantastic value! The 2003 Merlot/Nero d'Avola is a deep ruby red color. On the nose, there are fragrant aromas of blueberry, raspberry and dark fruit. Soft, ripe cherry flavours with a hint of anise, this medium-bodied wine has soft, well-integrated tannins and a long finish. Excellent value.

Domaine de Vieux Télégraphe luncheon with Daniel Brunier

Plans are currently underway for a winemaker's lunch with Daniel Brunier from Châteauneuf-du-Pape's Vieux Télégraphe. Join us at Mistral Bistro for a multi course lunch paired perfectly with wines from this famed Rhône Valley producer. **Details TBA shortly!** Tickets will be available to purchase at the store mid-April.



**2004 Canet Valette, Une et Mille Nuits,
Saint Chinian, France, \$25.90**

Winemaker's Notes: (Mourvèdre 20%, Syrah 20%, Grenache 20%, Carignan 20%, Cinsault 20%) "An explosion of red fruit and garrigue on the nose. The palate is ample and voluptuous with notes of spices and red fruit. Pretty and fresh. Ready to drink now but could also cellar for 5 to 10 years."

New Product Salon

Help us welcome the sunshine and warm weather at our next new product salon. This is a perfect opportunity to sample some newly arrived wines and put the winter season behind us. Spread the word!



Date: Saturday, March 15th
Time: 1:00 – 4:00pm
Tickets: Free
Location: Marquis Wine Cellars

Easter Egg Hunt

Why can't grown-ups have fun on Easter too? Join us on Sunday March 23rd for an in-store Easter egg hunt. Prizes will include wine, Marquis merchandise and gift certificates. The hunt begins at 11am sharp; don't be late - the prizes won't last long! *One prize limit per person. Prizes only available while quantities last.*

Date: Sunday, March 23rd
Time: 11am - 1pm
Location: Marquis Wine Cellars



Prices and availability subject to change without notice. Prices do not include bottle deposit

QUICK PICKS

Pascual Toso

Founded in 1890 by an Italian immigrant, Pascual Toso was established in the eastern part of Mendoza called Maipú which has come to be known as one of the top wine-producing areas in Argentina. With 630 acres planted to Malbec, Cabernet Sauvignon, Merlot, Syrah, Sauvignon Blanc and Chardonnay, Toso's stony vineyards and hot growing season produce ripe and concentrated fruit with mineral flavors. Following a consultation with California winemaker Paul Hobbs in 2000 which led head winemaker Rolando Luppino to abandon his traditional winemaking methods, the winery now produces around 1.25 million cases a year, mostly of inexpensive bubble geared toward the domestic market but also 200,000 cases of high quality still wine for export markets. Toso, along with many other Argentine producers, have proven their willingness to adapt to the demands of the modern marketplace and the clean, modern style of Luppino's wines have quickly become some of the country's best values.

Toso, Malbec, \$13.90

Toso, Cabernet Sauvignon Riserva, \$21.90

TRADITIONALIST

2004 Castello di Ama, Chianti Classico

"The 2004 Chianti Classico is a very serious Chianti. Livelier in color and more expressive in its aromatics than the 2003, it exhibits a nuanced personality, with notes of dark cherries, licorice and minerals that open up in the glass. It offers outstanding length on the palate and fine yet broad tannins that will require a few years to come together. A bottle of the 2001 tasted alongside it was just entering the early part of its drinking window. Anticipated maturity: 2009-2019."

90 points, Robert Parker, The Wine Advocate #171, June 2007.

2004 Castello di Ama, Chianti Classico:

750ml: \$49.90

1.5L: \$99.80

3L: \$249.80

BIG GAME

2004 Domaine de Ferrand, Châteauneuf-du-Pape, France, \$39.90

"One of the finest wines of the vintage is the 2004 Châteauneuf du Pape, a true star and certainly one of the finest wines Philippe Ferrand has yet made. A dense saturated purple color to the rim offers up notes of seaweed wrappers from a sushi bar interwoven with licorice, blackberries, creme de cassis, kirsch liqueur, and Asian spice. Superbly concentrated, with terrific purity and a full-bodied, layered palate with good freshness and definition, this is a stunner and can be drunk early or cellared for up to 15 more years. Philippe Bravay came to my attention a number of years ago, and he is one of the most serious of the young generation of vigneron in Châteauneuf du Pape. His Cotes du Rhones are real sleeper selections, and not that far off the mark of his brilliant Châteauneuf du Pape. Both his 2003 and 2004 vintages have provided beautiful wines that frugal consumers should be checking out. These are brilliant wines. Drink 2006-2021." **93-95 points, Robert Parker, The Wine Advocate #167, Feb 2006.**

DESSERT

2006 Prospect Winery, Lost Bars, Vidal Icewine, Okanagan, BC, \$29.90

Okanagan newbie, Prospect Winery, pays homage to its original land-owning partners, the Ganton and Larsen families, with this new venture that launched in July 2007. A line-up that boasts a comprehensive range of locally produced, good value wines, each label offers a tribute to the Okanagan's rich and colourful history and geography.

Winemaker's Notes: "Naturally frozen on the vine, the grapes for this wine were night harvested on November 28th and 29th, 2006 at -15C. Honeyed mango and tangerine envelop the palate. The natural sweetness in the wine is balanced by nice acidity, resulting in a very rare, precious and decadent treat. The perfect finish to an evening, this icewine can be an aperitif on its own or paired with dried or fresh fruit, mild cheeses, pastries or custards."

BUBBLE

Il Follo

Follo is an agricultural village in the municipality of Valdobbiadene in Italy's province of Treviso. Located on one of the hills descending from the foothills of the Alps of Veneto, Il Follo, makes top notch bubble in the local method using indigenous grape varieties.



E-Surveys

Help us assess how we're doing by participating in our upcoming e-survey. How is our selection? Is our staff helpful? What could we be doing better? Look out for details about how to complete the e-survey in our e-newsletters and on our website. It will only take a moment (we promise!) and all participants names will be entered in a draw to win a \$100 Marquis Wine Cellars gift certificate.

Burgundy & Rhône Booklet

It's time to start thinking about our upcoming Burgundy and Rhône offer as many of the wines that will be available this year are from the spectacular 2005 vintage. As we have done for the past 2 years, MWC will be publishing a Burgundy and Rhône booklet containing most of our offerings from these two regions. The booklet will be available towards the end of March 2008, with the wines arriving shortly thereafter. Please either contact us by phone (604-684-0445) or email jonellison@marquis-wines.com if you wish to receive a booklet and indicate whether you would prefer to have it mailed to you in hard copy or emailed as a pdf.

Il Follo, Rosé, \$21.90

Il Follo, Extra Dry, \$18.90

Il Follo, Cuvée, Pigar, Extra Dry, \$21.90

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