

Update on In Stock 2006 Brunello (and remaining pre-arrivals)

"A better vintage than all the best years in Montalcino so far."
– James Suckling

Please find below our latest offering of both in-stock and pre-arrival 2006 Brunello at pricing that remains among the lowest in the country (if not *the* lowest). Many of these wines are already selling for over double these prices, so consider this a last call of sorts.

IN STOCK:

Caparzo Brunello di Montalcino 2006 (93JS) \$36.95 (\$50 list)

93 points James Suckling: "Love the flowers, ripe berries and minerals on the nose here. Light dried fruits too. Dried porcini! Full bodied, round and fruity, with a decadent and fruity finish. Try in 2013. (1/15/11)"

Ciacci Piccolomini Brunello di Montalcino Vigna Pianrosso 2006 (96JS, 95WS) \$54.95 (\$72 list) – **(1.5L \$119.95)**

96 points James Suckling: "This is a very rich Sangiovese on the nose with dried black cherries and strawberries. Lots of dark chocolate too. Loads of black chocolate cake and dried coffee cake character. Full and very powerful. Lots of ripe tannins. Goes on for minutes. Better in 2014. (1/15/11)"

Corte Pavone Brunello di Montalcino 2006 (96JS) \$48.95 (\$72 list)

96 points James Suckling: "What a nose. The perfect nose of ripe black cherries, spices, toasted oak and flowers. Full body, with velvety tannins, and a berry, cherry and blue berry undertone. What a finish. This shows such beautiful fruit. Leave it for three or four years. Made from organic grapes. (1/15/11)"

Fanti Brunello di Montalcino 2006 (93WA, 93JS) \$36.95 (\$70 list)

93 points Antonio Galloni (*Wine Advocate*): "The 2006 Brunello di Montalcino marks a significant change of direction from past vintages. The dark, heavy style has been replaced by a much more finessed, elegant expression of fruit. Sweet red cherries, crushed flowers, mint and licorice are woven together beautifully in this silky, multi-dimensional, graceful Brunello. Sweet notes from the oak are intermingled with floral overtones on the silky finish. The 2006 is the most interesting wine I have tasted from Fanti in quite a few years. Anticipated maturity: 2014-2024. (May 2011)"

Frescobaldi Castelgiocondo Brunello di Montalcino 2006 (95JS, 93WS) \$47.95 (\$72 list)

95 points James Suckling: "Frescobaldi's Brunello always delivers great quality in just about any vintage. Gorgeous nose of ripe berries and slice plums with an almost peach undertone. Full bodied, with a solid core of gorgeously clean and clear dark fruits. Dense and integrated tannins on the finish. So long and fascinating. Best after 2013. (1/15/11)"

Poggio Antico Brunello di Montalcino 2006 (95IWC, 95JS) \$53.95 (\$80 list)

95 points Stephen Tanzer (*International Wine Cellar*): "Bright, dark red. Knockout perfume of black cherry, black raspberry, minerals, violet, rose petal and a whiff of dark chocolate. Silky on entry, then almost painfully intense in the middle, with terrific backbone and acidity to the classy fruit, mineral and dark chocolate flavors. This boasts fruit of steel, and great clarity. Finishes with a compelling savory quality, a spine of noble tannins and outstanding subtle persistence. (Jul/Aug 2011)"

Poggio Antico Brunello di Montalcino Altero 2006 (95JS, 94WA) \$58.95 (\$96 list)
95 points James Suckling: "Aromas of beautiful ripe plums and berries on the nose follow through to a full body, with chewy tannins and a long velvety textured finish. The new wood, cedar, chocolate and fresh mushroom character dominates now. Big and juicy. Best after 2014. (1/15/11)"

San Filippo Brunello di Montalcino Le Lucère 2006 (95JS, 93WS) \$49.95
(\$58 list)

95 points James Suckling: "Loads of sweet berry and cherry on the nose with hints of flowers. Amazing nose. Full body, with super silky tannin structure and a long caressing finish. Integrated and refined. It just keeps building on the palate. Bigger and bigger, yet refined and gorgeous. Give this some bottle age to show its true quality. (1/15/11)"

Sassetti (Pertimali) Brunello di Montalcino 2006 (94WS, 93JS) \$44.95 (\$65 list)
94 points Wine Spectator: "Licorice, tar, black cherry and plum aromas and flavors highlight this robust, chewy red. This is concentrated and intense, with all its components in the right proportions for a long evolution. Stiff tannins are matched by sweet fruit on the finish. Best from 2014 through 2027. (8/31/11)"

Siro Pacenti Brunello di Montalcino 2006 (97JS, 96WA) \$79.95 (\$90 list)
97 points James Suckling: "I can't believe how the nose changes from white truffle to berry and black cherry and then goes blueberries and citrus fruits. Full and soft and velvety. It is layered and massive with so much going on. Now sweet tobacco and berries. A wine that is in evolution every moment. Try it in 2014. (1/15/11)"

PRE-ARRIVAL:

Argiano Brunello di Montalcino 2006 (93WA, 92WS) \$47.95 (\$66 list)
93 points Antonio Galloni (Wine Advocate): "The 2006 Brunello di Montalcino is a gorgeous wine laced with red cherries, tobacco, cedar and underbrush, all supported by a firm tannic spine. Argiano's 2006 Brunello shows beautiful inner perfume and the structure to develop positively for a number of years. Floral notes appear on the vibrant, polished finish. The estate's Brunello spent 12 months in French oak (which is mostly felt in the wine's textural richness) and completed its aging in cask. Anticipated maturity: 2014-2024. (May 2011)"

Banfi Brunello di Montalcino Poggio alle Mura 2006 (96JS, 94WE) \$59.95
(\$82 list)
96 points James Suckling: "This is so balanced and refined and polished. I love the berries and blackberries and flowers on the nose. Full bodied, with super well-integrated tannins and a long, long finish. So much there. Racy and gorgeous. Give it three to four years to come even more together. (1/15/11)"

Capanna Brunello di Montalcino 2006 (95JS, 94WA) \$44.95 (\$56 list)
95 points James Suckling: "Wonderful aromas of chocolate, crushed berries and raspberries, with vanilla and toasted oak undertones. Full-bodied, with deliciously ripe fruit and loads of berries, chocolate and coffee bean character. Love the length and beauty here. Best after 2013. (1/15/11)"

Fuligni Brunello di Montalcino 2006 (96WA, 96JS, 96IWC) \$59.95 (\$75 list)
96 points Antonio Galloni (Wine Advocate): "Fuligni's 2006 Brunello di Montalcino is one of the stars of the vintage. Sweet floral notes weave through a core of expressive red fruit as the wine opens up in the glass. The 2006 shows incredible purity and finesse, most notably in its silky, polished tannins. This isn't a blockbuster, but rather a wine that conquers through its sheer finesse... The 2006 is the first vintage in which the percentage of French oak has been dropped to 25%, which has allowed the purity of the fruit to shine through to a degree that I have seldom, if ever, seen here... Simply put, readers won't want to miss this superb Brunello. Anticipated maturity: 2016-2031. (May 2011)"

La Poderina Brunello di Montalcino 2006 (95JS, 92WE) \$42.95 (\$70 list)
95 points James Suckling: "Blueberries, flowers and raspberries. Love the nose, like so many others. Full body, with fine tannins and a silky textured finish. So much going on here. Class. Best after 2013. (1/15/11)"

Nardi Brunello di Montalcino 2006 (94IWC, 94JS) \$39.95 (\$65 list)
94 points Stephen Tanzer (International Wine Cellar): "Bright full red. Captivating nose combines plum, currant, sour cherry, dried flowers and nuts, plus a suggestion of white fruits. Then pure silk on the palate, with the terrific intensity and superb subtle sweetness of an outstanding bottle. Wonderfully spherical and mouthcoating sangiovese. The chewy,

saline finish leaves the salivary glands vibrating. Tannins are in perfect harmony with the wine's fruit. (Jul/Aug 2011)"

Poggio il Castellare Brunello di Montalcino 2006 (94JS, 93WA) \$43.95 (\$60 list)
94 points James Suckling: "A decadent and ultra-rich red, with plum tart, prunes, cooked meat and berries. Full bodied, with soft and silky tannins and a long, flavorful finish. An aromatically beautiful wine. Best after 2012. (1/15/11)"

Poggio Salvi Brunello di Montalcino 2006 (93JS) \$37.95 (\$55 list)
93 points James Suckling: "Aromas of dried cherries and blueberries with hints of lavender. Nuts too. Full bodied, with dense fruit and velvety tannins. Pure fruit here lots of everything. Really builds on the palate. Citrus rind after taste. Give it two to three years to soften. (1/15/11)"

San Felice Brunello di Montalcino Campogiovanni 2006 (96WS) \$39.95 (\$50 list)
96 points Wine Spectator: "Licorice, sweet spices, toast, smoke and sanguine aromas and flavors envelop a kernel of raspberry in this intense, extroverted red, which is complex, focused and structured, with an expansive finish. There's fine potential, but needs time. Best from 2014 through 2027. (7/31/11)"

Talenti Brunello di Montalcino Pian di Conte 2006 (95JS, 94WA) \$43.95 (\$65 list)
95 points James Suckling: "This is absolutely delicious with dried fruits, Christmas cake and light sultanas with some Indian spices. Full body, with soft and silky tannins and a long, long finish. It lasts and lasts. Intense and balanced. Best after 2012. (1/15/11)"

IWC = Steve Tanzer's *International Wine Cellar*
JS = James Suckling
WA = *The Wine Advocate*
WE = *Wine Enthusiast*
WS = *Wine Spectator*

Cheers,

Woodland Hills Wine Co.



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