

# Wine Monthly

The September edition

Brought to you by [VinoVin wine and spirits](#)

The wine experience you've been waiting for...

## Uncorked:

Crozes-Hermitage is a wine growing region in the northern Rhone valley of France. The only red grape allowed to be grown there is Syrah. I personally love the Syrahs grown and produced in Crozes-Hermitage, their pure expression of the terroir makes exceptional wines, and Equis vineyards owned by Maxime Graillet is one of the best. Equinoxe Crozes-Hermitage is a medium plus bodied wine with a beautiful nose of plums, earth and spice. On the palate the wine is fruit forward with plum and strawberry shining thru. It is smooth and silky with light tannins, minerality and acidity rounding it out. This wine pairs so well with lamb and duck. Make sure to stop by our grand opening on September 30th to give it a try, I'm sure you will fall in love with this outstanding wine.

- Rob

## Spirit Corner:

Mezcal has been around for hundreds of years and is experiencing a new popularity in the U.S. market. Mezcal is similar to tequila in that it is made using the agave plant. However that is where the similarities end. A different variety of agave is used, and the method used to cook it is different as well, giving Mezcal a smokier flavor. Agave de Cortes is an amazing producer of Mezcal.

The Cortes family is considered Mezcal royalty for they have been making their spirits for nearly 200 years. One of their Mezcals is the Joven, a beautiful expression of 100% Espadin Agave from the area of Santiago Matatlan. On the nose, subdued smoke lays the groundwork for vegetal ripeness and floral notes. On the palate, bright acidity and 45% ABV balance with layers of flavor: lemongrass, damp earth, and dense clay/mineral are coated by rich body and silky texture. We will be tasting this breathtaking Mezcal at our grand opening.

- Rob

**VinoVin**  
Wine and Spirits

## Wine of the month:

Padre Pedro- Casa Cadaval  
~~\$11.99~~ \$8.99

[Video](#)

[Review](#)

**About us:** Our Shoppe promises a unique selection of new and old world boutique wines and spirits. Paired with engaging customer service, the resulting experience is built around you.

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## The Old and the New:

At the end of this month is our Grand Opening, on September 30<sup>th</sup>. Please join us for Old and New world wines. The differences in Old World and New World wines come from winemaking practices (tradition) and from the affect of the land and climate on the grapes (the "terroir"). Stop by our Shoppe and taste wines from both worlds!

Di Franco

September, 2017