



MARTINEZ
WINES

Family Independent

NOBLE ROT
The newsletter of
Martinez Wines
Christmas 2002



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It is with great cheer that we bid you all a warm welcome to our Christmas Noble Rot. The usual array of seasonal delights is waiting inside to ensure your festivities are suitably fuelled. We're all set to offer whatever advice may be necessary to assist you in getting your drinks plans in motion—it's worth getting organised early. Now that you've found the decorations on the top of the wardrobe after searching in all the usual places as well as putting the plastic holly through the dishwasher you can start thinking about how Martinez can spice up your Christmas. Have a look at the line-up featured in this issue and then come and have a chat with us - you can be sure that your best bet for a quality festive drink lies with Martinez. Let the festivities commence!

Christmas tasting date...

Around this time of year we traditionally hold a tasting of wines we feel are particularly good in winter. There's no reason to change what seems to be a successful formula, so this year's event will take place on **Sunday December 8th** at all 3 of our shops (we're open 11-4 every Sunday in December until Christmas). There's no admission fee – simply come to Martinez and try a nice selection of wines that'll suit your seasonal palates. You might easily find the wines you need for Christmas...





On the shelf...

Here is the most recent selection of new wines to find their way on to our shelves. You'll find something to please just about every palate, from rich whites to nicely priced reds—there's plenty here for Christmas. Read on and find out what's the thing to be drinking...



A splash of something fizzy is always a good way to start proceedings. **Gala Brut NV (£5.49)** is a smooth blend of Chardonnay, Pinot Noir and Semillon from Argentina; full of soft, melony fruit it has an attractive creaminess due to small bubbles in the mousse. Surprisingly rounded for the price and a very nice little drink for Christmas.



And on to France... We sell more Sancerre at Christmas than any other time of year—it's perfect for lifting the palate and cutting through those rich winter dishes. So it's with warm hearts and chilled glasses that we welcome **Domaine de Sarry Sancerre 2001 (£9.99)**. It took 15 minutes or so in the glass to open up, but when it did, a myriad of slatey, gunflint characteristics emerged. A nice buzz of gooseberryish fruit is doing its stuff in the background too; one to freshen your taste buds after all that seasonal food.



A fresh flavoured white is our first Italian offering; **Giacomo Bonfante's Gavi di Gavi 2001 (£9.99)** is a highly elegant white with a wonderfully crisp feel and refreshing tangy finish—perfect as an aperitif before the big meal. If you're fond of those aromatic Italian reds then you can embrace three excellent bottles from the north west of the country. **Poderi Alasia's 'Rive' Barbera d'Asti 2000 (£9.75)** is a nicely balanced full-bodied beast showing lots of powerful dark-berried flavours. This is *not* the silly thin stuff normally found in supermarkets—it's the big style with a deep fruit content beautifully held in check by naturally high acidity. From just down the road comes **Giacomo Fenocchio's Barbera d'Alba Superiore 2000 (£11.99)** which stretches ripe



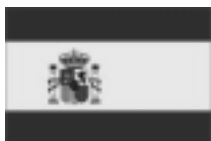


dark cherries right through its powerful veins— so round it's untrue, yet the underlying elegance of this stuff really sets it apart from so many other wines we've tried recently. Finally from Piedmont is the ultra smooth and supple **Dolcetto d'Alba 2001 (£8.99)** from **Mario Bonfante**, which just oozes class; a highly aromatic red with classic bitter almond notes—a perfect warmer for these chilly months. A pair of very interesting southern Italian reds has arrived in our shops from the excellent **Il Meridione** property (literally translated 'southern Italy), a **Negro Amaro 2000 (£4.99)** and **Primario 2001 (£6.49)**. Both have 20% barrel fermentation but only the Primario spends 12 months in French oak. Because of this a beautifully evolved palate of spicy plums, coffee and vanilla beans all neatly wrapped up in a cooking chocolate finish has emerged. Having said that the straight Negro Amaro is a lovely drink – firm dark berries, a smattering of spice, baked fruit and a very smooth feel make it one of the better value reds we've found this year. These wines are unfiltered to preserve their rustic character and are guaranteed to hit the spot for fans of those sunny Italian reds. A good Ripasso is just the thing if those Amarone prices look a little silly and we've found a corker in the form of **Montresor's Capitella della Crosara 2000 (£6.99)**. Ripasso (as many of you may know) is made by adding the unpressed skins of Amarone to young Valpolicella. That wonderful sweet gamey flavour makes the youthful wine round, rich and rather complex. This is a superb example of this technique and we're delighted to stock it.



A good Bordeaux blend is just the thing in winter and **Tyrrell's Old Winery Cabernet/Merlot 2000 (£6.99)** from Australia is a right cracker; a big fruit core of blueberries, plums and blackcurrants show off this value-orientated drop that has enough structure, tannin and smooth acidity to keep it interesting. Delicious. If it's serious quality wines you want then look no further than **Bremerton Walter's Cabernet 1999 (£15.99)**. We think this is one of the most consistent outfits in Australia and on the evidence of this stuff there's no stopping them. Introduced as a complementary wine for the superb Old Adam Shiraz Walter's Cabernet is a very muscular and structured red that has impeccable balance and shows a variety

of dark berries on the palate. Very rich with a generously laden fruit content and most attractive eucalyptus and mint tones on the finish. Brilliant already but plenty of years ahead if required. Lastly on Australia is the extraordinary **Giaconda Chardonnay 2000 (£44.99)**. We know it isn't exactly a budget-priced wine but this is genuinely exceptional—described by many as 'the greatest New World Chardonnay in existence' it is absolutely stunning. Think of Grand Cru Burgundy and you're almost there; an unforgettable cascade of fruit and spice—mangoes, guavas, pineapples and rich melons mingle with an Old World mineral and yeasty, nutty angle. Some bold spicy oak is at the fore but that'll subside nicely with a little age. A true star and almost impossible to find. Make room for something *really* special.



Recently discovered by Martinez while on holiday in Spain is **Senorio de Sobral Albarinho 2001 (£9.99)**, a generously flavoured medium-to-full-bodied cracker from Rias Baixas; it's a huge mouthful of spicy melon and pear flavours with the accent very much on ripe Mediterranean fruit. Just the thing for those who've got bored with Chardonnay and a terrific wine all year round. Two tasty budget priced Spanish reds recently appeared, both from **Campo di Borja**. First up is their **La Copa Garnacha 2001 (£4.49)**, a spicy little number that's packed with soft dark fruits and a very drinkable character. Add to it their **La Copa Tempranillo 2001 (£4.49)** which was thoroughly impressive, cramming in an intense mulberry and blackberry core with a fine note of Iberian spice to boot. Amazing value for money here. **Les Alcusses 2000 (£6.99)** is a delicious blend of Monastrell, Cabernet and Tempranillo which displays a terrific raspberry vein that balances its big tannic structure very nicely indeed—it's authoritative stuff alright. (If anyone can translate the label please get in touch—Ed).



Now you've seen the lip-smacking line up we're sure we'll be seeing you scanning the Martinez shelves for that perfect bottle to ensure your Christmas is properly lubricated. We'll be there to help in any way we can. It just remains for us to thank you for your continued support and wish everyone a very Merry Christmas... Enjoy!

Old Malt Cask

Christmas Malt Selection...

Our good friends at **Douglas Laing** have introduced a superb new range of Malt Whiskies in rather unusual packaging, as well as one of the finest old bottlings we've ever come across. From the superb **Old Malt Cask** range, and bottled in **20 cl** sizes (perfect for those Christmas stockings!), these delicious malts are designed to look like advance tasting samples with a label stating age, distillation date, cask type and bottling date. We think they look great and are definitely packaged with fun in mind although the quality of the whisky itself is very serious indeed. They're specially selected from single casks, come in at 50% vol. and are un-chill filtered to ensure maximum flavour. The selection is as follows:

Laphroaig 14 year old (£15.99)

Dufftown 20 year old (£17.99)

Brora 19 year old (£16.99)

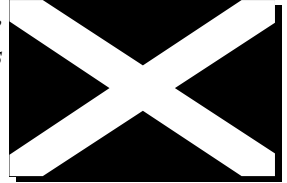
Mortlach 10 year old (£13.99)

Auchentoshan 24 year old (£18.99)

Glenturret 15 year old (£15.99)

If you intend to give something in more of a traditional style, a whisky that's aimed more towards the aficionado then look no further than the extraordinary **Old and Rare 36 year old Macduff (£110)**, a malt of some pedigree. This glorious nectar is taken from sherry cask and is uncoloured, un-chill filtered and has no water added; the result is pretty spectacular and availability is extremely limited. You can be sure that whichever loved one you choose to bestow this esteemed creation upon will be grateful to you until well into the next century...

We stock a great deal more single malts than the ones we've listed above. Please contact us for details of more rare and unusual whisky at Martinez...



New date for laying down tasting...

We've been forced to postpone our Laying Down Tasting until the New Year for the simple reason that we couldn't guarantee that the samples of 2000 Claret would arrive in time. As these formed a major part of the tasting it seemed sensible to delay. We apologise for any inconvenience caused but we're sure you all understand. The new dates are:

Ilkley—Thursday 27th February 2003

Harrogate—Friday 28th February 2003



Guellers. The last word in outside catering.

We're very pleased to announce a new venture for Martinez in association with our friends **Simon and Rena Gueller**. This involves a top quality outside catering facility with wines supplied by ourselves. The Guellers have earned numerous accolades for extremely high standards during their careers as restaurateurs. Simon has become Yorkshire's favourite celebrity chef; with his creation of **Rascasse** he brought high profile Michelin star food to Yorkshire on a grand scale attracting national media attention. Over the years Simon and Rena have been aware of a growing market in event catering and found the opportunity to break into the market irresistible. They are very excited about this new venture and look forward to applying their extensive knowledge of restaurants/quality food, wine and service to a wider field. They are as proud of their association with Martinez as we are of our association with them and we regard the prospect of working together a genuine privilege. If you'd like a touch of class at your event, whether you're arranging weddings, dinner parties, launches, canapés or corporate lunches, Guellers are the first people you should call. You are assured of quality food and wine as well as impeccable service. As you'd



expect they're in hot demand, so if you'd like to enquire about what they can do for you at your big occasion then get in touch quickly. *You can reach Guellers on 01937-849669*

guellers
EVENT CUISINE

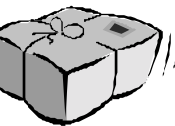
Hildon Water at Martinez...

We're very pleased to report that we now stock the famous **Hildon English Mineral Water**. England's answer to Perrier comes in the form of either **Gently Carbonated** or **Delightfully Still (95p per litre, 60p per 330 ml.)**, and both are regarded as some of the finest mineral water available.

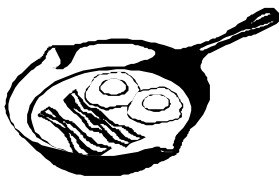


Final delivery date...

If you need your wine delivering please note that the final day we can accept orders for delivery is **Wednesday December 20th**. This will ensure your order will arrive before Christmas.



We must mention our recent **Mountadam** dinners at **Guellers** restaurant in Leeds. We all enjoyed ourselves tremendously and from the reaction of everyone present both nights were a remarkable success. A big thank-you must go to Mountadam's **Adam Wynn** who told us all about his wines and gave a little insight into how they were made. We're also most grateful to everyone at Gueller's who served some truly excellent food that showed off the wines superbly. Finally a word of appreciation to the crowd of Martinez customers who attended the events - we trust you all had a good time and learnt a little about the excellent Mountadam portfolio. *Don't forget that a delicious range of Mountadam is currently available at Martinez, including all the wines we presented on the gourmet evenings.*



A quick round of applause goes to **Bernard Vallet** of esteemed Gevrey-Chambertin producer **Vallets Frères** for running things so splendidly at our Burgundian dinner which was held in Ilkley's favourite **Farsyde Restaurant**. Another terrific night for the Martinez archive, with some outstanding food and wine enjoyed by all; we'd like to thank everyone who came along as well as chef **Gavin Beedham** who rustled up his usual gourmet delights.

A selection of wines from Vallets Frères is on sale at Martinez. (Editor's note: It's our opinion that Pinot Noir is the best possible wine companion for Christmas dinner...)



Christmas opening hours...

Our opening times in late December and early January are as follows:

Christmas Eve—As normal
Christmas Day—Closed
December 26th—Closed
December 27th—As normal
December 28th—As normal
December 29th—Closed
December 30th—As normal

New Year's Eve—10—5
New Year's Day—Closed
January 2nd—Closed
January 3rd—As normal
January 4th—As normal
January 5th—Closed (except Ilkley)
January 6th onwards—Open as usual.

Phew! Quite a bit to take in ... To finish? The usual selection of corny quotes and humour. Don't blame us—we didn't write them (but we probably wish we did)...

'A typical wine writer was once described as someone with a type-writer who was looking for his name in print, a free lunch and a way to write off his wine cellar. It's a dated view. Wine writers now use computers.'

Frank Prial, NY Times (hey - watch it! -Ed)

'Men are like wine - some turn to vinegar, but the best improve with age.'

-Pope John XXIII

Revised version: *'Men are like a fine wine. They start out as grapes. It's a woman's job to stomp them, and then keep them in the dark until they mature. And hopefully they'll turn out to be something we would like to have dinner with.'*

- Anon.

'There are two reasons for drinking wine...when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it... prevention is better than cure.'

- Tomas Love Peacock.

'The wine seems to be very closed-in and seems to have entered a dumb stage. Sort of a Marcel Meursault.'

- Attributed to Paul S. Winalski.

'Wine is the flower in the button-hole of civilization.'

-Anon

'He talked with more claret than clarity.'

-Susan Ertz

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