



VINTAGES NOTABLE WINES 2007

2000 CONTERNO BAROLO "MONFORTINO"

GIACOMO CONTERNO BAROLO "MONFORTINO" (Monforte d'Alba, Piedmont)

Yet another spectacular vintage from GIACOMO CONTERNO has just arrived at VINTAGES. Once again, uber-critic Robert M. Parker is left "speechless."



VINTAGES is thrilled to offer the legendary **Barolo Monfortino** from the most respected winery in Piedmont, and one of the finest in the world: **GIACOMO CONTERNO**. Conterno's reputation is unsurpassed in Italy, and it has earned its place in the top echelon of wineries in the world. "Cantina Conterno" began in 1908 when Giovanni Conterno started making wine. The now legendary **Monfortino Riserva** was born in 1915 when Giovanni focused on high-quality Barolo, made only in top vintages with long fermentation and aging, to create a truly great, long-lived Barolo. Three generations later, **Roberto Conterno** continues the estate's winemaking traditions and, incredibly, has pushed the bar even higher for outstanding, legacy-quality wines year after year. **VINTAGES** has been fortunate to develop a personal relationship with Roberto Conterno, and the privilege of securing a quantity of

Giacomo Conterno Monfortino and Cascina Francia Barolos.

In March 2007, we were asked to host **ROBERTO CONTERNO** during his visit to Boston, and we arranged a spectacular wine dinner at No. 9 Park restaurant. In April and May 2007, Eric Broege visited with Roberto Conterno at the winery in Monforte d'Alba to taste the new releases, including **2000 Barolo Monfortino**. Below are the just-released reviews from Robert Parker at The Wine Advocate – long, but justifiably so.



2000 GIACOMO CONTERNO BAROLO MONFORTINO RISERVA

\$320 (1.5L \$725) 97 pts. (Six bottle price= \$288/btl. 12 bottle price=\$272/btl. Compare to Zachy's "futures" price of \$375 net/bottle + NY sales tax)

"Conterno's 2000 Barolo Riserva Monfortino explodes from the glass with a luxurious, expansive personality that leaves me speechless. Endowed with generous ripe fruit, it is a seamless, seductive Monfortino that possesses incredible length as well as purity in a style that perfectly encapsulates the qualities of the vintage.

With air, suggestions of roses, cocoa, tar and anise emerge to complete this

magnificent expression of Barolo from Serralunga. Despite its seemingly approachable personality this wine has plenty of underlying structure. **I suggest tasting the wine as soon as it appears on retail shelves** as it is almost certain to shut down at some point in the near future. As for the magical question: When will the wine be ready? My best guess is that the 2000 will start drinking well around age 20, but personally I am not sure I will have the patience to wait that long. Low yields, a long fermentation time of 4-5 weeks with no temperature control and seven years of cask aging remain the rule for Monfortino. **The string of Monfortinos spanning 1996 to 2001 (and possibly 2002) must surely be a record. I can't think of another estate in the world that has produced six consecutive vintages of this profound quality.** The 2000 Monfortino ranks slightly behind the 1999 and 2001, but that may be splitting hairs at this very high level. It is another stellar effort from Giacomo Conterno. Anticipated maturity: 2015-2030. This is another set of superb releases from Giacomo Conterno one of the bastions of traditionally made Barolos. It is hard to say if that is because of a general trend towards warmer vintages, the estate's focus on making just three wines, or small improvements in vineyard and cellar work, but **the fact remains that over the past few vintages Roberto Conterno has produced the best and most consistently outstanding wines in his venerable firm's long history. 97 points.**" –Robert Parker, *The Wine Advocate*

2003 GIACOMO CONTERNO BAROLO “Cascina Francia” \$110 (1.5L \$275) 94 pts.

The **2003 Barolo Cascina Francia** is a remarkable wine for the vintage. This deep, powerful Barolo reveals awesome richness and an almost liqueur-like quality to its fruit that is balanced by the chalky mineral notes that provide freshness on the finish and help convey an impression of notable balance. **In 2003 there is no Monfortino, and the Cascina Francia surely benefits from the addition of that juice** which is mostly felt in the wine’s depth. Resisting the temptation to harvest too early, Roberto Conterno waited until October 8 to start picking in his Cascina Francia vineyard, long after most producers had already brought the fruit in. He had the benefit of the late September rains that helped restore at least a little freshness to the fruit, and as a result his 2003 Cascina Francia doesn’t have the aggressive tannins that plague so many wines. **Simply put, this is a stunning Barolo made all the more notable by the challenging conditions the vintage presented.** Anticipated maturity: 2009-2023. This is another set of superb releases from Giacomo Conterno, one of the bastions of traditionally made Barolos. **94 pts.” – Robert Parker, *The Wine Advocate***

2005 GIACOMO CONTERNO BARBERA d’ALBA \$32 92 pts. (SOLD OUT)

“Conterno’s 2005 Barbera d’Alba Cascina Francia is a terrific effort. Its silky aromas meld seamlessly onto the palate, where vibrant layers of dark fruit come to life. As it sits in the glass, licorice, tar, smoke and mineral notes become more prominent, adding further complexity to this irresistibly sensual wine. Long, sweet and pure, it continued to evolve beautifully over the day I followed it. Anticipated maturity: 2007-2015. **92 pts.** “–*Robert Parker, The Wine Advocate*

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