

CRUSHED GRAPES

Omni Fine Wines Spirits Cheese Gourmet Delicacies & MORE

Omni's Crushed Grapes & More is more than just a wine store, more than just a liquor store, it's a whole lot more!

We've created a shopping experience that is designed to make your life easier while providing you with the best options in the area for your everyday dining or entertaining occasions. You'll find that at Crushed Grapes & More, you are more than just another customer. We want your shopping experience to be filled with enjoyment, excitement, and great food to accompany your wine, beer, or spirits purchase.

HOLIDAY ENTERTAINING WITH CHEF ALEC

Can you order a Turkey or Spiral Ham Dinner at any other liquor store? Well, at Crushed Grapes & More you can!

Our Omni Foods Supermarket and Chef Alec in Weston are ready to serve you - order your holiday meats and platters at Crushed Grapes & More - please allow 24-36 hours for all orders.

We can do everything from deli, shrimp, and sushi platters to Crown Roast of Pork or Roast Leg of Lamb that will have you coming back for more.

Our handmade Fruit Tarts are second to none and over the past two years have been a customer favorite- perfect for family gatherings.

Don't forget the Cocktail Sauce when you take advantage of our amazing Shrimp Sale...the hottest prices in town.

The sky's the limit with Omni Foods' own Chef Alec. He is able to create almost anything that a customer could want. Call us and find out how Chef Alec can add that WOW factor to your holiday parties.



COMFORT WINES FOR THE HOLIDAYS



The term "comfort food" has come to mean those foods which make you feel warm and cozy, peaceful and restful, and, well, comfortable. Here at Crushed Grapes and More, we'd like to offer you our take on this concept, that of "comfort wines." These wines have a common thread— they are lush and full, with a soft, round character and no hard, tannic edges; they are homogenous and generous in their flavors; and they can be deliciously paired with anything that graces your holiday dinner table, from turkey to ham to lamb. And, if you're having beef, look on page two! Happy Holidays!

ERATH PINOT GRIS

This shows why Oregon makes Pinot Gris and not Pinot Grigio! Voted the top turkey pick by the Today Show last fall, this wine showcases lush tropical fruit backed by a firm acidity. Also pairs well with ham and spicy Asian food.

\$12.99

DUTTON-GOLDFIELD DUTTON RANCH CHARDONNAY

When Dan Goldfield wanted to make Chardonnay, he partnered up with the owner of the top Chard vineyards in California, Steve Dutton. The results are extraordinary. For this wine, Steve chose grapes from his five favorite sites in Dutton Ranch, each contributing its own unique characteristics resulting in one of the best Chardonnays you'll taste this holiday season. Great turkey white!

\$24.99 ~ Save \$15

QUPE CENTRAL COAST SYRAH

Turkey tends to pair well with wines from the Rhone Valley, but who wants to drink French wine on an American holiday? Enter Bob Lindquist, one of the original Rhone Rangers. For this, his Central Coast offering, Bob blended grapes from 17 vineyards across 6 A.V.A.'s in order to capture the essence of what the grape can do in this part of the world. Lush fruit is backed by an earthy complexity.

\$12.99 ~ Save \$7

BALLETTO RUSSIAN RIVER PINOT NOIR

John Balletto began farming the Russian River Valley in 1977, selling his grapes to some of the top wineries in Sonoma. In 2001, he decided to hang a shingle and produce small quantities of Chardonnay and Pinot Noir. Today, these wines represent nothing less than the best values coming out of the Russian River Valley. This Pinot is full of plush raspberry fruit that will keep you warm all winter long!

\$15.99

FREEMAN SONOMA COAST PINOT NOIR

This is the best deal going in top notch Sonoma Coast Pinot Noir! Wine Spectator gave it 92 points with a suggested retail of \$44, and we're excited to be able to offer it to you at substantial savings! Big, rich, elegant, and complex, this one is sure to sell out, so get some for your cellar and your table!

\$29.99 ~ Save \$20

QUPE HILLSIDE ESTATE SYRAH

This is quite simply California Syrah at it's best. Bob considers this to be the best vintage ever for his top cuvee, which is not only a single vineyard— it is a single block of a single vineyard, which Bob describes as an "amazing combination of power, complexity, and balance."

Age in your cellar or enjoy now with lamb or roasts.

\$29.99 ~ Save \$10

The Best of Washington State



Chateau Ste. Michelle

Chateau Ste Michelle is quite simply the premiere winery of Washington. They have won awards from every major publication, most recently in the upcoming issue of Wine and Spirits, which wrote "It's easy to lose count of all the ways that Chateau Ste. Michelle serves as a leader of its region- a fact that this, its 15th Winery of the Year honor, speaks to." Only two other wineries in the world have received as many (one of which is Antinori!- see back page)

COLUMBIA VALLEY CHARDONNAY.....\$9.99

This is widely considered to be one of the best wines at its price. In a sea of over-oaked California Chards, this wine stands out with elegant, tropical fruit accented by just a hint of toasty, buttery oak and a beautiful, palate-cleansing acidity.

INDIAN WELLS RIELSLING\$10.99

Ste Michelle realized the potential of Riesling in the Columbia Valley long ago, and joined together with Dr. Ernst Loosen to lead the way in this varietal's cultivation. Indian Wells is a reserve tier Riesling which showcases luscious flavors of pears and peach blossoms balanced between mouthwatering acidity and a touch of sweetness. This is what Riesling is all about!

INDIAN WELLS CABERNET SAUVIGNON.....\$15.99

Grapes for the Indian Wells Cabernet come from its namesake vineyard in the warmer Wahluke Slope region, which produces a wine that is ripe and rich, without losing its elegance. Fine grained tannins make this an approachable, friendly Cab for all to enjoy.

And Introducing.....

CANOE RIDGE ESTATE WINES

When we tasted these single vineyard-tier wines a few months ago, we were blown away. We tried to order them only to learn they were so limited, they were allocated to only a few restaurants. It took some convincing, but we finally got them! Named for the Canoe Ridge Estate Vineyard which sits along the slopes of the Columbia River, these wines are beautiful expressions of the cooler climate which produce wines with a distinct European-styled elegance and complexity.



CANOE RIDGE CHARDONNAY.....\$21.99 ~ Save \$4

This wine shows beautifully, with lifted apple and pear aromas massaged by perfectly integrated French oak which adds a subtle, spicy complexity. Pairs well with crab cakes, poultry, and pork.

CANOE RIDGE MERLOT.....\$21.99 ~ Save \$4

For this wine, winemaker Bob Bertheau wanted to retain the elegance of the grape without losing any of the subtle nuances and complexity that makes the Right Bank of Bordeaux so famous. He chose both French and American oak to accent the Rainier cherry fruit and dusty tannins.

CANOE RIDGE CABERNET SAUVIGNON.....\$27.99 ~ Save \$4

This wine really shows what the vineyard can do. This is not a Napa blockbuster (see below), rather it is a Left Bank beauty, with lush ripe black cherry fruit and dusty, leathery tannins. This "iron fist in a velvet glove" spends 22 months in French and American oak.

The Best of Napa

Stag's Leap Wine Cellars became synonymous with Napa Valley greatness after winning the 1976 Tasting of Paris with its '73 S.L.V. Cab. Since 1970, founder Warren Winiarski has worked diligently to coax the very best fruit from his award winning vineyards. The results are nothing short of Napa Royalty!



STAG'S LEAP WINE CELLARS

NAPA VALLEY SAUVIGNON BLANC

This is a fantastic wine that blends the tropical fruits of Sauvignon Musque and Semillon with the traditional clone of Sauvignon Blanc to create a tropical oasis of flavors, including grapefruit, peach, and nectarine. After sur-lie aging, 60% of the wine sees 4th and 5th fill neutral oak barrels to round out the edges. A stunning Sauvie!

\$24.99 ~ Save \$5

"KARIA" CHARDONNAY

This is just a great Chardonnay! Fruit from the Acadia Vineyard provides the base of orange blossoms and a fine acidity, grapes from the warmer Oak Knoll district add rich, juicy apple and pear flavors, and the blend is rounded out with the citrus and minerality of Carneros fruit. Barrel fermentation, sur-lie aging, and the use of French oak are all done with a delicate touch in order to let the vineyards speak for themselves.

\$29.99 ~ Save \$6

"ARTEMIS" CABERNET SAUVIGNON

Like a great artist, Warren has a broad palette from which to draw grapes for this wine- Cabernet Sauvignon from Arcadia Vineyard gives the wine tannin and structural support. The Fay Vineyard contributes a generous perfume, while the wine's complexity and concentration benefit from a small but significant addition of S.L.V. fruit. Fruit from his neighbors rounds out this firmly structured, full bodied gem!

\$39.99 ~ Save \$18

"S.L.V." CABERNET SAUVIGNON

This is it- the Cabernet that beat the best from France in the 1976 tasting of Paris- the vineyard is 36 years older now, and the wine produced is better than ever! Warren states, "At first, it presents dark fruit and floral aromas, then an earthy hint of rosemary and black truffle. Similar flavors unfold, including dark cherry, blueberry, and plum that join with cocoa powder and spiced vanilla. This mouthfilling wine builds in richness and density through its long, smooth finish."

\$79.99 ~ Save \$55

The Best of Champagne

Nicolas Feuillatte's association with the Champagne region began in 1972 when he acquired a thirty acre vineyard, barely making enough bubbly to sell to his friends in New York, among whom were Jackie Onassis, Yves Saint-Laurent, and the Kennedys. From those humble beginnings, he grew to be a serious contender in the Champagne market, and in 1986, he partnered with the Centre Vinicole de la Champagne—the oldest union of Champagne producers consisting of more than 5,200 growers in vineyards throughout the region. Thus, year in and year out Nicolas Feuillatte can source fruit from all over to make the best bubbly. That's why it is the number one selling Champagne in France!

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-BEYOND

Nicolas Feuillatte Brut

This is the famous Blue label, an elegant blend of Chardonnay, Pinot Noir, and Pinot Meunier which presents delicate, floral notes on the nose and pear, apples, almonds, and hazelnuts on the palate. A stunning value, this received 91 points from Robert Parker!



\$26.99 ~ *Save \$11*

Nicolas Feuillatte Rose

Rose Champagne is one of the great pleasures in life, and few are as pleasurable as this cuvee. A remarkable value, the blend for this wine consists of 60% Pinot Noir, 30% Pinot Meunier, and 10% Chardonnay. Out of the glass jumps aromas of red raspberries, currants, and strawberries which continue through the palate in a fruity, elegant delivery.

\$39.99 ~ *Save \$10*

Nicolas Feuillatte Palmes d'Or

When you have one third of all the growers in Champagne working for you, and you want to make a "best of the best," the result is nothing short of Palmes d'Or, Nicolas Feuillatte's *tête de cuvee*. A blend of 60% Pinot Noir and 40% Chardonnay, this wine boasts toasty, brioche-laden fruit with a mineral tinged edge and great acidity.

\$99.99 ~ *Save \$40*



The Best of... South Africa???

For years, South Africa was thought to have followed Australia as the hottest wine region around, but to this day her wines are shrouded in mystery. Grassy, insipid whites? Rustic, burnt rubber reds? Well, the more we taste of the Cape Classics portfolio of South African wines, the more we realize the stereotypes paint an incorrect picture. The real story of wines from South Africa reads that they are as beautiful as the landscapes from which they are born—elegant and complex, yet fruit forward and unique. Try a few of these handpicked selections and see for yourself!



MULDERBOSCH SAUVIGNON BLANC

This racy bottling single-handedly put South Africa on the map as a source of world class Sauvignon Blanc. One of the Cape's most heralded and sought-after wines, it garners 90+ scores vintage after vintage. Vivid tropical fruit aromas give way to succulent, mouth-filling flavors of guava, lychee, gooseberry, lime, and fresh cut grass supported by a bracing jolt of acidity.

\$15.99 ~ *Save \$4*

RUSTENBERG CHARDONNAY

The more we taste this wine the more we love it! We found it at a Cape Classics tasting over the summer and WOW! Made in a refined, decidedly "Burgundian" fashion, with a flinty minerality running alongside apples, citrus, and fig backed by perfectly integrated French oak—a must try!

\$17.99

KANU CHENIN BLANC

The sister winery of Mulderbosch, Kanu specializes in one thing—Chenin Blanc, or "Steen" as it is known locally, and they do it better than most! This is their entry level offering, a lovely unoaked version which shows crisp pear, fig, and almond notes on a medium weighted frame.

A perfect aperitif to your holiday party!

\$8.99

KANONKOP KADETTE

Another wine we found at the summer tasting, this may be one of the most complex reds around. Kanonkop (cannon on the hill) is a leader in red wine production, and this, their "Cape Blend," easily shows why. 50% Pinotage is balanced by the addition of Cabernet Sauvignon, Merlot, and Cabernet Franc. The result is extraordinary—perfectly integrated French oak accents lush, Bordeaux-like fruit with the pinotage adding a subtle smokiness to the finish.

\$11.99

EXCELSIOR CABERNET SAUVIGNON

It's easy to dismiss this wine as a Yellow Tail-like value brand, but the fact is the DeWet family have been farming the land since 1870—that's hardly a flash in the pan! This Cabernet is widely considered the top Cab value in the world, and one taste shows why—big, lush fruit is accompanied by a subtle earthy complexity rarely seen under \$15.

\$7.99 ~ *Save \$2*



The story of Antinori spans 26 generations and is responsible for creating some of the greatest wines ever to come out of the hallowed vineyards of Tuscany. It is a story that was beautifully shown on 60 Minutes (see below) and can be felt every time you open a bottle bearing the Antinori name. We have selected four of their benchmark wines that represent both great values and amazing quality.

Villa Antinori Bianco..... \$9.99

Their "house white," this wine is a delicious blend of Trebbiano, Malvasia, Chardonnay, Pinot Bianco, and Pinot Grigio. It sees no oak in order to showcase its fresh fruit and crisp acidity. Outstanding value!

Villa Antinori Rosso.....\$19.99

This is a real treat! A true Super Tuscan, this blends Sangiovese, Cabernet Sauvignon, Merlot, and Syrah from Antinori's top vineyards, including Tignanello, Solaia, Pian delle Vigne, and Guado Al Tasso.

Peppoli Estate Chianti Classico.....\$23.99 ~ Save \$4

This is Antinori's estate grown Chianti Classico which blends 90% Sangiovese with a dollop of Merlot and Syrah. Peppoli combines the complexity and structure of a well-aged Riserva with the fruity fragrance of a young Classico.

Marchese Antinori Chianti Classico Riserva.....\$29.99 ~ Save \$10

"Marchese" is the noble title bestowed upon the Antinori family for their great achievements in Italian viticulture and history dating back over 600 years. It is in this wine that Piero, or "Marchese" Antinori lets his work shine. This wine is produced exclusively from the finest, most highly selected grapes grown on the Tignanello, Peppoli, and Badia a Passignano estates in the Mercatale Val di Pesa zone in Chianti Classico. It is truly a special wine.

(see the 60 minutes broadcast at <http://www.cbsnews.com/stories/2008/10/10/60minutes/main4514254.shtml>)

HOLIDAY CHEESE CORNER

Sartori Reserve BellaVitano Gold - \$15.99/lb

Inspired by a traditional Italian farmstead cheese, BellaVitano Gold combines the fruity flavor of a premium Parmesan with the creamy smoothness of fine Cheddar. Pairs great with Dutton-Goldfield Chardonnay, Balletto Pinot Noir, or Chateau Ste Michelle Indian Wells Riesling

Sartori Reserve Basil & Olive Oil Asiago - \$15.99/lb

This award-winning cheese combines the subtle hand-rubbed flavors of basil and olive oil with the distinctive nuttiness of our famed hand-crafted Asiago. Pairs great with Antinori Peppoli Chianti Classico

Adams Reserve NY Extra Sharp Cheddar- \$7.49/lb

World Cheese Champion Gold Medal winner...and America's favorite cheddar cheese. Naturally aged, superbly sharp, yet smooth. Pairs great with Stag's Leap Sauvignon Blanc or Karia Chardonnay.



Economy have you down?...

Get in the BLACK with these recession busters

BLACKSTONE- \$8.99

America's favorite Merlot is not to be outdone by their great Cab, Chard, Pinot Grigio, Sauvignon Blanc, Pinot Noir- try them all! MIX UP A CASE- JUST \$83.88 (THAT'S \$6.99 EACH!) AFTER \$24 M.I.R.

BLACK BOX- all varietals- \$19.99

The folks at Black Box had a novel concept- in a sea of jug boxed wine, put good wine in a box. Thus, you get \$10 a bottle quality for the equivalent of \$5!

Budget Bubbly, Italian Style

MIONETTO

Mionetto is the worldwide leader in Prosecco, or Italian sparkling wine.

Il Prosecco, Il Moscato, Il Rosato - \$9.99

These wines are deliciously fruity and easy drinking

Brut Spumante or Moscato Dolce- \$11.99

This is a step towards serious Prosecco, with the Brut being dry and full flavored while the Moscato is pure dessert in a glass

Burgundian Grapes, American Values

MARK WEST

The leader in domestic Pinot does it again- Robert Parker writes of the 2008- "There are plenty of domestic Pinot Noirs and French red Burgundies priced five to ten times higher that are not as good as this effort from Mark West."

Chardonnay or Pinot Noir- \$9.99