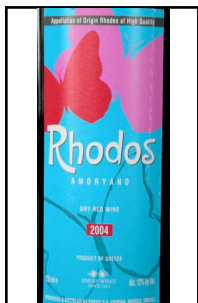


Whereas Greek culture dominated and taught wine cultivation for the first 4,700 years, it took an Ottoman Empire and repressive alcohol legislation to set it back virtually to the beginning. Not anymore!

POURTAL #33 EMERY RHODOS RED



Amoryano is the Rhodian name for our old friend Mandilaria. As in Santorini, it gives a wine of distinctly briary character, with soft fruit paradoxically buffered by appreciable tannin. A cinch for classic lamb dishes – the signature food of Greece.

Varietal(s): Amoryano

Commitment: Conventional

Vintage: 2004 **Region:**, Rhodes, Greece

Taste: \$1.85 **Bottle:** \$35.00 **Retail:** \$18.50



POURTAL #34 BOUTARI "NAOUSSA"



The wines made from Xinomavro are known for their superb aging potential and their rich tannic character. Their complex aromas combine such red fruits as gooseberry with hints of olives, spices and dried tomatoes.

Varietal(s): Xinomavro

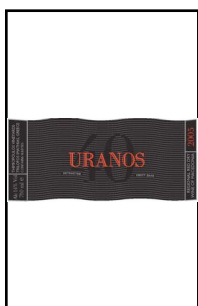
Commitment: Conventional

Vintage: 2003 **Region:**, Mt Vermion, Macedonia, Greece

Taste: \$3.10 **Bottle:** \$47.50 **Retail:** \$31.00



POURTAL #35 THIMIOPOULOS "URANOS"



Wild strawberries, red currants and violets with stimulating smoky mineral note of sugar cooking to caramel downwind of flint struck on stone. An elegant finish that just will not quit. Ordinarily a rustic greek grape variety, the "Uranos" cuvee is magical.

Varietal(s): Xinomavro

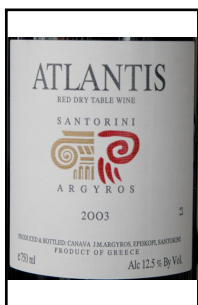
Commitment: Conventional

Vintage: 2006 **Region:**, Triolofos Macedonia, Greece

Taste: \$3.75 **Bottle:** \$54.00 **Retail:** \$37.50



POURTAL #36 ARGYROS ESTATE "ATLANTIS RED"



Santorini's essentially temperate island climate allows the distinctive volcanic character of its wines unimpeded. These two indigenous varieties yield an original wine that is sappy, briary and bright. This is a remarkable place and an exceptional producer.

Varietal(s): Mandilaria; Mavrotragano

Commitment: Conventional

Vintage: 2003 **Region:**, Santorini, Greece

Taste: \$2.50 **Bottle:** \$41.50 **Retail:** \$25.00



POURTAL #37 BOUTARI MERLOT & XINOMAVRO



Chocolate, coffee, pepper, cinnamon spice oak barrel influences that are intense. The combinations of these aromas and flavors of complex marmalade of red fruits and berries. Velvety, with a full-body and very good balanced flavor of cocoa, coffee and pepper.

Varietal(s): Merlot; Xinomavro

Commitment: Conventional

Vintage: 2005 **Region:**, Macedonia, Greece

Taste: \$3.65 **Bottle:** \$53.00 **Retail:** \$36.50



POURTAL #38 GEROVASSILIOU SYRAH



Here is a lovely interpretation of this versatile grape that not-a-few cognoscenti have likened to Côte Rôtie, but one with unusual density and panache. Exceptional value for the quality.

Varietal(s): Syrah

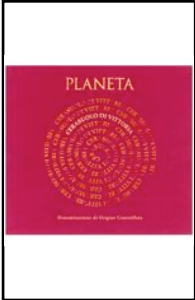
Commitment: Conventional

Vintage: 2004 **Region:**, Macedonia, Greece

Taste: \$3.50 **Bottle:** \$51.50 **Retail:** \$35.00



POURTAL #39 PLANETA "CERASUOLO DI VITTORIA"



The "Darhma & Greg" of grape blends. Frappato's fruit is like a hippy commune bride married to a stuffy lawyer posing as tannic laden, mineral driven Nero d'Avola. Together, they are balanced, harmonious, gorgeous dancing collaborators, making up for one another's deficiencies.

Varietal(s): Nero D'avola

Commitment: Conventional

Vintage: 2007 **Region:**, Sicily, Italy

Taste: \$2.80 **Bottle:** \$44.50 **Retail:** \$28.00



POURTAL #40 OCCHIPINTI NERO D'AVOLA "SICCAGNO"



What's an Italian winery doing in a Greek line-up? "Magna Graecis" (Greater Greece) was what was formerly known as Sicily. Wonderfully rich complex strawberry and red cherry fruits with concentration and character from subtle oak spice.

Varietal(s): Nero D'avola

Commitment: Conventional

Vintage: 2006 **Region:**, Sicily, Greece

Taste: \$4.65 **Bottle:** \$63.00 **Retail:** \$46.50

