



Sweet Sensations



Michael Skurnik Wines is very pleased to present a comprehensive offer of **sweet wines from around the world**. In these pages, you will find a variety of luscious wines that are perfect for most any occasion. From light and bubbly, off-dry Italian Moscatos to sticky, nut-brown Pedro Ximenez; from racy Rieslings with acidity that will send shivers down your spine to deep, intense Port wines that are ideal post-prandial sippers, we have it all. For this holiday season, look no further than Michael Skurnik Wines for all your sweet wine needs, from foreplay to finale!

GERMANY

Germany is arguably the home of the finest sweet wines in the world. No other country consistently produces wines that balance succulent, ripe fruit with fresh acidity like Germany does. Riesling is king here but great wines are also made from hybrid grapes such as Scheurebe, Rieslaner and Albalonga. Wines are measured by their must weight (Oechsle) at harvest. What follows is an exceptional selection of Auslese, Eiswein, Beerenauslese (BA) and Trockenbeerenauslese (TBA).

Weegmuller (Pfalz, Germany)

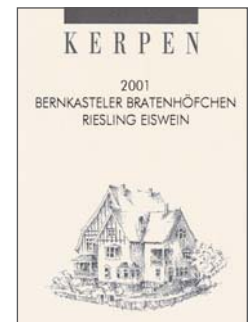
Hans Gunther-Schwartz, the wizard winemaker behind Muller-Catoir has left this venerable estate and is now consulting at several wineries in the Pfalz, including Weegmuller. He has lost none of his extraordinary talent. The Haardter Mandelring Scheurebe Auslese is a steal! It has the must weight of a Beerenauslese yet was bottled as an Auslese. This luscious, sweet wine, tinged with botrytis, has all the wonderful, gingery spiciness we have come to expect from Muller-Catoir's Scheurebes but at a fraction of the cost. This simply must be tasted to be believed!



Weegmuller	SRP
2002 Haardter Mandelring Scheurebe Auslese [12/375]	\$37

Kerpen (Mosel, Germany)

Martin Kerpen's wines are the very epitome of the Mosel; sleek and long with plenty of shimmering minerality and acidity to offer a counterpoint to the rich, peachy sweetness up front. The two star Auslese is as rich and luscious as any Beerenauslese and the Eiswein... well, it's from the best vintage in the last thirty years and is a steal at only \$50 a bottle. You can hold it for a couple of years but it is almost too tasty to resist popping a bottle now!



Kerpen	SRP
2000 Wehlener Sonnenuhr Riesling Auslese** (Two Star)	\$47
2001 Bernkasteler Bratenhofchen Riesling Eiswein [12/375]	\$74

SRP = Suggested Retail Price (per bottle)

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GERMANY continued

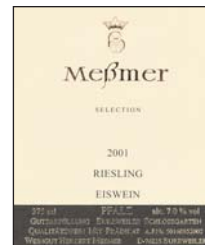
Karlsmuhle (Ruwer, Germany)

If you love Maximum Grunhaus wines, try Karlsmuhle. If you love Eiswein, try Karlsmuhle. If you love German wines from the 2001 vintage, try Karlsmuhle. Oh heck, just try Karlsmuhle! This delicious Eiswein is from one of the top vineyards in the Ruwer. Aromas of baked apples, cinnamon and peaches and even a hint of red fruits! This is almost too good to spoil by pairing it with dessert. Just drink it on its own. But if you must...try it with a light apple tart.

Karlsmuhle	SRP
2001 Kaseler Kehrnagel Riesling Eiswein [12/375]	\$76

Messmer (Pfalz, Germany)

The Hans Gunther-Schwartz/Muller-Catoir connection strikes again. The two winemakers who were being groomed to take over at Muller-Catoir have thrown their lot in with Messmer instead. The result: an emerging top-tier winery in the Pfalz. Our recent trip to Germany had us all running back here to stock up on as much wine from this producer as we could get our hands on. This 2001 Eiswein is as charming as Eiswein can be. There is just a touch of botrytis on a nose dominated by aromas of roses. Simply brilliant!



Messmer	SRP
2001 Burrweiler Schlossgarten Riesling Eiswein [12/375]	\$75

Strub (Rheinhessen, Germany)

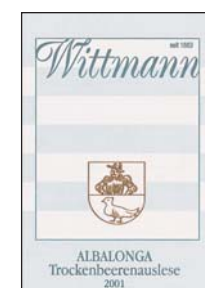
This brilliant Eiswein was picked by hand by Margit Strub and her 14 year old son at 4AM one freezing morning. This is a kaleidoscope of tropical fruits and lavender honey. Terry These feels that this is the best Eiswein ever from Strub... and with 500ml bottles, there's just more to enjoy!



Strub	SRP
2001 Niersteiner Paterberg Riesling Eiswein [12/500]	\$122

Wittman (Rheinhessen, Germany)

You're probably asking yourself, "What is Albalonga?" Good question. Albalonga is a cross between Rieslaner (itself a delicious hybrid) and Sylvaner. There are only 32 hectares of Albalonga in the entire world. But most importantly, it makes stunning stickies! This is one of those wines where it would be handy to have an insulin injection nearby. Rich, dense and luscious with flavors and aromas of quince, white pepper, peach and honey and balanced by soaring acidity. Drink it now or save it for your children. They'll appreciate it



Wittman	SRP
2001 Albalonga TBA [12/375]	\$117

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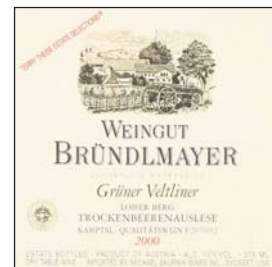
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AUSTRIA

Austria, while not famous for its sweet wines, historically makes some of the best (and least-known) in the world. Those in the know are privy to some very special wines indeed.

Brundlmayer (Kamptal, Austria)

Willi Brundlmayer makes sweet wine only when the conditions are right. Long hang time and botrytis are a must. These wonderful sweet wines, though not as rich as the German wines, offer more up-front complexity than their German counterparts, which need time to emerge. There are some wonderful values here. The 2000 Riesling BA is multi-layered, with aromas of linden, lemon-blossom and white chocolate. The 2000 Grüner TBA is a spicy, lime-driven, mineral wine that can be drunk all night long. Finally, don't miss the 1998 Grüner BA... this was the wine that opened Terry Theise's eyes to sweet wines from Austria.



Brundlmayer	SRP
2000 Riesling Zobinger Heiligenstein TBA [6/375]	\$87
2000 Gruner Veltliner TBA [6/375]	\$87
1998 Gruner Veltliner BA [12/375]	\$66

Heidi Schrock (Neusidelersee, Austria)

Ausbruch is an old term that refers to a sweet wine with must weights falling between BA and TBA levels. But even more importantly, it is a stylistic difference. Ausbruchs are typically closer in style to a Tokaji than to German Eiswein, BA or TBA. They are weightier, often with more nutty character. Heidi Schrock's winery is just on the border with Hungary and the use of the Furmint grape harkens to the time when this area was all part of the same country. Flavors of lemon and mango with a woody undertone... this a must for any sweet wine fan.



Heidi Schrock	SRP
2000 Ruster Ausbruch Furmint/Pinot Blanc [12/375]	\$74

HUNGARY

Hungary is famous for being the birthplace of sweet wines affected by botrytis or noble-rot. Long closed to the American market, Hungarian Tokajis are experiencing an unprecedented resurgence in quality.

Oremus (Tokaj, Hungary)

True Tokaji, made in Hungary from Aszu (or botrytis infected) grapes, was for years the stuff of legend in the United States. It was only after the fall of Communism in the late 1980's that this ancient region was re-opened, allowing foreign investment to flood in, and the vineyards to be rejuvenated. Bodegas Vega Sicilia, the legendary Spanish wine estate, bought Oremus in 1993 and has spared no expense in making Oremus one of the top estates in Hungary. True Tokaji must be tasted to be believed. Young Tokaji is surprisingly light on its feet, with zippy acidity and fresh aromas of apples, flowers and honey. As it ages, the wine takes on a nutty, slightly oxidative character yet maintains its balance throughout. The wines are qualitatively on a level with the best of Germany and France, yet are remarkably undervalued. **Gift Alert: Don't miss the 1995 Tokaji Eszencia!** Made from the free-run juice of aszu berries, Eszencia struggles to reach 4.5% alcohol and can reach a whopping 850 grams per liter of residual sugar!



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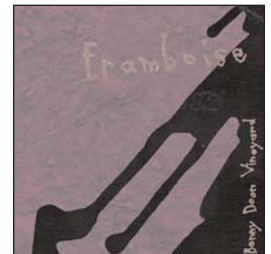
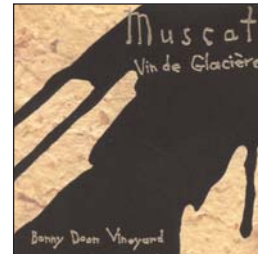
Oremus	SRP
1999 Tokaji Furmint (Late Harvest Botrytis) [6/375]	\$20
1975 Tokaji Aszu (5 Puttonyos) [6/500]	\$74
1999 Tokaji Aszu (5 Puttonyos) [6/500]	\$55
1981 Tokaji Aszu (6 Puttonyos) [6/500]	\$55
1999 Tokaji Aszu (6 Puttonyos) [6/500]	\$60
1995 Tokaji Eszencia [6/250]	\$174

USA

The USA is an excellent source of value-oriented dessert wines made in a "international" style. From ice-wine to port-style wines, the USA cannot be beat for diversity.

Bonny Doon

If imitation is the sincerest form of flattery then Randall Graham is perhaps the most sincere man in America. The inimitable Mr. Graham has exposed Americans to the wonders of unusual wines and grape varieties from around the world. His Moscato del Solo is a uniquely American version of Italian Moscato d'Asti. The Muscat Vin de Glaciere is Randall's answer to Eiswein and is an extraordinary value in dessert wine. Finally, the Framboises is a pure essence of Raspberry that is ideal for Raspberry Kir or as a piquant yet sweet syrup for ice cream.

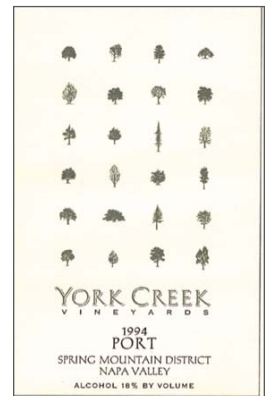


Bonny Doon	SRP
2002 Moscato del Solo, Ca del Solo	\$18
2001 Muscat, Vin de Glaciere [12/375]	\$20
NV Framboises (Raspberry), "Book of Love" [12/375]	\$13

York Creek

Fritz Maytag, the man behind Anchor Steam beer, Maytag cheese, Old Potrero Rye Whiskey and Junipero Gin also owns a small vineyard in the Napa Valley called York Creek, long the source of fruit for Ridge's York Creek Cabernet. Fritz experiments with a number of varieties besides Cabernet Sauvignon; Zinfandel, Petite Verdot and even Portugese varieties such as Tinta Roriz and Touriga Nacional all go into the blend for his "Port Wine." The big news is... it's delicious! The York Creek Port shows plenty of plum and dark berry fruit, balanced by fresh acidity and a hint of spice. It would be a great accompaniment to Maytag blue cheese!

York Creek	SRP
2000 Port [12/375]	\$28



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AUSTRALIA

Long before Australia was recognized for micro-production cult wines, they were known for producing sweet, fortified, port-like wines and late harvest Muscats. As winemaking has moved to smaller producers, high quality sweet wines are now being made that represent amazing value.

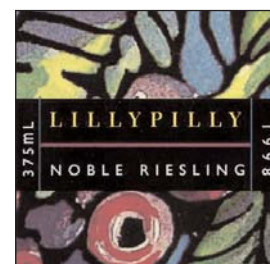
Hazy Blur

Ross Tromboli, the owner and winemaker of Hazy Blur is a prime example of grower turned winemaker. With vineyards in Barossa and Kangaroo Island, he is primed to become one of the top winemakers in Australia. "A marvelous curiosity is the 100% Late Harvest 2000 Shiraz. Produced from a vineyard on Kangaroo Island. Boasting an opaque purple color along with an amarone-like character, the 2000 offers notes of roasted fruit, sweet, concentrated, jammy blackberries, a hint of creosote, and a long, unctuous, full-bodied finish. This is an after-dinner drink to sip alone, or with powerful cheeses." -*Wine Advocate on the 2000 vintage, 91 points*

Hazy Blur	SRP
2002 Late Picked Shiraz [12/375]	\$56

Lillypilly (Riverina, Australia)

Dan Philips, the man behind The Grateful Palate, calls winemaker Robert Fiumara the "Alois Kracher of Australia." He makes stunning dessert wines in the rather unfashionable area of New South Wales known as Riverina. This farmland area is widely irrigated, producing moisture and early morning fog . . . perfect for the formation of Botrytis or "Noble Rot." The Late Harvest Noble Blend , a blend of Semillon, Traminer and Riesling is a juicy wine with mouth-watering acidity and scrumptious fruit flavors. The "Vintage Port", long a staple of Australian wineries, is actually late harvest Shiraz. It features a Deep ruby red color with intense chocolate, berry and spice flavors and a velvety mouthfeel.



Lillypilly	SRP
1995 Vintage Port [12/375]	\$15
1999/2000 Late Harvest, 'Noble Blend' [12/375]	\$17

FRANCE

Domaine de Durban (Southern Rhone Valley, France)

Muscat Beaumes de Venise is a vin doux naturel, meaning that it is lightly fortified in order to arrest fermentation and maintain sugar. Domaine de Durban plants Muscat in chalky white soil that reflects extra light back to the vines. Grapes are selectively picked at optimum levels of ripeness, and cool vinified to preserve aroma and fruit. The result is delicious on its own or with foie gras, melon, fruit tart or even blue cheese.



Domaine de Durban	SRP
2002 Muscat Beaumes de Venise	\$27
2002 Muscat Beaumes de Venise [24/375]	\$19

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FRANCE continued

Pascaud Villefranche (Bordeaux, France)

Sauternes is undoubtedly one of the most well-known and highly-regarded sweet wines from France. Fabian Pascaud, the cellar master at Château Suduiraut, blends Semillon and Sauvignon Blanc to produce a Sauternes that is both complex and rich, as well as being very reasonably priced. A classic accompaniment to foie gras, blue cheese, and even lobster.



<u>Chateau Pascaud-Villefranche</u>	<u>SRP</u>
2001 Sauternes	\$33

Clos Uroulat (Charles Hours) (Jurancon, France)

The small, thick-skinned petite manseng grape is prevalent here in Jurancon. It offers a distinctly piquant, citrusy flavor in addition to the more common flavors of acacia and tropical fruits. Monsieur Hours makes several tris or passes through the vineyard, hand picking selected grapes, when making his 'Clos Uroulat'. After aging in oak barrels, 25% new, for 11 months, the wine is bottled and may continue to age for years.

<u>Clos Uroulat (Charles Hours)</u>	<u>SRP</u>
2001 Jurancon, "Uroulat"	\$30

Domaine Mas Amiel (Maury, France)

Mas Amiel is famous for its Grenache-based *vin doux naturel*, a Port-like sweet wine. The wines below range in style from a softer, drier, more Tawny Port flavor profile, as in the 'Cuvee Speciale' and Millesime 1980 to a fuller, sweeter Vintage Port style with the 2001 Vintage and 2000 Vintage Privilege. The delightful Muscat de Rivesaltes is a light and gently sweet wine that is perfect on its own as an aperitif or with foie gras.



<u>Domaine Mas Amiel</u>	<u>SRP</u>
2002 Muscat de Rivesaltes [6/750]	\$22
2001 Maury Vintage [6/750]	\$24
NV Maury, 'Cuvee Speciale' (10Yrs) [6/750]	\$24
2000 Maury, 'Privilege' [6/375]	\$30
1980 Maury Vintage [6/750]	\$45

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ITALY

Italy has as many ways of making sweet wines as there are native grapes. From light, sparkling Moscatos made in pressurized stainless steel tanks to intensely sweet Vin Santos, made by drying the grapes and sealing the wine in cement covered barrels for years before bottling, there is something for everyone in Italy.

Zerbina (Emilia -Romagna, Italy)

"Scacco Matto" means "checkmate" in Italian and it is not without reason that Zerbina's passito bears this name... this is an opulent beauty with perfumes of honey, almonds, orange peel and blossom, and crème brulee, often compared to Sauternes, and certainly among the world's great sweet wines. The hills of the Marzeno region where Zerbina's vineyards lie are prone to low-lying fogs and mist, providing a perfect microclimate for botrytis, to which the Albana grape is receptive, and which ultimately adds exquisite complexity and nuance to this late-harvest wine. Thanks to yields of sometimes 10 hectoliters per hectare, the wine has great concentration, high acidity, and great length.



Zerbina	SRP
2000 Passito di Romagna, Scacco Matto [12/375]	\$46

Ferrandes (Pantelleria, Italy)

Zibibbo is a sub-variety of Moscato, whose berries would normally be considered too large to produce good wine. Because of this, the most typical use for Zibibbo grapes is Passito di Pantelleria, for which the grapes are reduced in size by drying on the plant or, more traditionally, by drying on mats in the sun. The resulting product is one of the world's great sweet wines. Ideal with biscotti, dried fruits and nuts and all manner of pastry!



Ferrandes	SRP
2001 Passito di Pantelleria , [12/375]	\$30

Gini (Veneto, Italy)

These are essentially tiny production late harvest Soaves. Both of these wines come from the Col Foscarin cru and the grapes are laid out to dry before being pressed. This long, slow drying process (6 months) concentrates the sugars creating wines that are a rich golden yellow, with an intense, elegant perfume and notes of ripe citrus fruits and apricot jam. They are excellent with cheeses or pastries. The Re Nobilis is made from grapes that are affected by botrytis during the drying process, thereby adding an extra dimension of flavor and concentration. Try it with cheese, foie gras, or by itself.

Gini	SRP
2000 Recioto di Soave, 'Col Foscarin' , [12/375]	\$30
1999 Recioto di Soave, 'Re Nobilis', Gini [12/375]	\$48

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ITALY continued

Montegrossi (Chianti, Italy)

This is classic Vin Santo from Tuscany. Malvasia grapes are dried for five months before vinification, then pressed, fermented and aged in small oak barrels (caratelli) for six years. The resulting amber colored wine has intense aromas of dried apricots, almonds, and sweet spices. It is unctuous and lushly sweet on the palate with complex flavors of stone fruits, spices and roasted nuts. This is the classic wine for dipping biscotti.



Montegrossi	SRP
1995 Vin Santo, [12/375]	\$53

La Spinetta (Piedmont, Italy)

"No one makes a better sparkling Moscato than La Spinetta" -Robert Parker

Before Giorgio Rivetti became famous for Barbaresco, he was making delicious, lightly sparkling, gently sweet Moscato for consumers in Italy and abroad. The wine features abundant apricot, honeydew, peach and tangerine on the nose and a lovely effervescence that both refreshes the palate and leaves it begging for more. Drink this any time of day! The new Passito "Oro" is made from Muscat grapes that have been air-dried to concentrate the sugars.



La Spinetta	SRP
2002 Moscato d'Asti, 'Bricco Quaglia'	\$19
2002 Moscato d'Asti, 'Bricco Quaglia' [24/375]	\$12.50
1998 Passito "Oro", La Spinetta [12/500]	\$35

Santa Lucia (Puglia, Italy)

From the hot, southern Italian region of Puglia comes this distinct wine. The Aleatico grape, a red grape, is here made in a sweet version by leaving the grapes to dry on the vines until late autumn. This beautiful off-dry wine features floral aromas and flavors of peaches and apricots. It is said that Napoleon drank Aleatico to raise his spirits during exile on the island of Elba.



Santa Lucia	SRP
2002 Aleatico Dolce di Puglia [12/375]	\$17

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SPAIN

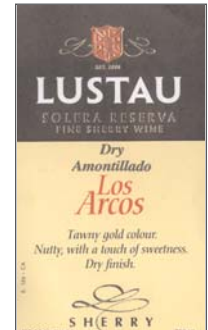
Spain makes a host of sweet wines throughout the country. However, there is no more famous area for fortified sweet wines than Jerez. The quality of wine coming from Jerez today is unparalleled.

Emilio Lustau (Jerez, Spain)

"Simply staggering in quality... Sherries such as these remain among the last great unknown wine bargains of the world. They must be tasted to be believed!" -Robert Parker

While all the selections below represent great quality for the price, there are several that warrant special mention. The 1988 Vendimia Cream is a rare, vintage dated cream sherry that has no Pedro Ximenez added to it. The Tintilla de Rota is a very rare, red dessert wine made from a grape that is planted only in miniscule quantities today. The Centenary Selections are top cuvees made to celebrate the 100th anniversary of the house of Lustau.

Emilio Lustau	SRP
NV Deluxe Cream Sherry, 'Capataz Andres'	\$15
NV East India Sherry, 'Solera Reserva'	\$23
NV Moscatel Superior Sherry, 'Emilin'	\$23
1988 Vendimia Cream Sherry	\$28
NV Tintilla de Rota (Pre-Phylloxera Sherry)	\$40
NV Centenary Oloroso, 'Tonel'	\$40
NV Centenary Pedro Ximenez, 'Murillo'	\$45



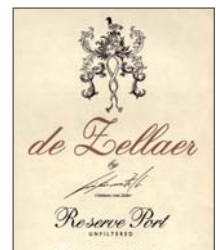
PORTUGAL

Like Spain, Portugal is famous for one sweet wine in particular. Port is the ultimate fortified wine and is the archetype for sweet wines made throughout the new world.

De Zellaer (Douro, Portugal)

Boutique, micro-production Port? Indeed. Cristiano Van Zeller, former owner and director of the famed Quinta do Noval estate, is now bottling his own ports under his ancient family name, De Zellaer. The LBV is ready to drink upon release, having spent five years in cask before bottling. The '97 Vintage Port is an intensely rich, dense, concentrated and spicy Port with the potential to age for 30 years or more.

De Zellaer	SRP
NV Unfiltered Reserve Port	\$23
1995 Late Bottled Vintage Port	\$23
1997 Vintage Port, 'Quinta Vale Dona Maria'	\$53



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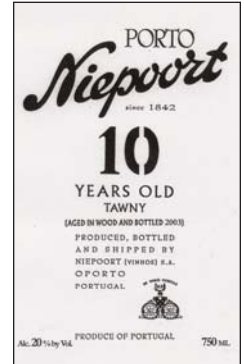
PORTUGAL continued

Niepoort (Douro, Portugal)

"Niepoort is to vintage Port what Krug is to Champagne. They are both small houses in a world dominated by large competitors, but they are producing outstanding wines that very few can match."

- James Suckling, *Wine Spectator*

Niepoort is distinct from many of the larger Port houses in the Douro. Niepoort Ports are traditionally fermented in lagares, rectangular stone or cement troughs where fully-ripened grapes, with stems still attached, are crushed by foot, thereby allowing little chance for mistakenly crushed bitter seeds to flavor the wines. The resulting wines feature explosive intensity and concentration. Niepoort is also famous for their Tawny ports, which are aged for extended periods in oak, producing a unique beverage that combines many of the qualities of top sherries with the fruit and intensity of port.



<u>Niepoort</u>	<u>SRP</u>
NV Ruby Port	\$15
1998 Late Bottled Vintage Port	\$22
NV Senior Tawny Port	\$28
1997 Quinta Do Passaduoro [12/375]	\$30
2000 Quinta Do Passaduoro [6/750]	\$70
2000 Secundum Vintage Port [6/750]	\$70
2000 Vintage Port [6/750]	\$90
NV 10 Year Old Tawny Port	\$39
NV 20 Year Old Tawny Port	\$70
NV 30 Year Old Tawny Port	\$163
1976 Colheita	\$136



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