

Martin Wine Cellar

Tasting Events * September/October 2008

We are pleased to offer events for our beginning wine novice and our seasoned wine collectors. Come enjoy any of our seated tastings with lecture or our casual reception style tastings.

Seated tastings will be informative, featuring knowledgeable guest speakers. Wine lovers will have a chance to swirl, sniff and sip their way through wonderful wines accompanied by and matched perfectly with delicious artisanal cheeses from our Gourmet Food Department. They will explore wine producing regions, terminology, wine making techniques and more. After tasting all the wines there will be a group discussion.

Our Casual Reception style tasting will afford tasters the opportunity to walk around while tasting between 12 and 20 wines poured by our wine consultants. These wines will be complimented by artisanal cheeses and delectable delights from our Catering and Gourmet Food Departments. Tasters may casually stroll from table to table comparing various wines discussing them with other tasters as well as with our wine experts on hand.

These educational and entertaining experiences are a must for all wine fans.

Thursday, September 11

2005 White Burgundy

SEATED TASTING WITH LECTURE HOSTED BY DAMIEN ABRUSLEY

\$45 per person

Bernard Moreau Chassagne-Montrachet -----	\$36.99
Guy Amiot Chassagne-Montrachet 1er Cru La Maltroie -----	\$53.00
Vincent & Francois Jouard Chassagne-Montrachet 1er Cru Les Chaumees -----	\$49.99
Michel Lafarge Meursault -----	\$52.00
Thierry & Pascal Matrot Meursault 1er Cru Charmes -----	\$56.00
Thierry & Pascal Matrot Puligny-Montrachet 1er Cru Chalumeaux -----	\$43.99
A & J Parent Monthelie 1er Cru Clos Gauthey -----	\$33.99
Comte Armand Auxey-Duresses -----	\$29.99

- Reservations and payment required in advance
- Must be 21 years or older to attend all events and tasting
- We cannot accept any reservation or cancellation after 3 pm the day of the tasting
(cancellations for dinners require 24 hour notice)
- All tastings begin at 6:30 pm and are held at the Metairie store (unless otherwise noted)
- We do not accept payments by mail. To pay with cash or check please visit either location
- To make a reservation, have your Visa, Mastercard, American Express, Discover Card or Diners Club ready and call:

New Orleans

3500 Magazine St.
(504) 894-7420
(800) 298-4274

Metairie

714 Elmeer
(504) 896-7300
(888) 407-7496

John Charlebois, Marc Pelletier, Mike Morgan PJ Rosenberg, Steve Perret, Damien Abrusley, Andrew Dike

Mandeville

Village Shopping Center
(985) 951-8081
(866) 210-0488

Kevin Raborn, Will Fauquier

Baton Rouge

7597 Jefferson Highway
(225) 926-4053
(866) 229-9080

Ian McCaffery, Paul Riley, Re Clark, Jim Wallace

Martin
WINE CELLAR

P. O. Box 19091
New Orleans, LA
70179

ADDRESS CORRECTION REQUESTED

Thursday, September 25

The Barolos and Brunellos of 2003

SEATED TASTING WITH LECTURE HOSTED BY ANDREW DIKE

\$65 per person

Grimaldi Barolo Le Coste -----	\$65.00
Paolo Scavino Barolo Bric del Fiasc -----	\$106.00
Pio Cesare Barolo-----	\$55.00
Argiano Brunello di Montalcino -----	\$58.00
Gorelli Brunello di Montalcino Le Potazzine -----	\$66.99
Camigliano Brunello di Montalcino -----	\$51.00

Thursday, October 2

Much Maligned Merlot Makes Its Comeback

SEATED TASTING WITH LECTURE HOSTED BY MARC PELLETIER

\$30 per person

Chappellet Napa Valley Merlot 2005 -----	\$29.99
Château Fougas Maldoror Côtes de Bourg 2005-----	\$29.99
Château Gigault Premieres Côte de Blaye 2005-----	\$24.99
Château La Chenade Lalande de Pomerol 2005 -----	\$23.99
Robert Sinskey Vineyards Napa Valley Los Carneros Merlot 2004 -----	\$25.99
Swanson Napa Valley Oakville Merlot 2004 -----	\$30.00
Truchard Napa Valley Carneros Merlot 2004 -----	\$25.00
Mystery Wine	

Just In — Fra' Mani Salami

Handcrafted salami out of Berkeley, California. It is made of fine-quality, all-natural pork from family farmers committed to the well-being of their animals and land. Fed only the finest grain and natural feed, the hogs are never given antibiotics, growth hormones, growth promoting agents or meat by-products.

SALAME NOSTRANO — \$17.99/LB

Coarsely ground salame seasoned with sea salt, spices, garlic and wine. Nostrano is 3" in diameter with a mild and sweet flavor. A natural with melon or figs.

SALAME GENTILE — \$17.99/LB

Winner of the Gold award in 2007 for NASFT outstanding meat. It's a full flavored salame that is coarsely ground and made in a traditional style originating around Parma, Italy. Gentile has a pronounced pork aroma.