



Addy Bassin's MACARTHUR BEVERAGES is celebrating 50 years of excellence.



Addy Bassin's MacArthur Beverages, founded in 1957, is a leading retailer and importer of fine wines and spirits. Over the years we have garnered the reputation as one of America's best wine merchants by importing wines directly from Europe and reselling them to private clients throughout the United States and the world.

In 1985 MacArthur Beverages became the first and only store to offer California Wine Futures. This tradition of innovation and dedication continues today. We are a two time winner of the *Market Watch* magazine's *Retail Leadership Award* and *Washingtonian* magazine's *Best Wine Shop in DC*.

Visit bassins.com as we celebrate our 50th anniversary.
We have over 5,000 wines on Sale!

2005 Bordeaux

We have over 140 wine futures from the best Bordeaux chateaux plus over 500 Bordeaux now in stock and on sale.

2005 Burgundy

Perhaps the best vintage ever for red Burgundy and we have over 130! Over 500 Burgundy wines now in stock and on sale.

California Futures

Still the only store to offer California Wine Futures - over 75 wines! Over 1000 American wines are now in stock and on sale.

Italian Wines

We also specialize in the finest Italian wines and have over 1000 in stock and on sale.

MacArthur Beverages is proud to be the founding sponsor of



Join 20 of the leading chateau owners from Bordeaux in Washington DC on May 10-12, 2007.

This annual event and auction has raised over \$5 million for the American Heart Association!

www.heartsdelightwineauction.org



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Visit us online and browse our over 5000 wines at:

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WINES

Your guide from the grape to the glass

SCOTT GREENBERG *Vine Guy*

The wines of Clos Du Val

Imagine you're an accountant in a successful London firm, spending every day tallying up numbers, reading reams of tax codes and rushing to meet each tax-filing deadline. But the entire time, you dream of trading in your green visor for greener pastures. Or, in the case of winemaker John Clews, greener vineyards. That's just what happened when the Rhodesian native took advantage of a scholarship he received from *Wine Spectator* magazine to attend the prestigious Viticulture and Enology program at the University of California - Davis.

Following stints at Steele Wines and Newton Vineyards in Napa Valley, John joined the well-respected winemaking team at Napa Valley's Clos Du Val in 1999. Today, he oversees all aspects of winemaking and the vineyard operations at both of Clos Du Val's vineyards.

John is a quiet, understated fellow ... until you get him to talk about his wines. He likes to produce wines you can enjoy with friends and food. "My wines," John says, are about aroma, suppleness and finesse, not about power."

We tried them along with a wonderful lunch prepared by D.C. chef Todd Gray at his restaurant, Equinox. These were among my favorites. Retail prices are approximate.

roasted pork loin in hoisin sauce.

2004 Clos Du Val Merlot, Napa Valley (\$26):

Cooler-than-normal weather kept the crop yield low, but a mid-summer heat wave forced an early harvest that resulted in a powerful merlot, with jammy black plums and notes of coffee on the vibrant nose. More black plums are joined by flavors of cola, dried herbs and tobacco on the lush, full palate. This self-assured but silky merlot would be right at home with braised short ribs.

2004 Clos Du Val Cabernet Sauvignon, Napa Valley (\$32):

The classic Bordeaux-style blend uses cabernet sauvignon, cabernet franc, merlot and petit verdot, offering up an intriguing nose of blackberry, cassis liqueur, coffee beans and vanilla. Jammy, earthy flavors of black fruits, espresso and cinnamon all fold together seamlessly on the round, soft frame. Hints of vanilla sneak in on the elegant finish. This is a wine looking for a cheese course.

2002 Clos Du Val Cabernet Sauvignon "Oak Vineyard" Stags Leap District,



2005 Clos Du Val Chardonnay, Carneros (\$22):

John is always looking for varietal expression in his wines. His judicious use of oak is evident here in the fresh scents of peach, pear and toasted nuts that greet your nose on the bouquet. Creamy flavors of apples and nectarines coat the tongue beautifully and are complimented by hints of buttered toast on the full finish. There's just enough acidity to keep the flavors focused and fresh. Enjoy with black cod in brown butter sauce.

Napa Valley (\$62):

The single vineyard 100 percent cabernet sauvignon displays a characteristic dusty/earthy nose that Stags Leap is known for. Additional scents of blackberry and leather join in on the bouquet. Big flavors of black plums, cherry, chocolate and mocha combine on the silky frame for a sublime experience. The whiff of black truffles on the finish makes this wine a winner with grilled steak and truffled potatoes.

2005 Clos Du Val Pinot Noir, Carneros, Calif (\$28):

The cool climate of the Carneros regions produces world-class pinot noir and John take full advantage of this by handling the wine as little as possible in order to let the fruit shine through. After tasting through some 20 different lots of wine, John ages the final blend in barrel for about a year. This produces a pinot noir that is rich in flavors of cherry, red plum and black strawberries. Notes of pomegranate float in on the back of the tongue like a welcomed breeze. This would be a wonderful accompaniment to



Do you have a favorite royalty of wine? E-mail me at scott@vineguy.com.

