

**Labor Day** weekend is upon us already. We will be open for the holiday on Monday, August 31 from 10 AM to 5 PM. Stop in and stock up! Labor Day ushers in a change of pace. The relaxed mood of summer gives way to fall activities, heartier foods and red wines. Labor Day is a wake up call to grab the remaining days of summer, savor every paella cooked over the barbeque and dine outdoors whenever possible. Have a great holiday weekend and we hope to see you here at the shop!

#### **WINES OF THE WEEK:**

**2005 Embrui de Vall Llach**, Priorat (\$34.00) This was the favorite at our wine tasting dinner last Saturday. Vall Llach was founded by famed Catalan singer Luis Llach (check out his CDs in our music department) and partner Enric Costa. Estate-grown fruit comes from low-yielding Cariñena and Garnacha vines. Planted on steep, slate hillsides which are dry and extremely hot, Embrui is "rich yet focused. This powerful red from Spain delivers plum, black cherry, anise, tobacco, and sage flavors over muscular tannins." - *93 points Wine Spectator, 91 points Robert Parker*

**2006 El Quintanal**, Ribera del Duero (\$11.99) A close runner-up at our wine dinner, this affordable old-vine tempranillo has been barrel aged for 3 months. El Quintanal is plush, with mouth-filling flavors of black cherry and marion berry. With modest tannins and a pleasing acidity, this is a versatile wine that pairs equally well with tapas, pasta dishes or roast lamb.

**2005 Dom Martinho**, Alentejo (\$16.99) In 1992, Domaines Barons de Rothschild-Lafite took over this family owned Portuguese estate. Located at high altitude in the Alentejo region with clay-schist soils, DBR has planted new varieties along with renewing the indigenous vines. Dom Martinho is a blend of Portuguese grapes along with Syrah and Cabernet and is nearly black in color. With aromas of sweet ripe cherry, complex flavors of blackberry, currants and baking spices, this full bodied wine has a persistent, dry finish. Terrific for sipping, it is also great with grilled steak in port sauce or a fresh goat cheese.

#### **NEW WINES THIS WEEK**

**2007 Señorío de Sarria Chardonnay**, Navarra (\$10.99) Pale straw colored, this elegant wine has fresh and light flavors of pear. With an earthy finish and smooth tannins, Señorío de Sarria pairs well with seafood and it is great for those who are looking for a low acid white wine.

**2004 Mas de Can Blau**, Montsant (\$35.00) Mas de Can Blau, the big brother to Can Blau, is equal parts old vine Mazuelo, Syrah and Garnacha. Modern and rich with flavors of cassis liqueur, ripe blackberry, anise, dust and tar. Smooth bodied, it is well balanced with a long licorice finish. Stunning! - *92 points Jay Miller*

#### **Flamenco performances/workshops this weekend:**

**Ana Montes** presents Flamenco Danzarte for two nights at the Ethnic Cultural Theater, 3940 Brooklyn Avenue (U. District). Show times: 8:00 pm Saturday Aug 30, 7:00 pm Sunday Aug 31. For tickets, contact Ana (206)781-4256, website [www.flamencodanzarte.com](http://www.flamencodanzarte.com)

**Flamenco workshop taught by Melinda Hedgecorth**, former Seattleite now studying and performing in Sevilla, Spain. The three day workshop runs Friday August 29-Sunday August 31 at Sara de Luis' studio, 1019 Belmont Pl E. on Capital Hill. For more information, contact Savannah Fuentes 206-883-6909 or [SavannahFuentes@aol.com](mailto:SavannahFuentes@aol.com). To see Sara dance: [www.youtube.com/watch?v=vA-Ww3G\\_alw](http://www.youtube.com/watch?v=vA-Ww3G_alw)

**Andalibre** performs Saturday Sept 6<sup>th</sup> at Café Paloma, 93 Yesler, Pioneer Square, 7:30 p.m. Tickets \$10.00 For reservations: 206-405-1920

**Workshop with Oscar Nieto** hosted by Rubina Carmona Saturday and Sunday September 20 & 21<sup>st</sup>:. For more information, contact carmona2@comcast.net

**SPECIAL PRICE ON THESE POPULAR CHEESES!**

**Caña da Cabra:** From Murcia, Spain, this soft ripened goat cheese log is chalky and spreadable. Its tangy citrus notes balance the rich creaminess of the cheese and there is a fleeting hint of deep woods mushrooms. Perfect with fig spread or drizzled with honey. Now \$4.50/quarter lb.

**Aged Manchego:** This classic cheese from La Mancha is made from pure Manchega sheep's' milk. Aged for at least 12 months, it is firm with a rich piquant character and a touch of buttery flavor. The Spanish Table's most popular cheese. Now \$4.75/ quarter lb.

**Ajvar**, the coarse pepper relish from Bulgaria which includes tomatoes and eggplant, continues to find new uses at our house. Last night, it topped a halibut roast served on a bed of Middle Eastern couscous and garnished with baby clams. If you are not familiar with Middle Eastern, Israeli or Lebanese couscous, it is larger than the finely rolled North African version. A jar of Ajvar, available in mild and hot versions, is only \$2.99 and we highly recommend you experiment with it. It has been spicing up our life.

**Cookbook:** Speaking of spicing up our home cooking, our favorite cookbook this summer is *Arabesque: A Taste of Morocco, Turkey & Lebanon* by Claudia Roden (\$35). It was recommended by our California partners who are also professional Chefs. The flavor combinations are a little out of our usual repertoire and have enlivened several otherwise gloomy Seattle August nights (they call this summer?).