

STATION IMPORTS

Station News

Our first newsletter

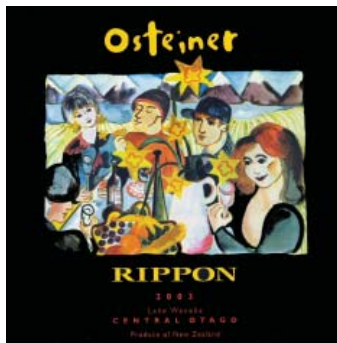
This is the first of many newsletters that Station Imports will be producing for our friends here in the States, both in the trade and consumers of fine New Zealand wines.

Station Imports, working closely together with Central Otago's vineyards and wineries, is becoming successful in creating and building consumer awareness of quality New Zealand wines.

We trust that this newsletter will be a forum for sharing our experiences and expectations about our favorite subjects: the fine wines from New Zealand, the fantastic people creating these wonderfully balanced wines, the great people who distribute our wines and, of course, the discriminating wine pioneers who also are responsible for drinking the stuff!

Wine News

Rippon Vineyard and the Osteiner label



Lovers of Rippon Vineyard's Osteiner must sadly say goodbye to Pamela Brown's picnic label of the Mills Family. However the reintroduction of another great label, from the now discontinued Chardonnay varietal, will be sure to become as familiar to us as we continue to enjoy this unique (and remarkable) cold weather cross of Riesling and Sylvaner from the Geisenheim Research Institute.

The wonderful 2006 season saw the Osteiner pull out all the stops and the bottled result is probably one of the finest Rippon has produced to date. Vibrant and spicy with a myriad of fruity flavors that simply recreate summer in a glass! This gorgeous, fresh wine will be perfect served chilled as you enjoy a long summer lunch.



In short: if you truly prize cold climate wine making and seriously refined, food worthy styles of Pinot Noir, Central Otago needs to be on your shopping list.

Randy Caparoso, April 2008

