

STATION IMPORTS



Station News

If you haven't caught up with us at the last few events Station Imports has attended (World of Pinot Noir in March, KGO Radio's New Zealand Wine Discovery in April) be sure to catch us at this year's International Pinot Noir Celebration in McMinnville, OR July 23-25, 2010.

We'll be there with vineyard owner, Charles Finney, pouring Pinot Noir from Central Otago's only Certified Organic vineyard - Kawarau Estate. We're really enjoy showing off our Pinot Noir to the folks from Oregon - letting them know that there is some serious competition from the other side of the globe!

Just to keep you up to date, here are some of our most recent accolades:

*Kawarau Estate 2008 Pinot Gris
90 Points, Wine Enthusiast
Editors' Choice, June 2010*

*Kawarau Estate 2007 Reserve Pinot Noir
91 Points, PinotReport
April 2010*

*Kawarau Estate 2004 Reserve Pinot Noir
91 Points, Wine Enthusiast,
June 2010*

*Rippon 2007 Pinot Noir
96 Points, PinotReport
April 2010*

The review of the 2004 Reserve Pinot Noir is NOT a typo, and it surprised us too! It just goes to show, that the Pinot Noir from Kawarau Estate is holding its own over time and aging well - in a screw cap bottle!

If you are curious about this 2004 vintage, one of the best for Central Otago in recent years, we have a few cases available. Give us a call or check out our web site - you can do your own comparison on how Pinot Noir ages under screw cap!



Wine News

It's Not About the Screw Cap

New Zealand wines are renowned for their freshness, vibrancy and purity. Could this be because 85-90% of New Zealand wine is bottled utilizing the Stelvin (or screw cap) closure - or is it because New Zealand really cares about its wine? Whether it is establishing a national standard of Sustainable Winegrowing or using the best closure for their wines possible, it's all about the wine.

In New Zealand the decision to move from cork to screw cap was made for quality reasons, not economic. By the year 2000, it was estimated that 5-10% of New Zealand wine was ruined due to cork contamination because of the poor quality of corks that were available to the New Zealand wine industry. Trying to gain a foot hold on the international wine stage, New Zealand wine makers decided they worked too hard and invested too much to have their wines and reputations ruined by bad corks.

So, in 2001 a group of wine makers joined forces to create the New Zealand Screwcap Initiative to pool resources to ensure that winemakers had all the technical information necessary to achieve the best results with this closure.

It has been proven in tests over the past 40 years that wine with screw cap closures age more gracefully and in noticeably better condition than wine sealed with cork. As reported in the May 2010 issue of the Wine Spectator, in a 10 year study testing 14 closures on thousands of bottles of a 1999 Clare Semillon, the wines sealed under screw cap "showed an appealing aged character while retaining freshness".

Winemakers love the screw cap because it keeps their wine more pristine. Retailers and Sommeliers like screw caps because they no longer worry about selling or serving a "corked" wine. Consuming wine at home is becoming a daily occurrence and consistency of product is more important than the ritual of opening a bottle with a cork. Cellaring wines in screw caps can be done vertically or horizontally, with little adjustments to humidity and wine in screw caps will not absorb cellar odors. Using the screw cap on their wines, New Zealand is telling the world "we care about our wine" in a loud and clear way.

Best way to open a wine with a screw cap? Turn the bottle with one hand while holding the cap firmly with the other - it's a whole new bottle opening ritual.



Thanks for the cartoon Rusty (PinotFile)

...by 2015 Stelvin, the screw cap of choice, will become the standard for the majority of the world's wine.

Robert Parker, Food & Wine, October, 2004

